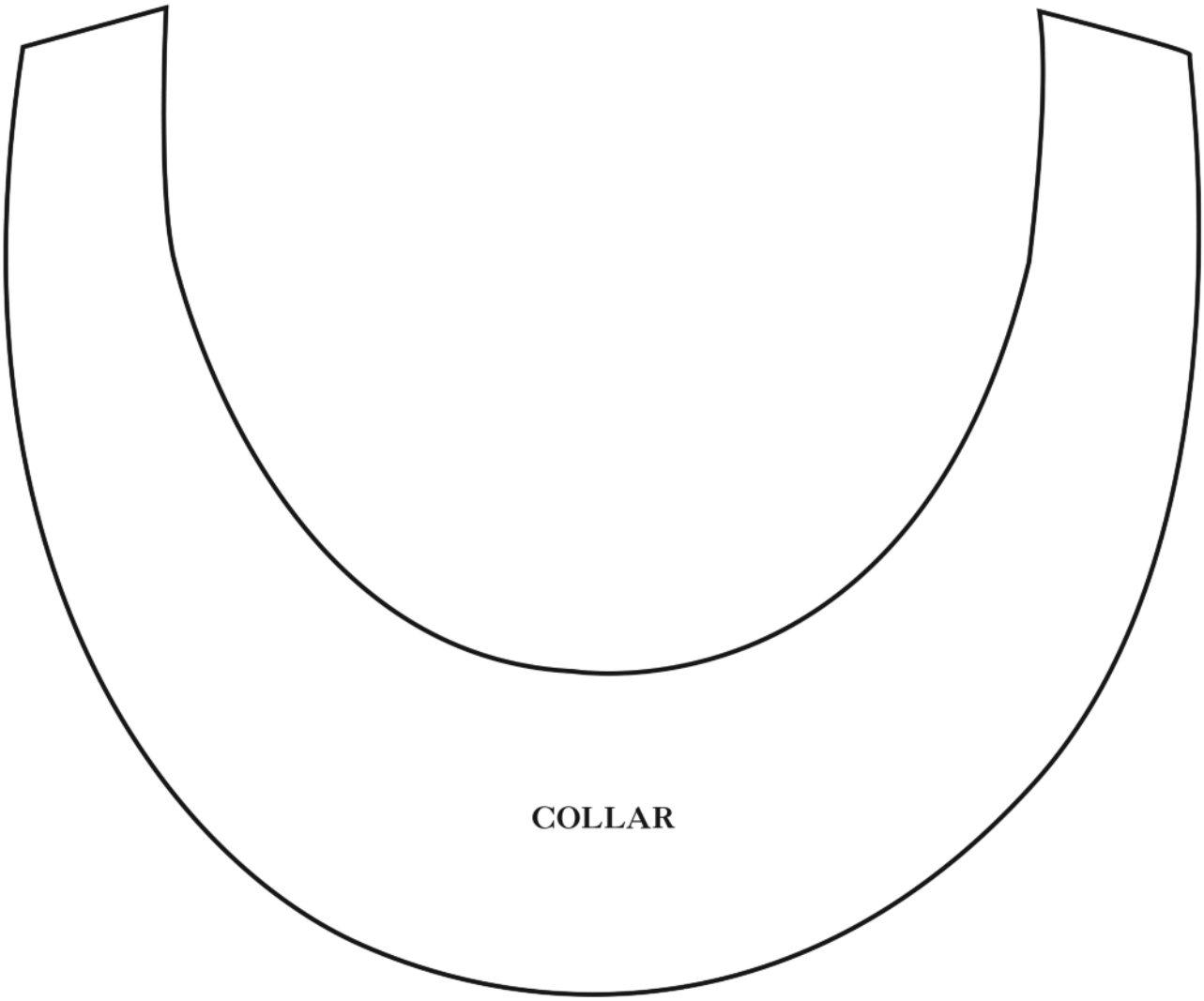
# vintage passion handmade wedding corsage

Project designer:
Lisa steed Davey

CB page: 102
Template no: 1
One A4 page



# hoppy days

Hot cross buns are a welcome treat on Easter morning

## What You Need

*Makes 12*

### dough

350g strong white bread flour
100g strong wholemeal bread flour
50g caster sugar
1 teaspoon sea salt
2 teaspoons ground mixed spice
¼ teaspoon freshly grated nutmeg
7g sachet easy-blend dried yeast
50g unsalted butter, diced
125g mixed dried fruit and peel
200ml lukewarm milk
2 medium eggs, lightly beaten
Baking tray, greased

### cross

4 tablespoons Marriage's Strong white bread flour
2 tablespoons cold water

### glaze

4 tablespoons milk
2 tablespoons caster sugar

1 Put flour, sugar, salt, mixed spice, nutmeg and dried yeast into a large bowl and mix well. Add diced butter and rub in using the tips of your fingers until the mixture looks like fine crumbs. Stir in dried fruit. Make a well in the centre and pour in lukewarm milk and the eggs. Gradually draw the flour into the liquid to make dough.

2 Place the dough onto a floured work surface and knead for ten minutes until smooth and pliable – if the dough is sticky and hard to work, knead in a little extra strong white flour so it no longer sticks to your fingers. Return to the bowl and cover, then leave for about an hour in a warm spot until doubled in size.

3 Punch down the risen dough and turn out onto a lightly floured work surface. Divide into 12 equal pieces and shape into balls. Set well apart on a baking tray, then cover and leave to rise for about 45 minutes or until doubled in size. Heat the oven to 200°C/400°F/Gas Mark 6.

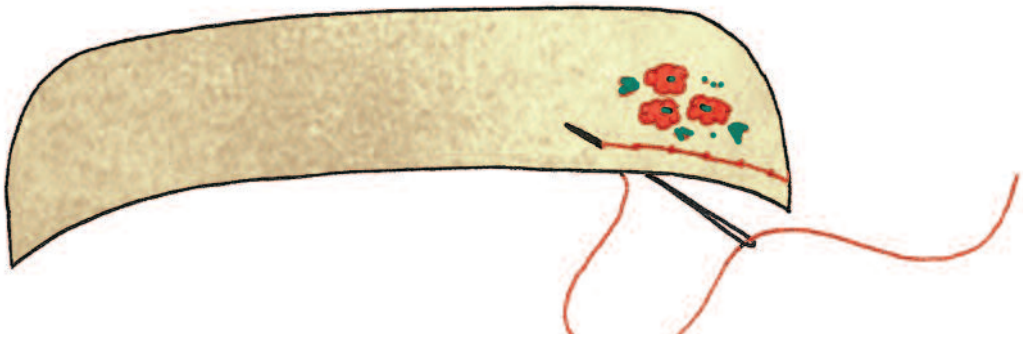
4 To make the paste for the cross, mix the flour with enough cold water to make a smooth thick paste that is able to be piped. Spoon into a greaseproof paper piping bag (or a small plastic bag) and snip off the tip. Uncover the buns and pipe a paste cross onto each. Bake for about 15 minutes until golden brown.

