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BREADS CAKES AND PASTRIES
from
THE HOME FREEZER

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Cover Caption—Packaging sponge cake:

A. baked cake wrapped with cellophane and placed in cardboard box

B. pan of angel food batter inserted in bag made of cellophane

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BREADS CAKES AND PASTRIES *from* THE HOME FREEZER

By Bernadine Meyer, Ruth Buckley and Ruth Moore

Introduction

In using a home freezer, the homemaker is employing a modern method of food preservation to help with the all important job of feeding her family. For good nutrition, most of the space in the freezer should be devoted to "protective" foods: fruits, vegetables, poultry, meats and eggs. Frequently, however, there may be extra space in the freezer for a favorite cake, pie or batch of rolls. Much preparation time can be saved by making larger quantities of such products than needed for a single meal for the family and freezing the extra for future use. In this way the freezer will become a real family larder and "baking day" can be any day which fits a busy schedule.

Instructions and recommendations for freezing various types of batter and dough products will be found in this bulletin. To insure food of good quality and to avoid waste, care must be exercised when preparing these products for freezer storage.

The recipes included here have been used successfully in the Foods Research Laboratory at the University of Tennessee, College of Home Economics. In general they are large enough to serve a family of four for two or more meals, permitting part to be used immediately and the remainder to be frozen. Where practical, directions for mixing in an electric mixer have been given. However, conventional hand methods of mixing may be used with all of these recipes. Undoubtedly many other recipes will give satisfactory products for freezer storage.

The procedures recommended are those which have proved most satisfactory in many tests. The instructions should be followed carefully and all precautions should be noted.

PACKAGING BAKED AND READY-TO-BAKE PRODUCTS

Moisture-vapor-resistant materials must be used for packaging baked and ready-to-bake products for freezer storage. This procedure is essential in order to prevent the drying which occurs at the low temperature at which these products are held. Properly packaged baked and ready-to-bake products should maintain good quality throughout the recommended storage periods.

Baked cakes, rolls, muffins, pans of batter and baked or ready-to-bake pies may be wrapped in pliofilm, cellophane or aluminum foil. All of these packaging materials must be of the type especially manufactured for frozen foods. A close fitting wrap is desirable. A heat sealing material is convenient in some instances: for example, to make a bag for storing sponge cake. (See cover). When pliofilm or cellophane is used, an overwrap of stockinet is advised to prevent puncturing or tearing. Plastic film bags such as those used for freezing poultry are also satisfactory for many of these products. A two-quart (three-pound) size bag will hold a dozen large rolls or muffins, or half of an average size cake.

Cake batters and yeast doughs are conveniently packaged in locker cartons. Several types are suitable, such as, cylindrical waxed cartons with slip-on lids; plastic cartons with friction-type seal; aluminum tray packs and, waxed cardboard cartons with cellophane or pliofilm liner bags. (See Figure 2, Page 12).

Other suitable packaging materials are listed in Station Bulletin No. 215, Home Freezing of Foods.

FRUIT PIES

Fruit pies may be frozen either before or after baking. However, the results are better when they are frozen unbaked as the bottom crusts of prebaked pies may become soggy after freezing.

Certain fresh fruits, such as peaches and apples, discolor readily and discoloration tends to increase during freezer storage. To reduce this discoloration, the use of ascorbic acid (vitamin C) is recommended. Crystalline ascorbic acid may be purchased at most drug stores. One ounce will be sufficient for about 50 pies. If ascorbic acid is not available, substitute four tablespoons of lemon juice for ¼ teaspoon of ascorbic acid (enough for two pies). However, lemon juice is less satisfactory if pies are stored more than two months. Fruits, such as wild blackberries and cherries, which do not discolor during freezer storage, make excellent pies for freezing.

The flavor of fruit in pies deteriorates gradually during freezer storage. For this reason pies should not be stored for more than four months. When lard is used in the pastry, the storage period should be shortened to three months, as the flavor of the pastry may become strong.

