



COOKIE STORAGE & FREEZING RECOMMENDATIONS

TEA COOKIES (SMALLER)

a + e	CARDAMOM CARAMEL COOKIES
b + f	CHOCOLATE CRESCENTS
b + e	COCONUT CURRANT VANILLA COOKIES
a + e	EGGNOG CREAM CHEESE CRINKLES
b + e	GINGER ORANGE SANDWICHES
b + e	NUTMEG LOGS
b + e	THUMBPRINTS - RASPBERRY COCONUT
b + e	THUMBPRINTS - CHOCOLATE HAZELNUT
a + f	THUMBPRINTS - CHOCOLATE PEPPERMINT
a + f	PASSIONFRUIT CREMES
b + f	MINI IMPERIAL COOKIES

MORE COOKIES

a + e	CHOCOLATE CHIP OATMEAL
a + e	CHOCOLATE CRINKLE
a + e	CHOCOLATE PEPPERMINT SANDWICHES
a + e	CHOCOLATE PEANUTBUTTER SANDWICHES
a + f	GERMAN LEBKUCHEN
a + e	GINGERSNAPS
a + e	JUMBLES
a + e	SNICKERDOODLES
a + e	PEANUT CHOCOLATE CHIP
b + f	IMPERIAL COOKIES (LARGE)

SHORTBREADS

b + e	CLASSIC SHORTBREAD
b + e	CHOCOLATE ESPRESSO SHORTBREAD
b + e	CRANBERRY ORANGE SHORTBREAD
b + e	EARL GREY SHORTBREAD
b + e	LEMON POPPYSEED SHORTBREAD
b + e	MAPLE WALNUT SHORTBREAD

DELECTABLE DAINTIES

c	MACARONS
a + e	LAMINGTONS
a + e	BUTTER TARTS
g	MINCEMEAT TARTS
a + e	LEMON SQUARES
c	CLASSIC PETIT FOURS

HOLIDAY COOKIES

b + e	SNOWFLAKES (LACE / GINGERBREAD)
b + f	CHRISTMAS (LACE / GINGERBREAD)
b + f	HANUKKAH (LACE / GINGERBREAD)

- Store at room temp in sealed container up to 7 days.
 - Store at room temp in sealed container up to 14 days.
 - Refrigerate up to 3 days in airtight container. Freezing may affect decoration if applicable.
 - Best eaten same day. Refrigerate up to 24 hours. Can become soft if kept longer.**
 - Freeze well.
 - Freeze well but occasionally have crackling of icing on defrost. No affect to taste. Only appearance. Chocolate iced items may get white streaks or "bloom".
 - Store at room temp in sealed container 2-3 days. Freeze if longer.
- ** We do have many customers who freeze the lemon tarts and are happy with the results, but for optimal taste & texture we prefer them within 24 hours.

GENERAL GUIDELINES

Store crisp and soft cookies in separate containers or the crisp cookies will soften; store each kind of cookie separately or flavors may transfer. This is true when storing at room temp or freezing.

When freezing, to protect flavor and prevent cookies from drying out, wrap tightly in heavy duty aluminum foil or freezer wrap, or pack in freezer bags or plastic freezer containers with tight-fitting lids. Remove as much air as possible and seal tightly.

When defrosting, do not unwrap or remove cookies until fully defrosted to prevent them drying out.

Use parchment paper to separate layers of very soft, fragile, frosted or decorated cookies.

Use within the recommended storage time for the best flavor and texture. (Most cookies can easily freeze from 3-6 months.)

Do not store cookies in a refrigerator, as the cookies will dry out. Store at room temp or freeze.