

DIY

**GIFT THANK YOU TAG**

Simply bake a big batch of chocolate brownies according to the recipe below. Separate the yummy bite size treats into boxes. Attach this thank you tag with a beautiful piece of lace.

**DIRECTIONS**

1. Please print this document onto a very thick paper stock.
2. Cut out the card as per the crop marks.



{ FREE PRINTABLES } PLEASE NOTE:

All the freebies made available by ELEPHANTSHOE are created for personal use only. Commercial use of these designs are strictly prohibited. You are therefore able to use these designs in any way as long as it is not meant to generate profit. You may not use the designs for business purposes or for your branding. Alterations to or redistribution of the files are prohibited. Please reference ELEPHANTSHOE or direct to our blog should you want to share the freebies on your website or blog.

<http://blog.elephantshoelove.com>



**ELEPHANTSHOE**

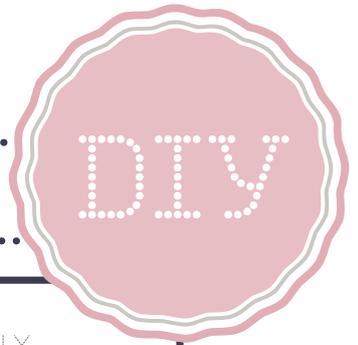
PAPERIE | BRANDING | STYLING



{ FREE PRINTABLES } PLEASE NOTE:

All the freebies made available by ELEPHANTSHOE are created for personal use only. Commercial use of these designs are strictly prohibited. You are therefore able to use these designs in any way as long as it is not meant to generate profit. You may not use the designs for business purposes or for your branding. Alterations to or redistribution of the files are prohibited. Please reference ELEPHANTSHOE or direct to our blog should you want to share the freebies on your website or blog.

<http://blog.elephantshoelove.com>



**NOURISHING OTHERS**

Recipe from : THE COOPER FAMILY

- DIRECTIONS**
1. Please print this document onto a very thick paper stock.
  2. Cut out the card below along the dotted lines.

DECADENCE

*Chocolate Brownies by The Coopers*

---

*The most delicious Chocolate Brownies on earth. A secret family recipe from the baking extraordinaire duo, Mrs Sharon Cooper & Miss Melissa Cooper.*

---

- No. **1** Melt, {butter & cocoa together}
- No. **2** Beat, {eggs, sugar and vanilla essence}  
Sift, {flour & a pinch of salt} - add chopped nuts (optional)
- No. **3** Mix the dry ingredients into the egg mixture.  
Add the butter mixture to the flour & egg mixture.
- No. **4** Pour the brownie mixture into a rectangular baking dish, sprayed with "Spray & Cook". Bake in a preheated oven for 25 to 30 min at 180°C

SHOPPING LIST

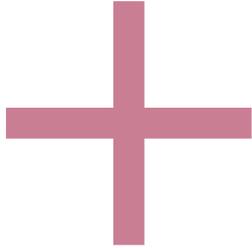
(QTY)	(INGREDIENT)
250g	BUTTER
1 cup	COCOA
4	EGGS
2 cups	SUGAR
1 tsp	VANILLA ESSENCE
2 cups	FLOUR
pinch	SALT



{ FREE PRINTABLES } PLEASE NOTE:

All the freebies made available by ELEPHANTSHOE are created for personal use only. Commercial use of these designs are strictly prohibited. You are therefor able to use these designs in any way as long as it is not meant to generate profit. You may not use the designs for business purposes or for your branding. Alterations to or redistribution of the files are prohibited. Please reference ELEPHANTSHOE or direct to our blog should you want to share the freebies on your website or blog.

<http://blog.elephantshoelove.com>



## NOURISHING OTHERS

DIY

Recipe from : THE COOPER FAMILY

### DIRECTIONS

1. Please print this document onto a very thick paper stock.
2. Cut out the card below along the dotted lines.

## DECADENCE

### *Choc-Fudge Topping by The Coopers*

*To make those Chocolate Brownies extra naughty pour this topping over the baked goods. Also yummy served with vanilla ice-cream.*

- No. **1** Combine, {sugar & evaporated milk} in a saucepan & stir frequently until the sugar is dissolved.
- No. **2** Bring the mixture to the boil & allow to simmer for 6 min, (no stirring).
- No. **3** Take off of the heat & add, {chocolate- broken in pieces}.  
Add the butter & the vanilla essence.
- No. **4** Allow the mixture to cool for a couple of hours, until it has thickened and it is at a spreadable consistency. Spread onto the baked brownies.

### SHOPPING LIST

(QTY)	(INGREDIENT)
75g	SUGAR
75ml	EVAPORATED MILK
110g	CHOCOLATE
40g	BUTTER
1/4 tsp	VANILLA ESSENCE



# ELEPHANTSHOE

PAPERIE | BRANDING | STYLING

{ FREE PRINTABLES } PLEASE NOTE:

All the freebies made available by ELEPHANTSHOE are created for personal use only. Commercial use of these designs are strictly prohibited. You are therefore able to use these designs in any way as long as it is not meant to generate profit. You may not use the designs for business purposes or for your branding. Alterations to or redistribution of the files are prohibited. Please reference ELEPHANTSHOE or direct to our blog should you want to share the freebies on your website or blog.

<http://blog.elephantshoelove.com>