Fresh Apple or Peach Pie

Filling:

- **2½ quarts prepared fruit**
- **1¼ cups sugar**
- **¼ teaspoon ascorbic acid crystals**
- **2½ tablespoons cornstarch**
- **1 cup water**

Yield: Two 8-inch pies

- **2 tablespoons butter**
- **½ teaspoon cinnamon (optional)**
- **¼ teaspoon nutmeg (optional)**

1. Prepare enough pastry for two double-crust pies. Use any standard pastry recipe.
2. Pare and slice fruit.
3. Sift together the sugar and ascorbic acid crystals. Add to sliced fruit and mix thoroughly to coat each slice with the sugar mixture. Let mixture stand for 30 minutes so that the ascorbic acid will penetrate into the fruit.
4. Line pans with pastry. Brush pastry with melted butter and chill until butter hardens. This will reduce the soaking of the bottom crust.
5. Add water slowly to cornstarch and cook until mixture is thick and clear. Cool slightly. Add to the fruit-sugar mixture and mix thoroughly. (If dry cornstarch or flour is used for thickening, it tends to settle to the bottom of the pie during freezing.)
6. Fill each crust with prepared filling and dot with butter. Moisten the rim of the lower crust with water. Put top crust over fruit and seal edges securely.
7. Prick top crust with a fork. Bake in a preheated oven at 450° F. for 35 to 45 minutes, placing pie on lowest rack in the oven.

To Freeze:

If pie is to be frozen **unbaked** omit step 7 above. (Do not prick the top crust.) Wrap pie, label and freeze immediately in the coldest part of the freezer. Pies which are **baked before freezing** should be cooled thoroughly, packaged and frozen promptly.

After Removal From the Freezer:

Pies frozen **unbaked** are preferably baked without thawing, immediately upon removal from the freezer; or, they may be thawed overnight in the refrigerator. Bake at 450° F., allowing 60 minutes

for an unthawed pie and about 45 minutes for a thawed pie. Prick the top crust with a fork after the pie has been in the oven about 10 minutes to permit steam to escape. (See Figure 1).

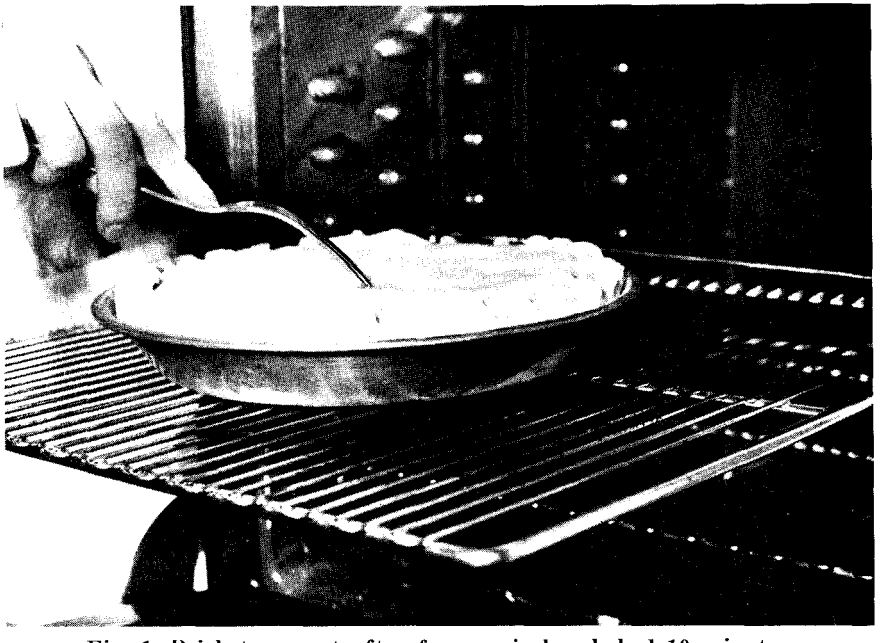

Fig. 1. Prick top crust after frozen pie has baked 10 minutes.

Pies baked before freezing should be thawed by heating for about 25 to 30 minutes in a 450° F. oven. Thawing in the refrigerator or at room temperature is not recommended because the bottom crusts become very soggy.

CAKES CONTAINING FAT

Butter-type cakes may be frozen successfully either before or after baking. The quality of the products will differ depending on which procedure is used. Layers of baked cake tend to shrink and become slightly dry after freezing, yet this is a most satisfactory way to save left-over cake. Freezing butter-type cakes in the batter state results in moist, light and velvety products, equivalent to freshly baked cakes.

