



Block of the Month

June

June you are my favorite. I love summer months of fun and sun. As many of you know I really love warm weather and swimming. The kids are out of school, swim team is in full swing for us, and our schedules are much more relaxed.

I wanted the block for this month to be simple but meaningful. Summer means slowing down and enjoying the joys of simply hanging out which is what the Shoo Fly block represents for me. It is a simply constructed block but if you put this in a quilt the impact is big. You can really do so much with this block just with your fabric choices. In the video I try to show you the way you can make it look like a circle, a cross, or showing off those cool half square triangles. So many looks with one simple block is why I love this block so much. I knew that so many of us would be busy soaking up the sun so this block won't take you long at all to sew up.

We are chatting all about how to relax while being creative. That is often a hard task for many of us but I think being intentional about your project helps. I give you directions for a supervised block and with a little preplanning you can spend 15 minutes a day easily sewing a quilt up in no time at all. While I work on projects like this I really love to think about the things in my creative life that make me happy and really giving thanks for my sewing talent. You may find it relaxing to hand bind a binding on a quilt, work on an english paper piecing project, or just simply enjoying your fabric stash. I hope this month you will relax and enjoy the sewing process as you stitch up this fun block.

**WANNA KNOW MY TAKE ON THIS?
WATCH HERE!**

Share on social media #ModernSewcialitesBOM

THE DETAILS

- Read through all instructions first before beginning the project
- All seam allowances are $\frac{1}{4}$ "
- RST = right sides together
- Completed block measures $12\frac{1}{2}$ " square (for a single block) or $21\frac{1}{2}$ " square (for the quilt)



Block of the Month

Let's Make a Block

Fabric Requirements

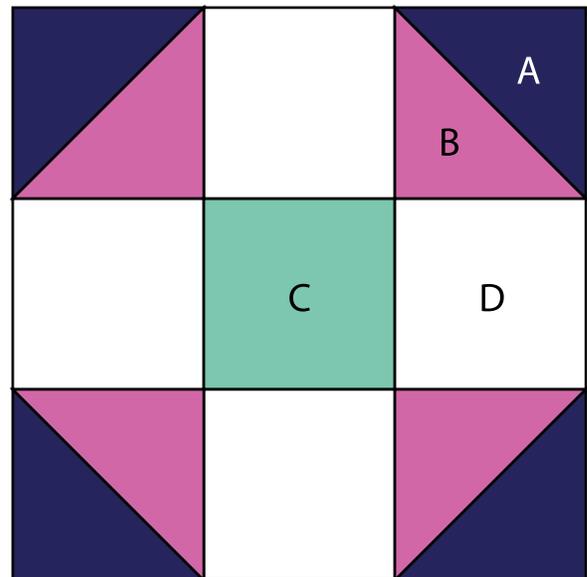
- 10" Squares of 4 different fabrics

Cutting Instructions

- A, B - (2) 5¼" squares cut in half diagonally
- C - (1) 4½" square
- D - (4) 4½" squares

Instructions

1. Sew A & B triangles together in pairs to make 4 Half Square Triangles and square to 4½".
2. Lay out and sew in rows according to diagram.



**Watch me
make the block**

I made a video for YOU
showing my tips and tricks!



Block of the Month

Let's Make a Quilt

Fabric Requirements (for 4 blocks)

- Corners (A, B) :: $\frac{1}{2}$ yard
- Center (C) :: Fat Quarter
- Sides (D) :: 1 yard

Cutting Instructions (per block)

- A, B - (2) $8\frac{1}{4}$ " squares cut in half diagonally
- C - (1) $7\frac{1}{2}$ " square
- D - (4) $7\frac{1}{2}$ " squares

