

10 HOLIDAY BAKING HACKS YOU'LL LOVE!

ESSENTIAL PREP HACKS

- Create DIY baking kits with pre-measured ingredients.
- Keep a holiday baking supplies list handy.
- Freeze leftover pie dough for future recipes.

QUICK BAKING TIPS

- Use premade dough with festive mix-ins.
- Roll sticky dough between parchment paper.
- Chill cookie dough for better baking results.

TIME-SAVING TECHNIQUES

- Grate butter for flaky pastries.
- Use muffin tins for uniform cookies.
- Substitute eggnog for milk to boost holiday flavor.

DECORATING HACKS

- Use powdered sugar or sprinkles for quick cookie designs.
- Dip cookies in chocolate and garnish with festive toppings.

