

The Essential Guide to

The Best Holiday

Recipes & Crafts



20 Ideas for a DIY Christmas, Thanksgiving, & Halloween

***The Essential Guide to the Best Holiday Recipes & Crafts:
20 Ideas for a DIY Christmas, Thanksgiving, & Halloween***

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Dear Crafting and Cooking Enthusiast:

Have you been dreaming about the day when you'd be able to find the absolute best fall and winter holiday recipes and crafts in one, printable place? Well, you don't have to dream any longer. *The Essential Guide to the Best Holiday Recipes & Crafts: 20 Ideas for a DIY Christmas, Thanksgiving, & Halloween* is all you need and more. This collection of recipes and crafts makes surviving the holidays so much easier.

These crafts and recipes aren't just your typical holiday fare. They're ingenious options that will make your home look and smell wonderful. Make these treats and crafts as gifts, for parties, or simply to instill a festive spirit in your family. Don't miss recipes like adorable Halloween Rice Krispie treats, a twist on the traditional sweet potato casserole, and candy cane brownies. Plus, this collection includes wonderful crafts like spooky recycled treat bags, a precious crocheted turkey, and a DIY advent calendar. These examples are just a few of the many amazing surprises we have in store for you in this all-purpose eBook. You'll never have to stress about the holidays with these ideas on hand!

For more holiday-related projects, be sure to visit AllFreeHolidayCrafts.com. You can also [sign up for the 101 Days of Holiday Recipes and Crafts newsletter](#) to get free crafts and recipes delivered straight to your inbox.

Have a wonderful and stress-free holiday season!

Sincerely,

The Editors of AllFreeHolidayCrafts

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Easy Halloween Recipes

Homemade Halloween Oreos

By: [Mary Voelker, AllFreeCopycatRecipes Original Recipe](#)



There is nothing better than an Oreo and a glass of cold milk. With this Homemade Halloween Oreos recipe you can have your favorite cookie whenever you would like it. For added fun, use food coloring to change the color of your Oreo filling. This orange filling makes this Oreo cookie recipe the perfect Halloween dessert recipe. Leave the filling white for a classic Oreo, or change it to red or green for Christmas or even pink for Easter. No matter what color you choose to make your Oreo, this cookie recipe will not disappoint.

Yields: 2 Dozen Cookies

Ingredients

For the Cookies:

- 3 cups of all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 tablespoon of baking soda
- 1 ½ teaspoon baking powder
- 1 teaspoon salt
- 2 ounces semisweet chocolate
- 8 tablespoons of unsalted butter
- ½ cup vegetable shortening

- 1 cup of granulated sugar

- 2 large eggs

For the Filling:

- 2 ½ cups of powdered sugar
- 2 tablespoons of light corn syrup
- 2 tablespoons of reduced-fat milk
- 1 tablespoon of vegetable shortening
- Orange food coloring, or red and yellow food coloring if no orange can be found

Instructions

To Make the Cookies:

1. Whisk the flour, cocoa powder, baking soda, baking powder, and salt together in a large bowl.
2. Melt the chocolate in the microwave at 15-second intervals, stirring well in between each time. Heat until completely melted.
3. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter, shortening, and sugar for 3 to 4 minutes until creamy. Reduce mixer speed from medium to low and add the eggs. Mix thoroughly. Pour in the melted chocolate and mix until just combined.
4. Add the remaining dry ingredients and mix until a soft dough forms. Split the dough into 2 discs and wrap each with plastic wrap. Refrigerate for at least one hour, or until the dough is firm.
5. Preheat the oven to 375 degrees Fahrenheit and line 2 baking sheets with parchment paper.
6. On a floured surface, roll one of the dough discs to a $\frac{1}{4}$ inch thickness and stamp out cookie rounds using a cookie cutter or biscuit cutter. Remove the stamped cookies from the work surface to the prepared baking sheets. Do the same with the second disc of dough until all of the dough has been stamped out and placed onto the cookie sheets.
7. Bake the cookies for 10 minutes, or until the cookies are slightly crispy at the edges and soft in the center. Remove the cookies from the baking sheets and onto a wire rack. Allow the cookies to cool completely before filling.

To Make the Filling:

1. Using the stand mixer fitted with the paddle attachment, mix the powdered sugar, corn syrup, milk, and vegetable shortening on a low speed until combined. Add orange food coloring and mix for 30 more seconds. Continue to add orange food coloring until desired color is reached.
2. Spoon 1 teaspoon of filling onto the center of the flat side of the cookie. Place the flat side of the second cookie on top, gently pushing to spread the filling evenly. Repeat until all of the cookies are filled.

Notes

This recipe is adapted from *Classic Snacks Made From Scratch*, 2013, Published by Ulysses Press.

Homemade Pumpkin Fudge

By: [Tess Gardner for RecipeLion](#)



With the holidays right around the corner, this delicious fudge recipe makes the perfect gift or addition to any family gathering! Homemade Pumpkin Fudge is great as a snack that is loved by chocoholics and pumpkin dessert fans. Make it for Halloween at the beginning of the fall and again for Thanksgiving later on. Made with white chocolate morsels and pecans, each bite will take you away to a dessert paradise. Treat your family to this wonderful easy dessert recipe, and they'll be asking for it year after year.

Ingredients

- 1 cup granulated sugar
- ½ cup brown sugar, packed
- ¼ stick butter (6 tablespoons)
- ½ cup evaporated milk
- ¼ cup pure pumpkin
- ¼ tablespoon to 1 tablespoon of pumpkin spice
- 1 cup white chocolate morsels
- ½ jar (3.5-ounces) marshmallow cream
- ½ cup pecans, chopped
- 1 teaspoon vanilla extract

Instructions

1. In a medium saucepan, over medium heat, bring the first 6 ingredients to a boil, stirring often, until candy thermometer reaches 235 to 240 degrees F (soft ball stage).
2. Immediately add remaining ingredients and stir until melted.
3. Remove from heat and pour into wax paper-lined, and buttered, 9 x 9 inch baking dish.
4. Smooth and cool on wire rack for 1.5 hours then refrigerate for up to 2 hours before slicing into cubes and serving.

Halloween Rice Krispie Treats

By: [Abigail Wilkins, AllFreeSlowCookerRecipes Original Recipe](#)



There is nothing tricky about this easy slow cooker recipe for Homemade Halloween Rice Krispie Treats. Make a couple of batches of these spooky little guys as Halloween draws near, and your house will be the talk of the town. The recipe is also super fun to make, so your kids or grandkids will love being able to help out in the kitchen and decorate the desserts with their own spooky designs. Forget about pre-packaged cookies and candy this Halloween season, and try creating your own festive treats right from the comfort of your own home. Because, who knows what kind of mayhem that full moon will bring about outdoors?