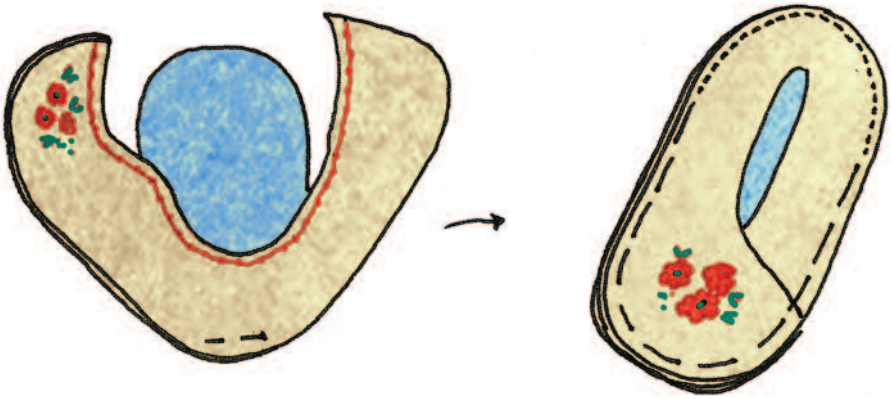
5 Meanwhile, make the sticky glaze by heating milk with sugar until dissolved. Boil for one minute then brush over the buns as soon as they emerge from the oven. Transfer to a wire rack and leave to cool

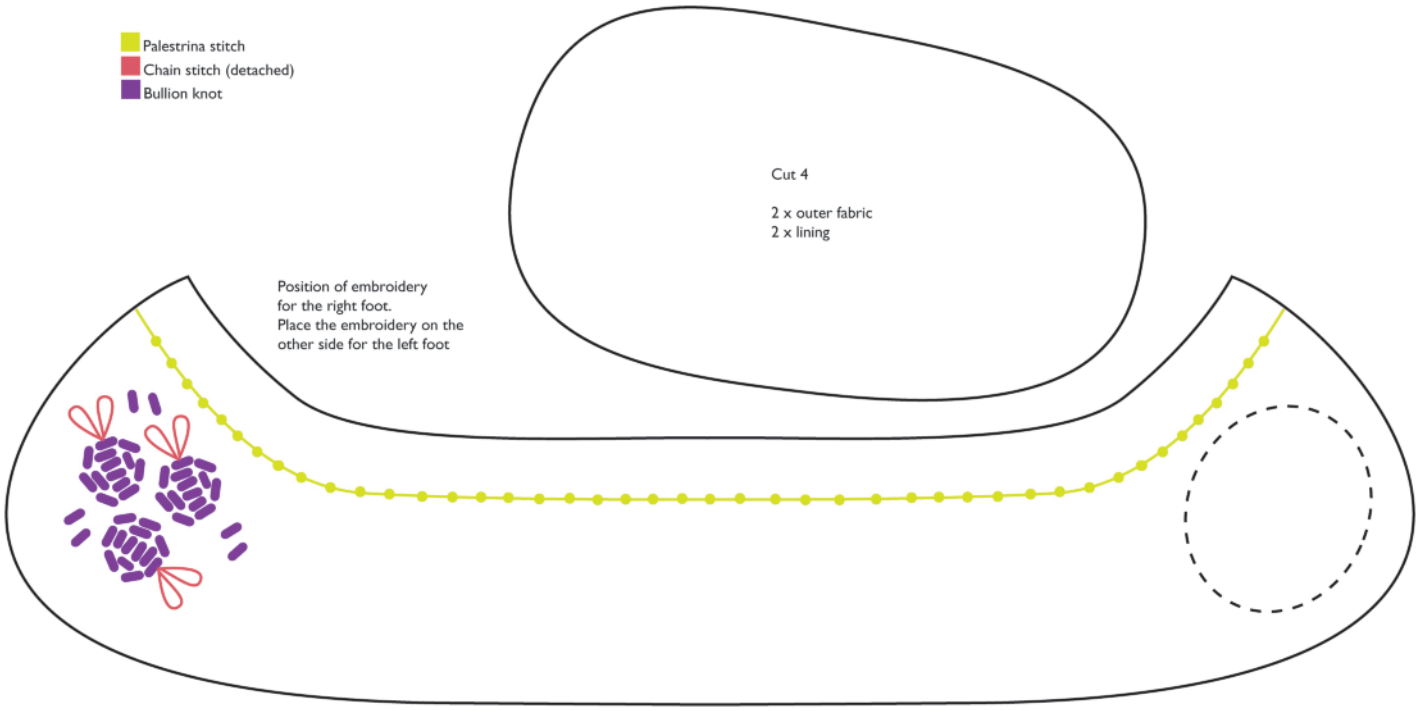
**Recipe supplied by Marriages, www.flour.co.uk**

# happy feet embroidered baby booties

Project designer:
Clare Youngs
CB page: 104
Template no: 2
Page one of two





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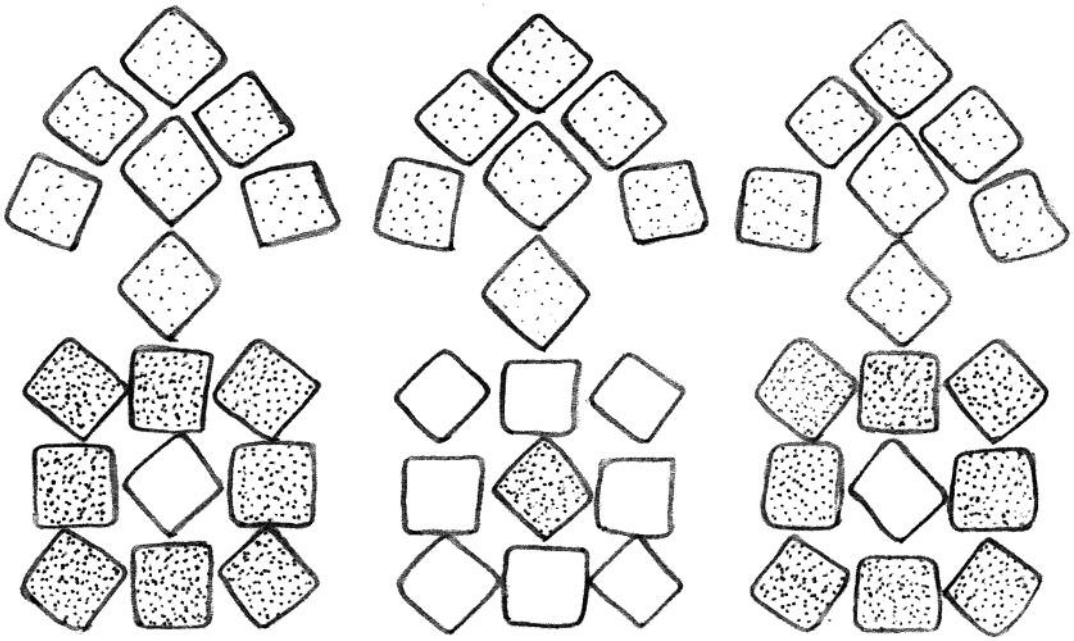
# mosaic revamp