Best results are obtained by using a double-acting (sulfate-phosphate) baking powder when cake batter is to be frozen, as it retains its leavening capacity longer than other types of baking powder. The use of pure extract of vanilla is recommended. (Studies at Iowa

State College indicate that synthetic vanilla may cause off flavors in frozen cakes and batters.)[1]

Cake batters should not be held in freezer storage longer than four months as undesirable flavors may develop. Baked cakes may be stored for six months.

Plain Cake

3 cups sifted, all-purpose flour
½ cup butter or other fat
3 teaspoons double-acting baking powder
1 teaspoon salt
1¾ cups sugar
1¼ cups milk
2 eggs
1½ teaspoons vanilla (pure extract)

Yield: Two 8x8x2-inch layers.

Using the Electric Mixer (all mixing on low speed):

1. Mix flour, fat and baking powder ..... 2 minutes
   Scrape bowl, mix ..... 1 minute
2. Mix sugar and salt with about ½ of milk and add to the flour-fat mixture, mix ..... 2 minutes
   Scrape bowl, mix ..... 2 minutes
3. Beat eggs slightly with a fork, and add to remainder of milk and vanilla. Combine ½ of this mixture with ingredients in bowl, mix ..... 30 seconds
   Scrape bowl, mix ..... 30 seconds
4. Add remaining egg-milk mixture, mix ..... 1 minute
   Scrape bowl, mix ..... 1 minute
5. Turn batter into oiled pans.
6. Bake in a preheated oven at 300° F. for 15 minutes, then increase the temperature to 375° F. for 15 to 20 minutes.

Chocolate Cake

2 cups sifted, all-purpose flour
½ cup butter or other fat
3 teaspoons double-acting baking powder[2]
1 teaspoon salt
1¾ cups sugar
1¼ cups milk
2 eggs
1½ teaspoons vanilla (pure extract)
3 squares unsweetened chocolate, melted

Yield: Two 8x8x2-inch layers.

[1] Graul, Lora S., and Lowe, Belle. How storage affects frozen cakes and batters. Food industries **19**, 330. (1947).

[2] To make a red colored cake, preferred by some, omit baking powder and dissolve 1½ teaspoons of baking soda in the milk-egg mixture in step 4.

SUMMARY OF DIRECTIONS

Product	Packaging	Maximum Storage Period	Preparation for Serving Upon Removal From Freezer
Fruit Pies			
Baked	Cool. Leave in pie tin. Wrap in moisture-vapor-resistant paper.	4 months. (3 months if lard is used in pastry.)	Thaw in 450° F. oven 25 to 30 minutes.
Ready-to-Bake	Wrap in moisture-vapor-resistant paper.	4 months.	1. Bake unthawed 60 minutes in 450° F. oven. 2. Thaw in package or wrapper overnight in refrigerator. Bake 45 minutes in 450° F. oven.
Cakes Containing Fat			
Baked	Wrap in moisture-vapor-resistant paper.	6 months.	Thaw in package or wrapper for 1 to 2 hours.
Batter			
	1. Put batter in oiled cake pan ready-to-bake. Wrap in moisture-vapor-resistant paper.	4 months.	Thaw for about 2 hours. Bake as directed in recipe.
	2. Put batter in freezer carton.	4 months.	Thaw in carton overnight in refrigerator or in an oiled cake pan for about 2 hours at room temperature. Bake as directed.
Cakes Containing No Fat			
Sponge			
Baked	Wrap in moisture-vapor-resistant paper. Place in cardboard cake box to prevent crushing.	3-4 months.	Thaw in original wrapper at room temperature for about 1 to 1½ hours.
Angel Food			
Baked	Same as for sponge	4 months.	Same as for sponge.
Batter	Put batter in pan ready-to-bake. Wrap in moisture - vapor - resistant paper.	4 months.	Do not thaw. Bake in preheated oven. Frozen batters require 5 to 10 minutes longer baking.

