

EAT

NAME: Shortbread

FROM THE KITCHEN OF: Mrs. Payne via My Mom

COOK TIME: 20 to 25 min. SERVES: 16 to 20 cookies

RECIPE
modern

Ingredients: $\frac{3}{4}$ c. unsalted butter (3 sticks)
1 c. sugar - plus a bit more for sprinkling
1 tsp. vanilla
 $3\frac{1}{2}$ c. all-purpose flour
 $\frac{1}{4}$ tsp. salt
6 to 8 oz. good semisweet chocolate
(for dipping)

Preheat oven to 350° F.

In an electric mixer, combine butter and 1 c. sugar until just combined. Add vanilla.

Sift flour and salt together in separate bowl.

Add flour to butter-sugar mixture. Mix until dough starts to form. Dump onto floured surface and shape into a disk. Wrap in plastic and refrigerate for 30 mins.

Roll the dough out to approx. $\frac{3}{8}$ " to $\frac{1}{2}$ " thick. Cut into rectangles or triangles, or use a cookie cutter to cut circles or stars - approx. 2" diameter.

Place cookies on an ungreased baking sheet. Sprinkle with a light dusting of sugar.

EAT

NAME: Shortbread

FROM THE KITCHEN OF: Arlene + Dorothy

COOK TIME: _____ SERVES: _____

RECIPE
moda

cont. Bake at 350° for 20 to 25 minutes —
until the edges begin to turn brown.
Allow to cool to room temperature.

Carefully melt half of the chocolate in the
microwave — use short bursts of time and
stir at each break. When fully melted,
add the rest of the chocolate and stir to melt.
When the chocolate is smooth, stir it vigorously
for a minute or so to make it extra shiny. ☺
Drizzle half of the cookie in the chocolate —
or dip in chocolate. Whatever works, right? ☺

* If desired, use vanilla paste for a little bit
different flavor.

I also suggest adding a bit of espresso powder
to the chocolate. ☺

SEW

NAME: Shortbread 1
FROM THE STUDIO OF: Tammy V.
SIZE: 56" x 56" PAGE: 1 of 3

RECIPE *moda*



Designed & Pieced by Tammy Vonderschmitt.

COLLECTION: Corner of 5th Run
by Sandy Genvais

* Horse in the center block was fussey-cut from a piece of yardage and applied in the center of the block.

8 7 6 5 4 3 2 1

SEW

NAME: Shortbread 1

FROM THE STUDIO OF: Tammy V.

SIZE: 56" x 56" PAGE: 2 of 3

RECIPE
moda

Shortbread because simple, straightforward and classic is good - the best.

Both Shortbread quilts were made from a single Layer Cake of Corner of 5th & Fun by Sandy Gervais. A Bella Layer Cake was used for the background.

FABRIC REQUIREMENTS:

1 Corner of 5th & Fun Layer Cake - 18 squares

1 Bella Layer Cake - Solids - 18 squares

$\frac{7}{8}$ yard - sashing

2 Layercake squares or $\frac{1}{8}$ yd. - cornerstones

$\frac{5}{8}$ yd. - binding

4 yds. - backing

CUTTING:

Sashing - Cut 12 strips - $2\frac{1}{2}$ " x 42" wof.

From the strips, cut 24 strips - $2\frac{1}{2}$ " x $16\frac{1}{2}$ ".

Cornerstones - Cut 16 squares - $2\frac{1}{2}$ " x $2\frac{1}{2}$ ".

Stitch 18 Recipe cards - Recipe 4.

Cut apart grid for 4" finished HTSS. - outside line.

SEW

NAME: Shortbread 1

FROM THE STUDIO OF: Tammy V.

SIZE: 56" x 56" PAGE: 3 of 3

RECIPE *moda*

cont.

Press. Remove Paper. Trim the points.

Using the blocks shown or blocks from the Magic Bars Recipe - No. 4 - make 9 blocks - the same or different. The blocks will measure $16\frac{1}{2}" \times 16\frac{1}{2}"$.

Layout the blocks in three rows of three blocks each - alternating blocks with sashing strips and cornerstones! (The basic sashed layout is shown on the inside of the cover.

Join the blocks and parts to make rows - press seams to the sashing strips.

Join the rows to complete the quilt top - press the seams to the sashing rows.

Quilt and bind as desired.

Eat cookies and relax.