HIGH TEA BAKERY

COOKIE STORAGE & FREEZING RECOMMENDATIONS

Tea Cookies (Smaller)

a + e	Cardamom Caramel Cookies
b + e	Cherry Almond Stars
b + f	Chocolate Peppermint Imperials
b + f	Coconut Currant Cookies
b + e	Ginger Orange Sandwiches
b + e	Nutmeg Logs
b + f	Passionfruit Imperials
b + f	Mini Imperial Cookies (incl decorated)

Shortbreads

b + f	Chocolate Espresso Shortbread
b + e	Cranberry Orange Shortbread
b + f	Double Chocolate Shortbread
b + e	Earl Grey Shortbread
b + e	Lavender Shortbread
b + e	Lemon Poppyseed Shortbread
b + e	Lemon Rosemary Shortbread
b + e	Pistachio Cherry Shortbread

Holiday Cookies

b + e	Snowflakes (lace / gingerbread)
b + f	Christmas (lace / gingerbread)
b + f	Hanukkah (lace / gingerbread)

Medium & Large Cookies

a + e	Apricot Amaretto Chew
a + e	Butter Pecan Cookie
a + e	Cinnamon Dream Cookies
a + e	Crinkle Cookies (all flavours)
a + e	Gingersnaps
a + e	Hot Chocolate Marshmallow Cookies
b + f	Imperial Cookies (large)
a + f	Lemon Cream Cheese Cookies
a + e	Maple Oatmeal Chews
a + e	Triple Chocolate Chip
a + e	Pistachio, Cranberry, & White Chocolate

Delectable Dainties

a + e	Butter Tarts
c	Cheesecakes (mini)
c	Classic Petit Fours
a + e	Bakewell Squares
a + f	Espresso Fudge Brownies
a + e	Lamingtons
a + e	Lemon Squares
c **	Lemon Tarts
c + e	Macarons
h	Marshmallows
g + e	Mincemeat Tarts
a + e	Red Velvet Cheesecake Brownies

a. Store at room temp in sealed container up to 7 days.
b. Store at room temp in sealed container up to 14 days.
c. Refrigerate up to 3 days in airtight container.
e. Freeze well.
f. Freeze well but occassionally have crackling of icing on defrost. No affect to taste. Only appearance. Chocolate iced items may get white streaks or "bloom". Strong colours may bleed.
g. Store at room temp in sealed container 2-3 days. Freeze if longer.
h. Store at room temp in sealed container up to 4 weeks. (best in first 2 weeks)

** 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.