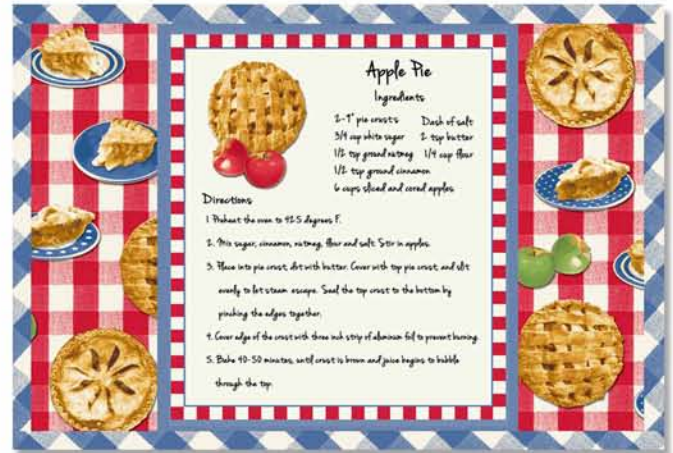


Recipe Placemats

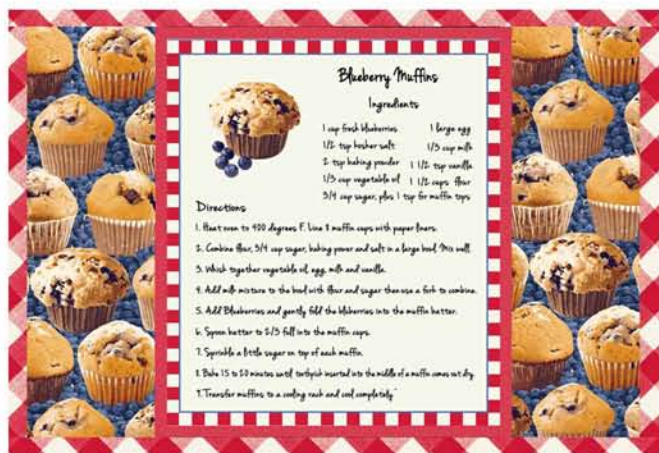
Designed by Whistler Studios
 Featuring the In the Mix Collection by Whistler Studios
 Size: 19" x 13 1/4"



Chocolate Chip Cookies



Apple Pie



Blueberry Muffins



Brownies

Check www.windhamfabrics.com Free Project section to see if there are any pattern updates before you start your quilt project

WINDHAM FABRICS

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Recipe Placemats

Designed by Whistler Studios
Featuring the In the Mix Collection by Whistler Studios
Size: 19" x 13 1/4"

Blueberry Muffins
Ingredients:
1 cup egg
1 1/2 cup butter
1/2 cup milk
1 cup baking powder
1/2 cup sugar
1 1/2 cup sugar plus 1 cup for muffin top

Directions:
1. Preheat oven to 375 degrees F. Line muffin cups with paper liners.
2. Cream the 1 1/2 cup butter, 1/2 cup milk and 1/2 cup sugar together in a large bowl. Beat well.
3. Add all remaining ingredients and beat for 2 minutes.
4. Add 1/2 cup sugar and 1/2 cup flour to the batter.
5. Spoon batter into 12 (1 1/2 inch) muffin cups.
6. Sprinkle with 1/2 cup sugar on top of each muffin.
7. Bake 17-18 minutes until golden brown. Remove from oven and enjoy.
8. Cool in muffin cups for 5 minutes and then remove.

Chewy Chip Cookies
Ingredients:
1 cup butter
1/2 cup milk
1 cup brown sugar
1/2 cup white sugar
1 cup flour
1/2 cup brown sugar
1 egg

Directions:
1. Preheat the oven to 375 degrees F.
2. Cream together butter, white sugar and brown sugar until smooth.
3. Beat in the eggs, then mix in the milk.
4. Sprinkle the baking chips in a bowl. Add to batter with milk.
5. Stir in flour and vanilla.
6. Drop by spoonfuls on a prepared baking sheet.
7. Bake for about 12 minutes until the edges are evenly browned.



37468-1



37470-X



37471-X

Brownies
Ingredients:
2 eggs white sugar
1/2 cup flour
1/2 cup butter
1/2 cup cocoa powder
1/2 cup milk
1/2 cup sugar

Directions:
1. Preheat the oven to 350 degrees F.
2. Preheat the oven to 350 degrees F.
3. Preheat the oven to 350 degrees F.
4. Preheat the oven to 350 degrees F.
5. Preheat the oven to 350 degrees F.
6. Preheat the oven to 350 degrees F.
7. Preheat the oven to 350 degrees F.
8. Preheat the oven to 350 degrees F.