Ingredients

Per batch:

- 3 tablespoons butter
- 4 ¼ cups mini marshmallows
- 6 cups Rice Krispie cereal
- Halloween mold

- Aluminum foil

For decorations:

- Orange and black food coloring
- Green and black decorating gel
- Red hots



Instructions

1. Spray slow cooker with cooking spray. Cut butter into pats and heat in the slow cooker on HIGH until melted (a few minutes).
2. Add marshmallows and stir to coat in butter. Cover, and let marshmallows melt until smooth, stirring occasionally.



3. Once marshmallow lumps are gone, add food coloring (orange for pumpkins and black for bats) and mix until the color is distributed evenly.
4. Add Rice Krispies and stir gently.



5. Spray the Halloween mold and a piece of aluminum foil with cooking spray.

6. Fill mold with mixture, and use the aluminum foil to help press the mixture into the mold (minimizes stickiness).



7. Lightly spray a sheet of aluminum foil with cooking spray, and lay the molded treats on it to firm up (about 10 minutes).



8. Decorate treats with decorating gel and candies once they are no longer sticky.
9. Repeat steps for each respective batch.
10. Enjoy!



Halloween Craft Ideas

Fabric Yo Yo Pumpkins

By: [Mitzi Curi from Mitzi's Miscellany](#)



Give your pumpkin a unique texture and look by covering it with little fabric yo yo's. Pumpkin decorating ideas, like this one from Mitzi Curi, are great for fake pumpkins, because you can use them year round. Plus, you can avoid the mess that comes along with carving pumpkins by decorating them this way. Make these Fabric Yo Yo Pumpkins in coordinating colors for a fall decoration scheme that will liven up any room in your house. For an adorable vintage-inspired autumn, create a few Fabric Yo Yo Pumpkins to set out on the porch and greet your visitors.

Materials

- Pumpkins
- Spray paint
- Tin foil
- Tape
- Fabric Yo Yo's
- Hot glue gun

Instructions

1. When you decide on the color scheme for your pumpkins, get some spray paint for the background. I prefer the type that's not high gloss, so try to find a satin or a matte finish if possible. Cover the pumpkin stems with tin foil and tape.



2. Spray your pumpkins with your chosen colors and let them dry thoroughly.



3. Pick out your yoyos in the color family to match your background color. Using a hot glue gun, glue the yoyos onto your pumpkin until it's covered to your satisfaction. You're done!

Trio of TP Tube Treat Bags

By: [Maria Nerius](#)



Make Halloween bags filled with treats from old toilet paper tubes! These recycle crafts for kids from Maria Nerius are eco-friendly and perfect for a spooky Halloween. This craft is great as a Halloween party favor or as a small gift for kids or grandkids. This Trio of TP Treat Bags includes 3 different designs that are sure to delight everyone to whom you give them. This is the best way to recycle your used toilet paper tubes!

Batty Boo Materials

- Paper Towel or TP Roll (approximately 4 ½" tall)
- Black paper or paint for tube
- Black and orange paper
- K&Company Boo word sticker
- Martha Stewart bat punch
- Six 4mm wiggly eyes
- Marvy Uchida 1" square punch
- Marvy Uchida 2" circle punch
- Black marker
- Orange clip
- Art Glitter Designer Adhesive
- Scissors

Batty Boo Instructions

1. Wrap tube with black paper or paint tube black. Allow glue or paint to dry. Squeeze one end of tube flat (like a tube of paint) and apply glue to close this one end. Using paperclips or clothespins will help keep the end flat until glue dries. You can also use hot glue/hot glue gun for a quick bond.
2. Punch out 3 bats from black paper. Adhere 2 wiggly eyes to each bat.
3. Apply Boo word sticker across top of tube (the crimped/glued end). Glue a bat to the B in Boo and one to the last O in Boo. See photo for placement.
4. Punch a square from orange paper, turn to make a diamond and adhere last bat to center. See photo for placement. Adhere the diamond just below the Boo at center.
5. Punch a 2" black circle. Place goodies inside of tube. Adhere circle to bottom (open end) of tube. Add orange clip to top of tube. Dry with tube standing for best results!

Beady Batty Boo Materials

- Paper Towel or TP Roll (approximately 4 ½" tall)
- Black paper or paint for tube
- 1 ½" x 4 ½" strip of orange paper
- Brilliance white and black inkpad
- Orange craft wire
- Blue Moon Black Bead Mix
- Martha Stewart bat punch
- Marvy Uchida 2" circle punch
- Mini alphabet black beads to spell BOO
- Art Glitter Designer Adhesive or glue gun
- Fiskars Personal Trimmer

Beady Batty Boo Instructions

1. Wrap tube with black paper or paint tube black.
2. String assorted black beads onto orange wire. You'll need at least 18" of orange wire. String at least 8" of beads. Find center and give yourself about 1" of wire that you will twist to ½", this will be the end you slide into the top of the tube. Curl and twist about 2" of orange wire at each end.
3. Insert beaded wire into the top of the tube. Pinch top and then adhere the top closed as shown in the photo. When dry apply black Brilliance ink to the top edge to finish.
4. Dab the edges of your orange strip with white ink. Allow to dry then adhere the strip to front of tube as shown in photo. You will have a slight flap at top.
5. Punch 3 bats from black paper. Adhere the alphabet letters to center of bats to spell BOO.
6. Punch a 2" black circle. Place goodies inside of tube. Adhere circle to bottom (open end) of tube. Dry with tube standing for best results.

Batty Border Boo Materials

- Paper Towel or TP Roll (approximately 4 ½" tall)
- Orange paper or paint for tube
- 6" x 2" strip of black paper
- Martha Stewart bat punch
- Mini alphabet white letter beads to spell BOO
- Marvy Uchida 2" circle punch
- Brilliance black inkpad
- Art Glitter Designer Adhesive or glue gun
- Fiskars Personal Trimmer

Batty Border Boo Instructions

1. Punch out 3 bats from your strip of black paper. Punch at center as shown in photo. Set the 3 bats you punch out aside to use in Step 2. You are creating a border for the top of the tube.
2. Glue the letter beads to your 3 bats to spell out BOO.
3. Adhere orange paper to the tube or paint orange. Pinch one end to form a tube that resembles a tube of paint. Adhere the top with glue. It helps to use clothespins or other clip to keep the tube end closed until the glue dries or do it quickly with a glue gun.
4. Place bat border onto the tube center the punched outline of bats to the front.
5. Glue bat shapes on the front lower part of tube like shown in photo.
6. Apply black ink to top and bottom of tube for finishing.
7. Punch a 2" black circle. Place goodies inside of tube. Adhere circle to bottom (open end) of tube. Dry with tube standing for best results.



