

# Thanksgiving Timeline



## 3-4 WEEKS BEFORE THANKSGIVING

- SINGLE-CRUST PIES:** Prepare pie dough for pumpkin, pecan, and other single-crust pies.
  - Shape dough into disks, wrap, and freeze.
- FRUIT PIES:** Prepare apple and other fruit pies to the point of baking, wrap, and freeze.
- STUFFING:** Make bread, store unwrapped overnight, cut into cubes.
  - Bag and freeze.

## 1-2 WEEKS BEFORE THANKSGIVING

- DINNER ROLLS:** Prepare yeast dough for dinner rolls. Don't let rise.
  - Shape rolls, put in baking pan, and freeze immediately, tightly wrapped.

## 2 DAYS BEFORE THANKSGIVING

- SINGLE-CRUST AND/OR FRUIT PIES:** Thaw single-crust pie dough & fruit pies overnight in fridge.
- STUFFING:** Thaw bread cubes overnight at room temp. on baking sheet.

## THE DAY BEFORE THANKSGIVING

- SINGLE-CRUST PIES:** Prepare and bake single-crust pies. Store in fridge overnight, lightly wrapped.
- FRUIT PIES:** Bake thawed fruit pies. Store at room temperature.
- STUFFING:** Prep stuffing up to the point of baking and place in fridge, covered.

## THANKSGIVING DAY

- TURKEY:** Stuff and roast turkey.
- DINNER ROLLS:** Remove rolls from freezer to thaw and rise for 4 to 5 hours while turkey roasts.
  - Bake rolls while turkey rests.
- STUFFING:** Bake stuffing.
- SINGLE-CRUST PIES:** Let pies warm to room temperature.
- FRUIT PIES:** When rolls are done, place fruit pies in cooling over to rewarm for dessert.



## QUESTIONS?

Call (855) 371-2253, email, or chat online with our professional bakers  
(up until 5 p.m. Thanksgiving Eve!).