## vases decorated with glass mosaic

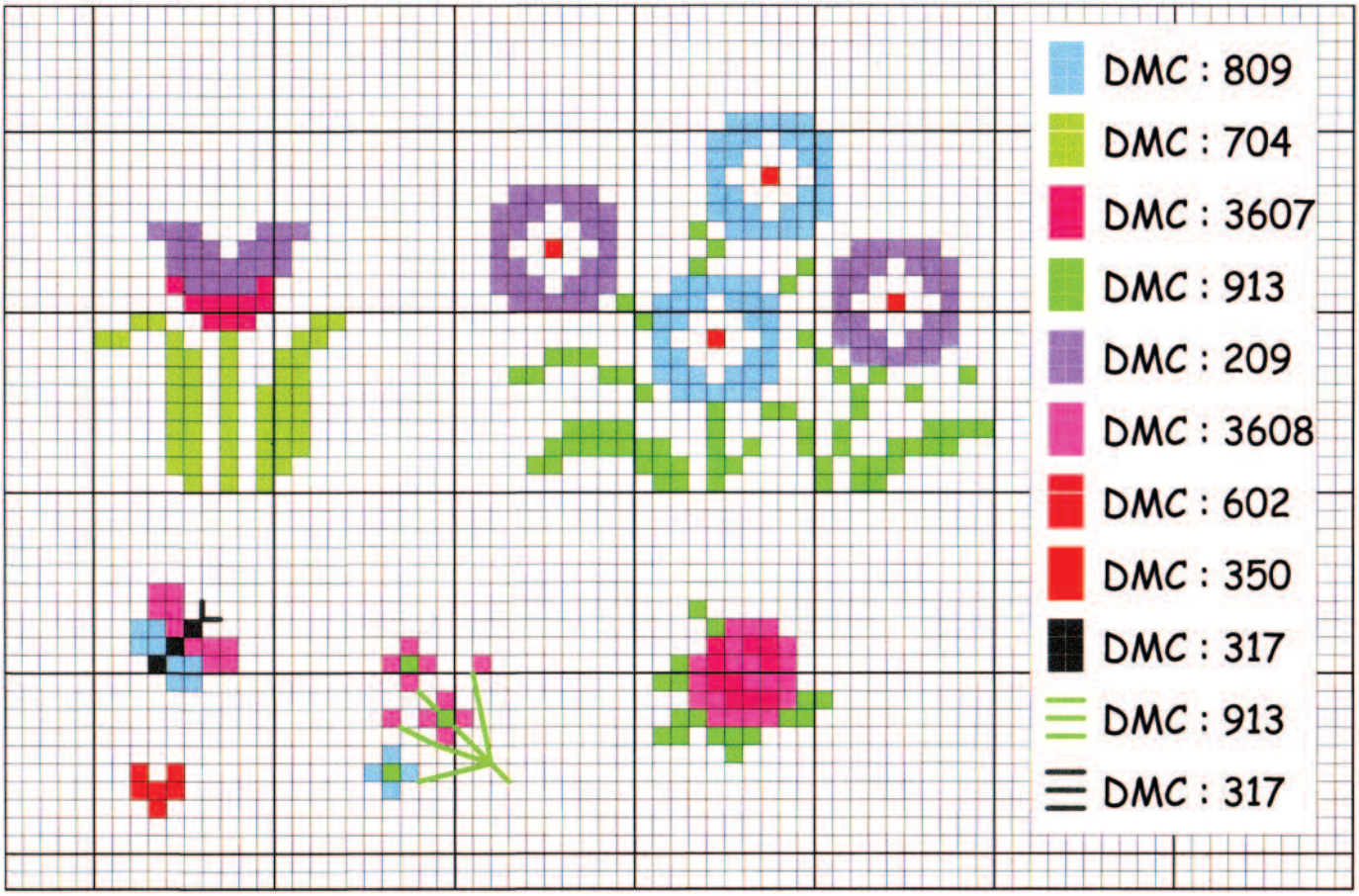
Project designer: **Jill Alblas**
CB page: 40
Template no: 3
**One A4 page**



# Garden glory

## floral cross stitch card

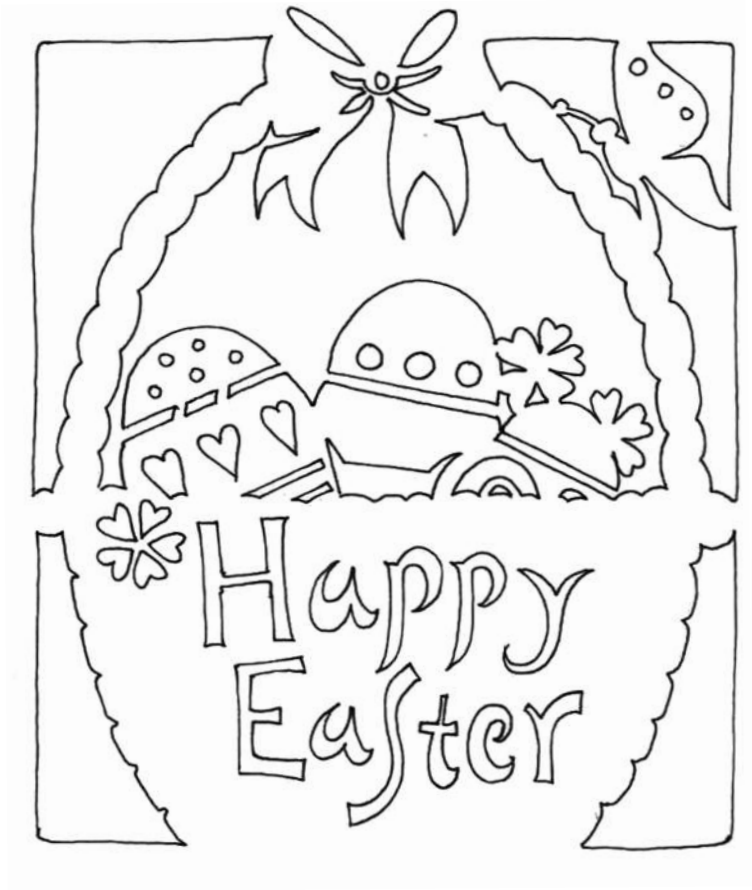
Project designer:
Helen Philipps
CB page: 29
Template no: 4
One A4 page

