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# ALL THINGS SWEET AND LOVELY



**BY**

**CHIBI RUN**

## HOW THIS CALENDAR WORKS

This calendar is all ready for printing on standard A4 sized papers once you have downloaded it. To make this calendar work even harder, print it on cardstock and you can cut the pictures, quotes, recipes out and keep or use some as postcards!

We hope this calendar gives you lots of smiles, fun and inspiration all the days of 2012!



S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

# JANUARY



S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29			

# FEBRUARY



# Celeste's Pretty Pumpkin Pie

## A

- 1 and 1/4 Cups Pumpkin Puree
- 3/4 Cup Sugar
- 1/2 Tsp Salt
- 1/4 Tsp Ground Ginger (Optional)
- 1 Tsp Ground Cinnamon
- 1 Tsp Plain Flour

## B

- 2 Eggs, Lightly Beaten
- 1 Cup Evaporated Milk
- 2 Tbsps Water
- 1/2 Tsp Vanilla Extract

- Combine A in a mixing bowl. Add eggs and mix well!
- Add B into the bowl and mix, mix, mix!
- Pour into pastry lined pie pan. Bake at 200 deg C for 15 minutes, then at 175 deg C for 35 minutes or until centre is set. Serve delicious with a dollop of whipped cream!

S	M	T	W	T	F	S
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13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

MAY



S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JUNE

"Promise me you'll always remember:

"You're braver than you believe,  
And stronger than you seem,  
And smarter than you think."

- Christopher Robin to Winnie the Pooh



S	M	T	W	T	F	S
1	2	3	4	5	6	7
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15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

JULY



S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

AUGUST



S	M	T	W	T	F	S
30						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

**SEPTEMBER**



S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

**OCTOBER**

# Angie's Easy Peasy Orange Cake

**A**

- 125 g butter
- 1/2 cup sugar
- Zest of 1 orange
- 1/2 Cup Milk
- 1/4 Cup Water
- 1/2 Tsp Bicarbonate Soda

**B**

- 1 Egg, lightly beaten
- 1 and 1/2 Cups Self Raising Flour

1. Combine A in a saucepan, stir regularly and bring to a boil.  
Remove from heat and leave to cool.

2. Add B to A. Mix well. Pour into a lined/greased 22cm round tin  
and bake at 175 deg C for 20 minutes.

S	M	T	W	T	F	S
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4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

**NOVEMBER**



S	M	T	W	T	F	S
30	31					1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

**DECEMBER**