Yeast Rolls Baked	Package in plastic film bags or freezer cartons.	3-4 months.	1. Thaw in wrapper at room temperature for about 1 hour. To serve: heat rolls 7-8 minutes in paper bag or 12-15 minutes in aluminum foil in 425° F. oven. 2. Thaw in 400° F. oven, 15-18 minutes in a paper bag or 20-25 minutes in aluminum foil.
Dough	Freeze dough in a moisture - vapor - resistant freezer carton.	3 months.	Thaw in package, overnight in refrigerator, or in a warm room for about 3 hours. When soft enough to handle, knead 15 to 20 strokes, shape rolls, brush with melted fat and let rise in a warm place until light. Bake 15 minutes in 375° F. oven.
Quick Breads Muffins Baked	Package in plastic film bags or freezer cartons.	2-3 months.	1. Thaw in wrapper at room temperature for about 1 hour. To serve: heat about 10 minutes in paper bag or 15 minutes in aluminum foil in a 425° F. oven. 2. Thaw in a 400° F. oven, 18-20 minutes in paper bag, 25-30 minutes in aluminum foil.
Batter	Put batter in muffin tins ready-to-bake. Wrap in moisture-vapor-resistant paper.	2 months.	Thaw for about 1½ hours. Bake 10 minutes in a 350° F. oven. Increase temperature to 450° F. Continue baking another 10 minutes or until golden brown.
Biscuits Baked	Package in plastic film bag or freezer carton.	2-3 months. (1 month if lard is used.)	1. Thaw in wrapper at room temperature for about 1 hour. To serve: heat 5-7 minutes in paper bag or 8-10 minutes in aluminum foil in 425° F. oven. 2. Thaw in 400° F. oven, 12-15 minutes in paper bag, 18-20 minutes in aluminum foil.

Follow the directions for mixing plain cake through step 4. After step 4, add the melted chocolate. Mix 1½ minutes on low speed and 15 seconds on high speed. Bake for 35 minutes in a preheated oven at 350° F.

To Freeze Cakes and Batters:

Baked cake should be cooled, wrapped and frozen as quickly as possible. **Batters** should be packaged and frozen immediately after the mixing is completed. (See Figure 2).

After Removal From the Freezer:

A layer of **baked cake** will thaw in about one hour at room temperature; a two layer cake will require about two hours to thaw.



Fig. 2. Containers for packaging cakes and cake batters:
A. plastic film bag
B. cylindrical waxed carton with slip-on lid
C. aluminum tray pack
D. waxed cardboard carton with cellophane liner
E. plastic carton with friction-type seal

The wrapping should not be removed until the cake is to be served, to prevent drying out.

It is better to thaw **cake batter** before baking. A quart package of batter will thaw overnight in the refrigerator. To thaw at room temperature, empty batter into an oiled cake pan, and when thawed sufficiently, spread evenly. This will require about two hours. When batter is frozen in the pan ready-to-bake, remove wrapping and let stand at room temperature about two hours before baking. Bake as directed in recipe. When cake batter is baked without thawing there is a tendency for the cake to "hump" in the center and be more compact in texture. It is for this reason that thawing before baking is recommended.

CAKES CONTAINING NO FAT

Sponge cakes contain neither fat nor baking powder since the large quantity of egg contributes both shortening and leavening. When only the whites of eggs are used, the cakes are usually called angel food. True sponge cakes contain both whites and yolks. These two types of cake react somewhat differently in freezer storage.

Sponge Cake

Sponge cakes should be baked before freezing since the batters may break during freezer storage, causing the cakes to be heavy, coarse-grained and small in volume. Also, there is a tendency for off flavors to develop in frozen sponge cake batters after a few weeks of freezer storage. Properly packaged baked sponge cakes remain in excellent condition for three or four months in the freezer. Wrapped cakes will be better protected from crushing if they are stored in cardboard boxes, similar to those used at commercial bakeries.

Sponge Cake

6 egg yolks
1¼ cups sugar
2 tablespoons water
2 tablespoons lemon juice
¼ teaspoon salt
½ teaspoon cream of tartar
6 egg whites
2 teaspoons grated lemon rind
1⅓ cups sifted, all-purpose flour

Yield: Two 7-inch cakes, or one 10-inch cake.

