

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

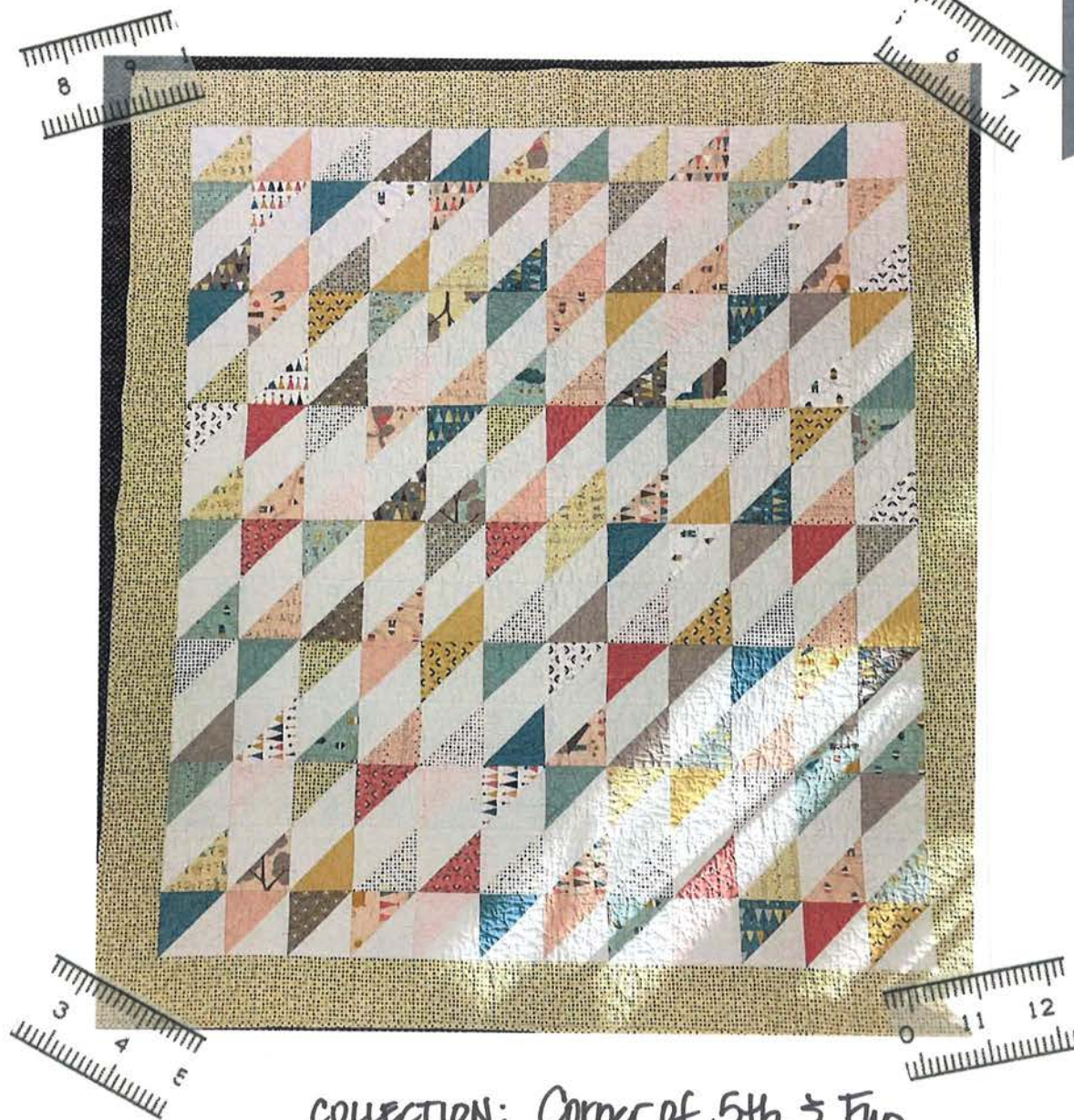
NAME: *Shortbread 2*

FROM THE STUDIO OF: *Tammy V.*

SIZE: *56" x 64"*

PAGE: *3* of *3*

RECIPE *moda*



collection: *Corner of 5th & Fun*
by *Sandy Gervais*

Designed & Pieced by *Tammy Vonderschmitt.*

8 7 6 5 4 3 2 1

SEW

NAME: Shortbread 2

FROM THE STUDIO OF: Tammy V.

SIZE: 56" x 64" PAGE: 2 of 3

moda
RECIPE

Shortbread cookies are as simple and "basic" as it gets... but the results are so very good, Shortbread never gets old.

Both Shortbread quilts were made with a single Layer Cake of Corner of 5th & Fun. The background for both quilts is a single Bella Solid Layer Cake.

FABRIC REQUIREMENTS:

- 1 Corner of 5th & Fun Layer Cake - 21 squares
- 1 Bella Solid Layer Cake or 21 squares - 10" x 10"
- 7/8 yard - Border
- 5/8 yard - Binding
- 4 1/4 yards - Backing

CUTTING:

Border - Cut 6 strips - 4 1/2" x 42" wof.

Join the strips to make a single long length - diagonal seams recommended.

From the length, cut 4 strips - 4 1/2" x 56 1/2" - 2 for the sides and 2 for the top & bottom edges.

8

7

6

5

4

3

2

1

SEW

NAME: Shortbread 2

FROM THE STUDIO OF: Tammy V.

SIZE: 56" x 64" PAGE: 3 of 3

RECIPE
moda

cont.

Stitch 21 Recipe Cards — Recipe 4.

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

Press. Remove paper. Trim the points.

Layout the HTSS in seven "rows" of 12 diamonds.

Mix up the prints or use two matching HTSS for a single color-print diamond.

Join the HTSS to make rows. Press the seams in one direction — or press them open.

Join the rows to complete the diamonds and quilt center. Press the seams in one direction — or press them open.

Finish the quilt top with two border strips — $4\frac{1}{2}'' \times 56\frac{1}{2}''$ — on the sides of the quilt top. Press to the border.

Attach the remaining two border strips to the top and bottom edges. Press to the borders and call this one finished.

Quilt and bind as desired.

Bake cookies and eat two. 😊