



Flights of Fancy Cookie Design

A Guide to Freezing Cookies & Royal Icing

A simple guide to freezing, storing, and thawing cookies and icing with confidence.

Item	How to Freeze	Freezer Time	How to Thaw	Notes/Tips
Base Royal Icing	Airtight container	2-3 months	Room temp	Perfect for prepping in batches ahead of time
Colored Royal Icing	Airtight container in piping bags	2 months	Room temp, massage bag	Freezing minimizes icing separation less streaky flooding
Sugar Cookie Dough	Wrap in plastic, place in freezer bag	3 months	Thaw at room temp in sealed container	Great for baking in smaller sessions
Sugar Cookie Dough (Rolled/Cut Shapes)	Freeze flat on tray, then store in airtight container	3 months	Room temp in sealed container	Ideal for pre-cut shapes for busy days
Baked Sugar Cookies	Cool completely, place on end in an airtight container	3 months	Room temp in sealed container	Keep sealed to avoid condensation
Decorated Cookies (Icing dried 24hrs)	Upright on end, heat sealed, in an airtight container	1-2 months	Room temp in sealed container	Avoid opening before completely thawed to preserve royal icing

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*Inspired by daydreams, formed in icing.
Too pretty to eat and too delicious not to.*