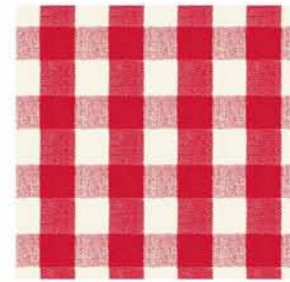
Apple Pie
Ingredients:
1 1/2 pie crusts
1 1/2 cups sugar
1/2 cup flour
1/2 cup ground cinnamon
1 cup apple slices and small apples

Directions:
1. Preheat the oven to 375 degrees F.
2. Preheat the oven to 375 degrees F.
3. Preheat the oven to 375 degrees F.
4. Preheat the oven to 375 degrees F.
5. Preheat the oven to 375 degrees F.
6. Preheat the oven to 375 degrees F.
7. Preheat the oven to 375 degrees F.
8. Preheat the oven to 375 degrees F.

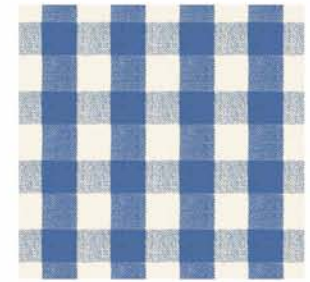
37467-X



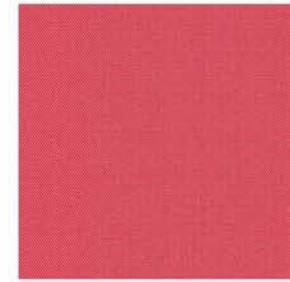
37472-X



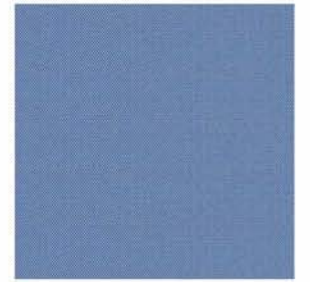
37473-1



37473-2



37474-1



37474-2

Placemats

Fabric Requirements:

2 recipe panels 37467-X Multi Fat Quarter each

37468-1 Red Apple Pies

37470-X Multi Brownies

37471-X Multi Blueberry Muffins

37472-X Multi Chocolate Chips

Fat Eighth each

37474-1 Red Solid

37474-2 Blue Solid

1 yard each 37473-1 Red Check and 37473-2 Blue Check

Heavy Weight Fusible Batting

Cutting:

37467-X Multi - Trim 4 recipe panels around outside of the check border to 1/4". (aprox. size: 10" x 11-1/4")

37468-1 Red Apple Pies, 37470-X Multi Brownies, 37471-X Multi Blueberry Muffins and 37472-X Multi Chocolate Chips

Cut (2) each fabric 4 1/2" wide x 13 1/4" long strips for the sides of placemat.

Recipe Placemats

Page 2

37474-1 Red Solid and 37474-2 Blue Solid

Cut (4) 12" x 1" for each side of recipe panel.

Cut (4) 11 1/4" x 1 1/4" strips for top of the recipe panels.

37473-1 Red Check and 37473-2 Blue Check

Cut (2) each 19" wide x 13 1/4" tall for placemat back.

Cut about (7) 2 1/2" strips in each color on **bias** or enough to go around 2 placemats.

Batting

Cut (4) 19" wide x 13 1/4" rectangles.

Note: Some people prefer to cut the batting and backing a little larger than the top and trim later. Please use the method that makes you more comfortable for assembling your placemats.

Assembly:

Instructions below are for the Brownie Placemat

All seam allowances are 1/4" wide.

1. Sew red solid strips on each side of recipe panel. Then add top & bottom red solid strip.
2. Add the Brownie side panel on each side of center recipe panel.
3. Add the batting and backing and quilt using your favorite method.
4. Bind off with bias strips.

Repeat for the other 3 placemats, Replacing the red with the blue solid and blue check for the appropriate recipes.

Note: You will be using the Blue Check for the Chocolate Chip Cookie and Apple Pie Recipe placemats and the Red Check for the Blueberry Muffin and Brownies Recipe Placemats.

Enjoy your favorite dessert recipe and serve them on your new placemats!

Be sure to visit www.windhamfabrics.com to see the complete collection and to download other Free Projects

