

# PREP YOUR PANTRY

PANTRY BASICS FOR ALL YOUR BAKING NEEDS BY JOY & OLIVER



*Joy + Oliver*  
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# PREP YOUR PANTRY

## DRY GOODS

All Purpose Flour  
Granulated Sugar  
Powdered Sugar  
Light Brown Sugar  
Almond Flour  
Cocoa Powder  
Baking Powder  
Baking Soda  
Cornstarch  
Instant Yeast  
Almond Paste  
Dried Cranberries  
Semisweet Chocolate Chips  
Milk Chocolate  
White Chocolate Chips  
Butterscotch Chocolate Chips  
Shredded Coconut  
Oats  
Graham Cracker Crumbs  
Crushed Peppermint  
Assorted Sprinkles  
Chocolate Hershey Kisses  
Dried Fruit  
Kosher Salt  
Honey  
Corn Syrup  
Maple Syrup  
Molasses  
Condensed Milk  
Evaporated Milk  
Raspberry Jam  
Vanilla Extract  
Almond Extract  
Peanut Butter  
Almond Butter  
Vegetable Oil  
Canned Pumpkin Puree

## SPICES

Spices  
Ground Cinnamon  
Ground Ginger  
Nutmeg  
Cloves  
Pumpkin Spice  
Salt

## NUTS

Pecans  
Walnuts  
Pine Nuts  
Hazelnuts

## REFRIGERATOR

Eggs  
Butter  
Cream Cheese  
Milk  
Buttermilk  
Heavy Cream

## FREEZER

Puff Pastry  
Cinnamon Rolls  
Rhodes Roll  
Homemade or Store Bought  
Cookie Dough Balls  
Pie Dough

## KITCHEN SUPPLIES

Electric Mixer  
Mixing Bowls  
Spatulas  
Whisks  
6 inch Round Cake Pan  
8 inch Round Cake Pan  
Cookie Sheets  
Muffin Tins (Regular + Mini)  
Measuring Cups/Spoons  
Muffin Liners  
Parchment Paper  
Piping Bags  
Piping Tips  
Candy Thermometer

## PREPARE IN ADVANCE

Vanilla Extract  
Slice + Bake Cookie Dough  
Pie Dough  
Cookie Dough Balls  
Shortbread Cookie Dough  
Herb Butter  
Spiced Nuts

## FOR MORE

Recipes, Tutorials, Pantry  
Prep and Baking Basics  
visit [joyoliver.com](http://joyoliver.com)  
and connect with us  
[@joyandoliver](https://www.instagram.com/joyandoliver)

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