



# baking PLAN

## 4 WEEKS AHEAD

### pies



Pie crust(s), pumpkin, pecan, etc. Prepare pie dough, shape into disks, wrap, freeze.

### fruit pies

Prepare to the point of baking. Wrap, freeze.

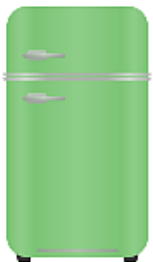


### stuffing



Make bread, cut in cubes, let set out overnight. Next day: store in plastic baggies, freeze.

### preperations



Clean out refrigerator.

Prepare shopping list.  
Record recipes.

## 2 WEEKS AHEAD

### rolls

Prepare yeast rolls. {do not rise}. Shape, place on baking sheet, freeze.



## 2 DAYS AHEAD

### pies



Thaw pie dough(s) and fruit pies over night in refrigerator.

## THANKSGIVING EVE

### pies

Prepare pies and bake.



Place in refrigerator overnight.



Bake thawed fruit pies.

### stuffing

Set out cubed bread to thaw overnight.



**Turkey:** Set out to thaw. 12lb+ thaw 3 days.

### sides



Prepare mashed potatoes, green bean casserole, sweet potatoe casserole.

## THANKSGIVING DAY

### pies



Set out pies to warm at room temp. 30 Minutes before serving cover in foil and place in warm oven at 200 degrees.

### rolls

Set out rolls. Let thaw and rise before baking. Bake before serving.



### stuffing



Prepare your favorite homemade stuffing.

Stuff turkey, bake turkey as directed.

### sides

Prepare gravy, cranberry sauce, and any remaining side dishes.

