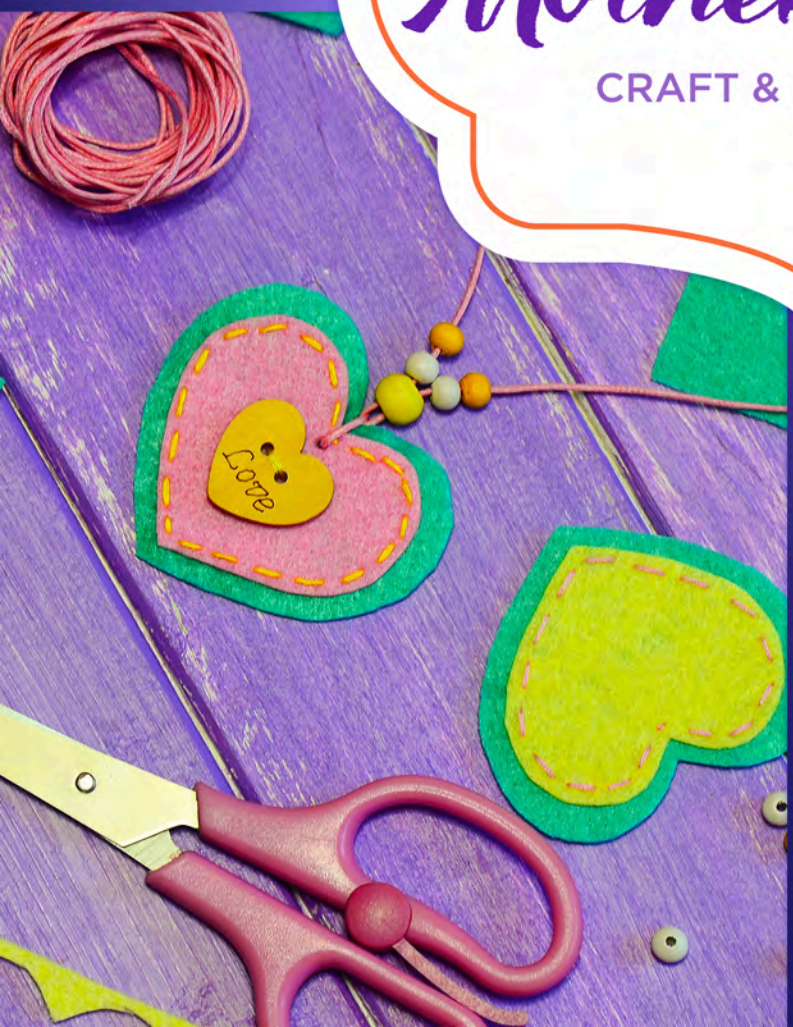
Home&Family

Mother's Day

CRAFT & COOKBOOK



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Mother's Day Pillows

Materials:

- Pillowcase (with zipper)
- Acrylic Paint (Non-toxic)
- Paint Brush
- Parchment Paper
- Optional: Puffy Paint

Instructions:

1. Put parchment paper inside pillowcase. This will prevent the paint from transferring to the other side.

2. Paint grass with various green shades.

Mother's Day Pillows

3. Create stems.
4. Coat your child's hand in paint and press on top of stems.
5. Let dry.
6. **OPTIONAL:** Use puffy paint to add names/dates.
7. Let dry.

Cake Pops

Courtesy of Rachel Crystal and Kassandra Workman, co-founders of Sugar Babies Cupcakery.

Ingredients:

- Cake recipe or box mix
- Frosting
- Melting chocolate
- Cake pop sticks
- Sprinkles

Instructions:

1. Bake cake (your favorite boxed brand or recipe) and let it cool.

2. Break up cake into small pieces.

Cake Pops

3. Put cake in bowl and mix in frosting until you get a doughy substance.

4. Take scoop and scoop mixture, then roll into ball with your hands.

5. Melt melting chocolate in microwave or on the stove.

6. Stick cake pop stick in rolled pop to make a hole.

7. Dip stick in melted chocolate and then into the rolled pop.

8. Let chocolate harden (put stick/pop in freezer for 3 minutes)

9. Gently dip/roll pop in large bowl of melting chocolate and tap pop on side of the bowl to get excess chocolate off pop.

