Freeze cookie dough in spaced rows before packing

A tray-to-container workflow and date-label template. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Cookie dough with freezing instructions; suitable lined tray; freezer-safe food containers; parchment if suitable; date labels

1. Check the dough instructions

Choose dough or a recipe that provides freezing and later baking directions. Record the dough name, portion size and preparation date on the worksheet. Freezing does not make raw dough safe to taste.

2. Give the portions space

Place shaped dough portions separately on a tray that fits the freezer. Cover or protect them as the recipe directs and keep them away from raw foods. Do not crowd the portions into one large block.

3. Pack after the initial freeze

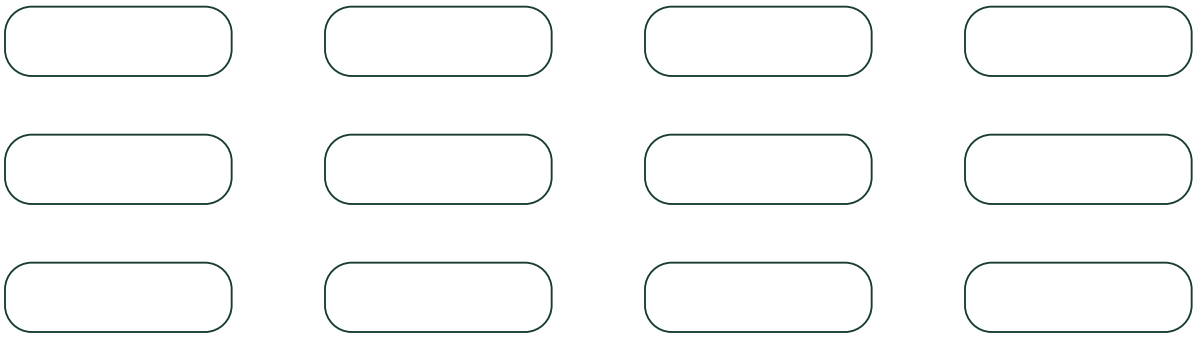
Once the recipe says they are ready to transfer, pack the portions in a suitable freezer container with separators if needed. Label the dough and the correct baking instructions. Follow food-specific storage advice rather than an invented universal freezer life.

Source / recipe: USDA leftovers and food-safety guidance

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout



Dough / prepared date

Portion size / freezing instructions

Baking directions / food label

Use suitable items you own. Check exact recipe, material and product directions.