













# December 2011



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 FRUIT & VEG TEST 	2 FREE/ EXPERIMENTAL DAY 	3
4	5 STUDY GUIDE ON COOKIES CHAP. 24 	6 LAB: CHOCOLATE CHIP COOKIES	1 LAB: HERMITS 	2 LAB: SNICKER-DOODLES	9 POWER POINT ON TYPES OF COOKIES	10
11	3 LAB: RUSSIAN TEA CAKES	13 BROWNIE DRY MIX CLEAN 	14 BAKE BROWNIE DRY MIX FOR BUTTERSCOTCH BROWNIE	9 LAB: BUTTER-SCOTCH BROWNIE	16 BAKE CINNAMON COOKIES MAKE CHOC & VAN DOUGH	17
18	14 TEST REVIEW COOKIES 	20 BAKE CHOC. & VAN. REFRIG. COOKIE DOUGH MAKE SUGAR COOKIE DOUGH	21 LAB: BAKE SUGAR COOKIES 	18 TEST: COOKIES 	23 1/2 Day FREE / EXPERIMENTAL DAY	24 HAPPY HOLIDAYS! 
25	26	27	28	29	30	31