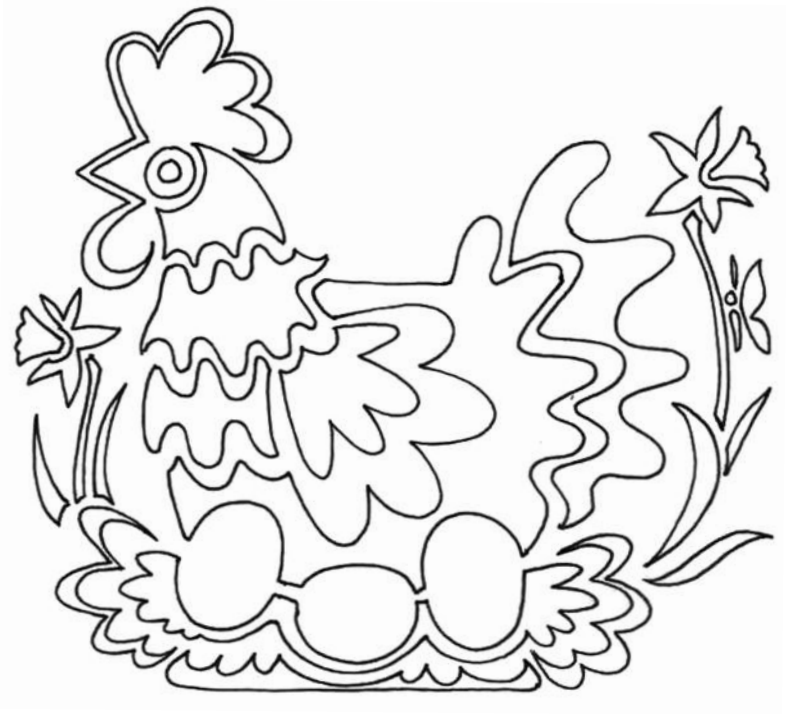


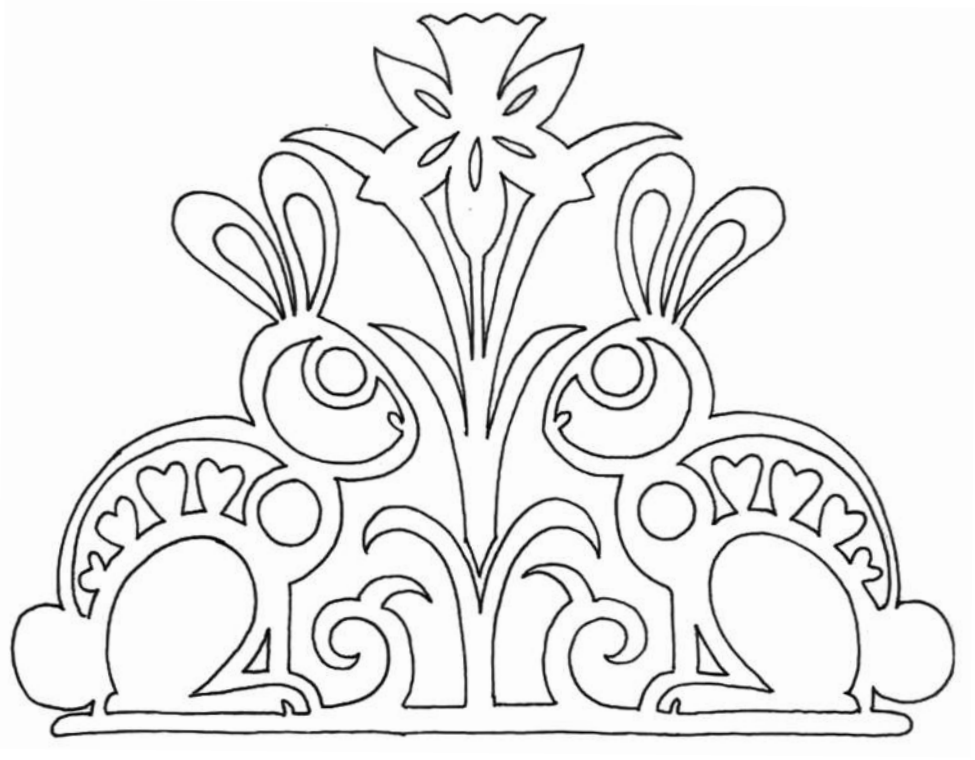
# Special Delivery

## Easter cards using papercutting

Project designer:
Cathie Shuttleworth
CB page: 73
Template no: 5
One A4 page



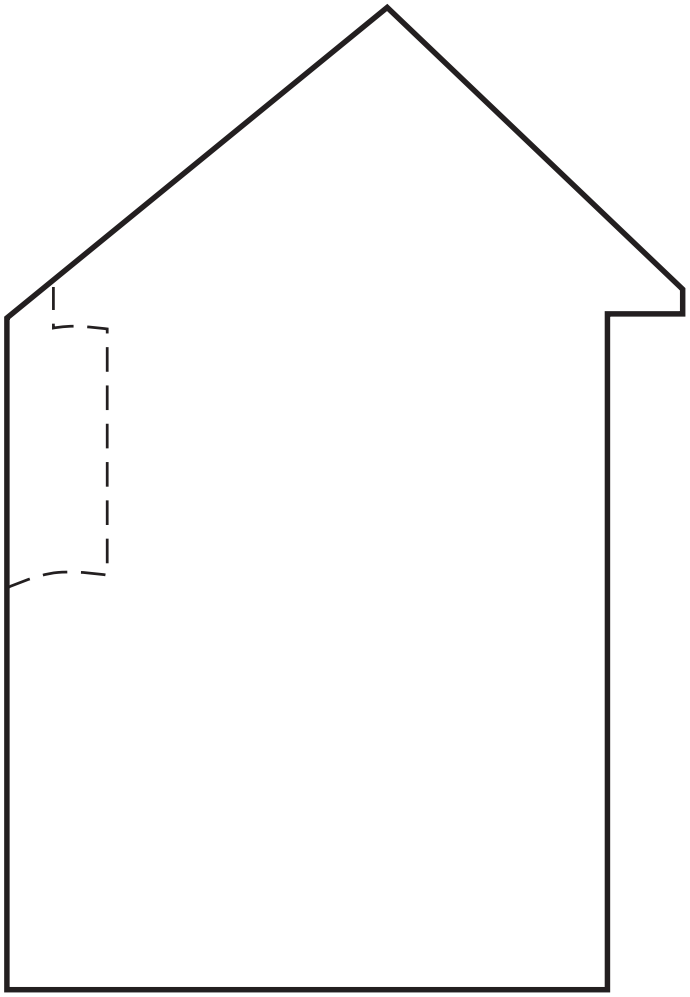





