Holiday Baking at a Glance

A one-page roadmap to keep beside you while you bake.

1 PLAN YOUR ASSORTMENT

- [ ] Set your gifting, party, or mailing deadline.
- [ ] Choose recipes; read each one from start to finish.
- [ ] Check allergies, make-ahead options, freshness, and equipment.

2 WORK OUT QUANTITIES & TIME

- [ ] Estimate pieces needed and calculate batches from recipe yields.
- [ ] Count oven rounds, active work, chill/rest time, and decorating.
- [ ] Allow room for cooling, storage, cleanup, and unexpected delays.

3 SHOP & PREP

- [ ] Combine ingredient quantities; check your pantry first.
- [ ] Gather baking sheets, racks, containers, boxes, and labels.
- [ ] Prepare and label doughs; record thawing or finishing instructions.

4 BAKE & FINISH

- [ ] Group oven temperatures when practical; cool pans between rounds.
- [ ] Keep dough chilled if needed; cool treats fully before storing.
- [ ] Check when treats should be baked, filled, decorated, and stored.

5 PACKAGE & SHARE

- [ ] Protect delicate treats; separate strong flavors and textures.
- [ ] Budget about 20-25 minutes for the full packing process per box.
- [ ] Check shipping times; allow extra time for holiday delays.