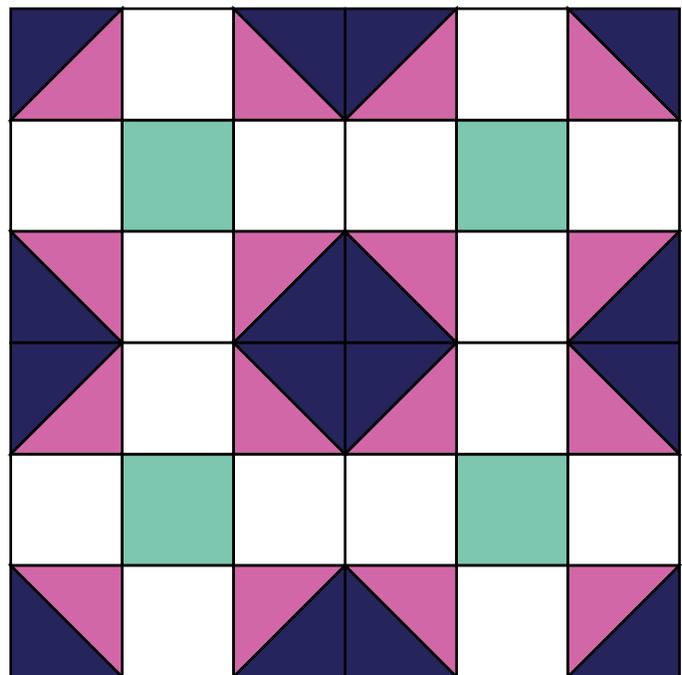
Instructions

I upsize the block to 21" for an easy let's make a quilt!

Using the pieces described above, follow the same process to make 4 blocks.

You can make any size quilt easily with big blocks!

42" x 42"





RECIPE

June

Yellow Sheetcake with Chocolate Icing

— Adapted from a Bon Appetit
& Add a Pinch Recipes

I made this cake last night and it was so yummy. It is an easy one pan dish for any get together. This will be my go to for summer cookouts!

- 1 3/4 cups (3 1/2 sticks) unsalted butter, room temperature, plus more for pan
- 3 1/4 cups all-purpose flour, plus more for pan
- 2 cups granulated sugar
- 1 Tbsp. baking powder
- 1 3/4 tsp. kosher salt, divided
- 1/2 tsp. baking soda
- 2 large eggs plus 5 large egg yolks
- 1 1/4 cups buttermilk, room temperature
- 2 Tbsp. vegetable oil
- 1 Tbsp. vanilla extract

Steps 1. Place a rack in center of oven; preheat to 325°. Smear room-temperature butter all over bottom and sides of a 13x9" baking dish (metal or glass is okay) with your fingertips. Sprinkle a light dusting of flour into pan, then shake pan to coat all over; tap out excess flour. 2. Whisk 2 cups granulated sugar, 1 Tbsp. baking powder, 1 tsp. salt, 1/2 tsp. baking soda, and remaining 3 1/4 cups flour in a large bowl. 3. Whisk 2 eggs, 5 egg yolks, 1 1/4 cups buttermilk, 2 Tbsp. oil, and 1 Tbsp. vanilla in a medium bowl until smooth. 4. Cut 2 sticks butter into 1" pieces and add to bowl with dry ingredients. Using an electric mixer on low speed, slowly increasing speed to medium, beat until butter is worked into dry ingredients and mixture looks like coarse meal, 4–5 minutes. 5. Make a well in center of flour mixture and pour in half of buttermilk mixture. Starting on low speed and slowly increasing to medium, beat until all of flour mixture is hydrated.



RECIPE

June

Yellow Sheetcake with Chocolate Frosting

Adapted from a Bon Appetit &
Add a Pinch Recipes

6. Add remaining buttermilk mixture and beat on low speed until liquid is incorporated. Increase speed to high and beat until mixture is satiny smooth, light, and thick, about 1 minute. 7. Scrape batter into prepared pan and smooth into corners in an even layer. 8. Bake cake until top is golden brown, firm to the touch, and a tester inserted into center comes out clean, 45–55 minutes. Transfer to a wire rack and let cool completely.

Chocolate Frosting

Ingredients

1½ cups butter 3 sticks, softened
1 cup unsweetened cocoa
5 cups confectioner's sugar
½ cup milk
2 teaspoons vanilla extract
½ teaspoon espresso powder

Directions

Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps. Cream together butter and cocoa powder until well-combined. Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added. Add vanilla extract and espresso powder and combine well. If frosting appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears to wet and does not hold its form, add more confectioner's sugar, a tablespoon at a time until it reaches the right consistency.