



Holiday Egg-Free Cookie Box Planning Checklist

3-4 Weeks Before Gifting

- Choose 5-6 cookie recipes with a mix of flavors, textures, and colors.
- Include at least one dough that can be made ahead and frozen.
- Order specialty ingredients (holiday sprinkles, candies, chocolate melts, etc.).
- Check pantry staples: flour, sugars, butter, vanilla, baking powder, baking soda, salt.
- Order any nonperishables or allergy-friendly ingredients online if needed.
- Make a recipient list — teachers, friends, neighbors, family — and note any allergies.
- Order packaging: boxes, tins, parchment, ribbons, tags, and food-safe tissue paper.

2 Weeks Before Gifting

- Shop for fresh ingredients: butter, milk, cream cheese, chocolate, nuts, or fruit.
- Prep and freeze make-ahead doughs. Label each with name + bake time/temp.
- Test one new cookie recipe if needed, so you can adjust before the big bake.

1 Week Before Gifting

- Bake sturdy cookies (shortbread, butter cookies, biscotti).
- Cool and store in airtight containers.
- Check your packaging supplies — assemble boxes, ribbons, and tags.
- Plan your baking schedule for the week ahead.

3-4 Days Before Gifting

- Bake soft or filled cookies (sugar cookies, thumbprints, or anything with jam or chocolate).
- Decorate with icing, sprinkles, or drizzles once cookies are fully cooled.
- Mix cookies by color and texture for visual appeal.
- Separate strong-flavored cookies from mild ones (like peppermint vs. vanilla).
- Label each box and include a small ingredient or allergy note.

Gifting Day

- Add final touches: ribbon, note, and “Made with Love (and No Eggs!)” tag.
- Deliver or ship the same day.
- For shipping, cushion with parchment or bubble wrap and seal tightly.

