

Freezing & Thawing Guide



TIPS FOR COOKIES, CAKES, CUPCAKES & MORE

 <p>COOL COMPLETELY</p>	<ul style="list-style-type: none">• Always let baked goods cool fully on a wire rack before freezing. This prevents moisture and sogginess.
 <p>DOUBLE WRAP TO PROTECT</p>	<ul style="list-style-type: none">• Unfrosted cakes/layers: wrap in plastic wrap, then aluminum foil. Freeze up to 1 month.• Decorated cakes: freeze unwrapped for 4+ hours until firm, then wrap plastic and foil —store for 2 weeks.
 <p>LABEL & DATE</p>	<ul style="list-style-type: none">• Add date and contents on packaging to track freshness and avoid freezer burn.



BAKED COOKIES

- Layer in airtight containers with parchment paper; freeze 3–4 months.
- To thaw, let come to room temperature on overnight.



CAKES

- Flash freeze uncovered for a few hours, then wrap carefully and freeze up to 2-4 weeks.
- Thaw in fridge or at room temp while wrapped. Unwrap once thawed. Serve at room temp



CUPCAKES

- Wrap individually in plastic and foil; freeze up to 1 month.
- Best option: freeze unfrosted and add icing after thawing.



BROWNIES & BARS

- Wrap pan tightly in plastic and foil whole to preserve moisture
- Thaw first before cutting.

