FIGURENOOK / FREE PLANNING SHEET

Two-pan cookie rotation planner

Record your own measurements and follow your chosen recipes.

Cookie types / batch counts

Counter and cooling-rack space

Tray-loads that fit at once

Pan A / B slots and oven settings

Swap time / person

Portions / ingredient labels

Slips / next action

Use oven mitts and a heat-safe place for hot pans; follow the recipe and pan directions.
Share ingredient and allergen information with cookie recipients.