

How Long Will Your Baking Supplies Last?

Knowing the shelf life of your baking ingredients can optimise how much of it you stock up in your pantry so it doesn't need to be discarded for losing its efficacy.

Dry Ingredients

Flour 6 months
How to store: Cool, dry place in an air-tight container



Sugar 2 years
How to store: Cool, dry place in air-tight container



Baking Powder 1 year
How to store: Original sealed packaging



Baking Soda 2 years
Original sealed packaging, away from strong smelling spices



Cocoa Powder 1 year
How to store: Cool, dry place in an air-tight container



Chocolate 1 year
How to store: Sealed package in a cool, dry place. Avoid refrigeration to prevent blooming.



Salt Can be indefinitely stored
How to store: covered, non-metal container

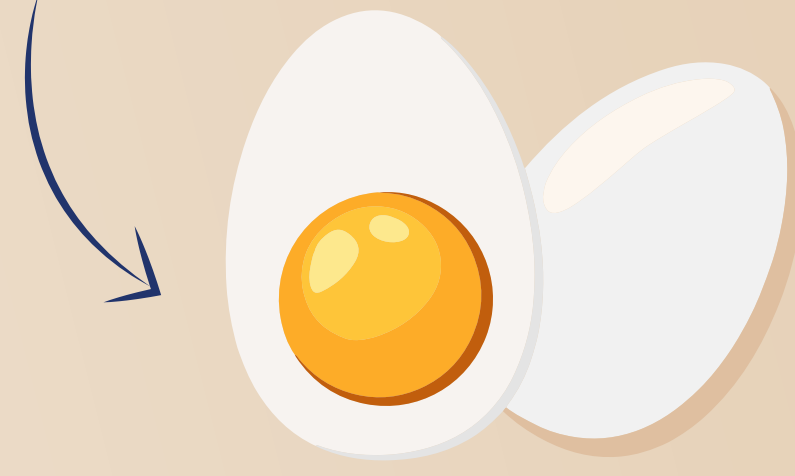


Yeast As per expiry date on package
How to store: Opened - Sealed container in the refrigerator or freezer Unopened - Original package in a cool, dry place.



Refrigerated Ingredients

Eggs
1 month



Butter
3 months



Cream cheese
2 months or until date of expiry



Milk
1 week



Bake With
Pillsbury



Wet Ingredients

Pure Vanilla Extract Indefinite
How to store: Sealed bottle in a dark place



Honey Indefinite
How to store: Sealed non-metal container in a cool place



Vegetable Oil
1 year
How to store: Sealed glass bottle

