

Freezing Baked Goods Guide

Food	Special Tips	Storage Time	Thawing Hints
Breads – Yeast breads, coffee cakes, muffins and quick breads	Cool completely; do no frost or decorate. Place coffee cakes on foil-wrapped cardboard before freezing.	Up to 1 month	Unwrap slightly and thaw at room temperature for 2 to 3 hours. Serve at room temperature or reheat wrapped in foil, at 350°F for 15 to 20 min
Cakes – Frosted or unfrosted. (Butter cream frosting freezes best; egg-white frostings and custard fillings do not freeze well).	Cool cakes completely; place frosted cakes in the freezer to harden the frosting before covering. Place layer cakes in a cake container to prevent crushing. Angel and chiffon cakes are best left in the pan or placed in rigid containers to avoid crushing them. Cakes may be filled or frosted with whipped cream or whipped topping before freezing.	Unfrosted – Up to 6 months Frosted – Up to 3 months	Unfrosted – Thaw covered at room temperature for 2 to 3 hours. Frost or serve according to the recipe. Frosted – Thaw loosely covered overnight in the refrigerator.
Cheesecakes	If baked, cool completely before wrapping.	Up to 5 months	Thaw wrapped in the refrigerator for 4 to 6 hours.
Cookies	Package cookies in containers with tight-fitting lids. If cookies have been frosted, freeze them on a cookie sheet, then package the frozen cookies between layers of waxed paper in a rigid container.	Unfrosted – Up to 12 months Frosted – Up to 2 months	Thaw in the container at room temperature. If cookies should be crisp when thawed, remove them from the container before thawing.
Cookie Dough	Wrap whole batch in plastic wrap and seal well in a freezer bag. Or drop batter onto cookie sheet covered in wax paper; freeze until firm then store in a plastic bag.	Up to 1 month	Let whole batch thaw before cooking. Take a few pieces from the bag, thaw for 20 min and bake according to recipe.
Pies – Baked pumpkin or pecan pies and either baked or unbaked fruit pies.	Cool baked pies quickly. For unbaked pie, brush the bottom pastry with egg white before filling to prevent it from becoming soggy. Do not slit the top pastry. Cover pies with an inverted foil or paper plate and then wrap.	Baked – Up to 4 months Unbaked – Up to 3 months	Baked – Unwrap and heat at 325°F for 45 minutes or until warm or room temperature. Unbaked – Unwrap, cut slits in the top pastry and bake at 425°F for 15 min, then bake at 375°F for 30 to 40 min or until centre is bubbly.
Pies – Chiffon (custard pies, cream pies and pies with meringue topping do not freeze well).	Do not top with whipped cream or whipped topping. Refrigerate to set, then wrap as you would a fruit pie.	Up to 2 months	Unwrap and thaw in the refrigerator 2 to 3 hours. Top as desired.
Chocolate bark, truffles	To prevent moisture beads from forming, wrap chocolate in foil (shiny side in) before freezing.	Up to 1 month	Bring to room temperature before unwrapping. Let thaw completely before serving.
Squares	Bake, cool and cut into squares. Store in an air-tight plastic container. Place wax paper between layers to prevent sticking.	Up to 1 month	Thaw in refrigerator.

Note: these guidelines are based on storage in a chest freezer.