

SUPER
SPREE
EMBROIDERY SAVINGS CLUB

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SPREE

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SUPER SPREE

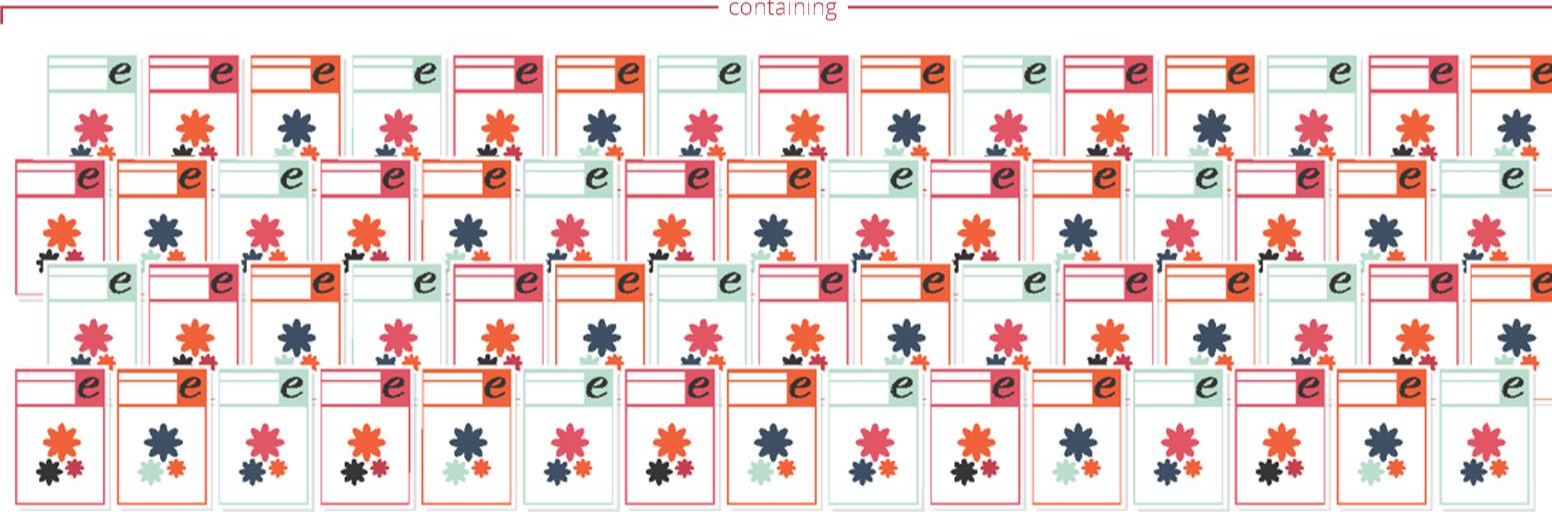
EMBROIDERY SAVINGS CLUB

So what's included in my annual membership?