101 Days of Holiday

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Witch Legs Pillow

By: [Melony Bradley for Creative Home Arts Club](#)



This easy-to-make pillow features a pair of striped stocking legs in curled witch boots, just like the Wicked Witch in The Wizard of Oz. The witchy theme of the pillow doesn't mean that you can only have it around for Halloween. Make it for Halloween or for a touch of magic anytime. The pillow will easily go with most color schemes and looks great in a family or living room. Your guests will gush over this adorable pillow whenever they come to visit for Halloween. For more craft ideas, tips & projects please visit [Creative Home Arts Club](#).

Materials

- 18" x 18" pillow form
- One yard homespun orange checked fabric
- 1/8 yard (scrap) natural muslin
- Wool felt: ¼ each copper, green, gray
- Iron on fusible web
- Black embroidery floss
- Embroidery needle
- Light colored cardstock
- "Happy Halloween" rubber stamp
- Black pigment ink pad
- Silk flowers
- Velvet leaves
- Jeweled brad
- Hand sewing needle
- Iron & board
- Pencil or chalk marker
- Ruler
- Scallop-edge scissors
- Scissors
- Sewing machine & matching thread
- Straight pins
- [Pattern](#)

Notes

- Use a ½" seam allowances unless otherwise instructed.
- See photos for details and placement.

Instructions

1. **Cut & fuse pieces.** Cut two 19" x 19" squares from orange fabric. Press and pin as needed. Transfer patterns to cardstock and cut out (See photo below).



2. Follow manufacturer's directions to fuse webbing to wool felt and muslin. Pin cardstock patterns to fused wool felt and cut out (See photo below). Cut legs from copper, stripes, and buckle from green, and boots from gray felt. Note: for boot, leg, and stripe, flip pattern over to create both left and right leg pieces. Fuse patterns in place on one of the fabric squares as shown.



3. **Stitch pattern edges.** Thread embroidery needle with three strands of black floss. Blanket stitch around edges of patterns. Start with knotted thread from back to front of fabric, then working on top of fabric until re-threading (See photo below).



4. **Add sentiment.** To add sentiment, use pigment ink pad and rubber stamp on fused muslin fabric. Heat set ink with iron (See photo below). Cut out with scallop-edge scissors and fuse into place on pillow as shown. Thread embroidery needle and sew a running stitch around edges of muslin.



5. **Embellish.** Layer flowers together and insert brad through center. Place leaves on pillow as shown and stitch in place. Place layered flowers over leaves and stitch in place.
6. **Finish.** Place right sides of fabric squares together. Use sewing machine to sew seams together on three sides. Clip corners and turn right side out. Insert pillow form. Use hand sewing needle and sewing thread to whip stitch opening closed.

Best Thanksgiving Recipes

Family-Favorite Green Bean Casserole

By: [Danielle Zimmerman, FaveGlutenFreeRecipes Original Recipe](#)



A holiday meal isn't complete without this Family-Favorite Green Bean Casserole. Your friends and family will rave about this delicious side dish, and they'll love it so much that they'll go back for seconds and thirds. The creamy roux and homemade fried onions make this fresh green bean casserole absolutely perfect. Because this green bean dish is a classic favorite, it's perfect for Thanksgiving, Christmas, or whenever you're in the mood to cook. This gluten-free recipe is unlike many green bean casseroles because it doesn't use the can of cream of mushroom soup.

Serves: 8

Ingredients

Green Beans

- 1 ½ pound fresh green beans, blanched

Fried Onions

- 2 large yellow onions, sliced into thin rings
- 1 ½ cup milk
- ¾ cup Bisquick Gluten Free Mix
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 pinch thyme
- ¼ teaspoon garlic powder

- ¼ teaspoon oregano

Roux (Creamy Sauce)

- 4 tablespoons butter
- 4 tablespoons rice flour
- 3 cups milk
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup sharp Cheddar cheese, grated
- ½ cup mild Cheddar cheese, grated

Instructions

Fried Onions:

1. Combine onions and milk in medium bowl and let stand for 3 to 5 minutes.
2. In a deep saucepan, heat two inches of oil to 375 degrees F.
3. Remove onions from milk and place them in a strainer or colander to drain.
4. In a gallon-sized resealable plastic storage bag, mix Bisquick Gluten Free Mix, salt, ground black pepper, thyme, garlic powder, and oregano.
5. Place onions in plastic bag and seal. Shake bag until onions are fully coated.

6. Gently place a portion of the onions in hot oil. Make sure you don't overcrowd the onions. Fry for two to four minutes or until golden brown.
7. Take onions out and drain on paper towels. Repeat as necessary with remaining onions.

Roux:

1. In a separate saucepan, melt butter over medium heat.
2. Add rice flour and begin whisking immediately.
3. After a minute or two, slowly pour in milk and continue cooking, whisking constantly while sauce thickens. Add salt and pepper to the saucepan.
4. Add sharp and mild Cheddar cheese. Stir until cheese is fully melted. Turn off heat.

Green Bean Casserole:

1. Preheat oven to 350 degrees F.
2. Place green beans in a 9 x 13 inch pan.
3. Spread roux evenly over the green beans. Top the green beans with the fried onions.
4. Place casserole on middle shelf of the oven and bake for 25 minutes, or until the fried onions are crisped to your liking. Serve and enjoy!

Sweetest Sweet Potato Casserole

By: [Carole Burkhard for RecipeLion](#)



Don't rely on marshmallows to make your sweet potato casserole sweet. Check out Sweetest Sweet Potato Casserole, and learn how to bring out the flavor of sweet potatoes without sugary toppings like marshmallows. Marmalade and maple syrup are two surprise ingredients in this dish that really complement the sweet potato base. Plus, the generous sprinkling of pecans on top of the casserole adds crunch and a rich nutty taste. This is the best sweet potato casserole to serve as a side dish at family dinners.

