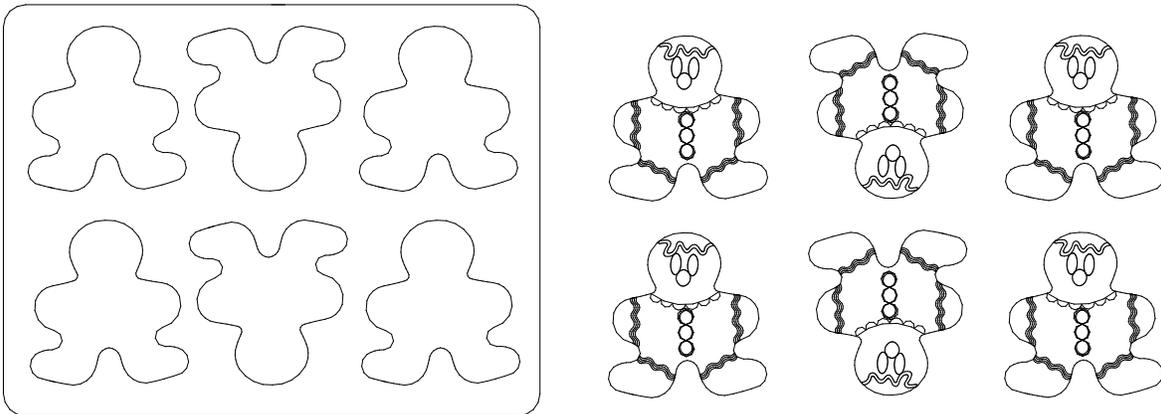


Felt Food Cookie Instructions

For Felt Food (FF) Gingerbread men you will need 2 pieces of gingerbread colored felt at least 12" x 28" and contrasting thread. I used white.

Load 2 layers of felt on the machine, load pattern. Gingerbread men are easy. Turn off stop at jump stitches, if your machine has that ability, set your stitch length to a minimum of 14 spi, 16 is better and stitch out.

When done, remove from machine. It should look like this.



The larger block is the cookie dough. You can either trim out the centers of the cookies in the dough or leave them solid. Cut out each gingerbread man leaving about 1/4" around them. When you are done, you have, cookie dough and the gingerbread men. I found that you can take a Pringles potato chip can, cover with paper, and roll up the cookie dough and men and they fit perfectly. It makes a great gift.

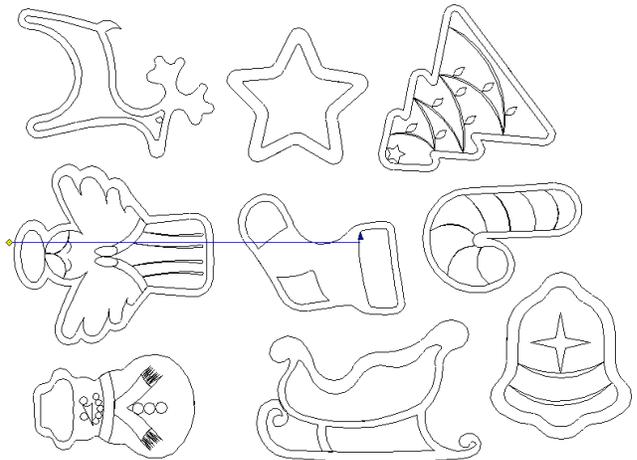
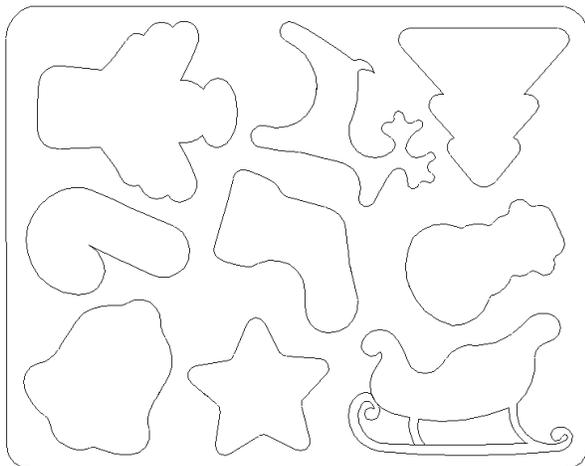


For Felt Food (FF) Sugar cookies you will need 2 pieces of cream colored felt at least 12" x 30", scraps of 9" x 12" pieces of frosting colored felt, and matching thread.

Load 2 layers of felt on the machine, load pattern Sugar Cookies are more difficult because they are frosted. Turn on stop at jump stitches, if your machine has that ability, set your stitch length to a minimum of 14 spi, 16 is better and stitch out. Here is the stitch map for the Sugar cookies. Because there is only 1 color change per cookie, you can do very rough trimming while on the machine and do the fine trimming when you take it off.

1. sugar cookie dough outline
2. all cookies outlines in dough
3. all cookie outlines for single cookies
4. snowman hat
5. angel frosting
6. reindeer frosting
7. star frosting
8. tree frosting
9. candy cane frosting
10. bell frosting
11. sled frosting
12. stocking frosting - top, heel, toe

When done, remove from machine. It should look like this.



The larger block is the cookie dough. You can either trim out the centers of the cookies in the dough or leave them solid. Cut out each sugar cookie leaving about 1/4" around them and do any fine trimming of the frosting. I found that you can take a Pringles potato chip can, cover with paper, and roll up the cookie dough and cookies and they fit perfectly. It makes a great gift.

