



THE HOLIDAY BAKING PLANNER

Twelve weeks, one kitchen

Week of October 20 — Harvest Bake: Pumpkin Spice Loaf, Molasses Cookies. Stock: spices, brown sugar, butter (freeze extra). Make: Candied Orange Peel (keeps a month).

Week of October 27 — Halloween & Día de Muertos Bake: Spiderweb Cupcakes, Pan de Muerto, Brittle. Freeze: a batch of pie dough discs for Thanksgiving.

Week of November 3 — Quiet week Bake: Apple Crumble, Cider Doughnut Muffins. Make: quick mincemeat (keeps 2 weeks refrigerated). Buy: fresh cranberries and freeze them.

Week of November 10 — Fruitcake week Bake: Fruitcake (it needs 3–4 weeks of feeding), Lebkuchen dough (rest overnight, bake, store). Test-bake: Dinner Rolls, to reassure yourself before the feast.

Week of November 17 — Thanksgiving prep Make: Pie dough (chills 3 days) or thaw the frozen discs. Bake ahead: Cranberry-Orange Bread, Pumpkin Cheesecake Bars (the day before). Day of: Pies in the morning, Rolls at noon, Cornbread with the turkey.

Week of November 24 — Advent begins Bake: Vanillekipferl, Speculoos, Pfeffernüsse (they need days in the tin). Make: slice-and-bake Shortbread Logs for the fridge. Freeze: Gougères, unbaked, on trays.

Week of December 1 — Cookie week I Bake: Cut-out Sugar Cookies, Gingerbread People, Linzer Cookies. Feed: the Fruitcake.

Week of December 8 — Gifts week Make: Bark, Candied Nuts, Biscotti, Marshmallows, Truffles, Cookie jars. Wrap and label; most keep 2 weeks.

Week of December 15 — Cookie week II and Stollen. Bake: Stollen (needs 2 days' rest), Thumbprints, Crinkles, Ricciarelli. Freeze: Cinnamon Rolls, shaped and unbaked, or plan the overnight version.

Week of December 22 — Christmas Day 1: Put Panettone dough into the fridge overnight. Day 2: shape, rise, bake, hang. Christmas Eve: Bûche de Noël (assemble, chill). Christmas morning: Cinnamon rolls. Christmas Day: Clementine Olive Oil Cake for the afternoon.

Week of December 29 — New Year Bake: Midnight Brownies (the day before), Vasilopita, Champagne Cupcakes. New Year's Eve afternoon: Berliner. Evening: Gougères from the freezer, Financiers warm at midnight.

Week of January 5 — Epiphany Bake: Galette des Rois or Roscón de Reyes. Cut, crown the King or Queen, and put the tin away.