

### **Care Instructions for “The Joy “ Products**

**Breads, Buns and Pizza Crusts:** Since they do not have preservatives they are recommended to go in the freezer after a few days from being purchased.

**Note:** Raisin Bread, Mock Rye and Millet should be kept in the freezer at all times.

**Cookies:** Hard cookies may get soft if they are not stored in a tupperware or cookie tin and will last for a considerable amount of time if stored properly. Soft cookies should be kept in the fridge to maintain freshness or in the freezer if longer than a week.

**Squares:** Recommended to be kept in a tupperware or sealed container to maintain moisture and freshness.

**Note:** Guilt-free brownies, Nanaimo squares, Butter Tarts and Apple Crisp squares should be kept in the fridge if not eaten that same day. Guilt free brownies should be frozen after 2 days.

**Cupcakes:** Should be stored in a tupperware or in the fridge in a sealed container if not eaten that same day. If longer than a few days they should be frozen.

**Cakes:** Should be kept in the fridge until a few hours before serving. Leftovers should be stored covered in the fridge for no longer than 4 days. If longer they should be frozen.

**Pies:** Already cooked. Heat at 350 on Bake for 10 to 15 minutes until warm. Leftovers can be kept in the fridge or freezer. Unthaw the pie on the counter before putting it in the oven if frozen.

**Pizza Crusts:** Already cooked. Unthaw on counter top if frozen. Put your toppings on top. Heat at 350 on bake until toppings are ready.

**Ready-Made Mini Pizzas:** Already cooked. **Suggested Heating:** Put in microwave for 40 seconds to 1 minute and then heat in a toaster oven or oven until warm and desired crispiness has been achieved.