# sew cosy

## new home gifts

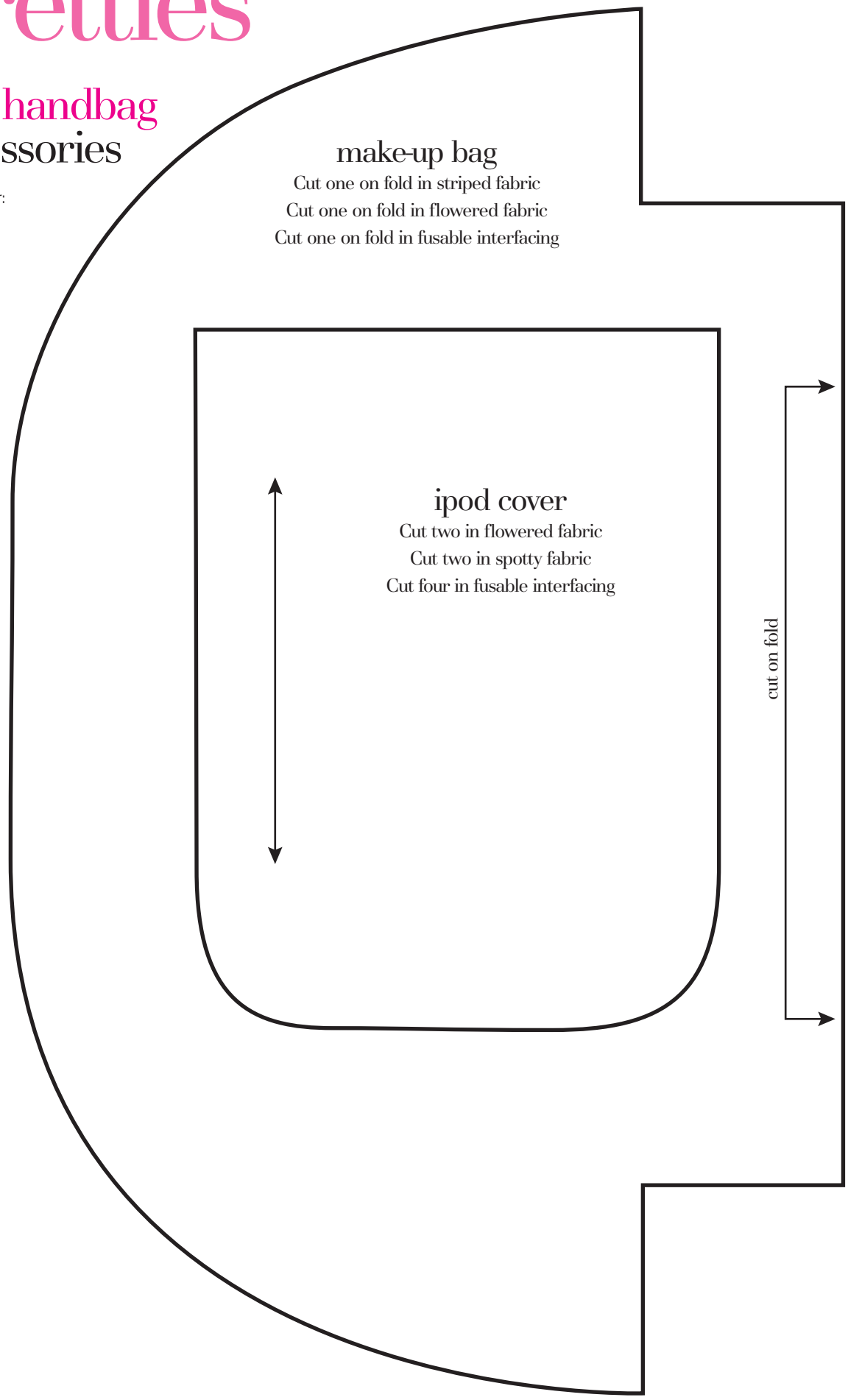
Project designer:
**Carolyn Letten**
CB page: 106
Template no: **6**
**One A4 page**



# floral pretties

## stitched handbag accessories

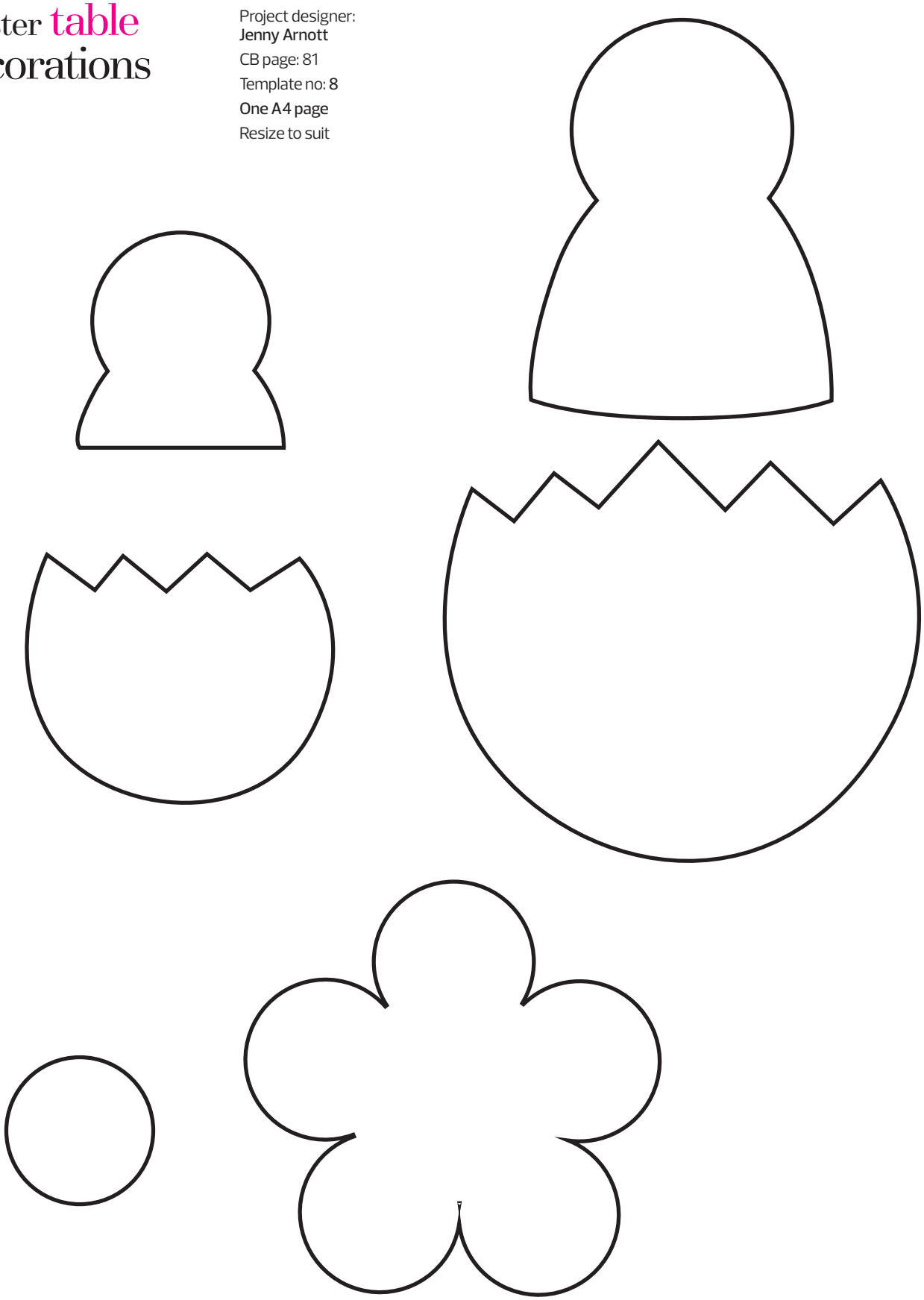
Project designer:
Amanda Walker
CB page: 44
Template no: 7
One A4 page