10. Cover pop in sprinkles.

11. Place in Styrofoam to hold pop upright and let chocolate harden.

Homemade Bath Bombs

Materials:

- 4 oz. baking soda
- 2 oz. corn starch
- 2 oz. citric acid
- 2 oz. Epsom salt
- 1 to 1 1/2 teaspoons water
- 5-10 drops essential oil of choice
- 1 1/4 teaspoon olive oil
- ¼ teaspoon Mica Powder (for color) (optional)
- Crushed Rose Petals
- Whisk
- Bowl for Powder
- Bowl for Liquids
- Measuring Spoons
- Bomb Molds (purchase at Amazon)

Instructions:

1. In a bowl combine the dry ingredients.
2. Whisk to remove any clumps.
3. In a small glass jar stir together the wet ingredients.
4. Slowly pour the liquid mixture in with the dry mixture, whisking as you go.
5. Once all the wet ingredients are combined with the dry, take a small amount in your hand and squeeze it together.
6. Then fill each half of your bath bomb mold with the mixture until it's just overflowing a little.
7. Press together, then gently remove one side of the mold.
8. Place the bath bomb on a tray and allow to dry out before removing the other side.
9. Wait one hour and then see if the bath bomb easily removes from the mold without breaking. If it breaks, just press into the mold again and let it dry out longer.
10. Once you are ready to remove the other side, gently invert the bath bomb so the uncovered side is facing down, then gently remove the other half of the mold from the top. If a bath bomb does crack in half while you're removing it, you can gently press it back on top of the other half or remove all the mixture back to the mixing bowl and start the molding process again.
11. Once they are completely out of the mold, allow them to dry out for 8 hours.

Lemon-Thyme Blueberry Smoothie

Prep Time: 5 Mins. **Cook Time:** 0 Mins. **Serves:** 2

Ingredients:

- 1 banana
- 1 cup frozen blueberries
- 1/2 a lemon, juiced
- 2 teaspoons fresh lemon zest
- 1/8 teaspoon fresh thyme, minced
- 1 Tablespoon honey
- 1 Tablespoon chia seeds
- 1 1/2 cups unsweetened almond milk (homemade preferred)

Directions:

1. Place all ingredients into a high-speed blender and whirl away.

TOWELS

Instructions:

2. Place all ingredients into a high-speed blender and whirl away.

3. Take out your crockpot pour a cup of water into it, add several drops of your favorite essential oil.

4. Immerse rolled up facial cloths and turn Setting to the warming mode.

5. Be sure that you don't hand out towels that are too hot. Give them a second to cool.

Materials:

- Wooden Box
- Paint
- Floral Foil
- Oasis
- Water
- Knife
- Flowers

Instructions:

1. Allow kids to paint wooden box with fingerprints, a message for mom, etc.

2. Allow paint to dry.

3. Line box with floral foil (available in craft stores/online).

4. Soak oasis in water until it has absorbed as much water as it can.

5. Cut oasis down to fit inside of box.

6. Add flowers to box starting on the outside working your way in.

DIY Mommy Daughter Jumpsuits

Materials:

- Fabric
- Craft paper
- Pen
- Scissors
- Pins
- Sewing Machine
- Sweatpants
- Drawstring

Instructions:

To create the shape of the pattern, use craft paper and a pair of sweatpants. Hold sweatpants to your body and measure the distance from the waistline to the neck. Fold sweatpants in half and trace their shape onto craft paper. Add the top half using the measurements you took from the waistline to the neck.

Once you have the shape fold your fabric in fours and pin pattern onto fabric along the fold.

1. Allow kids to paint wooden box with fingerprints, a message for mom, etc.
2. Cut pattern out of material.
3. Take pins out and you should have two matching pieces of material.
4. On one piece of material cut off a portion at the top to create an open back. (OPTIONAL)
5. In front, fold down one inch to create casing for strap and pin in place (and later sew along the line).
6. Pin both pieces of material together along the edges.
7. Sew around edges.
8. Take pins out and turn inside out.
9. Press open all seams with an iron, so it lays flat.

Cupcake Bouquet

Materials:

Base:

- Terra cotta pot (new)
- Craft foam ball that fits tightly in terra cotta pot
- Hot glue gun
- Paper cups
- Toothpicks
- Extra green cupcake liners
- Scissors

Cupcakes:

- 1 recipe of Buttercream divided and colored in various colors.
- 1 recipe of baked cupcakes, amount needed will be determined on the size of your Styrofoam ball base (bake and cooled completely)

Cupcake Bouquet

Directions:

For the Base:

1. Place a Styrofoam ball into a terra-cotta pot or any cute decorative container that has a bit of weight to it. Make sure that the ball fits in snuggly. The ball should have the same diameter as the vase or be a tiny bit smaller. Anchor Styrofoam base to the flowerpot with hot glue.

