

y popular demand, this vintage-inspired, sewing-themed collection was made with love and a little bit of creative sass. The mixture of tiny floral prints and sewing patterns, big polka dots and text create a retro-modern patchwork that is sure to keep you busy stitching.

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Boulle Chocolate Cherry Cookies

INGREDIENTS:

1 CUP BUTTER, SOFTENED

1 1/3 CUPS GRANULATED SUGAR

2/3 CUP PACKED BROWN SUGAR

1 TEASPOON BAKING SODA

1/4 TEASPOON SALT

2 EGGS

1 1/2 TEASPOONS VANILLA

3 CUPS ALL-PURPOSE FLOUR

2 CUPS DRIED TART CHERRIES

1 1/2 CUPS CHOPPED WALNUTS

1 1/2 CUPS SEMISWEET CHOCOLATE PIECES

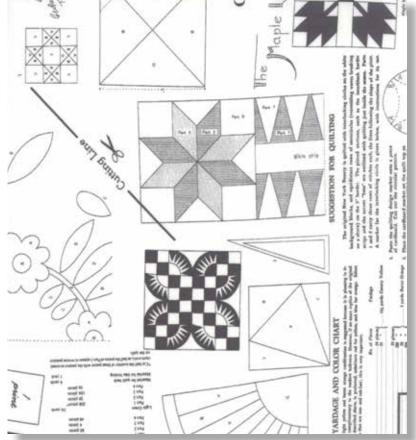
1 CUP WHITE BAKING PIECES

IN A LARGE MIXING BOWL, BEAT BUTTER WITH AN ELECTRIC MIXER 30 SECONDS. ADD SUGARS, SODA AND SALT. BEAT UNTIL COMBINED.

BEAT IN THE EGGS AND VANILLA UNTIL MIXTURE IS SMOOTH. USING THE MIXER, BEAT IN AS MUCH OF THE FLOUR AS YOU CAN. STIR IN REMAINING FLOUR BY HAND. STIR IN CHERRIES, NUTS, CHOCOLATE AND WHITE BAKING PIECES. (DOUGH WILL BE STIFF.)

DROP ROUNDED TABLESPOONS 2 INCHES APART ON UNGREASED COOKIE SHEETS. BAKE IN A 325 DEGREES OVEN 14 TO 16 MINUTES OR UNTIL GOLDEN. COOL ABOUT 2 MINUTES ON COOKIE SHEETS, THEN TRANSFER TO WIRE RACKS.





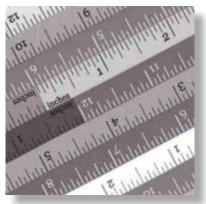
№ 33181 26* Licorice Whip Cream



Nº 33185 16 Cloudy Sky



Nº 33186 16* Cloudy Sky



Nº 33182 16* Cloudy Sky

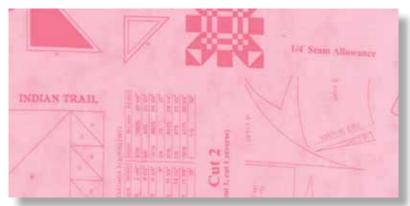


Nº 33186 26 Licorice









Nº 33181 11 Pink Lemonade



Nº 33185 11* Pink Lemonade



Nº 33186 11 Pink Lemonade



Nº 33184 11 Pink Lemonade



Nº 33186 21 Strawberry



Nº 33183 11* Strawberry



№ 33183 27* Strawberry Whip Cream



















