

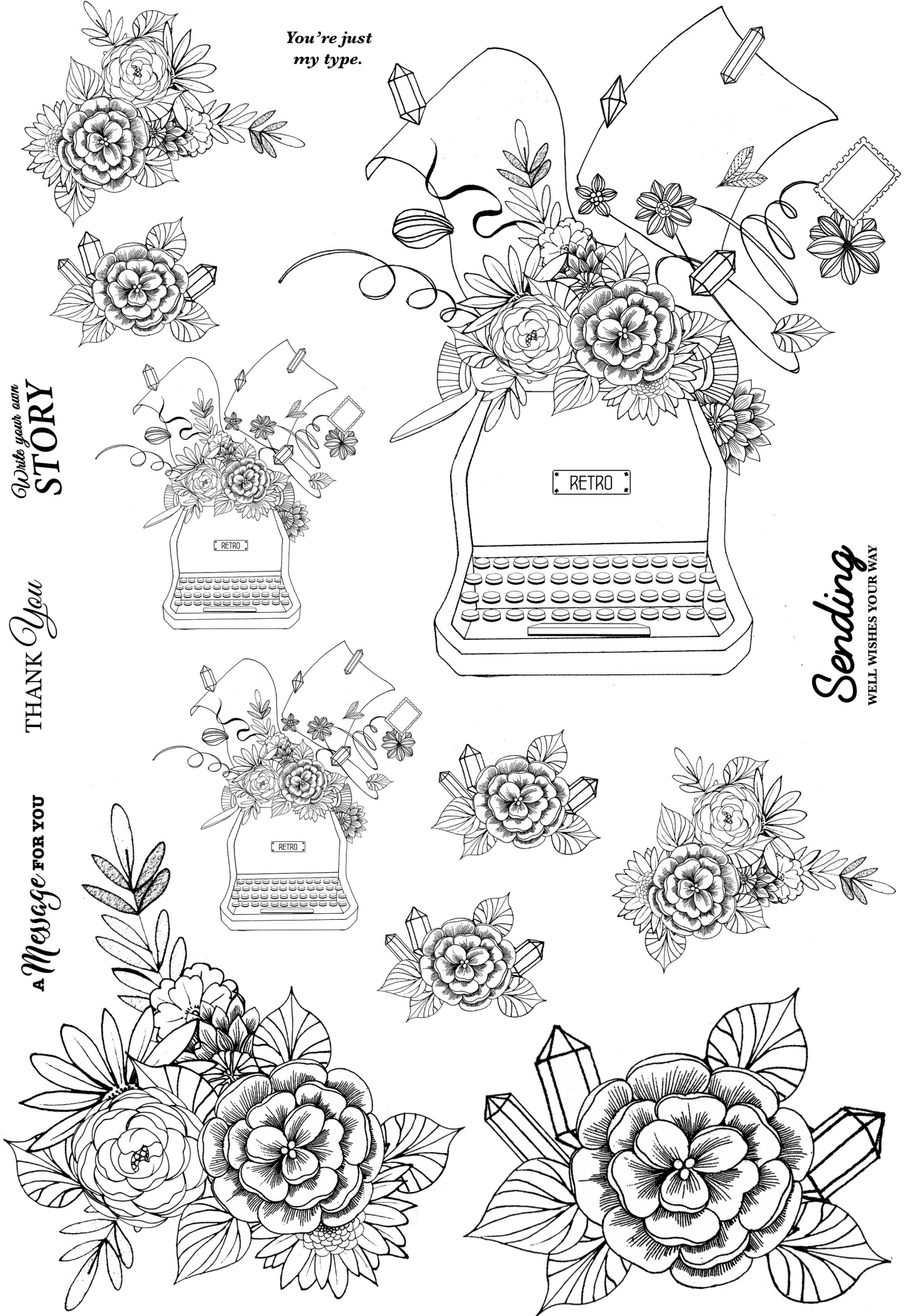
*You're just
my type.*

Write your own
STORY

THANK YOU

A Message **FOR YOU**

Sending
WELL WISHES YOUR WAY



A Message FOR YOU

THANK You



You're just my type.

