

THE WEEKLY PLANNER

Weekly Meal Prep & Baking Batch Planner

A single-page workflow for cottage bakers running a household: weekly bake plan, batch math, sandwich-generation prep, freezer pulls, and shopping list.

Vol. 1 · 2026
crosodo.com/resources

Plan the week so Saturday morning isn't chaos

The busiest cottage bakers are also the most organized. This planner is the single sheet that turns 'I'll figure it out' into a week that ends with everything baked, packed, and labeled.

Weekly bake plan (one week)

Print one per week. Fill in Sunday night.

Day	Bake	Yield	Mix start	Bake start	Customer / market
Mon					
Tue					
Wed					
Thu					
Fri					
Sat					
Sun					

Batch math worksheet

Scale a single recipe to the actual number of units you need. Bakers' percentage makes this trivial.

Product

Yield per single batch _____ units

Total units needed this week _____ units

Batches required (round up) _____ batches

Total flour _____ g

Total water _____ g

Total starter _____ g

Total salt _____ g

Total inclusions / add-ins _____ g

Sandwich-generation prep planner

If you're baking for a household and a cottage business, batch the household food alongside the bakes. Saturday is for market, Sunday is for the week ahead.

Day	Bakery work	Household prep
Sun PM	Mix dough for Mon bake	Roast chicken, two grain pots, three jars of dressing
Mon	Bake morning	Pack 2 lunches × 2 kids
Tue	Mix Wed dough	Sheet-pan veg, leftover chicken bowls
Wed	Bake morning	Sandwich night
Thu	Mix Sat market dough	Soup + bread
Fri	Pre-shape, retard	Pizza night with leftover dough
Sat AM	Bake + pack market	Eat the heels for breakfast
Sat PM	Sell at market	Order takeout — you earned it

Pull-from-freezer planner

- Cookie dough portioned (frozen)
- Scone dough portioned (frozen)
- Pizza dough balls (frozen)
- Lamination dough sheets (frozen)
- Stocks / soup base (frozen)
- Pesto / dressings (fridge)

Shopping list template

Category	Item	Qty	Where to buy
Flour	Bread flour		
Flour	Whole wheat		
Dairy	European butter		
Dairy	Whole milk		
Sweetener	Sugar (white)		
Sweetener	Brown sugar		
Spice	Cinnamon		
Spice	Vanilla extract		
Inclusion	Chocolate (60–70%)		
Inclusion			
Packaging	Cellophane bags		
Packaging	Labels		
Packaging			

Print one a week, file the rest

Keep last month's planners in a folder — you'll spot patterns (always under-buying butter on holiday weeks, always over-mixing scone dough) you'd otherwise miss.

None of this is legal advice. Verify with your state's department of agriculture, your local health department, and your city or county planning office before relying on any of it.