
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
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## mocla


№ 2724011 Cranberry

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

№ 2724711 Cranberry

№ 27246 11* Cranberry

№ 27241 11* Cranberry

№ 2724621 Cranberry Snow

№ 27242 21 $^{*}$ Cranberry


## INGREDIENTS

## $11 / 2$ 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 UN. TIL 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 $11 / 2$ INCHES IN DIAM. ETER. 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 $350^{\circ}$ 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 BAL
ING, 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 REFRIG ERATOR JUST UNTIL DOUGH CAN BE SLICED).
-COOKIES KEEP IN AN ARTIGHT CONTAINER AT ROOM TEMPERATURE 5 DAYS.

mocha

№ 27243 14* Linen

№ 27241 14* Linen

№ 27247 13*
Snow Icicle

№ 2724224 Linen

№ 27246 13* Icicle

№ 27243 13* Icicle

№ 2724513 Icicle

№ 2724113 Icicle


№ 2724013
Pine

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

№ 27248 15* Spruce

№ 2724115 Spruce

№ 27243 15* Spruce

№ 2724615 Spruce
№ 2724515 Spruce

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№ 27242 16*
Pine

№ 27241 17*
Pine

№ 2724226 Spruce

№ 27248 21* Cranberry Pine
 Pine

№ 2724416 Pine

№ 27245 17*
Pine
№ 2724716 Spruce

№ 2724417 Spruce


- 36 Prints • $100 \%$ Premium Cotton

AB Bundles include one Panel - $27240-11$. F8's, JR's, LC's, MC's \& PP's do not include Panels.

