

Dessert Product Guide: Preparation, Storage and Shelf Life

Frozen Product	Preparation – Use one of these methods:
Cookies	<ul style="list-style-type: none"> Thaw at room temperature. Thaw in microwave for 15 seconds. Place in a preheated oven at 325°F (160°C) for 5 minutes.
Pies	<ul style="list-style-type: none"> Thaw at room temperature. Thaw in microwave for 15 seconds. Place in a preheated oven at 325°F (160°C) for 5 minutes.
Cakes	<ul style="list-style-type: none"> Thaw at room temperature. Thaw in microwave for 15 seconds. Place in a preheated oven at 325°F (160°C) for 5 minutes.
Pastries	<ul style="list-style-type: none"> Thaw at room temperature.

Finished Product	Storage
Cookies	Store in airtight containers or tightly wrapped plastic.
Pies	Pies with fruit can be stored on the counter for 2 days.
Cakes	Store at room temperature, refrigerated, or freeze.
Pastries	Store at room temperature, refrigerate if fillings are perishable.

Finished Product	Shelf Life
Cookies	2-3 days unpackaged at room temperature
Pies	48-72 hours, depending on ingredients
Cakes	1-6 days refrigerated; 72 hours unrefrigerated
Pastries	Puff pastries: 24 hours. Tarts: 48-72 hours.

