Christmas Cookie Freeze-Ahead Calendar 2026

Start at December 24 and count back, the way a head chef plans a big service. Tick each week off. Stick it on the fridge where Hazel can't reach it.

Done	When	What to do	Why it works
☐	**Nov 27 – 30**	Check your sheet pans, scoop and mixer. Buy what is missing while Black Friday and Cyber Monday prices are up.	You can't freeze dough on a sheet pan you don't own.
☐	**Dec 1 – 6**	Mix the doughs that freeze. Scoop drop-cookie dough into balls, freeze them on a sheet pan, then bag them. Roll slice-and-bake dough into logs. Wrap cut-out dough flat. Date every bag.	Clemson Extension: frozen cookies keep their best quality for under 6 months at 0°F or below.
☐	**Dec 7 – 13**	Bake the sturdy cookies and freeze them baked, in foil or a rigid container, with two layers of waxed paper between the layers.	That packing method is Clemson Extension's.
☐	**Dec 14 – 17**	Bake from the freezer. Move dough to the fridge the night before. Slice the logs while they are still firm.	King Arthur: thaw dough overnight in the fridge. Clemson: firm dough slices before it's fully thawed.
☐	**Dec 18 – 20**	Make the keepers that never see the freezer: biscotti, bark, brittle, meringues.	King Arthur: these can be made at least 5 to 7 days ahead.
☐	**Dec 21 – 23**	Thaw baked cookies in their closed containers on the counter. Decorate last. Fresh dough can wait in the fridge.	Clemson: thaw in the container at room temperature. King Arthur: most drop and roll-out doughs keep up to 5 days in the fridge.
☐	**Dec 24**	Plates out. Christmas is on a Friday this year.	Count the cookies before Hazel does.

Freezer labels (cut out, tape on the bag)

Cookie: _____ Frozen: ____ / ____ Bake or thaw by: ____	Cookie: _____ Frozen: ____ / ____ Bake or thaw by: ____	Cookie: _____ Frozen: ____ / ____ Bake or thaw by: ____

Gerzsi's rule: tape and a marker beat a beaver's memory. Every bag gets a name and a date.

The week-by-week split is our plan. The storage and thawing rules come from Clemson Cooperative Extension ("Merry Christmas: Holiday Baking") and King Arthur Baking ("Your official holiday cookie timeline", 2024). Gerzsi and Hazel are made up; Chef Tamás is a real head chef. The full guide, with the tools the testers picked, is at the address below.

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