

MYSTERY IN MIDDLEBURGH

December Clues

The Options Start Here

KEY Print type/color: 10" blocks: 35 blocks (24 blocks)

½ square triangles

*✂️ **ROTARY CUTS:**

OPTION: You may wish to cut only squares instead of ½ square triangles, if so make them 3".

➔ If you have a preferred way to make ½ square triangles do so the finish patch size is 3".

Scrappy: color of light and dark as you please you will need 35 or 24 accordingly

♥ **Rainbow:** you will need the following numbers of each color, remember they are half light and half dark.

Remember each square of light & dark fabric TOGETHER makes 2 finished ½ square triangles.

CUTS:

red	Violet	blue	green	yellow	orange	pink	
6	4	5	5	5	4	6	= 35
3	3	4	4	4	3	3	= 24

There are several methods for ½ square triangles if you are new to them try the **"Thangles"** product it really is one of the easiest method to use.

There are also **"TaDa's"** which is fusible fabric with the template printed on it.

⚡ If you do not know how or do not have a preferred method here are basic instructions:

😊 **A template is required.**

See Marcy Jo at the meeting to receive the templates. (come to the program/information table.)

1. Lay the two fabrics opened full width and right sides together prior to cutting.
2. Press them together with the iron and a bit of starch or sizing to assure smoothness without wrinkles
3. The fabrics, with right sides, together are folded in half width-wise and are squared together prior to cutting.
4. Cut strips, 3½" wide, along the width of the fabric, keeping the fabrics together.
5. Cut strips into 6½" length for the color sets numbered 3 & 4
6. Cut strips into 13" lengths for color sets numbered 5 & 6
7. Use template by pinning to the fabric strip and sewing on the ¼ inch diagonal (**blue in diagram**).



8. Cut along the black lines and then the diagonal line **(red in diagram)**.

9. Press seam toward the darker fabric.



10. Make sure they are squared to 3".

Treat Emma's Bundt Coffee Cake

1 stick butter

1 cup sugar

2 eggs

2 cups flour

1 teaspoon baking soda

¼ teaspoon salt

1 teaspoon cinnamon

1 cup sour cream

1 teaspoon orange or raspberry extract

¼ cup sugar

1/8 cup brown sugar

1 teaspoon cinnamon

3/4 cup finely chopped walnuts or pecans

1. In a large bowl cream butter and 1 cup sugar together.

2. Add eggs and mix well.

3. In another bowl sift together: flour, 1 teaspoon cinnamon, salt and baking soda.

4. In a third bowl mix the sour cream and extract together.

5. Add the dry ingredients to creamed ingredients and alternating additions with the sour cream mix.

6. In a separate bowl mix the sugars, cinnamon, nutmeg and nuts together.

7. Pour ½ the batter into a Bundt pan, sprinkle with ½ the sugar/nut topping; repeat with the remaining batter and topping.

8. Using a knife swirl through the batter to marble the topping.

9. Bake 350° for 45-50 minutes. Let cool. (Home cooking)