2. Top Tip: if you do not want to use a Styrofoam base a small head of cabbage could be used as a replacement (just omit the next stage of the cups and hot glue).

3. To support the weight of the cupcakes I like to use a paper cup for each cupcake to fit into this just gives you that extra support. Cut off the bottom of a paper cup, leaving the sides about 1 inch tall. (you can also use a 2oz portion cup, they tend to be plastic and can just be attached to the baseball with glue) Do this with enough cups to cover your base styro ball. Add a drop of hot glue to the bottom of one of the cut cups. Glue the cup to the Styrofoam ball so the edge sits on the edge of the vase. Cover the base with the cups until the surface is covered in cups, making sure your placement of cupcakes creates the look of a flower bouquet and that you keep the cups as close as possible to each other. Keep in mind there will be small spaces in-between but those will be filled up later.

4. For cup pockets we will be using large skewers. Poke it deep in the Styrofoam and then trim them with clean wire jewelry cutters.

5. Now that your base is all ready for your cupcakes set it aside and let's get started with the fun stuff, time to decorate the cupcakes!

For the Icing: I prefer using the Simple Buttercream, but a crusting buttercream can also be used.

Simple Buttercream (aka LKBC Variation)

Ingredients:

- 1/2 cup pasteurized egg whites
- 1 lb powdered sugar
- 2 lbs butter, room temp
- 2 tbs vanilla

Directions:

1. Using a stand mixer, combine pasteurized egg whites and powdered into mixing bowl, beat with a paddle for 4 minutes. Scrape down the sides. Now add in room temperature butter all at once and beat with the paddle for 10 minutes, or until light and fluffy.

Buttercream Decorating Icing, Crusting (Optional)

Ingredients:

- 1/2 Cup of Butter (4 oz.)
- 1/2 Cup Solid Vegetable Shortening (4 oz.)
- 1 Tsp. Vanilla
- Pinch of Salt
- 1 Lbs. Powdered Sugar (4 cups)
- About 3 tbs. heavy cream as needed

Instructions:

1. Cream the butter & shortening together in a stand mixer.

2. Add vanilla & salt.

3. Beat in the powdered sugar, 1 cup at a time, blending well after each addition.

4. Scrape sides of bowl often with a spatula.

5. Add cream & beat at high speed until light & fluffy.

6. Keep icing covered with a lid or damp cloth *& store in refrigerator.

TIP: Eliminate cream altogether when making flowers. Add it as needed if icing begins to crack.

For the Flowers:

Fit the piping bags with the large star tip, then fill with your tinted buttercreams.

Star Tip Hydrangeas:

These are a beautiful and simple way for everyone to create a blossom cupcake. Start by filling your piping bag fitted with a Wilton #1M Open Star Tip. To make the blossom pop even more prepare two to four colors of icing in the same color family. Using a Straight Spatula, add dollops of icing to the decorating bag, alternating colors randomly. Time to pipe your blossoms, hold the piping bag vertically about ¼-inch from the surface of a cupcake. Apply pressure and allow the buttercream to balloon out of the tip, this will create a single, small blossom. Repeat and overlap blossoms until the surface of the cupcake is covered.

To Pipe Rosettes:

This frosting rosette is a staple in the cupcake world and is super easy to create. Start by filling your piping bag with a Wilton 2D star tip, and then add in your buttercream, being carefully not to over fill your bag. Hold the bag straight up, with the tip just slightly above the surface. Apply pressure to form a star making sure the buttercream makes contact with the cupcake. Without releasing pressure, raise the tip a little bit and move it slightly to the side. This will be the starting point of your rosette. Continue applying pressure while moving the tip in a circular motion around the center. To prevent a tip from forming, decrease pressure as you close your rosette. Stop squeezing right before you connect and pull the tip down and away from the swirl to finish.

Place the cupcakes into refrigerator or freezer to chill the buttercream for easier handling. Once frosting is chilled, attach to your base, being careful when poking them onto the toothpick spikes. Fill in any gaps with the extra green cup liners, fold and gather sides together to create a ruffle effect and poke into the gaps. You can also use real leaves, like lemon leaves (making sure they are clean) or any natural edible greens.