Serves: 6

Ingredients

- 3 pounds sweet potatoes
- ¼ cup butter, melted
- ¼ cup maple syrup
- ¼ cup orange marmalade
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- ½ cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F.
2. Scrub sweet potatoes and wrap in aluminum foil. Place on baking tray (to avoid spills in your oven) and bake for an hour and a half or until fork inserted into potato pierces potato easily.
3. Remove from oven and open foil packets carefully. Slice open potatoes, lengthwise, with a knife to encourage cooling. Leave on baking tray for 30 minutes to an hour until cool enough to handle.
4. Once cool to the touch, scoop potato flesh into a mixing bowl, discarding the skin.
5. Add melted butter, maple syrup, orange marmalade, cinnamon and nutmeg and mash by hand with potato masher until potatoes are creamy.
6. Scoop into 8 x 8 inch baking dish. Bake for 30 to 35 minutes until bubbly.
7. Remove from oven and sprinkle with chopped pecans. Serve.

Grandma's Favorite Fresh Pumpkin Pie

By: [Danielle Zimmerman, TheBestDessertRecipes Original Recipe](#)



Everything tastes better when it's fresh, pie included. Grandma's Favorite Fresh Pumpkin Pie uses fresh, homemade pumpkin puree in order to make the single most delicious pumpkin pie recipe you've ever tried. Warm pumpkin pie spices and a hint of vanilla give the pie the perfect amount of flavor depth. This pumpkin pie will be the perfect addition to your Thanksgiving dessert table. Don't be surprised if, after just one bite, your family repeatedly begs for the recipe.

Cooking Time: 1 hour 5 minutes

Ingredients

- 1 unbaked 9-inch pie shell
- 1 $\frac{3}{4}$ cup fresh pumpkin puree
- 2 eggs
- $\frac{3}{4}$ cup sugar
- 1 heaping tablespoon of pumpkin pie spice
- $\frac{1}{2}$ teaspoon vanilla
- 1 (12-ounce) can of evaporated milk

Instructions

1. Preheat oven to 425 degrees F.
2. In a large bowl, beat eggs. Then, add fresh pumpkin puree, sugar, pumpkin pie spice, and vanilla. Beat well. Gradually stir evaporated milk into pumpkin mixture.
3. Put pie shell on a baking sheet to avoid any overflow or spilling. Then, pour pumpkin filling into the pie shell.
4. Put the baking sheet in the oven and bake at 425 degrees F for 15 minutes.
5. After 15 minutes, reduce the oven's temperature to 350 degrees F and bake for another 45-50 minutes, or until knife or toothpick inserted into the center of the pie comes out clean.
6. Allow pie to cool completely before serving. Pie will cool faster if taken off of baking sheet after baking. Chill if desired. Serve with whipped cream or vanilla ice cream.

Notes

Recipe is adapted from The Midnight Baker and McCormick's Pumpkin Pie recipe.

Easy Thanksgiving Crafts

Li'l Turkey Crochet Pattern

By: [Rebecca J. Venton for Red Heart Yarn](#)



This Li'l Turkey Crochet Pattern will keep you smiling all November long. This crochet pattern for beginners is much easier to bring to life than cooking an actual turkey. In fact, you could create an entire flock of turkeys for every kid at your feast to play with. Let this little guy be your buddy this fall and be prepared to create the cutest beginner crochet pattern you have ever seen. Turkeys aren't just for eating, and this Li'l Turkey Crochet Pattern proves that these quirky birds can be your friends.

Crochet Hook: F/5 or 3.75 mm hook

Materials

- Red Heart Super Saver: 1 skein each 360 Café Latte A, 321 Gold B, 256 Carrot C, 319 Cherry Red D, and 312 Black E
- Crochet Hook: 3.75mm [US F-5]
- Yarn needle
- Fiberfill

Abbreviations

- sc2tog = [Insert hook in next stitch, yarn over and draw up a loop] twice, yarn over and draw through all 3 loops on hook.
- sc3tog = [Insert hook in next stitch, yarn over and draw up a loop] 3 times, yarn over and draw through all 4 loops on hook.
- A, B, C = Color A, Color B, Color C etc
- ch = chain
- mm = millimeters
- sc = single crochet
- st(s) = stitch (es)
- [] = work directions in brackets the number of times specified

Instructions

Head and Body:

1. Beginning at top of head with A, ch 2.
2. Round 1: Work 6 sc in second ch from hook; join with slip st in first sc – 6 sc.
3. Round 2: Ch 1, 2 sc in each st around; join with slip st in first st – 12 sc.
4. Round 3: Ch 1, [sc in next st, 2 sc in next st] 6 times; join with slip st in first st – 18 sc.
5. Round 4: Ch 1, [sc in each of next 2 sts, 2 sc in next st] 6 times; join with slip st in first st – 24 sc.
6. Rounds 5-8: Ch1, sc in each st around; join with slip st in first st.
7. Round 9: Ch 1, [sc in next 2 sts, sc2tog] 6 times; join with slip st in first st – 18 sc.
8. Round 10: Ch 1, [sc in next st, sc2tog] 6 times; join with slip st in first st – 12 sc.
9. Round 11: Ch 1, sc2tog around; join with slip st in first st – 6 sc.
10. Round 12: Ch1, [2 sc in next st] 6 times; join with slip st in first st – 12 sc.
11. Round 13: Ch 1, [sc in next st, 2 sc in next st] 6 times; join with slip st in first st – 18 sc.
12. Round 14: Ch 1, [sc in next 2 sts, 2 sc in next st] 6 times; join with slip st in first st – 24 sc.
13. Round 15: Ch 1, [sc in next 3 sts, 2 sc in next st] 6 times; join with slip st in first st – 30 sc.
14. Rounds 16-20: Ch 1, sc in each st around; join with slip st in first st.
15. Round 21: Ch 1, [sc in next 3 sts, sc2tog] 6 times; join with slip st in first st – 24 sc.
16. Round 22: Ch 1, [sc in next 2 sts, sc2tog] 6 times; join with slip st in first st – 18 sc.
17. Round 23: Ch 1, [sc in next st, sc2tog] 6 times; join with slip st in first st – 12 sc.
18. Round 24: Ch 1, sc2tog around; join with slip st in first st – 6 sc.
19. Fasten off.

Tail Feathers:

1. With A, ch 2.
2. Round 1: Work 6 sc in second ch from hook; join with slip st in first st – 6 sc.
3. Round 2: Ch 1, [2 sc in next st] 6 times; join with slip st in first st – 12 sc.
4. Round 3: Ch 1, [sc in next st, 2 sc in next st] 6 times; join with slip st in first st – 18 sc.
5. Round 4: Ch 1, [sc in next 2 sts, 2 sc in next st] 6 times; join with slip st in first st – 24 sc.
6. Round 5: Ch 1, [sc in next 3 sts, 2 sc in next st] 6 times; join with slip st in first st – 30 sc.
7. Note: Work progresses in rows from the point. Row 6: Fold piece in half; working through both thicknesses, sc in next st, [ch 5, sc in next st] 14 times – 14 ch-5 spaces.
8. Fasten off A.
9. Row 7: Join B with sc in first ch-5 space of Row 6, [ch 5, sc in next st] 13 times – 13 ch-5 spaces.
10. Fasten off B.
11. Row 8: Join D with sc in first ch-5 space of Row 7, [ch 5, sc in next st] 12 times – 12 ch-5 spaces.
12. Fasten off D.
13. Row 8: Join C with sc in first ch-5 space of Row 8, [ch 5, sc in next st] 11 times – 11 ch-5 spaces.
14. Fasten off C.