White youth can STORY



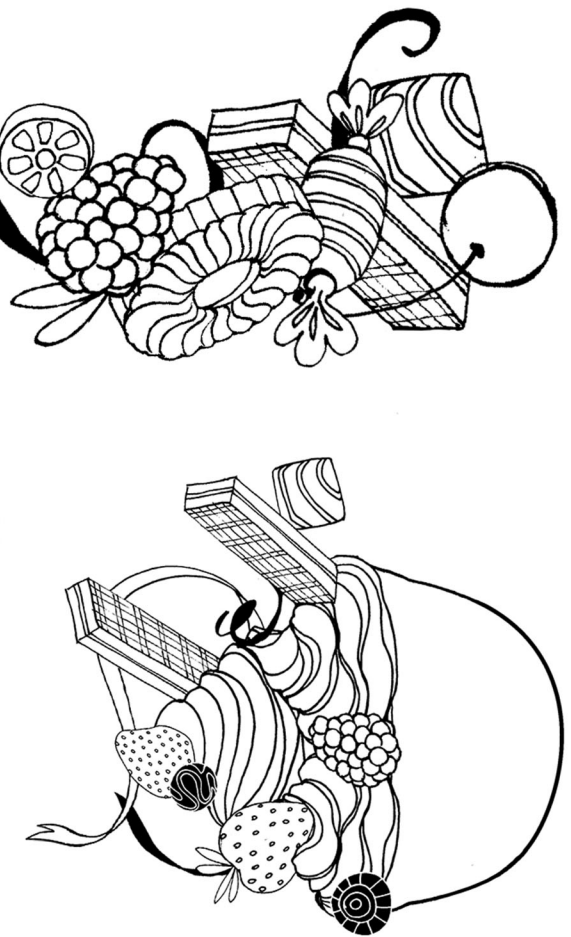
Sending WELL WISHES YOUR WAY

Sweet as Candy

You're so Sweet



Candy Kisses



*You're just
my type.*

*Write your own
STORY*



THANK You

A Message FOR YOU

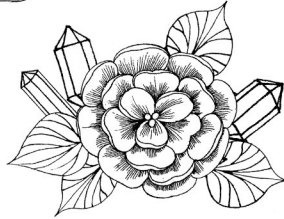
*You're just
my type.*

*Write your own
STORY*

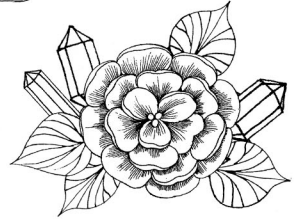
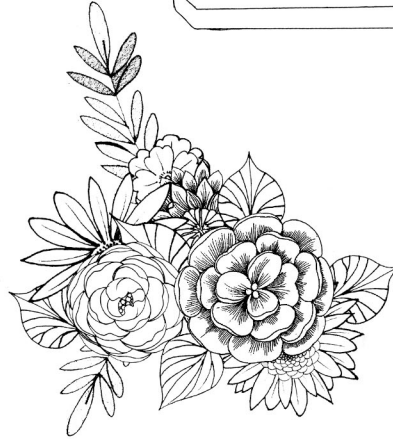


THANK You

A Message FOR YOU



Sending
WELL WISHES YOUR WAY



Sending
WELL WISHES YOUR WAY



*Candy
Kisses*

*Sweet as
Candy*

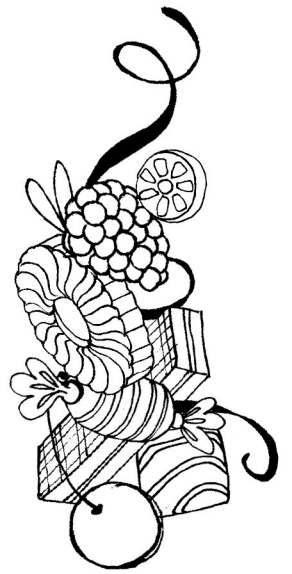
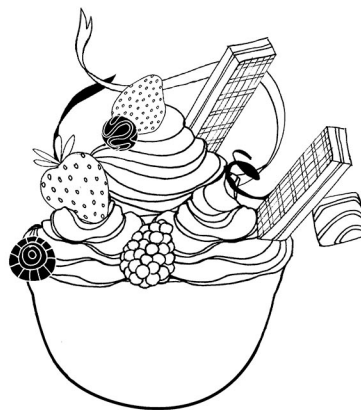
*You're
so
Sweet*



