There is nothing like the hustle and bustle of the Holidays in a small town. Everyone is so excited, you can hear the laughter of the children playing in the center of the city. As you approach the Town Square, the benches and gazebo are covered in a blanket of freshly fallen snow. The famous horse drawn carriage arrives to pick up waiting passengers. It’s always special as it only happens this one month out of the year. Folks from neighboring towns are filling the square to do their last-minute shopping and taking time to join in on the festivities. It will once again be a wonderful Holiday Season.

Patterns created by Antler Quilt Designs. See more patterns from his Town Square Book on the extra patterns insert page.

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Check out the Extra Quilts insert page to see more from Antler Quilt Designs in the Town Square Book.
Sweet & Salty Dulce de Leche Cookies
FROM: HOLLY TAYLOR

INGREDIENTS:
SUGAR MIXTURE:
1/3 cup sugar
3/4 tsp salt
1/2 tsp ground cinnamon
1/8 tsp ground cardamom

COOKIE MIXTURE:
3/4 c firmly packed brown sugar
1/2 c butter, softened
1 egg
1 tsp vanilla
1 1/4 c all purpose flour
1 tsp ground cinnamon
1/2 tsp baking powder
1/2 tsp salt

FILLING:
1/4 cup canned dulce de leche

Heat oven to 375. Line cookie sheets with parchment paper. Set aside.
Combine all sugar mixture ingredients in shallow dish. Set aside.
Beat brown sugar and butter in medium bowl at medium speed until creamy. Add egg and vanilla, beating until well mixed. Add all remaining cookie ingredients, beating at low speed. Set aside 3 tbsps dough.
Shape remaining dough into 24 balls; place 2 inches apart onto prepared cookie sheets. Make 1/2 indentation in center of each cookie with back of measuring spoon or handle of wooden spoon.
Place dulche de leche in resealable plastic food bag; snip off small corner of bag. Squeeze dulce de leche into each indentation until level with top of cookie.
Divide reserved 3 tbsps of dough into 24 pieces. Cover dulce de leche on each cookie with piece of dough, smoothing to seal. Bake 9-11 minutes or until edges are lightly browned. Let stand on cookie sheet 1 minute. Remove to cooling rack; let cool 5 minutes. Dip warm cookies into sugar mixture.
Makes 2 dozen cookies.
Panel measures apprx 24" x 44". Bottom half is mirrored of top half. Each of the 8 squares measure apprx 9.5" x 9.5".

**Midnight**

- № 6630 20
- № 6634 26
- № 6635 16

**Mink**

- № 6632 20
- № 6538 70
- № 6633 20
Panel measures approx 24" x 44". Each of the 8 squares measure approx 9.5" x 9.5".
AB Bundles include one Panel 6630 15. JR’s, LC’s, MC’s and PP’s do not include Panels. JR’s, LC’s, MC’s and PP’s include two each of 6538 61, 62 and 63.