Beak:

1. With B, ch 2.
2. Round 1: Work 6 sc in second ch from hook; join with slip st in first st – 6 sc.
3. Round 2-3: Ch 1, sc in each st around; join with slip st in first st.
4. Round 4: Ch 1, sc in next 3 sts, leave remaining sts unworked – 3 sc.
5. Fasten off leaving long tail for sewing. Stuff lightly.

Snood:

1. With D, ch 5.
2. Row 1: Sc in second ch from hook, sc in next 3 chs; turn – 4 sc.
3. Row 2-3: Ch1, sc in each st across; turn.
4. Row 4: Ch 1, [sc2tog] twice; turn – 2 sc.
5. Row 5-6: Ch 1, sc in each st across; turn.
6. Row 7: Ch 1, sc2tog – 1 sc.
7. Fasten off, leaving long tail for sewing.

Arms:

1. With A, ch 8; join with slip st to form a ring.
2. Round 1: Ch 1, sc in each ch around; join with slip st in first st – 8 sc.
3. Rounds 2-7: Ch 1, sc in each st around; join with slip st in first st.
4. Note: Stuff arm. Work progresses in rows from this point.
5. Row 8: Fold piece in half; ch 1, working through both thicknesses, sc in each st across to close; turn – 4 sc.
6. Row 9: [ch 3, slip st in second ch from hook, slip st in next ch, slip st in next sc] 4 times – 4 fingers.
7. Fasten off.

Feet:

1. Round 1: With B, ch 5, 3 sc in second ch from hook, sc in next ch, 3 sc in next sc, sc in last ch; join with slip st in first st – 8 sc.
2. Round 2: Ch 1, [2 sc in next 3 sts, sc in next st] twice; join with slip st in first st – 14 sc.
3. Round 3: Ch 1, sc in each st around; join with slip st in first st.
4. Round 4: Ch 1, sc in next 9 sts, sc3tog, sc in next 2 sts; join with slip st in first st – 12 sc.
5. Round 5: Ch 1, sc in next 8 sts, sc3tog, sc in next st; join with slip st in first st – 10 sc.
6. Round 6-9: Ch 1, sc in each st around; join with slip st in first st.
7. Fasten off, leaving long tail for sewing.
8. Stuff Leg.

Finishing:

1. Sew Beak to middle front of Head. Sew the snood to side of Beak.
2. Sew Tail Feather piece to back side of Body.
3. Sew Arms three rows down from neck. Sew Legs to bottom of Body. With E, whipstitch eyes. Weave in all ends.

Quilled Thanksgiving Place Setting

By: [Lisa Storms for Fiskars](#)



Your Thanksgiving table will look absolutely beautiful with this Quilled Thanksgiving Place Setting. Made with colorful paper quilled flowers and leaves, this menu and place card set will turn your autumn harvest into a colorful cornucopia of colors. Paper quilling is an easy technique to learn and helps give your paper projects a neat 3D look. It's also a fantastic way to use up all those leftover paper scraps that you have lying around your craft room! Create this Quilled Thanksgiving Place Setting for a feast to remember.

Materials

- Round 'n Round Squeeze Punch (Medium)
- Bracket & Journal Shape Template (8 ½" x 11")
- Circle Shape Template (8 ½" x 11")
- Ultra ShapeXpress™ Shape Cutter
- Micro-Tip® Scissors (No. 5)
- Cream floral cardstock for place card by My Mind's Eye
- Teal patterned cardstock for menu by KI Memories
- Assorted cardstock
- Raffia or corn husks

Instructions

Corn Menu

1. Print out your menu onto cardstock (leaving room on the left side) and mount onto patterned paper.
2. Using the Ultra ShapeXpress and the Bracket and Journal Shape Template, cut out the shape below. Trim off side points by hand with scissors to create a corn base.

3. Punch numerous medium Round 'n Round circles from assorted cardstock and cut a spiral from edge to center. Beginning from outside, wind spiral around toothpick and allow to release. Add a large glue dot on top of the spiral's center and press flower down to secure. Adhere flowers in random rows covering corn base.



4. Glue corn husks (or raffia) at top and tie off. Adhere corn to left side of menu.



Wishbone Menu

1. Using the Ultra ShapeXpress and the Bracket and Journal Shape Template, cut out one bracket from white cardstock. Fold at center to create wishbone shape.
2. Adhere to top of printed menu.

3. Run Effervescence Border Punch along bottom of menu before adhering to patterned paper background.



Leaf Wreath Place Card:

1. Punch numerous Strong as an Oak Squeeze Punches in assorted fall colors. Lightly trace a circle onto a square of cardstock using Circles Shape Template to use as a guide for placing leaves.
2. Mount onto folded cardstock and add name at front.



Cornucopia After-Dinner Mints:

1. Cut a 4" square of cardstock and punch around perimeter with Lace and Lattice Border and Corner Punch. Trim off outer frame.



2. Fold two opposing corners together to roll into cone and adhere closed with glue dot.
3. Pinch and twist end to form cornucopia.
4. Top with twine and leaf punches and fill with mints.



Give Thanks Vase

By: [Amanda Formaro for FaveCrafts](#)



Set the mood for a lovely Thanksgiving with this Give Thanks Vase from Amanda Formaro. You could put a small electric candle inside for a soft dinnertime glow, or fill it with flowers and use it as the centerpiece for your Thanksgiving meal. You could also have family and friends write what they're thankful for every year and use this vase as a container to hold all your well wishes. No matter what you do with it, this vase is an easy project that will make a great, festive statement for Thanksgiving.