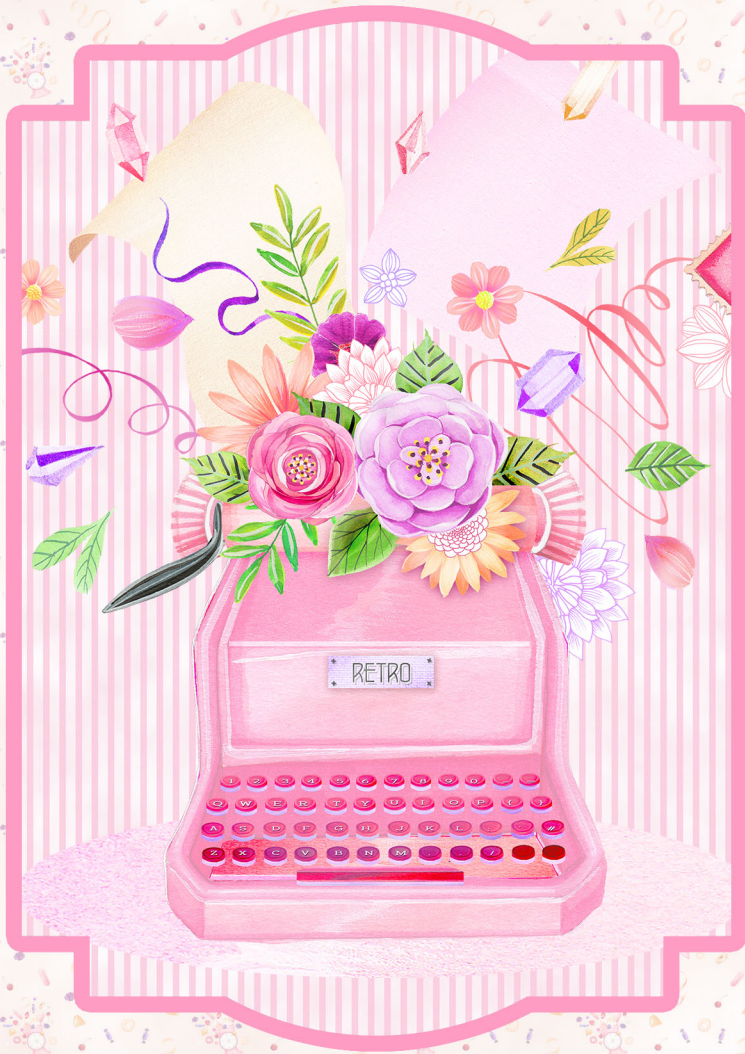
*Candy
Kisses*

*Sweet as
Candy*

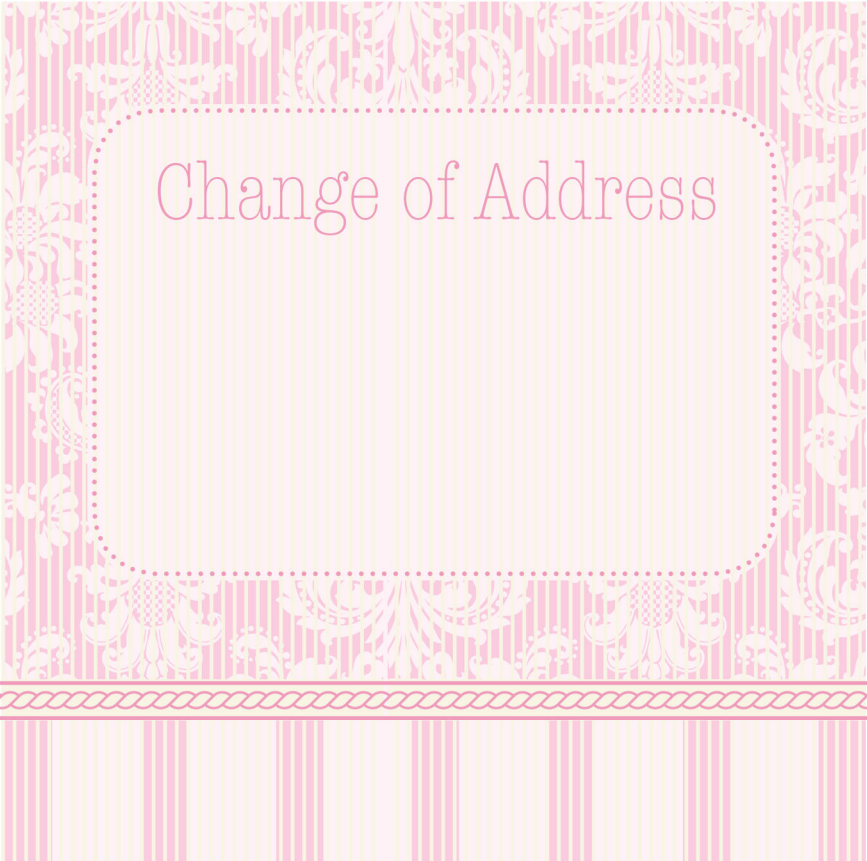
*You're
so
Sweet*











Change of Address



the
INVITATION



Change of Address



the
INVITATION

Mincemeat Roly-Poly

Packet of suet
Jar of mincemeat
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the jar of mincemeat all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

RECIPE

Mincemeat Roly-Poly

Packet of suet
Jar of mincemeat
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the jar of mincemeat all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

Mincemeat Roly-Poly

Packet of suet
Jar of mincemeat
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the jar of mincemeat all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

RECIPE

Mincemeat Roly-Poly

Packet of suet
Jar of mincemeat
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the jar of mincemeat all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.



Old Fashioned Buns

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased bun tins and bake until golden.

RECIPE

Old Fashioned Buns

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased bun tins and bake until golden.



Old Fashioned Buns

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased bun tins and bake until golden.

RECIPE

Old Fashioned Buns

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased bun tins and bake until golden.



Old Fashioned Bun Topping

Icing Sugar
Water
Glace Cherry

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Add a glace cherry in the centre.

RECIPE

Old Fashioned Bun Topping

Icing Sugar
Water
Glace Cherry

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Add a glace cherry in the centre.



Old Fashioned Bun Topping

Icing Sugar
Water
Glace Cherry

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Add a glace cherry in the centre.

RECIPE

Old Fashioned Bun Topping

Icing Sugar
Water
Glace Cherry

