



## Cookie Handling Instructions

### Fresh-Baked Cookies

To preserve freshness, store your freshly baked cookies in an airtight container in the refrigerator for 7-10 days.

For a longer shelf life you can freeze your cookies for up to 6 months; pop one in the oven for a few minutes or microwave for 20 seconds for a delightfully fresh cookie.

### Frozen-Thaw & Serve Cookies

Keep frozen for up to 6 months from production date.

Slack out for 45 min to hour before serving for a fresh cookie.

### Dough Handling

If received frozen keep frozen for up to 6 months from the production date.

For best results take dough directly out of the freezer into the oven. Do not slack out.

Cookie dough is considered not ready-to-eat (NRTE) and requires baking before consumption.

All dough contains eggs and wheat. Milk, peanuts, tree nuts and soy are in some varieties and all dough is made in a facility that uses peanuts, tree nuts, milk and soy.

### Baking Tips

In order for your cookies to reach their proper diameter and doneness:

- 1: Place cookie drops directly from freezer onto parchment pan liners.
- 2: Bake only one variety per tray.
- 3: Try baking at a low temperature and adjust upward as needed. 300 –315 is a good starting range for most ovens.

If cookies spread but do not brown enough, increase oven temperature 10 degrees.

- 4: If only baking 1 or 2 trays at a time, double pan the trays.
- 5: Snickerdoodle drops should be trenched in the cinnamon/sugar mix provided.
- 6: We recommend that you trench the Ginger Spice cookies in a mixture of ground ginger and sugar. If ground ginger is not available use plain granulated sugar for a nice crunch.