Materials

- Fall themed tissue paper
- Tall cylindrical glass vase
- Alphabet rub-ons
- Decoupage medium
- 12" x 1" strip of burlap
- Vintage button
- Hot glue gun

Instructions

1. Turn vase upside down. Apply decoupage medium to vase, covering only a section about 3-4 inches wide.
2. Cut a strip of tissue paper about the same width. Line up the straight edge of the tissue paper with the top of the vase. Gently press down the center of the tissue paper, all the way down the length of the vase. Next, flatten the left side of the tissue paper against the glass and do the same for the right side. Trim off excess from the top of the vase



3. Repeat these two steps until the vase is covered. Apply a coat of decoupage medium over the top of the tissue paper.
4. Wrap burlap around the top of the vase while the decoupage is still wet. Tie into a knot and trim the ends. Allow the decoupage to dry completely.
5. When dry, apply rub-on letters "give thanks".



6. Use hot glue to secure the burlap to the top of the vase. Hot glue vintage button to the center of the knot.
7. You can fill the vase with flowers or fall foliage, or insert a candle and light for a lovely centerpiece.
8. Hint: To keep melted wax off the bottom of the inside of the vase, use a votive holder with the candle. That way you can remove the candle and continue to use as a vase if you like.

Christmas Recipe Ideas

Classic Gingersnaps

By: [Amanda Formaro for RecipeLion](#)



With their chewy texture and spicy flavor, these cookies can be highly addictive. Classic Gingersnaps are an old favorite, and this is one of the best cookie recipes around. They're perfect Christmas cookies because they have that little hint of spice that warms you to the bone. The gingersnap cookies are flavored with molasses, brown sugar, and a variety of spices that make them taste just like the kind your grandma used to make.

Ingredients

- ¾ cup unbleached, all-purpose flour
- 1 ½ teaspoon baking soda
- ¼ teaspoon salt
- 3 teaspoons ground ginger
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 1 ½ stick unsalted butter, softened
- 2 large eggs
- ½ cup dark molasses

Instructions

1. Preheat oven to 350 degrees F. Line insulated baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, salt, ginger, cinnamon and allspice. Set aside.
3. In mixer in low speed, combine both sugars and butter for 15 to 20 seconds. Increase speed to medium-high and beat until light and fluffy.
4. Add eggs, one at a time, beating well after each addition. Add molasses and beat until well combined, batter will look smooth and silky.
5. Gradually add in the flour mixture to form a fairly stiff dough.
6. Using a cookie scooper, place 1-inch balls on prepared baking sheets, about 1 ½ inches apart. Bake for 10 to 11 minutes for soft cookies, 13 to 14 for crisp.
7. Remove from oven, cookies will appear puffed, but will settle as they cool. Leave on baking sheets for 4 to 5 minutes then transfer to cooling racks to cool completely.

Candy Cane Buttercream Frosted Brownies

By: [Mama J from A Little Bit Crunchy, A Little Bit Rock and Roll](#)



Ordinary brownies become extraordinary when frosted with candy cane buttercream frosting. Top them off with a drizzle of melted chocolate for a beautiful holiday recipe. Indulge yourself with Candy Cane Buttercream Frosted Brownies. These brownies are the best Christmas dessert you can imagine. Since they're very easily portable, they are perfect for a potluck or a large Christmas party. The candy cane frosting perfectly complements the moist, chocolate brownie, as it is sweet with just a hint of your favorite peppermint flavor.

Ingredients

For the brownies:

- ½ cup unsalted butter
- ¼ cup semi-sweet chocolate chips
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/3 cup cocoa
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder

For the frosting:

- 2 cups powdered sugar
- ¼ cup unsalted butter, room temperature
- 2 tablespoons milk
- 1 ¼ teaspoon peppermint extract
- 3 candy canes, crushed
- ¼ cup semi-sweet chocolate chips
- 1 teaspoon vegetable oil

Instructions

1. Preheat oven to 350 degrees F. Grease an 8 x 11 inch pan.
2. In a small bowl, whisk together the flour, cocoa powder, salt, and baking powder.
3. Melt the butter. Pour into a large bowl and whisk in the chocolate chips until melted. Whisk in the sugar and then the eggs. Stir in the dry ingredients.
4. Pour into the prepared pan and bake for 20 to 25 minutes. Cool completely.
5. For the buttercream, beat the butter together with the powdered sugar and extract. Add enough milk until it reaches a desire consistency.
6. Add the crushed candy cane and frost the cooled brownies. Cut into squares.
7. Melt the remaining ¼ cup chocolate chips and stir in the oil. Drizzle over the brownies.

No Bake Eggnog Truffles

By: [Tess Gardner for RecipeLion](#)



No bake cookie recipes are great all year round, especially during the holidays. These festive No Bake Eggnog Truffles are a sweet treat that the family will love. With the delicious creamy flavor of eggnog, they are made with white chocolate morsels, a splash of brandy, and a sprinkle of nutmeg. Cooled in the fridge to settle, serve them on a holiday platter for Christmas and enjoy!

Ingredients

- 1 cup heavy cream
- 2 tablespoons brandy flavoring
- ¼ cup granulated sugar
- 1 cup confectioner's sugar
- 12 ounces white chocolate morsels
- Ground nutmeg for garnish
- 3 tablespoons butter

Instructions

1. In a medium saucepan, over medium heat, whisk heavy cream and granulated sugar. Simmer until bubbles form around the edges.
2. Add butter, chocolate, and flavoring, and stir until melted. Remove from heat and whisk until smooth. Allow to cool.
3. Using an electric mixer, combine cooled ganache and ½ cup confectioner's sugar, at a time, until thickened.
4. Scoop mixture into mini baking cups and sprinkle with nutmeg. Chill for at least one hour before serving.

Goey Stuffed Cinnamon Roll Bake

By: [Jordan Sward, RecipeLion Original Recipe](#)



This recipe takes your average cinnamon roll casserole and adds a gooey cream cheese layer in the middle for one decadent breakfast that tastes like dessert! Goey Stuffed Cinnamon Roll Bake is a shortcut recipe that uses frozen cinnamon rolls, so preparing it couldn't be easier. Layers of cinnamon roll dough are stuffed with a sweet cream cheese layer, then sprinkled with a cinnamon and brown sugar crust on top. This breakfast casserole can even be made ahead of time, so it's perfect for Christmas morning, when you just want a special, easy breakfast.