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Add a glace cherry in the centre.

Old Fashioned Bun Topping-2

Icing Sugar
Water
Cocoa Powder
Desiccated Coconut

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Dunk the bun into the desiccated coconut until covered.

RECIPE

Old Fashioned Bun Topping-2

Icing Sugar
Water
Cocoa Powder
Desiccated Coconut

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Dunk the bun into the desiccated coconut until covered.

Old Fashioned Bun Topping-2

Icing Sugar
Water
Cocoa Powder
Desiccated Coconut

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Dunk the bun into the desiccated coconut until covered.

RECIPE

Old Fashioned Bun Topping-2

Icing Sugar
Water
Cocoa Powder
Desiccated Coconut

Instructions

Add a drop of water to the icing sugar and make into a drizzle paste.
Spoon onto the top of the bun and spread around until smooth. Dunk the bun into the desiccated coconut until covered.

Bramley Apple Crumble

6 Bramley cooking apples
6 oz Plain Flour
3 oz Best Butter
3 oz Sugar

Instructions

Mix the flour, butter and sugar together until they look like fine bread crumbs.

Peel and chop the apples into small chunks and scatter in an oven proof dish. Sprinkle the crumble topping onto the apple and bake until golden and the apple is soft.

RECIPE

Bramley Apple Crumble

6 Bramley cooking apples
6 oz Plain Flour
3 oz Best Butter
3 oz Sugar

Instructions

Mix the flour, butter and sugar together until they look like fine bread crumbs.

Peel and chop the apples into small chunks and scatter in an oven proof dish. Sprinkle the crumble topping onto the apple and bake until golden and the apple is soft.



Bramley Apple Crumble

6 Bramley cooking apples
6 oz Plain Flour
3 oz Best Butter
3 oz Sugar

Instructions

Mix the flour, butter and sugar together until they look like fine bread crumbs.
Peel and chop the apples into small chunks and scatter in an oven proof dish. Sprinkle the crumble topping onto the apple and bake until golden and the apple is soft.

