



Down to Brass Tacks

QUARTERLY NEWSLETTER OF THE BRASS TACKS INITIATIVE



A full tray of Christmas cookies. Some of the cookies can be frozen to enjoy later and prevent waste.

Freezing Cookies and Dough: Save Time and Reduce Waste

The holiday season is a time for joy, celebration, and, of course, delicious cookies! But with all the baking and sharing, it's easy to end up with more treats than you can consume – and wasting food is something the Brass Tacks Initiative is committed to preventing. To help you enjoy your holiday treats longer and reduce waste, here are our tips on freezing both baked cookies and cookie dough.

FREEZING BAKED COOKIES

If you've baked—or received—more cookies than you can eat right away, freezing them is an excellent way to keep them fresh and tasty for weeks. However, not all cookies freeze well, so it's best to freeze what you can as soon as possible and enjoy the others first. For instance, chocolate chip cookies freeze well because of their high fat and sugar content, while meringues are sensitive to temperature changes and are best consumed fresh. Additionally, delicate cookies like pizzelles or cakey cookies such as madeleines should be stored at room temperature and enjoyed immediately.

Tips for Freezing Cookies

1. **Cool Completely:** Ensure the cookies are completely cooled to prevent moisture buildup, which can lead to freezer burn.
2. **Freeze Quickly:** Lay the cookies flat in a single layer on a baking sheet first, then freeze until firm. Transfer them to containers or bags to prevent sticking together.
3. **Wrap Individually or in Small Batches:** Use plastic wrap or wax paper to protect cookies from air exposure.
4. **Use Airtight Containers or Freezer Bags:** Remove as much air as possible before sealing to maintain freshness.
5. **Label and Date:** Keep track of when you freeze your cookies to enjoy them at their best. Most cookies will retain their flavor and texture for up to 3 months in the freezer. *(Continued on page 3)*

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From the Director

Dear Friends and Supporters,

As we reflect on the past year at Brass Tacks Initiative, I am filled with gratitude and pride for all we've accomplished together in 2025. Our mission to reduce food waste and promote sustainability has gained momentum thanks to your unwavering support.

This year, we launched comprehensive food waste prevention kits designed for teachers, homeschoolers, and families—empowering learners of all ages with the knowledge and tools needed for lasting change. We provided meaningful service opportunities for local students, whose passion and leadership are a beacon of hope for our community. We also welcomed our very first intern, whose creative talents enhanced our social media presence and educational outreach. Our successful compost sale not only brought neighbors together but also reinforced sustainable practices that benefit our environment. Additionally, our presence at community events allowed us to connect directly with the public and share our vision for a greener future.

Looking ahead to 2026, we are excited to expand our educational programs and deepen community engagement. We plan to



BTI volunteers picked up litter along Highway 13 in Fall 2025. Students from a nearby high school joined us for the first time!

develop new resources, host more events, and create even greater opportunities for youth leadership. Your continued involvement will be crucial to turning these plans into reality.

I invite you to join us in making 2026 our most impactful year yet. Please consider donating, volunteering your time, and following us on social media to stay informed and involved. Together, we can build a sustainable future—one small action at a time.

Have a Merry Christmas and a Happy New Year!

Rachel Houck
BTI Executive Director

Make a Contribution!

As a 501(c)3 nonprofit, we rely on public contributions to help us continue our mission to support sustainable practices in the food stream through research, education, and collaboration. Your contribution of any size helps us provide free and low-cost programs to families, small businesses, and other organizations.

For more information or to make a contribution visit
www.thebrasstacks.org



Freezing Cookies and Dough

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FREEZING COOKIE DOUGH

Sometimes, making a big batch of dough and freezing a portion of it offers even more flexibility. This way, you can bake only what you need and have fresh-baked cookies for your family and guests at a moment's notice. Freeze dough in individual portions and bake fresh cookies whenever you want — no need to thaw a whole batch! This helps reduce food waste and saves you time in the kitchen.

Tips for Freezing Cookie Dough

- **Portion into Individual Dough Balls:** This makes baking easy and limits over-baking large batches.
- **Flash Freeze on a Baking Sheet:** Place dough balls on a sheet and freeze for 1-2 hours before packaging. This prevents them from sticking together.
- **Wrap or Use Airtight Packaging:** Wrap frozen dough balls individually or pack them in freezer bags, squeezing out excess air. Tip: A quart-sized freezer bag easily fits a dozen 1" frozen balls of cookie dough.
- **Label and Date:** Keeping track will help you enjoy your dough at its freshest. For the best texture and flavor, bake dough within 3 months of freezing.

When you're ready to bake, thaw the dough balls for a few minutes and bake as directed. This way, you can enjoy fresh-baked goodies anytime with no extra prep at crunch time.



Freeze cookie dough in balls then transfer to a freezer bag and store for up to 3 months.

Cookies and dough that freeze well

- Chocolate Chip Cookies
- Snickerdoodles
- Oatmeal Cookies
- Peanut Butter Cookies
- Sugar Cookies
- Gingerbread

Cookies and dough that do not freeze well

- Cookies with frosting or icing
- Delicate cookies such as Krumkake and Pizzelles
- Meringues

For more tips on food sustainability and waste reduction, follow us on social media and visit www.thebrasstacks.org



JOIN US

The Brass Tacks Initiative is seeking volunteers for the following committees to help us continue our mission to support sustainable practices in the food stream through research, education, and collaboration.



Marketing

Establishing, maintaining, and growing the visibility of BTI.

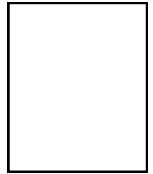
Development

Helps BTI achieve its mission by developing new resources and funding opportunities.

Outreach/Education

Plan and implement educational events that inform and engage communities.

For more information visit our website www.thebrasstacks.org/volunteer or email Rachel@thebrasstacks.org



About BTI

The Brass Tacks Initiative is a 501c3 nonprofit founded on a mission to support sustainability in the food stream through research, education, and collaboration.

Our name comes from the phrase "let's get down to brass tacks." The phrase means to address the most important facts of a project or problem. The fact is food waste is a problem with environmental, economic, and social impacts. We believe the only way to make an impact on food waste is to **research** best practices and new methods of recycling, **collaborate** with the companies who are generating waste to find alternatives to the landfill, and make sure that current and future leaders are equipped with the **education** needed to make sustainable impacts in their community.

For more information about BTI visit our website www.thebrasstacks.org or contact us via email at info@thebrasstacks.org.