

Specialty Dessert and Bread Product Guide: Preparation, Storage and Shelf Life

| Frozen Product | Preparation – Use one of these methods: |
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| 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. |

