As much as I love the holidays, it's a relief to put away all the Christmas decor and bring out the normal stuff for what my sister calls "ordinary time". A few snowmen and snowflakes stick around until early March, but I also mix in birds, trees and berries along with my favorite vintage pieces. Storage is at a minimum at the cabin, so whatever doesn't fit in my cupboard has to go to town. That really limits my ability to redecorate on a whim, so reusing the staples with a few seasonal elements changes things up enough to keep me happy. And isn't that the whole point? Enjoy the snow!

Lynne
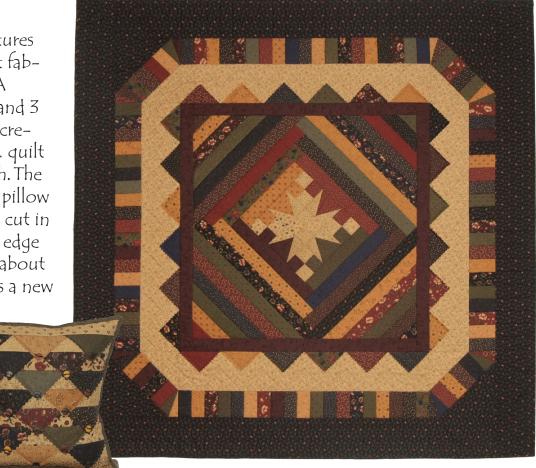
THIS MONTH'S PROJECT

SNOW

I like to put a KT spin on traditional quilt blocks with a bit of raw edge appliqe to add dimension and simplify construction. This starry block is the perfect example. Don't be concerned about the edges ravelling - since all the raw edges are cut on the bias, they merely curl and fray and get softer with each wash. It's a seasonal treat that won't take all winter to complete!

Plum Perfect

Our scrappy lap quilt features precuts from KT's newest fabric line, Sandhill Plums. A Jelly Roll™, charm pack and 3 fabrics is all you need to create this plum-fun 70" sq. quilt and pillow to curl up with. The triangles in the quilt and pillow are simply charm squares cut in half diagonally, then raw edge stitched on - no worries about perfect piecing! Relax, it's a new year. Enjoy!

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Nutty Toffee Bars

Are you suffering from chocolate overload after the holidays? How about a gooey, nutty treat that's just as satisfying - and is good for you, too (just ask Dr. Oz).

1 box yellow cake mix
½ cup butter
4 eggs
1 cup packed brown sugar
½ cup light corn syrup
⅓ cup butter, melted
1 teaspoon vanilla
½ teaspoon ground cinnamon
2 cups mixed nuts, coarsely chopped
   (or mix your own blend of personal favorites)

Preheat oven to 350°. Line a 3 qt. baking pan with foil, extending over edges. Grease foil; ;set aside.

For crust, place cake mix in a large bowl. Using a pastry blender, cut in the ½ cup butter until mixture resembles coarse crumbs. Press evenly into prepared baking pan. Bake, uncovered, for 15-20 min. or until lightly browned.

For filling, whisk together remaining ingredients (except nuts) until combined. Add nuts. Pour nut mixture over hot crust. Bake about 30 minutes more or until golden brown and bubbly around edges.

Cool in pan on wire rack. Using edges of foil, lift uncut bars out of pan. Cut into 32 bars.