Yields: 4 large servings

Ingredients

- 8 frozen cinnamon rolls with icing (like Rhode's), thawed and risen according to package
 - 8 ounces cream cheese, softened
 - $\frac{3}{4}$ cup powdered sugar
 - 1 teaspoon vanilla
- For the Topping (optional):
- 2 tablespoons butter, melted
 - $\frac{1}{4}$ cup brown sugar
 - 1 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Once cinnamon rolls have risen, spray an 8 x 8 inch pan with cooking spray. Arrange 4 cinnamon rolls in the pan and press them down a bit to mostly cover the bottom.
3. In a medium bowl, beat together the cream cheese, powdered sugar and vanilla until smooth. Spread the cream cheese mixture over top the cinnamon rolls.
4. Place 4 more cinnamon rolls on top the cream cheese mixture and lightly press down so they mostly reach to the edges of the pan.
5. If you'd like to use the optional brown sugar topping, combine butter, brown sugar and cinnamon in a small bowl. Sprinkle the mixture on top of the cinnamon rolls. At this point, you may choose to cover and refrigerate overnight to bake in the morning.
6. Bake for 20 to 25 minutes or until the top is nice and brown. Remove from the oven and let cool slightly. Pipe the icing over top, and cut into 4 large pieces or 8 small pieces.

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Fun Christmas Crafts

Teardrop Christmas Ornaments

By: [DecoArt](#)



For heirloom quality Christmas ornaments, create a bunch of these teardrop covered glass ornaments in red, gold and green. Your Christmas tree will look fantastic! This glass ornament craft will stun your family and have them believing that you found it at an antique shop. Make a matching set and give it as a beautiful gift for friends and family. With this heirloom ornament craft, your loved ones will have a special handmade Christmas decoration to pass on to their children. There is nothing better than starting new traditions and spending time with family.

Materials

DecoArt Products Required:

Glass-tiques

- GT01C – Diamond
- GT03C – Fire Opal
- GT04C – Topaz
- GT06C – Garnet

Other Supplies

- Water container
- Paper towels
- Ornament hanger
- Ribbon in gold, green, and red
- Clear glass round ornaments

Instructions

1. Clean ornaments with soap and water and dry completely.
2. Individual droplets are formed as follows: Place dot of desired Glass-tiques color on surface. Position Diamond Glass-tiques bottle tip in center of color. Squeeze Diamond into color moving tip up and lifting to form tear drop shape. Drops can be placed one row at a time until ornament is covered.
3. Suspend ornament on a hanger and allow to dry completely. Embellish with ribbon if desired.

Notes

Working from bottom up or top down, do one half of ornament and allow to set before doing remaining half.

Sensational DIY Advent Calendar

By: [Amy for Mod Podge Rocks!](#)



Recently, DIY advent calendars have become extremely popular. If you don't own one, you should consider making this Sensational DIY Advent Calendar and start a new tradition in your home. This cool calendar can be painted, decoupage, or however you feel like decorating it. Keep track of the days until Christmas with this fun advent calendar idea. Once you see how this looks in your home, you won't be able to take your eyes off of it. Gather your kids around this Sensational DIY Advent Calendar for a season to remember.

Materials

- Large canvas - 30" x 40"
- Paper mâché boxes – 25 in various sizes
- Mod Podge Gloss
- FolkArt Acrylic Paint – Asphaltum, Grass, Green, Pink, Red Velvet, Yellow Citron
- Scrapbook paper – Making Memories Noel Collection, enough to cover all of your boxes
- Cardstock – Bazzill Basics in coordinating colors
- Sizzix eclips machine with the Tween and Look At Me cartridge (to cut your numbers, or buy the numbers pre-cut/as stickers)
- Prima poinsettias
- Wood or chipboard circles – various sizes
- Rhinestones – red and brown
- Buttons – pink and brown
- Paintbrushes – multiple sizes
- Craft glue
- Hot glue gun
- Craft knife and mat
- Ruler
- Pencil
- Mini sticky notes (optional)

Instructions

1. Take your FolkArt paint and create a wash. To do this, pour some paint into a bowl and add water until it's soupy. Paint the entire canvas with several coats. If you do this, you'll only have to use two bottles of paint rather than ten. Allow the canvas to dry.
2. Lay your canvas onto a table and spread out your 25 boxes. At this point you need to decide the layout and then take a picture of it so that you can remember where each box goes.



3. Lay out your papers on top of the boxes, cutting small pieces for the smaller boxes. Arrange the papers so that no two that are alike are right next to each other. Remember that the smaller boxes only use small pieces, so you can use scraps for those.
4. For each piece of paper, lay the corresponding lid down onto the back side and trace with a pencil. Do one lid at a time.



5. Use your ruler and craft knife to cut each sheet of paper to fit the lid. Work through all 25 boxes and then clean up your big paper mess. Or, don't clean up until paper is everywhere and it takes twice as long to clean up.
6. Decide what color you are going to paint each box. This is where the mini sticky notes come in handy. Write down the color for each box on a sticky note, place it on top and then check to make sure you don't have all the pink boxes right next to each other. Make a few adjustments on color choices after you lay the whole thing out.
7. Once you've made your decisions, paint the boxes. You don't have to paint the entire tops of the lids, but you should paint the inside so that it's pretty when you open it. Paint all of the boxes and allow to dry.



8. Decoupage the papers down to the tops of the boxes. Work one box at a time. Spread a medium layer of Mod Podge on the top of the box and then smooth down the paper thoroughly. A brayer helps a lot in this situation. Wipe away any Mod Podge that comes out the sides of the paper with your brush. Allow to dry for 15 to 20 minutes.
9. Mod Podge the lids of ALL of the boxes on top of the paper, then decoupage the boxes themselves.



10. Paint your wood or chipboard circles with your coordinating paint colors. It gives the boxes some interest and texture, and also provides a place to put the numbers on some of the boxes with busier patterns. Allow your circles to dry and then Mod Podge them.
11. Use your craft glue to add ribbon to some of the boxes. Again, you are adding interest. Not all of the boxes need ribbon, just some of them. Add ribbon across the tops of a few lids as well. Allow the ribbon to dry.



12. Again, the mini sticky notes will come in handy if you want to tag your boxes with the color of cardstock you are going to use AND the number. Then you can make sure your colors and numbers are spread out evenly.
13. Place a bit of Mod Podge on the center of each box (or wherever you are placing the numbers) and lay the numbers down. Mod Podge over the top and allow to dry. You can get creative with your placement.
14. You are about to get serious with some hot glue. If you have a hard time remembering where the boxes go, remember that you took a photo at the very beginning of this project, so that should help.
15. Some of the boxes deserve some floral embellishments. That's where the craft glue and Prima flowers come in.
16. Add rhinestones and buttons where desired with your craft glue and let the entire calendar dry.
17. You can really have fun with where you put this advent calendar, and with all of the things you can put in it. That's why some of the boxes are big and some are small. Candy can go into the smaller boxes and fun gift items into the larger boxes. #25 is the biggest box for that reason! Happy Holidays!

