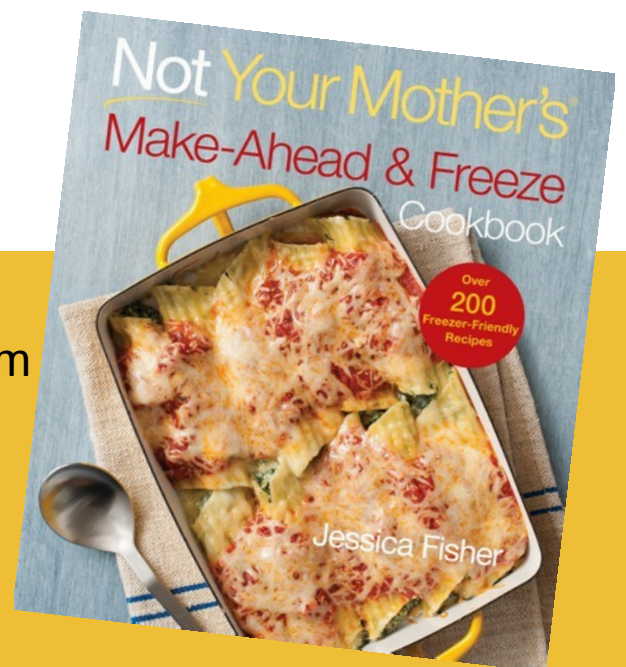


Holiday Baking Plan

baking for the freezer using recipes from
Not Your Mother's Make-Ahead & Freeze Cookbook by Jessica Fisher



Holiday Baking Plan

Cookies, desserts, and other baked goods, day-long

The recipes in this plan cover a range of desserts and breakfast baked goods to enjoy during the holiday season.

This is a full day of baking that should yield nine types of cookies, three loaves of bread, 18 cinnamon rolls, at least a dozen scones, a cheesecake, two muffin mixes, and a partridge in a pear tree. If you find that you don't have as much time as you thought to tackle the entire plan, simply eliminate some of the cookie recipes. You'll have plenty of baking ingredients on hand to revisit those recipes at a later date.

[Whole-Grain Cinnamon Rolls](#), page 311

Pretzel Berry Cheesecake, page 342

Ginger-Coconut Scones, page 302

[Mix-and-Match Muffin Mixes](#), page 294, 2 batches

Vanilla Cranberry Bread, page 291

Sugar Cookies, BONUS RECIPE, included here

Lemon Whole-Wheat Spritz Cookies, page 328

[Gingerbread Crinkles](#), Life as Mom

[Chocolate-Almond Biscotti](#), page 329

[White Chocolate-Walnut Jumbles](#), page 325

[Chocolate-Toffee Cookies](#), page 330

[Chocolate Minty Melts](#), page 331

[Double Chocolate Magic Bars](#), page 337

Kahlua Brownies, page 336

Grocery List

FRESH PRODUCE:

- 2 lemons
- 3 cups cranberries

DAIRY:

- 22 eggs
- 4.75 pounds butter
- two 8-ounce packages cream cheese
- 3 cups milk
- 1 cup plain yogurt
- 3/4 cup whipping cream

CANNED/BOTTLED/DRY GOODS:

A note about flours: whole-wheat pastry flour may be difficult to find. Most health food grocery stores will carry it as does Amazon. Feel free to use regular, all-purpose flour instead of the whole wheat pastry flour.

- 29 cups unbleached, all-purpose flour (about eight pounds)

- 11 cups sugar (about 6 pounds)
- 9 cups whole wheat pastry flour (about 3 pounds)
- 6 cups dark brown sugar (about 3 pounds)
- 2 cups unsweetened, shredded coconut (check the organic section of your store. If it's unavailable in your area, simply use sweetened. The end result will simply be a little more sweet than otherwise.)
- 2 1/2 cups chocolate chips
- 2 cups whole wheat flour
- one 14-ounce can sweetened, condensed milk
- 12 ounces light coconut milk
- 12 ounces white chocolate chips
- 1 1/3 cups cocoa powder
- 1 cup whole almonds
- 1 cup toffee bits
- 1 cup chopped walnuts
- 3/4 cup mini chocolate chips
- 1/2 cup chopped pecans
- 1/2 cup quick oats

