

A CHEAT SHEET FOR

Freezing Holiday Baked Goods

Fruit Pies

Freeze fruit pies such as apple or berry unbaked. Wrap the pie with heavy duty foil and place on a flat surface in the freezer. Don't thaw before baking; simply place the frozen pie in a 425° oven for 15 minutes. Reduce the heat to 375° and continue baking until the crust is brown and the filling is hot and bubbly, typically another 45 minutes.

Breads/Cake/Brownies

Bake your breads, cakes, or brownies and then cool them completely on a rack. Wrap with a double layer of plastic wrap or use a single layer of plastic and slip the item into a freezer bag. Thaw, wrapped, at room temperature.

Waffles/Muffins

Completely cool the waffles or muffins on a rack. Place in a ziptop, freezer bag. Reheat in microwave or toaster.

Pancakes

Completely cool the cooked pancakes on a rack. Wrap short stacks in plastic wrap and place them in a freezer bag. Reheat in microwave or toaster.

Cookies

Cookies are pretty versatile; there are several ways to freeze cookies.

- ✓ Freeze the unbaked dough in a covered container; thaw in the refrigerator before forming the cookies and baking as directed by the recipe.
- ✓ Freeze dough balls on a tray and then place them in a zippered freezer bag.
- ✓ Freeze baked and cooled cookies in an airtight container.

Mixes

Quick breads, brownies, muffins, waffles, and pancakes all lend themselves well to mixes. Simply combine the dry ingredients for the recipe in a bag marked with the rest of the recipe directions. Store the bag of mix in the pantry or in the freezer for longer shelf life.