# chirpycheer

## Easter table decorations

Project designer:
**Jenny Arnott**
CB page: 81
Template no: **8**
**One A4 page**
Resize to suit



# easy peasy papercuts

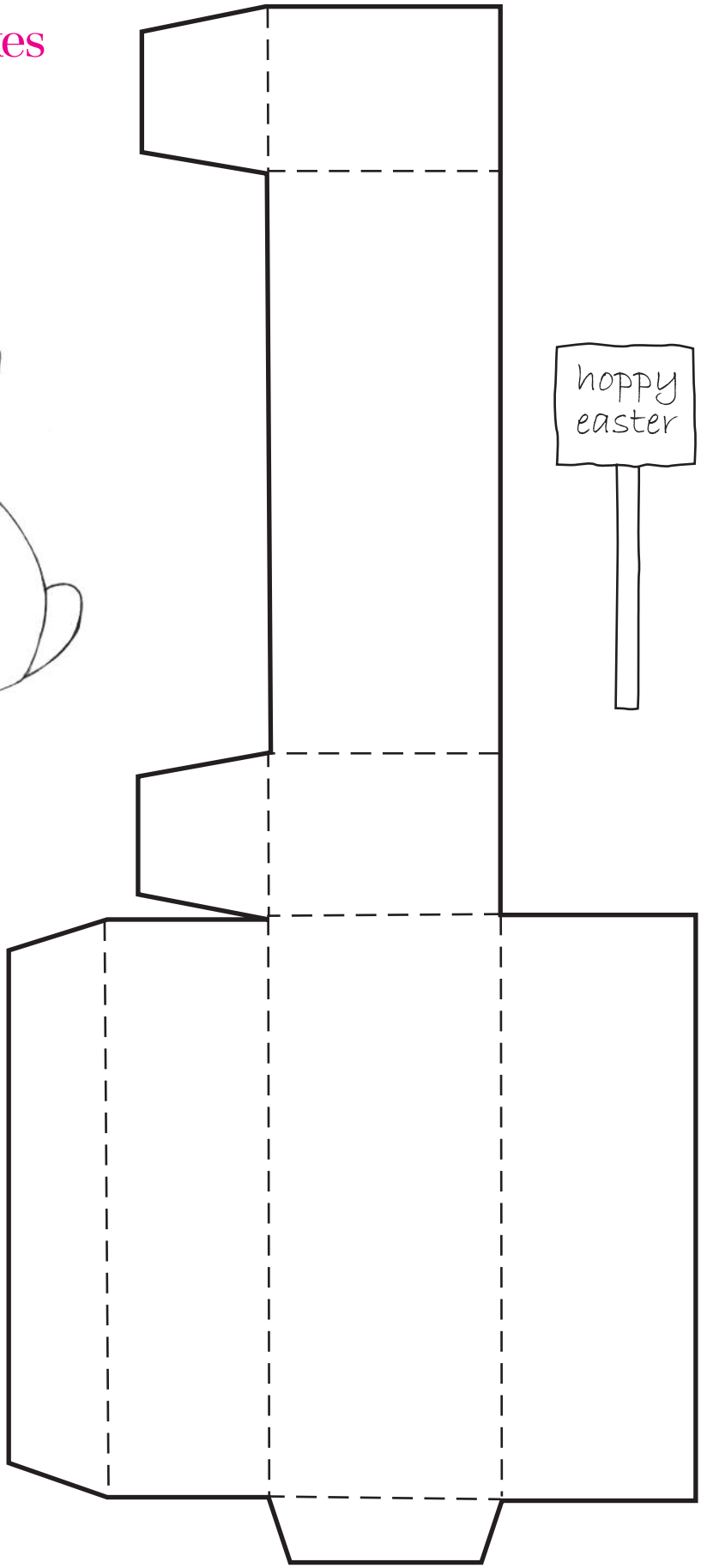
## Easter egg boxes & cards

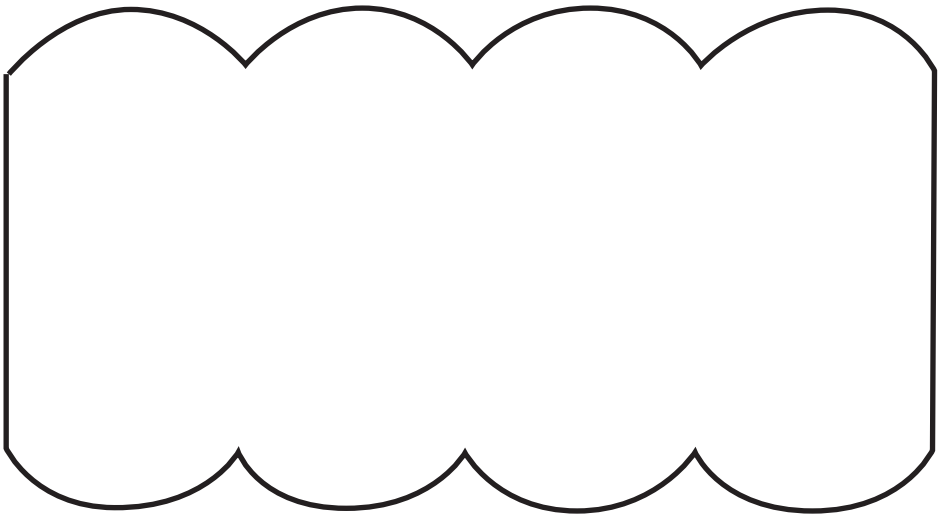
Project designer:
**Helen Fitzjohn**

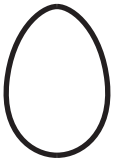
