

# **Storage Instructions - Cookies**

## **Room temperature**

### **Duration:**

2-3 Weeks

### **Works Best with:**

Most cookies, especially those with a low moisture content like chocolate chip, oatmeal, and sugar cookies.

### **Special Handling**

- Allow cookies to cool completely before storing to prevent condensation and sogginess.
- Store in an airtight container to maintain freshness.
- Add a layer of grease proof paper between layers to absorb excess moisture.

## **Refrigerator**

### **Duration:**

2-4 weeks

### **Works Best with:**

Cookies with perishable ingredients such as cream cheese, custard, or frosting.

### **Special Handling**

- Ensure cookies are completely cooled before placing them in the refrigerator.
- Use airtight containers or plastic wrap to prevent drying out.
- Place parchment paper between layers if stacking to prevent sticking.

## **Freezer**

### **Duration:**

6-12 months

### **Works Best with:**

Almost all types of cookies, especially if you want to make them well in advance.

## Special Handling

- Freeze cookies in a single layer on a baking sheet before transferring to a freezer-safe bag or container to prevent sticking.
- Label containers with the date and type of cookie.
- To thaw, leave cookies at room temperature for a few hours or heat in a low oven (around 300°F or 150°C) for a few minutes to refresh their texture.

## Special Considerations for Certain Ingredients

- **Nuts and Dried Fruits:** These can turn rancid if not stored properly. Keep cookies containing these ingredients in the refrigerator for longer shelf life.
- **Chocolate:** Can bloom (white film on the surface) if subjected to temperature changes. Keep cookies with chocolate at a consistent cool temperature. Chocolate that has bloomed is still safe to eat.
- **Cream Cheese or Dairy-Based Fillings:** Always store in the refrigerator or freeze to prevent spoilage.

## General Tips

- **Avoid Sunlight and Heat:** Store cookies in a cool, dark place to prevent melting or spoilage.
- **Check for Staleness or Mold:** Regularly check stored cookies for any signs of spoilage.
- **Separate Strong Flavors:** Store cookies with strong flavors (e.g., peppermint) separately to avoid flavor transfer.