

Spring/Summer 2026 LTO Cookie & Cupcake Best Practices

PRODUCT STRUCTURE NOTES

- **Cookies Without a Well**
 - Coconut Lime
 - Dirt Cake
- **Cookie With a Well**
 - Lemon Lavender
- **Filled Cupcakes**
 - Coconut Lime
 - Dirt Cake
 - Lemon Lavendar

STORAGE GUIDELINES

Curd (Lime & Lemon) Storage

- Store curd in the refrigerator.
- If left at room temperature for 2+ hours, discard.
- After each use, wipe the outside of the jar to prevent mold growth.
- Label swizzle bags (LIME / LEMON) to prevent confusion.

Frosting Storage

- **Plain Cream Cheese & Chocolate Frosting:**
 - Store in piping bags at room temperature for up to 14 days.
 - Do NOT refrigerate or freeze.
- **Lavender Frosting:**
 - Store in piping bags at room temperature for up to 5 days.
 - Do NOT refrigerate or freeze.

Dry Toppings & Mix-Ins Storage

- **Store in deli container with fitted lid or zip top bag:**
 - Desiccated coconut
 - Cookies & cream crumbs
- **Store in original packaging or airtight zip top bag:**
 - Gummy worms
 - Lavender pieces
 - Purple sweet potato powder
- **Store in a cool, dry space:**
 - Half lime sentiment

HANDLING & PREP TIPS

- Crush Dirt Cake cookies in a Ziploc bag using a kitchen mallet.
- Measure lavender and rub between gloved hands before mixing into frosting.

SCOOP / TIP GUIDANCE

- Cream Cheese Frosting: Red #24 thumb press scoop (1.35 oz)
- Chocolate Frosting: Rounded star tip 2D
- Lavender Frosting: Open tip 1A