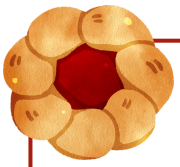
Holiday Baking Master Plan

Welcome to Your Holiday Baking Master Plan

Holiday baking is one of the most joyful traditions of the season—but it can also become one of the most overwhelming. Between choosing recipes, shopping for ingredients, finding time to bake, and making sure every treat gets to the right person, it's easy to feel like you're constantly playing catch-up.

That's where this planner comes in. The Holiday Baking Master Plan is designed to help you organize everything in one place so you can spend less time worrying about the details and more time enjoying the memories you're creating.

How to Use This Planner



List the recipes you want to make, note your baking goals, and jot down the most important reminders for the season.



Map out when you'll shop, prep ingredients, bake, decorate, package, and deliver your treats. Spreading the work over several weeks makes the season much more enjoyable.



Use the categorized shopping list to keep track of everything you'll need—from flour and butter to gift boxes and ribbon.



Plan the order you'll bake your recipes so you can make the most of your time, oven space, and cooling racks.



Keep a simple record of who you're baking for, what they'll receive, and when it's ready to deliver.

Most importantly, remember that holiday baking isn't about making everything perfect. It's about sharing something made with care. Whether you're baking one family favorite or filling dozens of cookie boxes, a little planning can help make the season feel calmer, more organized, and a lot more fun.



Happy baking—and happy holidays!

Holiday Baking Dashboard

Recipes

- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....

Shopping

- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....

Schedule

- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....

Notes

- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....
- ○ .....



Holiday Baking Timeline

4 WEEKS BEFORE	3 WEEKS BEFORE	2 WEEKS BEFORE	1 WEEK BEFORE	BAKING DAY	DELIVER
☐ Choose recipes	☐ Buy panty ingredients	☐ Buy fresh ingredients	☐ Gather ingredients	☐ Prep ingredients	☐ Package treats
☐ Decide who you're baking for	☐ Purchase packaging	☐ Make cookie dough	☐ Set up baking station	☐ Bake recipes	☐ Attach gift tags
☐ Estimate quantities	☐ Order specialty ingredients	☐ Freeze dough (if applicable)	☐ Thaw frozen dough	☐ Cool completely	☐ Add ribbons or decorations
☐ Set a baking budget	☐ Print gift tags	☐ Confirm gift list	☐ Prepare decorating supplies	☐ Decorate treats	☐ Deliver or ship
☐ Schedule baking day(s)	☐ Check baking supplies	☐ Clean freezer space	☐ Wash mixing bowls and pans	☐ Package gifts	☐ Enjoy!

Notes



Shopping List

Baking Ingredients

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Dairy & Refrigerated

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Mix-Ins & Decorations

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Flavorings & Spices

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Nuts & Dried Fruits

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Packaging

- ○ .....
- ○ .....
- ○ .....
- ○ .....

Other

- ○ .....
- ○ .....
- ○ .....
- ○ .....



Holiday Baking Workflow

RECIPE	MIX	BAKE	COOL	DECORATE	PACKAGE	RECIPIENT
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	
	☐	☐	☐	☐	☐	

While You're Waiting...

- ☐ Wash dishes
- ☐ Mix the next recipe
- ☐ Prepare packaging
- ☐ Label gift boxes
- ☐ Restock ingredients
- ☐ Set out cooling racks
- ☐ Make coffee or hot cocoa
- ☐ Take a holiday music break



Gift Tracker



RECIPIENT	WHAT THEY'RE RECEIVING	DELIVERY DATE	PACKAGED	DELIVERED
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐
			☐	☐