Ken Wingard's DIY Paperwhite Terrarium

Materials:

- Open topped urn or vase
- Paperwhite bulbs
- Pebbles
- Decorative rocks
- Moss

Instructions:

1. Fill bottom of urn with pebbles.

2. Arrange rocks and moss in decorative fashion.

3. Add paperwhite bulbs.

4. Water to within 1/2" of bulb bottoms.

5. The bulbs will bloom in 3 to 4 weeks.

Mother's Day Lemon Ricotta Pancakes

Courtesy of Chef David Codney, The Belvedere Restaurant, Peninsula Hotel.

Serves: *4*

Ingredients:

- 6 eggs
- 1½ cups ricotta
- ¼ cup sour cream
- ¼ cup milk
- ½ cup butter, melted + extra for cast iron pan
- 1/3 cup sugar
- ½ tsp salt
- 2 large lemons, zested
- 1½ cup all-purpose flour
- ½ tbsp baking powder

Mother's Day Lemon Ricotta Pancakes

Directions:

1. Separate the egg whites from the yolks.
2. In a large bowl, combine the egg yolks, ricotta, sour cream, milk and melted butter. Add in sugar, salt and lemon zest. Combine flour and baking powder into previous mixture.
3. In a medium bowl, whip the egg whites until they form firm peaks. Fold half the egg whites gently into the batter, until just combined, then fold in remaining egg whites. Be sure not to overmix!
4. Melt a small amount of butter in your favorite cast iron pan, then add in a large spoonful of batter. When bubbles start to form, muster all your courage and flip over the pancake. The pancakes are done when fluffy, golden brown and cooked through. Serve immediately to ensure they stay fluffy.

Mathison Family Lasagna

Makes 8 Servings

Ingredients:

- 1 lb. lasagna noodles
- 1 tsp. extra-virgin olive oil, plus more for drizzling
- ½ lb. ground beef
- ½ lb. Italian pork sausage
- 2 cloves garlic, minced
- 1 24 oz. jar marinara
- 42 oz. large curd cream style cottage cheese
- 2 large eggs, beaten
- ½ cup grated parmesan
- 1 ½ lb. grated mozzarella
- ¼ cup chopped parsley, plus more for garnish
- Kosher salt and pepper to taste

Mathison Family Lasagna

Directions:

1. Preheat oven to 350º.

2. Bring a large pot of water to a rolling boil and add a generous pinch of salt. Cook pasta according to package directions less 2-3 minutes or until al dente. Drain the pasta and drizzle a bit of olive oil to prevent noodles from sticking together.

3. Meanwhile, in a large pot over medium-high heat, heat oil. Cook ground beef and sausage until no longer pink, then drain the fat off. Return meat mixture to skillet and add garlic cook until garlic is tender, about 2 minutes. Season with salt and pepper, then add marinara and mix well. Allow sauce to come to a simmer while you prepare the cheese filling.

4. Combine cottage cheese, eggs, ½ cup parmesan, and parsley in a large mixing bowl and season with salt and pepper to taste. Set aside.

5. Spread a thin layer of meat sauce on the bottom of a large casserole dish. Add a single layer of lasagna noodles, a layer of ricotta mixture, and a layer of mozzarella. Repeat the layering process until the filling has reached nearly the top of the dish. Top the final layer of noodles with meat sauce, Parmesan, and mozzarella.

6. Cover with foil and bake for 15 minutes. Then, increase temperature to 400º and bake uncovered for 15 to 20 minutes.

7. Allow the lasagna to cool for 20 minutes before serving. Garnish with parsley and serve.

DIY No-Sew Kimonos

Materials:

- 2-3 Yards of Fabric (A fabric that does not fray easily is best)
- Fabric Glue
- Pins
- Measuring Tape
- Scissors
- Bias Tape (Optional)

Instructions:

1. Fold your fabric in half, pattern facing inward, and lay on a flat surface.

2. Pin shut all the open edges. Fold it again, open edge to open edge.

3. Decide how large you want the kimono to be, both in the length and the arms and cut an L shape in the desired length.

4. Open the L into a T shape and lay it out on the table.

5. Glue the sides of the T. This will create the shape of the kimono and the sleeves. Let dry.

6. Next, to create the opening of the kimono, cut down the center of the front piece (do not cut the back!).

7. At the collar, cut 2 inches on either side of the initial front opening cut. Fold and glue these two pieces under to create a finished hem.

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and all of life special occasions
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