

# JUNE 2010

## DESIGN TEAM INSPIRATION



This months cards have been made using this months fun kit 'Summer Fete'. It's full of quirky patterns and fun motifs. You can grab one of these lush kits for yourself from the Crafty Templates store by [clicking right here](#). As usual the kits are the bargain price of just £7.50 including postage and packing!



Have fun this month! xx Leonora

# Designs by Angela Mansfield



Card above made using the cupcake teapot template from page 7 of your June templates set.

Card below made with the GB Bunting template, doodling around the template pieces and adding colour with marker pens. Other doodles have been inspired by the templates



# Designs by Angela Mansfield



Card above made using the Ice cream cone template from page 5 of your June templates set.

Card below made with the Shaped Mini Bunting template from page 3 of your June templates set.



# Designs by Kathy Black



Card above made using the GB Bunting template from page 1 of your June templates set.

Card bellow made with the Ice Cream Cone templates from page 5 of your June templates set.



# Designs by Kathy Black



Made using the cupcake teapot template from page 7 of your June templates set.

# Summer Treats



You might have noticed these cute cakes sprinkled though this months templates images. They're called 'Yummy Honey' fairy cakes and I thought it might be a fun idea to include the recipe.

The recipe is a fairly simple one and came about when trying to think of ways to use up store cupboard honey.

## Ingredients

50g sugar  
100g butter, (or butter alternative, I use Bertolli)  
1 large egg  
2 tablespoons of honey  
100g of self raising flour

## Method

Pop on the oven to be pre-heating to 180c. Add the butter and sugar to a mixing bowl and beat together until light and fluffy. Add in the egg and the honey and stir to mix together. Stir in the flour until well combined. Add some fairy cake cases to a cake tin and add a tablespoon of mixture to each cake case. Put the cakes in the oven and bake for around 20-25mins. You can check the cakes are cooked by carefully pressing down the top of one, if it springs back they're done. These cakes are slightly sticky, (because of the honey) so allow for a little bit of gooeyness.

While the cakes are cooling make the butter cream topping. Mix together a table- spoon of butter with a teaspoon of honey and a half a teaspoon of vanilla flavouring. Mix in icing sugar a table spoon at a time till you have a good consistency butter cream. Beat to make it nice and light. Spoon or pipe on the butter cream to the tops of the cooled cakes and sprinkle over some sugar sprinkles to decorate.  
Have fun!