



EverydayCheapskate



CHEAT SHEET BAKING SUPPLY STORAGE CHART



ITEM	STORAGE	UNOPENED	OPENED	NOTES
Baking powder	Tightly lidded container	18 months	6 months	Lasts indefinitely when stored in freezer
Baking soda	Airtight container in cool, dry place	2 years	6 months	Lasts indefinitely when stored in freezer
Butter (salted)	In refrigerator	5 months	5 months	Can be frozen up to 6 months. Defrost overnight in refrigerator.
Butter (unsalted)	In refrigerator	3 months	3 months	Can be frozen up to 6 months. Defrost overnight in refrigerator.
Chocolate chips	In pantry at room temperature.	18-24 months	1 year	Lasts indefinitely when stored in freezer
Cooking oils	In pantry at room temperature.	1 year	1 year	Check if still good with the smell test. Oils can become rancid.
Eggs	In refrigerator	--	4-5 weeks past "sell by" date	
Evaporated milk (canned)	Unopened in pantry. Opened in refrigerator.	6 months	4-6 days	Check "use by" date for optimal flavor.
Extract (pure vanilla)	At room temperature	Indefinitely	Indefinitely	If pure, it gets better with age.
Extracts (other)	At room temperature	3-4 years	3-4 years	
Flour	Best stored in freezer	1 year	6-8 months	
Flour (whole wheat)	Best stored in freezer	1 year	6 months	
Karo syrup	In pantry at room temperature.	Indefinitely	Indefinitely	Bottles may be refrigerated after opening; however, the syrup will be thicker and pour more slowly.

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Marshmallow creme	Unopened at room temperature. Opened in refrigerator.	4 months	2 months	
Marshmallows	In airtight container in pantry	3 months	3 months	
Molasses	In cool, dark place or refrigerator	1 year	6 months	Make sure the lid is tightly sealed.
Nuts	Tightly sealed container	6 months in pantry 9 months in freezer	6 months in pantry 9 months in freezer	
Raisins	In pantry or refrigerator	3 years	3 years	
Shortening	In pantry at room temperature	1 year	3-4 months	
Spices (ground)	In cool, dry place	2-3 years	2-3 years	Paprika and cayenne pepper should be refrigerated.
Spices (whole)	In cool, dry place	2-4 years	2-4 years	Spices don't spoil, they just lose their strength.
Sugar (brown)	In freezer	6 months	6 months	
Sugar (granulated)	Cool, dry place	2 years	6 months	
Sugar (powdered)	Cool, dry place	18 months	18 months	
Sweetened condensed milk	Unopened in cool, dry place. Opened in refrigerator.	1 year, invert can every 2 months	2-3 weeks	Canation does not recommend using sweetened condensed milk past its "best before date" for quality reasons.

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