Using Electric Mixer Combined with Hand Mixing:

1. Beat egg yolks in large mixer bowl until very **light yellow and stiff,** about 5 minutes on medium-high speed. (A slightly longer time or higher speed may be required with some mixers, to make a stiff foam.)
2. Add approximately ½ of sugar to beaten egg yolks in 4 portions, mixing 10 seconds after each addition, then beat an additional 45 seconds on medium-high speed.
3. Mix water and lemon juice and add 1 tablespoon at a time to the egg yolk-sugar mixture. Beat 30 seconds after each addition, then beat an additional 3 minutes on medium-high speed.
4. Sift salt, cream of tartar, and remaining sugar over egg whites in small mixer bowl. Beat until mixture is stiff enough to hold point, approximately 2½ minutes on high speed.
5. Sprinkle grated lemon rind over the egg yolk-sugar mixture. Add about 1/6 of beaten egg white. Sift about 3 tablespoons flour over mixture and fold by hand with a wire whip until all ingredients are blended. Repeat until all the flour and egg whites have been added. Avoid overmixing.
6. Bake in unoiled tube pans in a preheated 350° F. oven. Bake 7-inch cakes 30 to 35 minutes; 10-inch cakes 50 to 55 minutes.
7. Invert on a wire rack and cool completely before removing from pan.

Angel Food Cake

Angel food cake, unlike the true sponge cake, may be frozen either after baking or in the batter state. The quality after freezing will depend on the quality of the cake or batter before it is placed in freezer storage. A moist, tender angel food cake should maintain its delicate quality for several months in freezer storage, provided it is packaged to prevent drying. Occasionally the crust may become speckled; otherwise, the quality should be as good as that of a freshly baked cake.

The success of freezing angel food batter seems to depend on the stability of the batter and the speed of freezing. The batter should be frozen immediately after the mixing is finished, in the coldest part of the freezer, to prevent the foam from breaking before the batter solidifies. Freeze the batter in a pan ready-to-bake (rather than in a carton) since it should not be allowed to thaw before baking.

Wrap baked cakes and pans of batter in moisture-vapor-resistant material before freezing. (See cover).

After Removal From the Freezer:

Baked sponge and angel food cakes will thaw in about one to one and one-half hours at room temperature. Do not remove the wrapping until the cake is to be served to prevent drying.

Angel food batters should not be thawed before baking since the foam tends to break during thawing, resulting in a coarse-grained cake of poor volume. Place the pan of batter in a preheated oven, immediately upon removal from the freezer. Frozen batters require five to 10 minutes longer baking than freshly mixed batters.

YEAST ROLLS

Freezing yeast rolls, either prebaked or in the dough state, is a real time saver. It is easy to prepare a large batch of dough at one time. Part may be used immediately to make fresh rolls and the rest frozen, so that one mixing will provide hot rolls several times.

Baked yeast rolls will keep successfully in freezer storage for three to four months. When carefully packaged to prevent moisture loss, they will be as light and moist as freshly made rolls.

Excellent quality rolls are obtained from frozen yeast doughs, too, provided the dough is not shaped into rolls before it is frozen. Less satisfactory products are obtained if dough is shaped into rolls before freezing, as the rolls do not rise properly. (See Figure 3).

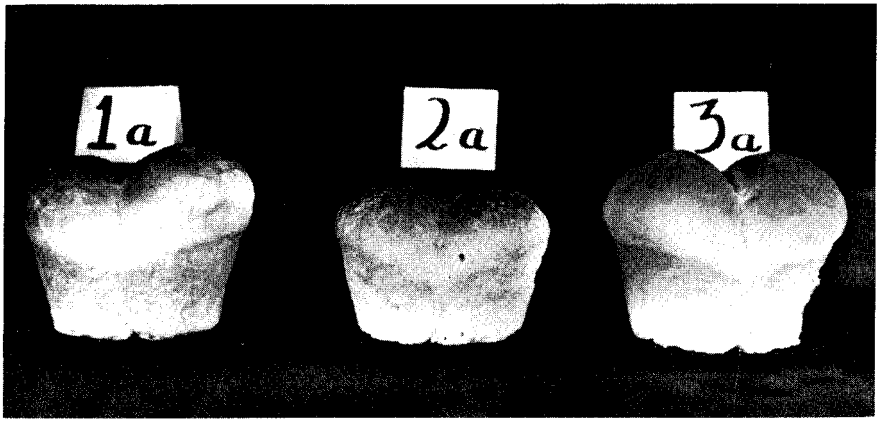

Fig. 3. Yeast rolls after one month of freezer storage:
1a. baked before freezing
2a. frozen in dough state, shaped before freezing
3a. frozen in dough state, shaped after thawing