RECIPE

Bramley Apple Crumble

6 Bramley cooking apples
6 oz Plain Flour
3 oz Best Butter
3 oz Sugar

Instructions

Mix the flour, butter and sugar together until they look like fine bread crumbs.
Peel and chop the apples into small chunks and scatter in an oven proof dish. Sprinkle the crumble topping onto the apple and bake until golden and the apple is soft.



Savoury Leftovers Roly-Poly

Packet of suet
Christmas Day Leftovers
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the leftovers all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

RECIPE

Savoury Leftovers Roly-Poly

Packet of suet
Christmas Day Leftovers
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the leftovers all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

Savoury Leftovers Roly-Poly

Packet of suet
Christmas Day Leftovers
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the leftovers all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.

RECIPE

Savoury Leftovers Roly-Poly

Packet of suet
Christmas Day Leftovers
Egg wash to glaze

Instructions

Make the suet pastry as directed on the packet. Roll out into an oblong. Spread the leftovers all over the suet pastry. Roll up into a long sausage shape. Place onto a greased baking tray with the seam underneath. Glaze with egg wash and bake until golden brown.



Old Fashioned Cake

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased cake tins and bake until golden.



RECIPE



Old Fashioned Cake

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased cake tins and bake until golden.

Old Fashioned Cake

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased cake tins and bake until golden.

RECIPE

Old Fashioned Cake

Weight of eggs
Same weight of
Self-raising flour, real butter and sugar

Instructions

Cream the butter and sugar together until pale in colour.
Add the eggs one at a time mixing each one thoroughly
before adding the next to avoid curdling.
Gently fold in the flour.
Add mixture to greased cake tins and bake until golden.

Bramley Apple Pie

6 Bramley cooking apples
Packet Sweet Ready Made Pastry
Egg Wash

Instructions

Roll out the pastry larger than the pie dish.
Peel and chop the apples into small chunks and scatter in the pie dish. Lay the pastry over the top of the dish, seal and trim. Egg wash the top of the pie and make a few vent holes with a knife. Bake until golden.

RECIPE

Bramley Apple Pie

6 Bramley cooking apples
Packet Sweet Ready Made Pastry
Egg Wash

Instructions

Roll out the pastry larger than the pie dish.
Peel and chop the apples into small chunks and scatter in the pie dish. Lay the pastry over the top of the dish, seal and trim. Egg wash the top of the pie and make a few vent holes with a knife. Bake until golden.

Bramley Apple Pie

6 Bramley cooking apples
Packet Sweet Ready Made Pastry
Egg Wash

Instructions

Roll out the pastry larger than the pie dish. Peel and chop the apples into small chunks and scatter in the pie dish. Lay the pastry over the top of the dish, seal and trim. Egg wash the top of the pie and make a few vent holes with a knife. Bake until golden.

RECIPE

Bramley Apple Pie

6 Bramley cooking apples
Packet Sweet Ready Made Pastry
Egg Wash

Instructions

Roll out the pastry larger than the pie dish. Peel and chop the apples into small chunks and scatter in the pie dish. Lay the pastry over the top of the dish, seal and trim. Egg wash the top of the pie and make a few vent holes with a knife. Bake until golden.

Just a quick hello
to wish you all the
best and I hope
you are very
happy in your
New Home

Special Someone

I have passed my
test. It's a miracle
I know, but I have
the certificate and
there's nothing
anyone can do

For You

Birthday Wishes
Just For You

Lots Of Love

Someone Special

Someone Special

Especially For You

My present to
you is to eat as
much chocolate
as you like on
this festive day.

I just wanted to
say
Happy Birthday!

Just a little note
to say you know
where I am
if you need me

Happy Birthday

I'm sorry to hear
you are not well.
Sending you lots
of hugs to make
you feel better.

X

Congratulations
and may all your
dreams come true.

Congratulations

How are you? Its
been forever since
we last caught up.
We must meet for
coffee soon and put
the world to rights

X

May all your dreams come true

A little birdie told
me it's your
Birthday x

I know I never tell
you this but you
are a really good
friend to me and I
appreciate it very
much.

Best Wishes

I just wanted to
wish you
and your family all
the best.