Grocery List *(continued)*

- 1/2 cup berry jam
- 1/4 cup Kahlua
- 1/4 cup crystallized ginger
- 1 package Oreos
- 42 Hershey kisses, preferably mint-flavored
- 2 tablespoons molasses
- 10 ounce bag pretzels (there will be extra leftover)
- baking powder
- baking soda
- salt
- vegetable oil
- cream of tartar
- yeast
- extracts: vanilla, lemon, peppermint, and almond
- ground decaf coffee
- colored sugar or sprinkles
- powdered sugar
- demerara or turbinado sugar

SPICES:

- ground cinnamon
- ground ginger

- ground nutmeg
- ground cloves

** On the day of serving the muffins, you will also need the wet ingredients as specified in the recipe. Please consult the recipe so that you have these items on hand.

Packaging

- aluminum foil
- plastic wrap
- waxed paper or parchment
- 6 gallon-size zip-top freezer bags, labeled (2) Muffin Mixes, (2) Vanilla Cranberry Bread, (2) Ginger-Coconut Scones
- three 8-inch pie plates or two 9x13-inch baking dishes, labeled Whole Grain Cinnamon Rolls
- plastic containers with lids for baked cookies or extra zip-top freezer bags for cookie dough

Prep List

- Soften cream cheese and butter.
- Zest lemon.
- Chop pecans and walnuts.
- Wash cranberries.
- Toast almonds.
- Crush Oreos.
- Crush pretzels.
- Warm jam.
- Print recipe for Gingerbread Crinkles from website

Special Equipment

- food processor
- stand mixer or hand mixer
- three bread pans
- springform baking pan
- several cookie sheets
- cookie press

Cooking Plan

Note: One of the tricks to saving time during a large baking plan like this one is to make sure you maximize every action. Heat the oven once and keep it baking. The steps with an asterisk* indicate that you will be using the oven. If you are quicker or slower with any of the steps and find that you have an empty oven, skip to the next * so that you can maximize that energy. Then go back to the step that you finished previously.

1. Start cinnamon roll dough in the bread machine or mixer. Allow to rise.
2. * Prepare pretzel crust for cheesecake, bake, and cool on a rack.
3. Prepare scones and quick freeze.
4. * Prepare cheesecake and bake. Be sure to set the timer. When the timer rings, place the cake on a rack and cool completely.
5. Assemble muffin mixes in marked bags. Use either flour you have for the whole wheat specified in the recipe. The difference is minimal. [MIX AND MATCH MUFFIN MIXES DONE]
6. Cinnamon roll dough should be done. Form rolls. Instead of freezing them flat on a cookie sheet, place them in the marked pans: 6 per pie plate or 9 per 9x13-inch pan. Cover, label, and freeze. [CINNAMON ROLLS DONE]
7. Remove scones from freezer, package in marked bags, and freeze. [GINGER-COCONUT SCONES DONE]
8. * Prepare cranberry breads and bake. When the timer rings, place the breads on a rack to cool for ten minutes. Remove from pans and allow breads to cool completely on the rack.
9. Begin making cookie doughs: Sugar Cookie, Lemon Whole-Wheat Spritz, and Gingerbread Crinkles. As each dough is complete, wrap in plastic wrap and chill.
10. Wash cookie bowl.
11. If cheesecake is cooled to room temperature, chill it in the refrigerator.
12. * Make biscotti and bake logs. Set the timer. When the timer

rings, come back to this recipe to slice the logs and do the double bakes. Then continue with the steps until the timer rings again when you will turn the cookies and continue baking them. When they are done with the final baking, cool on a rack.

13. Wash cookie bowl.
14. Cranberry breads should be cooled by now. Wrap in plastic wrap and place in marked freezer bags. Freeze. [VANILLA CRANBERRY BREADS DONE]
15. Make chocolate cookie doughs in this order: White Chocolate Walnut Jumbles, Double Chocolate Toffee, Minty Melts. As each dough is complete, wrap in plastic wrap and chill. (There's no need to wash the bowl in between batches if you are making them in quick succession.)
16. Wash the bowl.
17. * Make magic bars, bake, and cool on rack.
18. * Make Kahlua Brownies, bake and cool on rack.
19. You should now have three types of cookies already baked (biscotti, magic bars, and

brownies) and six types of dough chilling in the refrigerator.