The best method is to freeze enough dough in a freezer carton to make the desired number of rolls. The dough is thawed and shaped into rolls as needed, and from this point the procedure is the same as for freshly mixed dough. Frozen yeast dough handled in this manner should produce rolls equivalent in quality to freshly mixed rolls, for periods up to three months of freezer storage. Packages of dough require much less freezer space than the corresponding quantity of baked rolls, and the time required to thaw the dough usually presents no problem to the homemaker.

Plain Rolls

1½ cups scalded milk
⅔ cup melted fat
¾ cup sugar
4 teaspoons salt
2 eggs, beaten
4 cakes yeast
⅔ cup water
9-10 cups sifted, all-purpose flour

Yield: Three to four dozen rolls, 2½ inches in diameter; four to five dozen, 2 inches in diameter.

1. Scald milk, add shortening, sugar and salt. Cool to lukewarm and add beaten eggs.
2. Soften yeast in lukewarm water. Add to cooled milk mixture.
3. Add approximately ½ of the flour to the liquid ingredients, and beat batter vigorously for about 2 minutes.
4. Make into a stiff dough by gradually adding the remaining flour, reserving about ½ cup to flour board during kneading.
5. Turn dough onto lightly floured board and knead until smooth and elastic to the touch.

To Freeze Rolls After Baking:

Place the dough in an oiled bowl, brush top with oil or melted fat, cover and let stand in a warm place until dough has doubled in bulk. Knead slightly, and shape rolls. Place rolls in oiled pans, brush tops with melted fat and let rise in a warm place until doubled in size. Bake in a preheated 375° F. oven for approximately 15 minutes or until golden brown. Remove from pans immediately after baking. Freeze rolls as soon as they are cool, placing enough rolls for one meal in one package.

To Freeze Yeast Dough:

As soon as the kneading has been completed, package the dough in suitable size freezer cartons. A pint package will hold enough

dough to make a dozen large rolls. Freeze immediately in the coldest part of the freezer.

After Removal From the Freezer:

Rolls baked before freezing may be thawed at room temperature or in the oven. Large rolls, held at room temperature, will thaw in about one hour. Rolls should be thawed in the freezer package to prevent drying. To serve, remove thawed rolls to a paper bag or wrap in aluminum foil. Heat in a 425° F. oven about seven to eight minutes if a paper bag is used or 12 to 15 minutes in aluminum foil. If time does not permit thawing at room temperature, heat rolls without thawing, in a 400° F. oven, 15 to 18 minutes in a paper bag or 20 to 25 minutes in aluminum foil.

Frozen yeast dough needs to be removed from the freezer several hours before the rolls are to be served to allow time for the dough to thaw. The dough may be thawed in the package overnight in the refrigerator, or removed from the package to an oiled bowl and thawed in a warm room. Allow two and one-half to three hours for thawing a quart of dough at room temperature. When dough is soft enough to handle, knead 15 to 20 strokes, shape rolls and place in oiled pans. Brush with melted fat and let rise in a warm place until light and double in size. Bake in a preheated 375° F. oven 15 minutes, or until golden brown.

QUICK BREADS

Less economy of time is realized by freezing quick breads than most other types of batter and dough products. However, freezing provides a good method for saving left-overs and offers the advantage of making advanced preparations.

Directions for Muffins

Muffins may be frozen either prebaked or in the batter state. It is more practical to freeze muffins after baking and the quality is somewhat better than when frozen ready-to-bake. Any standard recipe may be used to make muffins for freezing. It is important to use a double-acting baking powder, if muffins are to be frozen in the batter state. Baked muffins will keep successfully for three months when properly packaged. Muffin batters should be frozen in the pans in which they are to be baked and should not be stored for more than two months.

