

# SINFULL

## BAKERY

### TIPS FOR STORING SINFULL'S BAKED GOODS

<b>Cupcakes:</b> All storage times are <b>APPROXIMATE</b> .			
Type of Icings and Fillings	Room Temperature	Refrigerate	Freezing
Buttercream Icing/Filling	2-3 Days	4-5 Days	X
Cream Cheese Icing	Not Recommended	2-3 Days	X
Peanut Butter Icing/ Filling	2 Days	4-5 Days	X
Chocolate Ganache	2-3 Days	4-5 Days	X
Pumpkin Ganache Filling	Not Recommended	2-3 Days	X
Strawberry Jam	3-4 Days	4-5 Days	X

**Notes:** Any item with fresh fruit on top should be refrigerated. Banana cupcakes should always be refrigerated if not consume on the day of purchase.  
*Best stores in a cake keeper, a large inverted bowl, or an aluminum tent.*

<b>Bars:</b> All storage times are <b>APPROXIMATE</b> .			
Type	Room Temperature	Refrigerate	Freezing
Strawberry Oatmeal, Pumpkin, Chocolate Chip Peanut Butter	3-4 Days	Not Recommended	3 Months

**Notes:** All bars can be reheated in an oven at 300° until heated. Thaw bar in their original container at room temperature so that condensation forms on the wrapping.  
*Cover tightly with foil or plastic wrap.*

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<b>Cookies:</b> All storage times are <b>APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
Peanut Butter	4-5 Days	5-7 Days	3 Months
Blueberry Banana	1-2 Days	2-3 Days	Not Recommended
Triple Chocolate	4-5 Days	4-5 Days	3 Months
Spicy Chocolate Chip	4-5 Days	4-5 Days	3 Months
Mint Chocolate	4-5 Days	4-5 Days	3 Months
Oatmeal Raisin	3-4 Days	3-4 Days	3 Months

Thaw cookie in their original container at room temperature so that condensation forms on the wrapping. All cookies can be reheated at 300° except **Blueberry Banana** and **Mint Chocolate**.

**Notes:** Always separate soft and crisp textured cookies before storing. If you mix the two, the soft cookies will make the crisp ones soft. *Best stored in Cookie Jar or Tin*

<b>Cookies Sandwiches:</b> All storage times are <b>APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
Peanut Butter	3-4 Days	4-5 Days	3 Months
Chocolate Chip Mint	1-2 Days	4-5 Days	1-2 Months
Chocolate Crisps	1-2 Days	4-5 Days	1-2 Months
S'more	1-2 Days	2-3 Days	Not Recommended

**Notes:** Keep sandwiches in a cool place the fillings do not withstand heat or moisture. *Best stored in aluminum or plastic wrap then placed in a sealed tight container.*

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<b>Muffins:</b> All storage times are <b>APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
All Muffins	2-3 Days	Not Recommended	1 Month
<p><b>Notes:</b> Muffins can be reheated at 325° until warm.  <i>Best stored in plastic wrap and then in foil at room temperature. If freezing wrap and place in an airtight container. Quality decreases when they are frozen.</i></p>			

<b>Sweet Breads:</b> All storage times are <b>APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
All Sweet Breads	3-4 Days	3-4 Days	2-3 Months
<p><b>Notes:</b> Sweet Breads can be reheated at 325° until warm.  <i>Best stored in plastic wrap and then in foil at room temperature. If freezing wrap and place in an airtight container. Quality decreases when they are frozen.</i></p>			

<b>Scones:</b> All storage times are <b>APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
All Scones	1-2 Days	4-5 Days	2-3 Months
<p><b>Notes:</b> Thaw scones in their original container at room temperature so that condensation forms on the wrapping, then heat at 325°. Or you can heat up at 350° right out of the freezer. <i>Best stored in aluminum or plastic wrap then placed in a sealed tight plastic bag.</i></p>			

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<b>Pies: All storage times are APPROXIMATE</b>			
Type	Room Temperature	Refrigerate	Freezing
Apple Raisin	1-2 Days	3-4 Days	3-4 Months
Blueberry Pies	1-2 Days	3-4 Days	3-4 Months
All Sweet Breads	1-2 Hours	3-4 Days	Not Recommended
Pecan Pie	1-2 Days	3-4 Days	3-4 Months *

**Notes:** Frozen fruit pies should be preheated at 400° for 15 minutes then lower the heat to 350° for 40 - 45 minutes, or until done. Pecan Pies should be thaw in the refrigerator and serve chilled or reheat in a 325° oven until warm. *Best stored in foil pie pan or rust proof metal pan.*