

# HOLIDAY BAKING CHECKLIST

A one-page plan for getting the cookies, bars and treats made without discovering at 9 p.m. that you're out of brown sugar.

## 1. Decide What You're Baking

- ☐ Choose the family favorites that are non-negotiable.
- ☐ Pick any new recipes you want to try.
- ☐ List gifts, parties, cookie swaps and other baking occasions.
- ☐ Note who or how many households you're baking for.

## 2. Figure Out the Batches

- ☐ Write down each recipe and its yield.
- ☐ Calculate how many batches you need.
- ☐ Mark recipes that can be made or frozen ahead.
- ☐ Choose a baking date for each recipe.

## 3. Check Ingredients & Shop

- ☐ Basics: flour, granulated/brown/powdered sugar, leaveners and salt.
- ☐ Cold stuff: butter, eggs, cream cheese and heavy cream.
- ☐ Chocolate/candy: chips, baking chocolate, wafers, cocoa and candy pieces.
- ☐ Flavorings: vanilla, almond, peppermint, citrus, espresso powder and spices.
- ☐ Check your spices for freshness before adding replacements to the list.
- ☐ Decorating/specialty: sprinkles, sanding sugar, food coloring, nuts, mixes and canned milk.
- ☐ Make your shopping list and buy what you're missing.

## 4. Check Your Equipment

- ☐ Cookie sheets, parchment/silicone mats and cooling racks.
- ☐ Cookie scoops, measuring tools and kitchen scale.
- ☐ Mixer/beaters, rolling pin, cutters, piping bags and tips.
- ☐ Storage containers; fresh batteries for scale/thermometer.

## 5. Stock Packaging & Storage

- ☐ Freezer bags and containers.
- ☐ Parchment/wax paper for separating layers.
- ☐ Labels and permanent markers.
- ☐ Bakery boxes or disposable containers.
- ☐ Gift tags or ribbon, if you're feeling festive.

## 6. Make a Realistic Schedule

- ☐ Choose your serving/delivery date and work backward.
- ☐ Bake sturdy cookies and bars earlier; decorated cookies later.
- ☐ Set separate time for shopping, mixing, baking, decorating and packaging.
- ☐ Allow more packaging time than you think you'll need.

## 7. Clear Some Space

- ☐ Clear a pantry shelf for holiday ingredients.
- ☐ Toss stale or expired ingredients.
- ☐ Make room in the freezer for dough and finished treats.

## 8. Make Ahead What You Can

- ☐ Freeze portioned drop-cookie dough or slice-and-bake dough.
- ☐ Freeze unfrosted bars and cookies that freeze well.
- ☐ Make bark and other sturdy treats ahead when appropriate.

|                                |                              |
|--------------------------------|------------------------------|
| My holiday baking dates: _____ | Delivery/serving date: _____ |
| Don't forget: _____            | _____                        |