Determine which of the remaining doughs you will bake at this time. You can bake all the cookies, cool on racks, and then freeze in airtight containers, according to recipe directions. Or you can freeze the doughs to be baked later. Form the dough into a disk or log, wrap tightly with plastic wrap and slip into a freezer bag for added protection. Store in the freezer. When ready to use, thaw the dough in the refrigerator prior to baking.

[LEMON WHOLE WHEAT SPRITZ, CHOCOLATE TOFFEE COOKIES, CHOCOLATE MINTY MELTS, SUGAR COOKIES, GINGERBREAD CRINKLES DONE]

20. Cut and wrap the Magic Bars and the Kahlua Brownies. Freeze. [MAGIC BARS AND KAHLUA BROWNIES DONE]
21. Wrap the biscotti in an airtight container and freeze. [BISCOTTI DONE]
22. Wrap the cheesecake in layers of plastic wrap and freeze. [PRETZEL BERRY CHEESECAKE DONE]

23. Clean up the workspace. Wipe down the counters.

Bonus Recipe: Sugar Cookies

Sugar cookies are easy to make and loved by all. This versatile recipe can be cut into shapes, sliced from the log, or shaped into balls and rolled in colored sugars or sprinkles. Package the recipe as a gift by first wrapping the log of dough in plastic wrap and then wrap again in parchment. Include a bottle of sprinkles and a few cookie cutters for a fun edible craft for families.

Packaging: plastic wrap, freezer bag, parchment paper

1 cup (2 sticks) unsalted butter, softened

1 cup sugar

1 teaspoon vanilla extract

2 1/4 cup flour

1 teaspoon baking soda

1 teaspoon cream of tartar

additional sugar for sprinkling/rolling

1. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the vanilla extract.
2. Stir in the flour, baking soda, and cream of tartar. Combine well. Chill before baking or freeze.

Freezing instructions:

Thaw the dough in the refrigerator.

To bake:

Preheat the oven to 375°F. Slice dough into rounds, roll and cut into shapes, or shape into balls and roll in sugar. Bake on parchment-lined baking sheets for 8 - 10 minutes or until set. Cool on racks.

Vanilla Cranberry Bread

Date prepared:

Mix and Match Muffins

Add: 1/2 cup oil, 1 cup milk, 1/2 cup plain yogurt, 2 eggs, 1 teaspoon extract, and up to 1 1/2 cups fruit, nuts, or chocolate. Bake at 350°.

Date prepared:

Ginger-Coconut Scones

Bake from frozen for 20 to 25 minutes at 375°.

Date prepared:

Pretzel Berry Cheesecake

Thaw the cake, wrapped, in the refrigerator. Once thawed, unwrap the cake and place it on a serving platter. Cut into slices and serve with fresh raspberries.

Date prepared:

Chocolate Almond Biscotti

Date prepared:

Vanilla Cranberry Bread

Date prepared:

Mix and Match Muffins

Add: 1/2 cup oil, 1 cup milk, 1/2 cup plain yogurt, 2 eggs, 1 teaspoon extract, and up to 1 1/2 cups fruit, nuts, or chocolate. Bake at 350°.

Date prepared:

Ginger-Coconut Scones

Bake from frozen for 20 to 25 minutes at 375°.

Date prepared:

Lemon Whole Wheat Spritz Cookies

Date prepared:

Double Chocolate Toffee Cookies

Date prepared:

Whole-Grain Cinnamon Rolls

Thaw overnight in the refrigerator. Bake at 350° for 20 to 30 minutes. Cool on rack and drizzle with powdered sugar icing.

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Date prepared:

White Chocolate-Walnut Jumbles

Date prepared:

Chocolate Minty Melts

Date prepared:

Kahlua Brownies

Date prepared:

Double Chocolate Magic Bars

Date prepared:

Sugar Cookies

Date prepared:

Gingerbread Crinkles

Date prepared:

Vanilla Cranberry Bread

Date prepared: