

undle up and head out into North Woods! This Scandinavia-inspired holiday collection is filled with blissful hearts, evergreen boughs, partridges, and modern pears. Traditional decorative Rosemåling folk motifs of stylized flowers, doves and scrollwork are updated with a fresh palette of cranberry, spruce, linen and icicle. This collection includes a color-coordinated project panel for creating a round table topper and heirloom holiday ornaments. There's plenty of room to personalize both with embroidery or quilted touches. Have fun and happy holidays!

Patterns created by Kate Spain.

katespain.com modafabrics.com

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Panel measures apprx 36" x 44". Reduced to show full panel.



№ 27246 21 Cranberry Snow



Nº 27247 11 Cranberry



Nº 27246 11\* Cranberry



Nº 27242 21\* Cranberry



## Pistachio Cranberry Techox Cookies FROM: KATE SPAIN

## INGREDIENTS:

1 1/2 CUPS ALL PURPOSE FLOUR

1/2 TEASPOON CINNAMON

1/4 TEASPOON SALT

1 1/2 STICKS (3/4 CUP) UNSALTED BUTTER, SOFTENED

1/4 CUP PLUS 2 TABLESPOONS GRANULATED SUGAR

1/2 TEASPOON FINELY GRATED FRESH ORANGE ZEST

1/2 CUP SHELLED PISTACHIOS (2 1/4 OZ: NOT DYED RED)

1/3 CUP DRIED CRANBERRIES (1 1/4 OZ)

1 LARGE EGG, LIGHTLY BEATEN

1/4 CUP DECORATIVE SUGAR (PREFERABLY COARSE)

SPECIAL EQUIPMENT: PARCHMENT PAPER

PREPARATION

MAKE DOUGH:

STIR TOGETHER FLOUR, CINNAMON, AND SALT IN A BOWL BEAT TOGETHER BUTTER, GRANULATED SUGAR, AND ZEST IN A LARGE BOWL WITH AN ELECTRIC MIXER AT MEDIUM-HIGH SPEED UNTIL PALE AND FLUFFY, ABOUT 3 MINUTES. REDUCE SPEED TO LOW AND ADD FLOUR MIXTURE IN 3 BATCHES, MIXING UNTIL DOUGH JUST COMES TOGETHER IN CLUMPS, THEN MIX IN PISTACHIOS AND CRANBERRIES. GATHER AND PRESS DOUGH TOGETHER, THEN DIVIDE INTO 2 EQUAL PIECES. USING A SHEET OF PLASTIC WRAP OR WAX PAPER AS AN AID, FORM EACH PIECE OF DOUGH INTO A LOG ABOUT 1 1/2 INCHES IN DIAMETER. SQUARE OFF LONG SIDES OF EACH LOG TO FORM A BAR, THEN CHILL, WRAPPED IN PLASTIC WRAP, UNTIL VERY FIRM, AT LEAST 2 HOURS. SLICE AND BAKE COOKIES:

PUT OVEN RACKS IN UPPER AND LOWER THIRDS OF OVEN AND PREHEAT OVEN TO 350°F. LINE 2 LARGE BAKING SHEETS WITH PARCHMENT PAPER. BRUSH EGG OVER ALL 4 LONG SIDES OF BARS (BUT NOT ENDS). SPRINKLE DECORATIVE SUGAR ON A SEPARATE SHEET OF PARCHMENT OR WAX PAPER AND PRESS BARS INTO SUGAR, COATING WELL.

CUT EACH BAR CROSSWISE INTO 1/4-INCH-THICK SLICES, ROTATING BAR AFTER CUTTING EACH SLICE TO HELP KEEP SQUARE SHAPE. (IF DOUGH GETS TOO SOFT TO SLICE, FREEZE BARS BRIEFLY UNTIL FIRM.) ARRANGE COOKIES ABOUT 1/2 INCH APART ON LINED BAKING SHEETS.

BAKE COOKIES, SWITCHING POSITION OF SHEETS HALFWAY THROUGH BAKING, UNTIL EDGES ARE PALE GOLDEN, 15 TO 18 MINUTES TOTAL. TRANSFER COOKIES FROM PARCHMENT TO RACKS USING A SLOTTED SPATULA AND COOL COMPLETELY.

## COOKS' NOTES:

- •DOUGH BARS CAN BE CHILLED UP TO 3 DAYS OR FROZEN, WRAPPED IN PLASTIC WRAP AND THEN FOIL, 1 MONTH (THAW FROZEN DOUGH IN REFRIGERATOR JUST UNTIL DOUGH CAN BE SLICED).
- COOKIES KEEP IN AN AIRTIGHT CONTAINER AT ROOM TEMPERATURE 5 DAYS.









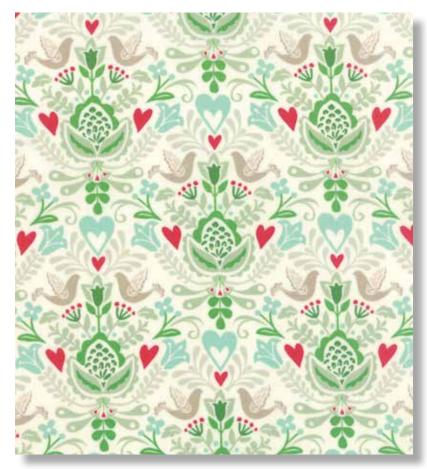
Nº 27247 21\* Snow Cranberry



Nº 27245 11° Cranberry



Nº 27241 21 Snow Cranberry

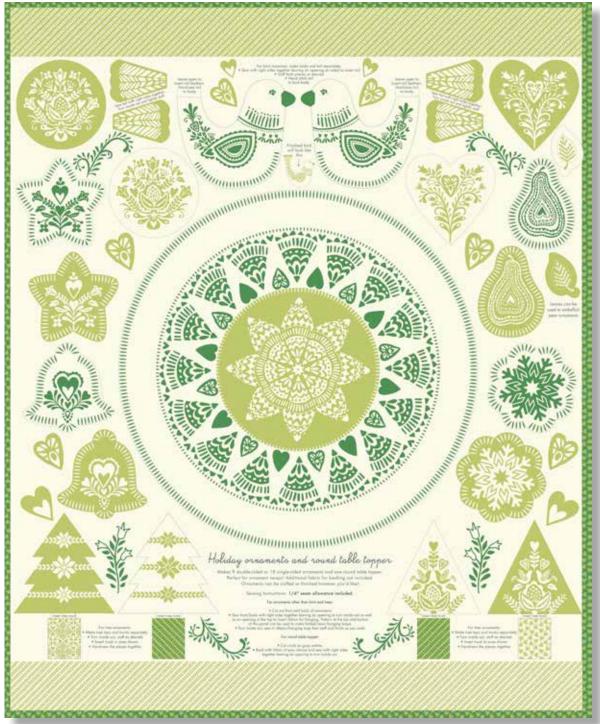


Nº 27242 12\* Snow Multi



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Nº 27248 15\* Spruce



№ 27241 15 Spruce

Nº 27240 13 Pine

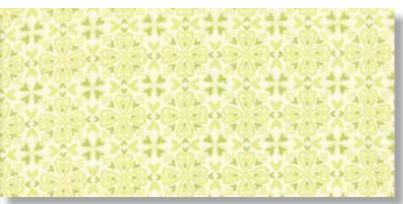
Panel measures apprx 36" x 44". Reduced to show full panel.



Nº 27243 15\* Spruce



№ 27246 15 Spruce



Nº 27245 15 Spruce

























