

Made with Love by Julie Laing for

Twice as Tasty

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This baked gift will keep at room temperature for

After that, move it to the fridge for up to

It also may be frozen in airtight, freezersafe packaging for at least 2 months. This gift has been sealed. To store it, remove the ring and set the jar on a shelf in a cool, dark place. It will keep this way for a year or more. Once open, replace the ring and store in the fridge; ideally, eat within 3 weeks.

This gift has been dehydrated and packaged to reduce moisture. Store it in this packaging in a cool, dark, dry place. It will keep this way for a year or more. For longer storage, place in the freezer; do not refrigerate.

This gift has not been sealed and must be stored in the refrigerator. It is best used within

If it firms or separates while cold, let it sit at room temperature a few minutes and then recombine.

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Baking

Canning

Dehydrating

Refrigerating

Ideal storage times and temperatures for baked goods:

Breads Cakes, Fruit Pies, Muffins Cookies Room Temperature
2–4 days
1–2 days
2–3 weeks

Refrigerated
2-3 weeks
1 week
2 months

Frozen
2-3 months
2-8 months

2–12 months

Source: University of Georgia Cooperative Extension via twiceastasty.com