

**C A K E S**  
**B Y**  
**L E X I**

# **FREEZING YOUR COOKIES**

*YOU JUST GOT A BIG ORDER OF COOKIES!*

**Sometimes, we end up with more cookies than we know what to do with. It's a great problem to have. While our cookies will stay good for up to 3 weeks at room temperature in their heat-sealed bags, they can stay good for up to 6 months if frozen!**

**Follow this guide on how to properly freeze your cookies to preserve both their freshness and their beautiful designs for months to come.**

1. Place the cookies in a Ziploc bag or an airtight container. Be sure to leave the cookies inside their heat sealed bags.
2. Place the cookies in the freezer.
3. When ready to eat, remove the entire Ziploc or container from the freezer and allow the cookies to thaw completely inside the sealed container (overnight is ideal) **DO NOT** remove the cookies from the airtight container before they are thaw, or you risk the icing colours bleeding together.
4. Once completely thawed, you can open the container and enjoy the cookies as usual!