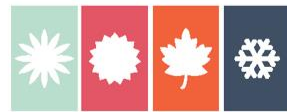
12 USB Sticks

containing



60 Collections!

PLUS



4 Seasonal Bundles

+



4 Collector's Editions

+



4 Project Collections

FEBRUARY



SUPER
SPREE
EMBROIDERY SAVINGS CLUB

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COLLECTIONS



Swiss Country Silhouettes

- ▶ 12804
- ▶ 24 Files / 8 Designs



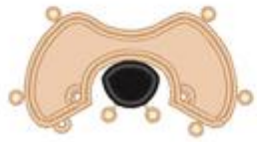


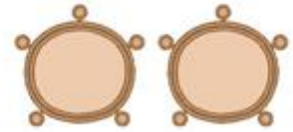
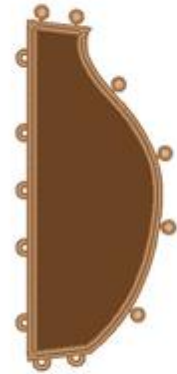
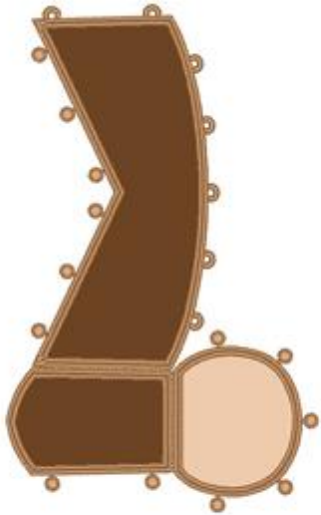
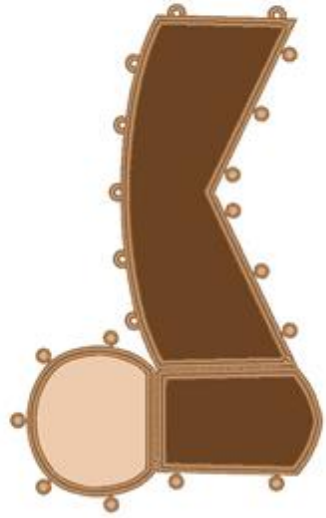


Freestanding Teddy Bear

- ▶ 12786
- ▶ 18 Files / 1 Design









Breakfast Recipe Towels

- ▶ 12809
- ▶ 6 Designs

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glass, reserv
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Cheesy Bacon Breakfast Skillet



30 oz hash browns 6 slices of bacon 6 eggs scrambled
1 tsp salt 1/2 tsp pepper 1 c shredded cheese
Cook bacon in frying pan until crisp on
medium heat. Set aside and crumble once
cooled. Leave the bacon grease in the pan
and cook hash browns according to package.
Once they are lightly browned, pour scrambled
eggs on top of the hash browns. After a couple
of minutes cut the dish into 4 pieces and
flip over. Then top with cheese,
seasonings and bacon. Serve once
cheese is melted.

unch To



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French Toast



4 eggs 2/3 c whole milk 1/3 c flour
1/3 c sugar 1/2 tsp vanilla 1/4 tsp salt
1/8 tsp cinnamon 6 slices thick bread 3 Tbsp butter
powdered sugar butter syrup

Mix together the eggs, milk, flour, sugar, vanilla, salt & cinnamon.

Heat a large skillet or griddle to medium. When skillet is hot, add 1 Tbsp of butter. Dip each slice of bread for 30 seconds. Let some batter drip off, then put in skillet. Cook until each side is golden brown. Add more butter to cook all the slices. Put on plate, dust with powdered sugar. Serve with butter and hot syrup.

Yogurt & Berry Parfait with Granola



1/2 c blueberries 1/2 c mixed berries
2 tsp sugar or sugar substitute
1 c low fat or greek style yogurt
1/2 c granola 1 Tbsp chopped walnuts

Mix the blueberries, mixed berries, and sugar: stir well and set aside to macerate for about 5 minutes. Using a slotted spoon, remove 1/2 of the fruit and place it into the bottom of a glass, reserving the juice. Top the fruit with 1/2 of the yogurt and 1/2 of the granola. Continue layers with remaining fruit, yogurt and granola. Sprinkle with walnuts and spoon some of the juices over the top.

Life  IS WHAT YOU
Bake OF IT



Whisk
me
Away



REAL
MEN
BAKE

REAL
MEN
COOK

Woodland Animals

- ▶ 12801
- ▶ 24 Files / 8 Designs

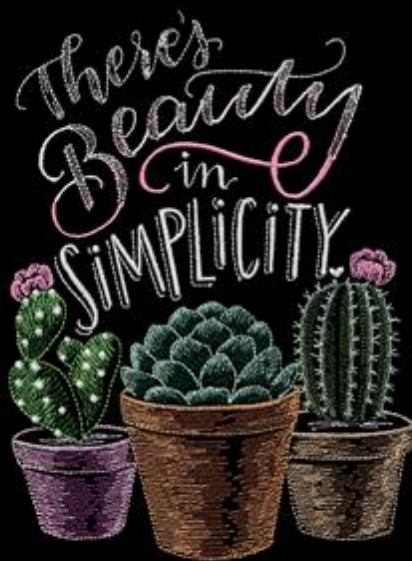




**Blooming Expressions
by Shannon Roberts**

- ▶ 80295
- ▶ 24 Files / 8 Designs







Fashion De Fleur

- ▶ 82021
- ▶ 39 Designs















Patchwork Bunting

- ▶ 12624
- ▶ 18 Designs