After Removal From Freezer:

Muffins baked before freezing should be thawed in the wrapper in which they are frozen to prevent drying. It requires about one hour to thaw a package of large muffins to room temperature. When ready to be served, they should be reheated for about 10 minutes if a paper bag is used or 15 minutes in aluminum foil in a 425° F. oven. If time does not permit thawing at room temperature, muffins may be thawed in the oven. Heat at 400° F. about 18 to 20 minutes in a paper bag or 25 to 30 minutes in aluminum foil.

Frozen muffin batter should be thawed before baking. Batter in 2½-inch muffin tins will thaw sufficiently in about 1½ hours at room temperature. Bake at 350° F. for 10 minutes. Increase the temperature to 450° F. and continue baking for another 10 minutes or until golden brown.

Directions for Biscuits

Biscuits should be baked before freezing, since standard quality products are not obtained from frozen doughs. Use any standard recipe to make biscuits for freezing. After baking, cool quickly, place in freezer bags or cartons, and freeze immediately to prevent drying. When lard is used as the shortening, the storage time should be limited to about one month. When other fats are used, biscuits may be stored for two to three months.

After Removal From the Freezer:

Biscuits may be thawed in the oven, or in about one hour at room temperature. To serve, heat unthawed biscuits in a 400° F. oven, 12 to 15 minutes if a paper bag is used or 18 to 20 minutes in aluminum foil. If thawed at room temperature, heat in a 425° F. oven about five to seven minutes in paper bag or eight to 10 minutes in aluminum foil. Serve piping hot.

MISCELLANEOUS PRODUCTS

Sandwiches: Many homemakers find it convenient to have sandwiches in the freezer, ready for the lunch box or snack time. Some types of sandwiches freeze more satisfactorily than others. Fillings made from chicken, beef, salmon, cheese or peanut butter maintain good quality and flavor for three or four weeks in freezer storage. Ham or ham salad may become strong in flavor after about three weeks of freezer storage. Raw vegetable fillings should be avoided as they lose color and crispness upon thawing. Freezing

causes the whites of hard-cooked eggs to become rubbery. Softened butter or margarine is the best spread to use in making sandwiches, since salad dressing and mayonnaise tend to separate and soak into the bread during storage.

Only freshly prepared sandwiches should be frozen. Fillings made from left-overs, such as chicken salad, should be avoided. Sandwiches which have been prepared for several hours, such as those left over from a picnic or tea, should not be frozen as there is too much danger of bacterial contamination.

A moisture-vapor-resistant paper should be used to wrap sandwiches for freezing to prevent drying. Drying is indicated by white spots on the bread. Ordinary household waxed paper is not satisfactory. Most sandwiches will thaw to serving temperature in two to three hours in a lunch box which has been standing in a warm room. Sandwiches should be thawed in the freezer wrapper.

Cookies: Occasionally it may be convenient to freeze part of a batch of cookies or cookie dough. Cookies baked before freezing are usually less crisp when thawed than those made from frozen doughs. Some types of cookie doughs are more satisfactory for freezing than others: for example, spritz, brownies, oatmeal and the so-called "ice-box" doughs. Meringue type products, such as cocoanut or corn flake macaroons, do not freeze satisfactorily either before or after baking. If frozen before baking, the foam breaks during storage resulting in a gummy, sugary product. When baked before freezing, meringue type cookies are sticky upon thawing.

Cookie doughs should be frozen in freezer cartons or wrapped in moisture-vapor-resistant paper. The dough may be thawed overnight in a refrigerator or in about two hours at room temperature. After the dough has thawed, the procedure is the same as for a dough that has not been frozen. Baked cookies will thaw in about one hour at room temperature.

Soft-filled pies: Freezing pies with cream fillings is not recommended since the quality of this type of product is not satisfactory. Fillings lose some of their smooth, creamy consistency and become slightly curdled; the meringues shrink and sometimes tend to "bead" after about a month of freezer storage; and, the crusts become soggy.

Frozen pumpkin mix is very satisfactory for making pumpkin pies. The pumpkin filling is prepared ready for use and then frozen in a locker bag or carton. A quart of mix will make one 9-inch pie. The mixture may be thawed overnight in a refrigerator or in about 30 minutes in a double boiler.