



Welcome!

Welcome to the 12 Days of Christmas at Little Dreamer Designs! We hope you enjoy this special 12 Days mini e-zine. Each day as we count down to our favorite holiday we will be adding to these pages with fresh exclusive freebies for our subscription members, inspiration and so much more! Thank you for joining us!





Document your Memories

Does the hustle and bustle of the holidays keep you running from one scheduled event to another? If your holidays are anything like mine, you may find yourself running short on time and patience when it comes to actually photographing and documenting your special holiday happenings. Every year I start with the very best intentions. I get photos of the kids by the tree, playing in the first snow of the season or sitting on Santa's lap. But what about all the other traditions that make your holiday so bright and memorable? When it comes to actually recording those planned Holiday Events, it can be down right overwhelming!

This year, let Little Dreamer help! We've coordinated a very special not to be missed Holiday Album that will help you record and document all the wonderful traditions and events on your ever growing list! Take the photos now, but save the album for those slower days after the holidays! Each quick page is saved as both a LAYERED .psd file and a quick and easy .png or .jpg. Collect each page and use our well thought out Photography Scavenger hunt pages to help you photograph all the good stuff and you won't miss a single heartfelt memory.

>>>Subscription Members<<<
Login to your account and download your goodies now!

MONTHLY MEMBERS

ANNUAL MEMBERS



12 Days Layered Quick Page 01



Photography Scavenger Hunt

HERE IS YOUR DAY ONE LIST OF PHOTOS TO GATHER! CAN YOU GET THEM ALL? BEFORE YOU START CAPTURING YOUR HOLIDAY MEMORIES, THINK ABOUT THE TRADITIONS THAT ARE MOST IMPORTANT TO YOU. THE ONES YOU WANT TO SEE YOUR OWN CHILDREN CARRY ON IN THEIR FAMILIES. THOSE TRADITIONS ARE THE BEST PLACE TO START WHEN IT COMES TO DOCUMENTING WHAT MATTERS!

WHEN YOU TAKE YOUR PHOTO, RESIST THE NEED TO BE SO LITERAL WITH EVERY IMAGE. WE ALL LOVE THE PHOTO OF EVERYONE GATHERED IN FRONT OF THE TREE, BUT SOMETIMES THE MOST MEMORABLE IMAGES ARE THE ABSTRACT DETAILED SHOTS, OR EVEN THE SHOTS YOU GET WHEN NO ONE IS LOOKING. THIS IS SIMPLY A JUMPING OFF POINT FOR YOU, GET CREATIVE AND KEEP THOSE CAMERAS HANDY!

- A DECORATION OR ORNAMENT WITH A STORY BEHIND IT.
- YOUR FAVORITE HOLIDAY SCENT.
- YOUR FAVORITE CHRISTMAS BOOK OR STORY.
- THE FIRST THING YOU DO TO USHER IN THE HOLIDAY SEASON.
- YOUR FAVORITE HOLIDAY GUILTY PLEASURE.
- TRIMMING THE TREE
- HOLIDAY WRAPPING





A Holiday Tradition

What holiday would be complete without baking up something spectacular? One of our holiday traditions is to have a baking day, we make goodies all day long. Tried and true recipes that we love year after year, or we try something new. Then we wrap them all up and deliver the goods to our friends and neighbors. Here is one of our favorite recipes: >>>Subscription Members<<< Log in and download this recipe card. We've included this card with our recipe ready to go, plus a Blank recipe card file for YOUR favorite holiday treat. Enjoy!



dessert

White-Chocolate Cherry Shortbread

preparation time: 40 minutes

number of servings: 60 cookies

notes: store Layer cookies between waxed paper in an airtight container & cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

ingredients:

- 1 1/2 cup maraschino cherries, drained and finely chopped
- 2 1/2 cups all-purpose flour
- 1/2 sugar
- 1 cup cold butter
- 12 ounces white chocolate baking squares with cocoa butter, - finely chopped
- 1/2 teaspoon almond extract
- 2 drops red food coloring (optional)
- 2 teaspoons shortening

directions:

Preheat oven to 325 degrees F. Spread cherries on paper towels to drain well. In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and, if desired, food coloring. Knead mixture until it forms a smooth ball. Shape dough into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1-1/2-inch rounds. Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool. In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set. Makes about 60.



from mimi's kitchen



Share Your Holiday Tradition

Do you have a special recipe or perhaps an unusual holiday tradition? We'd love to share it with our readers. Drop us a line!



