

# CHRISTMAS COUNTDOWN

Christmas can be a stressful time in the kitchen, so why not set aside a little time each week to make some delicious cakes and bakes, party food, edible gifts or even make and freeze some tasty main meals and desserts. We've put together this handy week by week countdown to help you get ahead with all your festive baking and preparations. Happy Christmas baking!

With Love, **BakingMad.com** x x

## November 20th

For us home bakers, Stir Up Sunday, is probably one of the best parts of the whole festive season. Traditionally the day to begin preparing your Christmas cake or pudding, Stir Up Sunday always falls on the last Sunday before advent. For many the delicious aromas which float through the house as you begin soaking your fruit mark the beginning of the festivities. The customs surrounding Stir Up Sunday bring the whole family together as each takes a turn to stir the mixture and make a wish and even add coins- the finding of them on Christmas day traditionally bringing wealth, health and happiness!

### Try these Recipes:

- Christmas pudding
- Classic Christmas Cake

on costs, or simply enjoy being creative in the kitchen, baking homemade goodies is a great way to create personalised, heartfelt gifts for Christmas without breaking the bank. From homemade jams, to mini mince pies and individual Christmas puddings and why not try your hand at a few different recipes and create a tantalizing homemade hamper?

## November 27th

For a DIY Christmas that's fun but frugal, get baking! Whether you want to cut down on costs, or simply enjoy being creative in the kitchen, baking homemade goodies is a great way to create personalised, heartfelt gifts for Christmas without breaking the bank. From homemade jams, to mini mince pies and individual Christmas puddings and why not try your hand at a few different recipes and create a tantalizing homemade hamper?

## November 20th

# Stir Up Sunday

You need to feed your Christmas Cake with alcohol once a week until 2 weeks before the big day!

## Recipe Ideas to Make Ahead and Freeze

- Chocolate & Chestnut Roulade
- Baked Cheesecake
- Salmon Coulis
- Beef Wellington

Enjoy! xxx



## December 14th

Last Day for ordering your Turkey. If you haven't already done so, make sure you have put in an order with the supermarket or butcher to ensure you get the right size bird.



size of bird	Portions
2.5kg (5lb 8oz)	5-6 people
3kg (6lb 10oz)	6-7 people
3.5kg (7lb 11oz)	7-8 people
4kg (8lb 13oz)	8-9 people
4.5kg (9lb 15oz)	9-10 people
5kg (11lb 0oz)	10-11 people
5.5kg (12lb 2oz)	11-12 people
6kg (13lb 4oz)	12-13 people
6.5kg (14lb 5oz)	14-15 people
7kg (15lb 7oz)	15-16 people
7.5kg (16lb 9oz)	16-17 people

British Turkey guidelines suggest the following  
[www.britishturkey.co.uk](http://www.britishturkey.co.uk)

## 1st DECEMBER ADVENT BEGINS

### December 4th

This week why not set aside a couple of hours one evening or at the weekend to make and freeze your mince pies, sausage rolls, cheese straws & savoury muffins ready for parties and last minute guests.

### December 11th

It's time to Deck the Halls! Why not bake some festive decorations?

- Gingerbread houses
- Candy Canes
- Orange Christmas cookies



### December 17th

School break up for the Christmas holidays- make sure you pack the kids off with homemade presents for their teachers! How about Christmas Pudding Cake Pops?

### December 18th

Time is running out, so now's the time to make a list of everything you need to do before the big day. Make a shopping list for all your food and drinks plus last minute presents to buy.

- Marzipan and ice your Christmas Cake
- Make a last minute Christmas Cake or Pudding
- Make Brandy Butter
- Make a Yule Log
- Make a Vegetarian Pie
- Egg Nog, Homemade Baileys, Mulled Wine & Cider recipes and Hot Chocolate & Irish Coffees
- Boxing Day quiche to make and freeze ahead
- Beef Wellingtons to make and freeze
- Christmas Morning Muffins
- Christmas Cupcakes

### Christmas Eve

- Collect your turkey
- Make gravy stock
- Par boil potatoes for roasting
- Make bread sauce and cranberry sauce
- Defrost mince pies
- Cook the gammon for Boxing Day using a Muscovado & Mustard Glaze

### Christmas Day!

## Cook the Turkey

British Turkey Helpline cooking times  
[www.britishturkey.co.uk](http://www.britishturkey.co.uk)



## Last Posting Dates for International Airmail

Monday 5th December  
South & Central America, Caribbean, Africa, Middle East, Asia, Far East (including Japan), Australia and New Zealand

Friday 9th December  
Eastern Europe, USA and Canada

Last posting date for Airmail to Western Europe

Monday 12th December

Last posting dates

Wednesday 14th December Standard Parcels

Saturday 17th December Second Class

Tuesday 20th December First Class & Recorded Signed For™



## HOMEMADE GIFTS

- White Chocolate Fudge
- Peppermint Fancies
- Marshmallows
- Christmas Cream Truffles
- Peanut Butter Bites
- Christmas Clementine Chutney
- Christmas Pudding Cake Pops
- Gingerbread
- Rainbow Truffles
- Mini Christmas Cakes
- Christmas Cupcakes
- Christmas Fairy Cakes
- Millionaire Shortbreads