CB page: 97

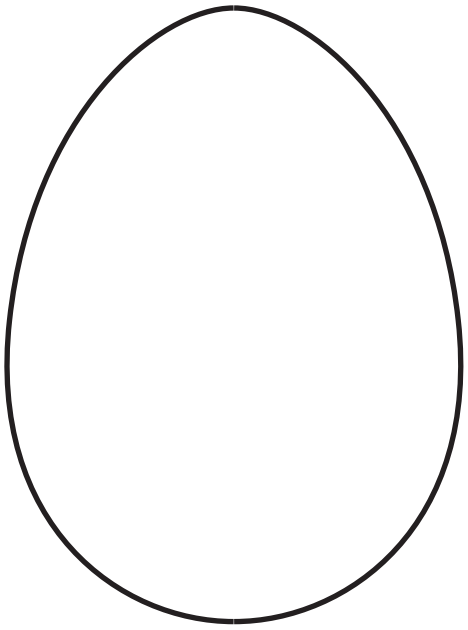
Template no: 9

**One of Two A4 pages**

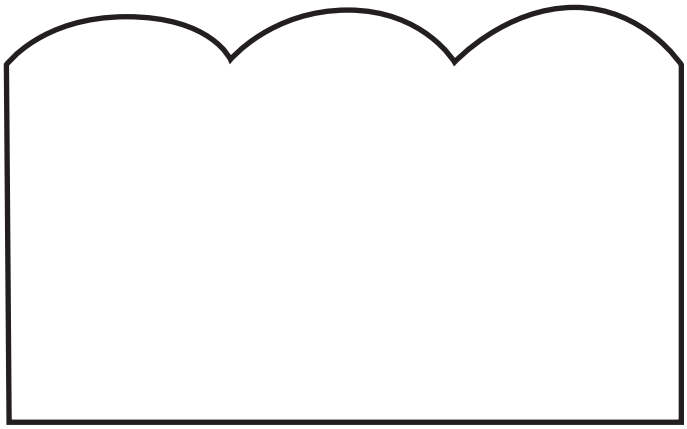








Cut out hatched areas only



# 7 ways with stencils

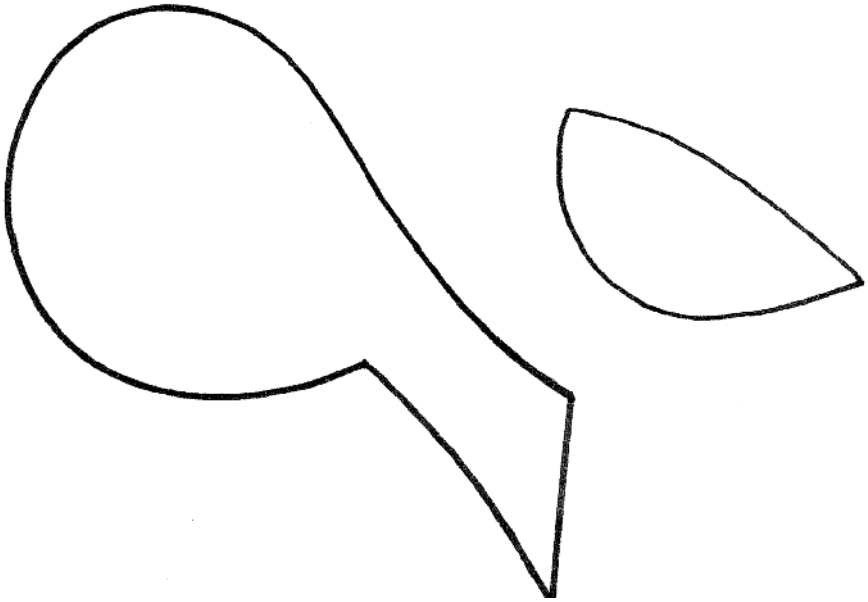
## Easter egg boxes & cards

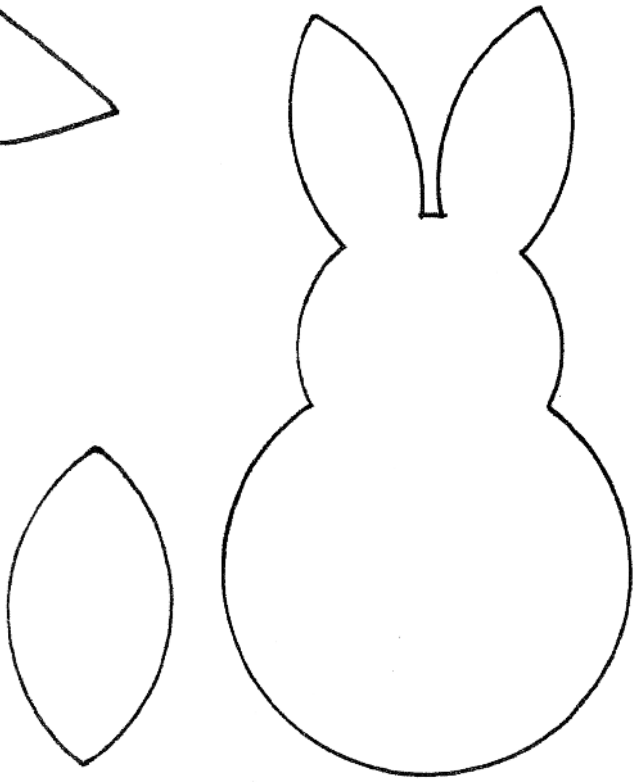
Project designer:
**Colette Smith**

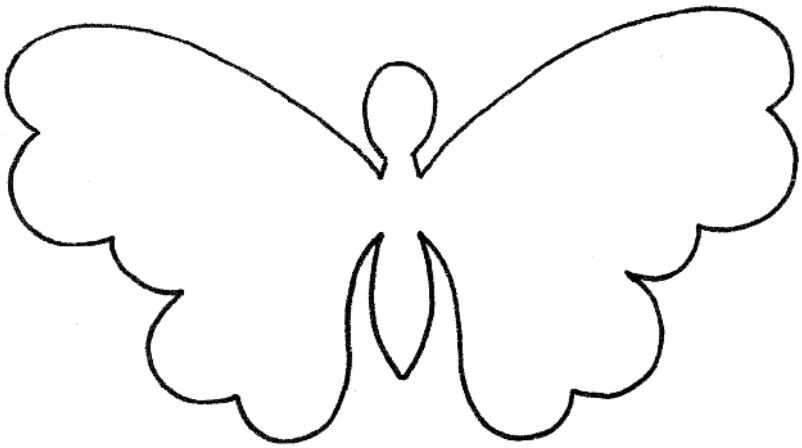
CB page: 93

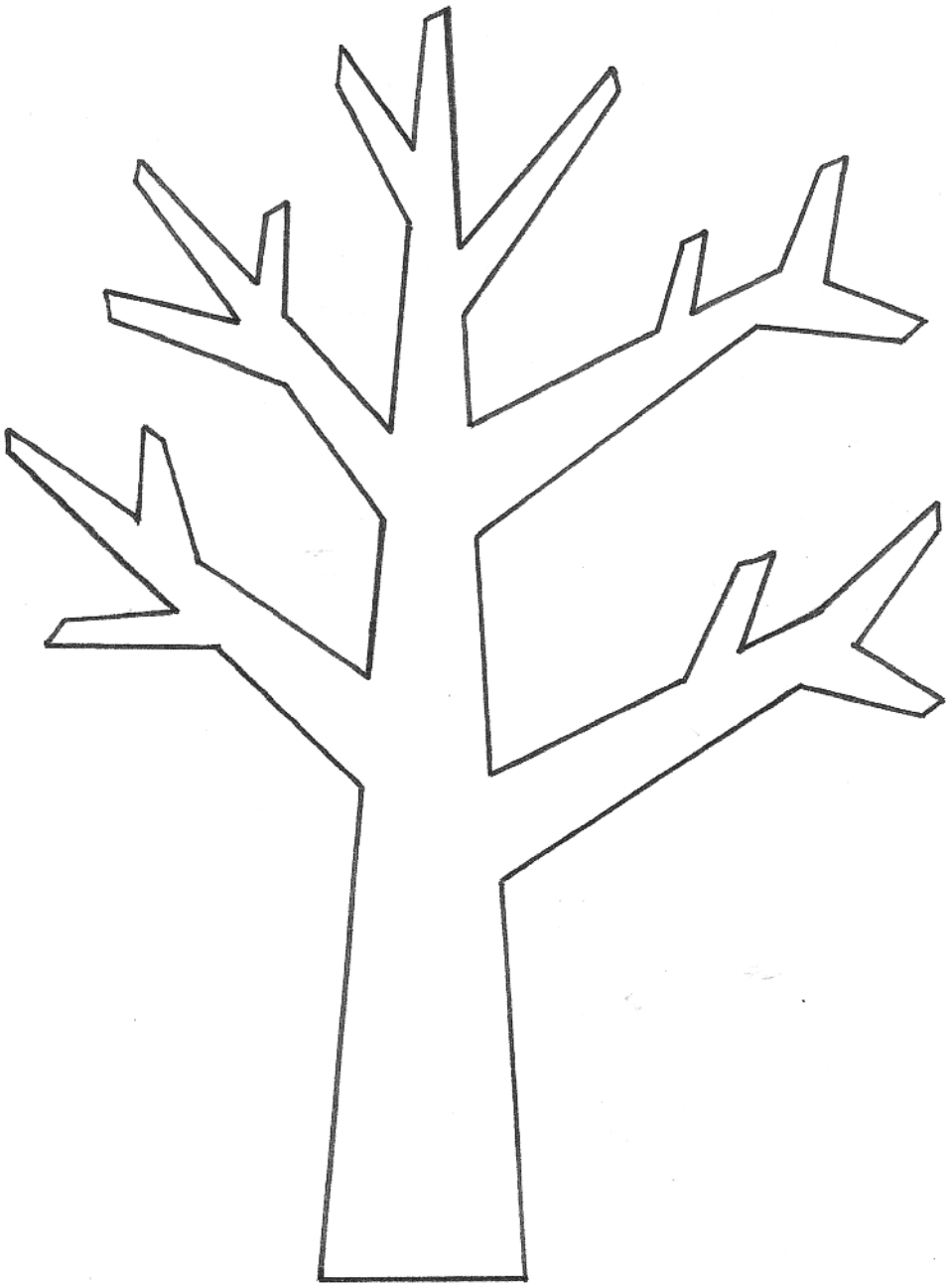
Template no: 10

**Three A4 pages**

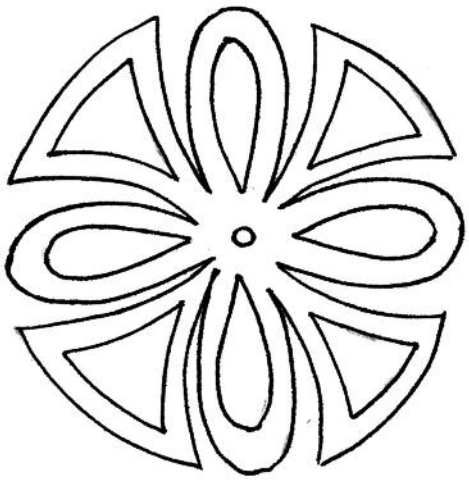
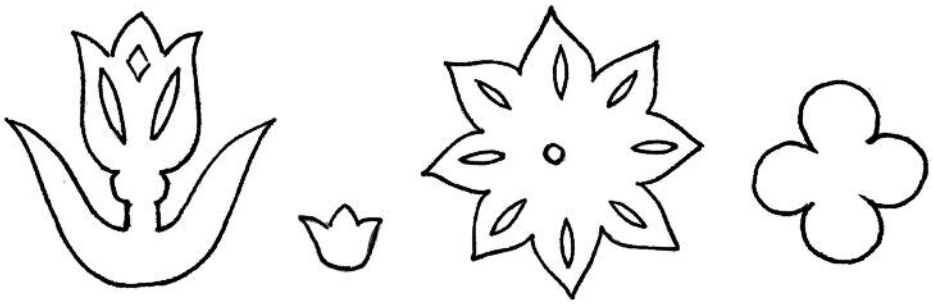








# make it intricate

## Folk art designs for Easter

Project designer:
**Ellen Kharade**
CB page: 57
Template no: 11
**One A4 page**