Crocheted Snowflake Table Runner

By: [Mary Jane Protus for Red Heart Yarn](#)



Make this beautiful Crocheted Snowflake Table Runner from Red Heart Yarn to fancy up your kitchen or dining table this Christmas. This is an easy crochet pattern that you'll love passing on to your kids. Add some color to your runner by making every other snowflake a soft grey or blue. This is a beautiful decoration that you can enjoy all season long. It also makes a wonderful holiday gift for Christmas or Hanukkah. It's even subtle enough that you can use it all year long. This Crocheted Snowflake Table Runner is the perfect way to add some winter enchantment to your home.

Materials

- 2 skeins Red Heart Holiday Yarn in Aran with Gold Metallic
- 5.5 mm [US I-9] crochet hook
- Yarn Needle
- [Diagram](#)

Gauge: Snowflake measures 5 ½" x 5 ½" measured point to point. Check your gauge. Use any size hook to obtain the gauge.

Abbreviations

- ch = chain
- hdc = half double crochet
- sc = single crochet
- st(s) = stitch (es)

Instructions

Runner measures 57" long x 14" wide.

Center Strip:

First Snowflake:

1. Ch 4, join with slip st to form a ring.
2. Round 1 (right side): Ch 5 (counts as hdc, ch 3), [hdc, ch 3] 5 times in ring; join with slip st in 2nd ch of beginning ch-5—6 ch-3 spaces.
3. Round 2: Ch 1, sc in same st as joining, (2 sc, ch 5, 2 sc) in next ch-3 space, *sc in next hdc, (2 sc, ch 5, 2 sc) in next ch-3 space; repeat from * around; join with slip st in first sc—6 ch-5 spaces.

4. Round 3: Ch 1, sc in first sc, *ch 3, [sc, ch 5, sc, ch 7 (point), sc, ch 5, sc] in 3rd ch of next ch-5 space, ch 3, skip next 2 sc**, sc in next sc; repeat from * around, ending last repeat at **, join with slip st in first sc—6 ch-7 points. Fasten off.

Second Snowflake (2 points joined):

1. Rounds 1-2: Repeat rounds 1-2 of first snowflake.
2. Round 3: Ch 1, sc in first sc, *ch 3, (sc, ch 5, sc, ch 3) in 3rd ch of next ch-5 space, with wrong sides together, slip st in corresponding ch-7 point on previous snowflake, ch 3, (sc, ch 5, sc) in same ch of ch-5 space on current snowflake, ch 3, skip next 2 sc, sc in next sc, repeat * once; **ch 3, (sc, ch 5, sc, ch 7, sc, ch 5, sc) in 3rd ch of next ch-5 space, ch 3, skip next 2 sc***, sc in next sc; repeat from ** around, ending last repeat at ***, join with slip st in first sc. Fasten off.

Third through Twelfth Snowflake:

1. Work 10 more snowflakes same as second snowflake, joining in a strip, skipping 1 point on each side of snowflakes.

First Side Strip:

First Snowflake (3 points joined):

1. Rounds 1-2: Repeat rounds 1-2 of first snowflake.
2. Round 3: Ch 1, sc in first sc, *ch 3, (sc, ch 5, sc, ch 3) in 3rd ch of next ch-5 space, with wrong sides together, slip st in first ch-7 space on top snowflake on center strip to the right of joining, ch 3, (sc, ch 5, sc) in same ch of ch-5 space on current snowflake, ch 3, skip next 2 sc, sc in next sc, repeat * twice, joining with slip st to junction between 2 snowflakes, then joining to next ch-7 point; **ch 3, (sc, ch 5, sc, ch 7, sc, ch 5, sc) in 3rd ch of next ch-5 space, ch 3, skip next 2 sc***, sc in next sc; repeat from ** around, ending last repeat at ***, join with slip st in first sc. Fasten off.

Second snowflake (4 points joined):

1. Rounds 1-2: Repeat rounds 1-2 of first snowflake.
2. Round 3: Ch 1, sc in first sc, *ch 3, (sc, ch 5, sc, ch 3) in 3rd ch of next ch-5 space, with wrong sides together, slip st in corresponding ch-7 space on previous snowflake on same strip, ch 3, (sc, ch 5, sc) in same ch of ch-5 space on current snowflake, ch 3, skip next 2 sc, sc in next sc, repeat * 3 times, joining with slip st to next 2 junctions between 2 snowflakes, then joining to next ch-7 point; **ch 3, (sc, ch 5, sc, ch 7, sc, ch 5, sc) in 3rd ch of next ch-5 space, ch 3, skip next 2 sc***, sc in next sc; repeat from ** around, ending last repeat at ***, join with slip st in first sc. Fasten off.

Third through Eleventh Snowflake:

1. Work 9 more snowflakes same as second snowflake, joining in a strip across side of center strip, following assembly diagram for placement

Second Side Strip:

1. Make and join 11 more snowflakes joining to center strip same as first side strip, following Assembly Diagram (see link above) for placement.
2. Weave in ends.

Jingle Bell Tile Coasters

By: [Erin Madsen for DCWV](#)



These Jingle Bell Tile Coasters from DCWV make great Christmas crafts! Made with colorful holiday paper, these coasters are great for having on display at your holiday party. Christmas paper crafts like this also make great gifts for neighbors, as well as fun stocking stuffers. These Christmas craft ideas are both cheerful and useful. Every holiday party needs places for guests to put their eggnog down. Don't let your wood furniture take a beating and create these cute Jingle Bell Tile Coasters.

Materials

- Jingle Bells Stack from DCWV
- 4" x 4" tiles
- Felt pads
- Paper trimmer
- Scissors
- Mod Podge
- Foam brushes
- Clear spray paint
- Newspaper

Instructions

1. Cut paper down to 4 inches x 4 inches. If you want to use several patterns of paper, cut down to 1 inch x 4 inch strips. Apply Mod Podge with a foam brush to the entire tile. Make sure you get all the way to the edges. Press your trimmed paper into the tile. Apply pressure to the paper as it dries, smoothing out any bumps of air. Allow to dry. Apply 3 coats of clear spray paint to the tile. Allow to dry. Add felt pads to 4 corners of the bottom of the tile.
2. These are going to be my neighbor and teacher gifts this holiday season! They are so fun to make and the possibilities are really endless.

Special Thanks

[Tess Gardner for RecipeLion](#)

[Mitzi Curi from Mitzi's Miscellany](#)

[Maria Nerius](#)

[Melony Bradley for Creative Home Arts Club](#)

[Carole Burkhard for RecipeLion](#)

[Rebecca J. Venton for Red Heart Yarn](#)

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