

Freezing Baked Goods

It's a great idea to have a pie, cookies, or cake stored in the freezer for your family or unexpected guests. Many baked goods freeze and thaw beautifully. The key to success is to follow recommended procedures.

- * The freezer temperature should be 0 degrees Fahrenheit or less.
- * Use moisture-proof, vapor-proof wraps or containers such as plastic containers with tight-fitting lids, heavy duty foil and freezer-weight plastic bags and wraps.
- * Cool baked goods completely before preparing for the freezer. This will prevent moisture condensation from warm food which could make it soggy after thawing.
- * Be sure that there is enough room for expansion when filling containers. Press the air out and seal tightly before freezing.
- * Following these guidelines will help to ensure that your baked goods retain flavor and freshness in the freezer:

FOOD

Cakes and Cupcakes

Frosted or unfrosted

(Egg-white frostings and custard-type fillings do not freeze well.)

Cookies

Cookies, Unbaked

SPECIAL TIPS

Cool cakes completely

Place frosted cakes in the freezer to harden the frosting before covering.

Place layer cakes, angel food and chiffon cakes, in a rigid container to prevent crushing.

Pack in rigid container to prevent breakage.

If cookies are frosted before freezing, freeze on a cookie sheet, then layer with waxed paper in freezer container.

Shape dough into a roll, wrap well before freezing.

Drop cookie dough may be frozen in a container or spooned onto cookie sheet covered with wax paper and frozen in mounds. Pack into container or freezer bag when firm.

THAWING AND STORAGE TIPS

Unfrosted: Thaw covered for 2 to 3 hours at room temperature. Frost or serve according to recipe.

Storage: Up to 6 months

Frosted: Thaw loosely covered overnight in refrigerator.

Storage: Up to 3 months

Thaw in container at room temperature.

Storage

Unfrosted: Up to 12 months

Frosted: Up to 2 months

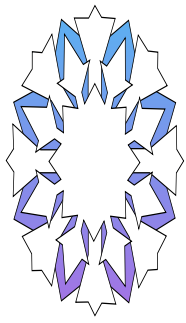
Thaw in refrigerator until soft enough to slice roll or spoon from carton. Bake as usual.

Bake cookie mounds without thawing at 400 degrees about 10 minutes.

Storage: Up to 6 months

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FOOD

Cheesecakes

If baked, cool completely before packaging.

THAWING AND STORAGE TIPS

Thaw wrapped in refrigerator for 4 to 6 hours.

Storage: 2 to 3 months

Yeast Dough, Unbaked

Make as directed but use double yeast and sugar. Complete to end of kneading. Cover dough and let rest 20 minutes. Shape in loaves or rolls. Place on greased baking sheet. Freeze until firm, then wrap in freezer bags or wrapping.

Grease tops and place in greased pans. Cover and thaw in refrigerator about 16 hours. Bring to room temperature and allow to rise in warm place until double in bulk (about 1 hour). Bake as for fresh.

Storage: 1 month

Yeast Bread and Rolls

Cool completely, do not frost or decorate.

Unwrap slightly and let thaw at room temperature for 2 to 3 hours. Serve at room temperature or reheat wrapped in foil at 350 degrees for 15 to 20 minutes.

Storage: 6 to 8 months

Quick breads, Muffins, Coffee Cakes

Cool completely, wrap well.

Thaw, wrapped, at room temperature.

Slice fruit and nut breads while partially frozen to prevent crumbling.

Storage: 2 to 4 months

Pies, Pumpkin (Custard pies, cream pies, and pies with meringue topping do not freeze well)

Unbaked: Prepare pie shell and filling as usual. Have filling cold before adding to unbaked pie crust. Freeze until firm, then package well.

Unbaked: Bake without thawing at 400 degrees for 10 minutes. Reduce to 325 degrees to finish baking.

Storage: 4 to 5 weeks

Baked: Follow instructions for baked pies, below.

Baked: Thaw in refrigerator. Warm if desired for serving.

Storage: Up to 4 months

Pies, Unbaked (Fruit)

Unbaked pies have fresher fruit flavor, but the crust may absorb juices and become soggy easier. Brush bottom crust with melted butter and allow to set up before filling.

Unwrap, cut slits in the top pastry and bake at 425 degrees for 15 minutes, then lower temperature to 375 and bake 30 to 45 minutes more, or until the center is bubbly and crust is brown.

Storage: Up to 4 months

Fruit fillings may be thickened and cooled before adding to crust.

Do not slit the top crust. Freeze level, then wrap.

Pies, Baked Fruit, Mince or Pecan

Cool pies quickly. Place unwrapped in the freezer and freeze until firm. Pies are easier to wrap and there is less breakage after they are frozen.

Partially thaw unwrapped fruit pies at room temperature for about 15 minutes, then warm in 325 degree oven for 30 to 45 minutes or until just warm.

Thaw pecan pies in refrigerator. Warm if desired for serving.

Storage: Up to 4 months

Provided by: Linda K. Beech, Ellis County Extension Agent, Family and Consumer Sciences, 601 Main Street, Suite A, Hays, KS 67601 785-628-9430, www.ellis.ksu.edu
Facebook: K-State Research and Extension-Ellis County

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