



# ANGEL THYME

Newsletter 39



December, 2017



**Quote:** "I will honor Christmas in my heart,  
and try to keep it all the year..."

- Charles Dickens

Here's to the end of another fabulous year! We come together in celebration with family and friends both near and far, through travel and/or correspondence, whether by computer or by snail mail. It's a wonderful time of the year.

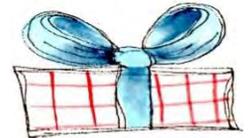
It touches me to hear from students that find joy in my art and take the time to let me know. You just don't know how much you make this a special time of year for me and for Charlie, and well, all of us at Angel Thyme. I know I've said it before but it has to be said, "We are so thankful for all of you who inspire and support us, and help get us through the year. We love all of you and wish you all the very best of this season has to offer. We know the upcoming year will be extra special!

~ Shara





# SHARA'S OUT AND ABOUT



Feb. 1-2-3

Decorative Artist  
Chattahoochee, Florida

Decorative Artist

Feb. 10

Art Creation Plus  
1085 Broadway  
El Cajon, CA 92021

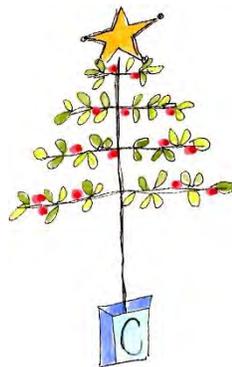
Donna Carpenter  
619 440-3320

March 24 - 25

Della and Company  
Waco, Texas

Della Wettermann  
[www.Dellaandcompany.com](http://www.Dellaandcompany.com)

## Charlie's Corner:



Ho, Ho, Ho to All, Charlie

It's that special time of year when friends gather with baskets of goodies. That's right I'm talking about the great cookie exchanges. Usually ladies sit and pull out their favorite recipes, perusing them and carefully choosing the perfect one to share. Some ladies don't have such a collection. Not to fret, we've got you covered with Guest Recipe # 48 The Raspberry Almond Shortbread Thumbprints. Never be afraid to participate!



## Quick & Easy Guest Recipe #48

### The Raspberry Almond Shortbread Thumbprint Cookies

Cookie Swap from the  
Great Food Blogger  
Adapted from a Land-O Lakes  
Recipe

#### Ingredients:

- 1 cup unsalted butter, room temperature
- 2/3 cup granulated sugar
- 1/2 teaspoon almond extract
- 2 cups all-purpose flour
- 1/2 cup seedless raspberry jam
- Pinch of salt

#### For the Glaze:

- 1 cup powdered sugar
- 2-3 teaspoons water (more or less as needed for drizzling consistency)
- 1 1/2 teaspoons almond extract

#### Makes Approximately:

- 16 to 20 cookies.

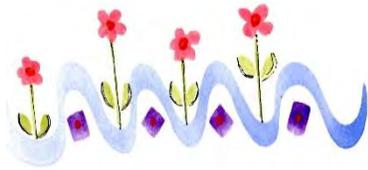
#### Instructions:

1. In a large mixing bowl, combine the butter, granulated sugar and 1/2 teaspoon almond extract. Beat at medium speed until the butter mixture is creamy. Scrape sides of mixing bowl as needed. Reduce the speed to low and gradually add the flour and a pinch of salt. Mix until well blended. Cover and refrigerate the dough for 1 hour.
2. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Shape dough into 1-inch balls and place 2 inches apart on the prepared pan. Make an indentation in the center of each cookie with your smallest finger (or thumb if you want a larger pocket). The edges of the dough may crack slightly. Fill each with a heaping 1/4 teaspoon jam.
3. Bake for 15 minutes or until edges are lightly browned. Let the cookies stand 1 minute before removing to a cooling rack. Cool completely.
4. Combine the glaze ingredients in a small bowl and whisk until smooth. Drizzle over cookies and allow them to set.

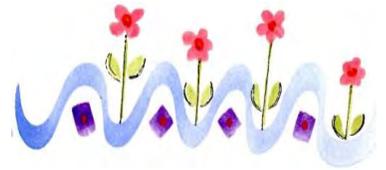
**NOTES:** Make sure the dough is well chilled before making the dough balls.

Make sure you use Land-O-Lakes butter.

Do not smash the entire ball flat when making the indentation or too deep.



# SHARA'S SPRING SEMINAR



## What

"Spring Seminar!"  
"Painting, Sharing,  
laughing, eating, &  
relaxing"

## When

Apr. 13-14-15  
2018

(Friday-  
Sunday)

Class Fee:  
\$350.00

\*\*

## Where

Pala Casino &  
Spa  
Pala, CA  
"Shake, Rattle &  
Roll!"



\*\* The price includes your class with instructions (I use the term lightly) all patterns, pictures and surfaces, 3 breakfasts & two lunches. Dinner is on your own. *Class fee does not include your room, student is responsible for room.*

A \$150.00 nonrefundable deposit will hold your spot when you send me your name and email. Further instructions and supply list will be sent 30 days before the Seminar.

I hope to see you there! ~ SHARA [shara@angelthyme.com](mailto:shara@angelthyme.com)

YOU MAY DRIVE BACK AND FORTH OR GET A HOTEL ROOM WITH SPECIAL RATES.

**HOTEL:** Reservations can be made on-line by going to our website at [www.palacasino.com](http://www.palacasino.com). Select **RESERVATIONS**, and then select **GROUPSALES**, guests will then need to provide the following information specific for your group:

Group Offer: SHAD18A

Group Password: paint

**NOTE:** All rooms within the room block must be confirmed by the agreed upon method, on or before the cutoff date of 3/22/2018.

You may also call (877) 725-2766 and identify themselves as with "Shara's Spring Seminar" or mention the code SHAD18A.

I'm thinking spring but we all know anything can happen at this point.....

# WHAT'S THE BUZZ?

- Your questions can always be answered at the Website [www.angelthyme.com](http://www.angelthyme.com)  
Check out all the latest patterns and of course view the newsletter.



PP 994 Yellow Watering Can  
PP 995 Pink Watering Can



- See you next year, 2018!!!



We'll Talk Again,

Cindy Wood  
The Pen

Bye, bye...

Rosie Mae Thyme  
Angel Support

Stop by the website at [www.angelthyme.com](http://www.angelthyme.com) to see the latest Angel Thyme Designs and Newsletter. If you have any questions please send your email to:

[Rosiemae@angelthyme.com](mailto:Rosiemae@angelthyme.com).