

Thank you for supporting D's and purchasing local!  
Tips for best freshness and quality results for D's Baked Goods

All D's products are made fresh, without preservatives so it is recommended that you freeze any items that will not be eaten within a couple days. Bacteria grow in warm/moist environments so it is especially important to store food items properly in summer months.

Normally cookies, bread, muffins and coffee cakes should never be stored in the refrigerator as the cold air will dry out the products and speed up the staling process. See **exceptions** in individual sections.

**Cookies** can be stored at room temperature up to a week. They will not be "bad" or "unsafe" to eat after that time, but since none of D's products contain preservatives they will slowly stale. **Exceptions** - cookie sandwiches and almond flour/meal based cookies can all go in refrigerator. D personally prefers almond joy and macadamia cookie straight out of the freezer. All cookie packaging (plastic containers & heat sealed bags) are freezer safe for 2 months.

**Brownies** and granola bars can be stored at room temperature up to a week. **Exceptions** - black bean brownie should always be refrigerated or frozen and zucchini brownies should be refrigerated or frozen within 1 day of receipt especially in warmer weather. Nutty brown butter and black bean brownies can be refrigerated for up to a month. All brownies can be frozen for up to 3 months.

**Jelly rolls**, danish, Lizzie Q's. frosted or filled cake slices, fruit crisps, and other "fruit, cream, or cheese pastry" should be stored in the refrigerator.

**Scones** can be stored at room temperature for 2 days, refrigerated for up to 5 days, or frozen for 2 months. Heat sealed bags are freezer safe.

**Coffee cake**, muffins, biscuit buns, and dessert breads can be left at room temp in cooler weather/environments for 3 days or frozen for 2 months. **Exceptions** - fruit based products should not be kept at room temperatures in warmer weather. Refrigerate in covered container for up to 5 days or freeze. Reheat room temperature products in oven on 325 degrees for 5 - 7 minutes. Portioning before freezing is recommended. **Special Tip** - Coffee cake makes great french toast!

**Cheese crackers** should be stored in air tight container for up to a month and retain flavor. To restore their "crispness" bake them at 350 for 3 - 5 minutes.

**To thaw product** - leave at room temperature for 1 - 2 hours. **Exception** is black bean brownie which should go directly from freezer to the refrigerator. When thawing coffee cake or muffins loosen wrap to avoid a soggy product.

**D's extra secret tip** - once product is thawed put it in the oven at very low temp. (225 - 250) for 2 - 5 minutes depending on the product. This will give your cookies, muffins and cakes that "fresh out of the oven" taste and texture. **Do Not** put black bean brownies or cookie sandwiches in the oven.

Enjoy your treats and thanks for supporting D's!

Questions or concerns please contact Darlene directly.

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