



1-800-383-1679
www.cookbookspecialists.com

A Keepsake Perfect for small families or a close circle of friends.

Our Keepsake Cookbooks are available from June 1st to November 20th, 2020.

Submit 60 large print or 90 standard print recipes and we will type them and format them. Select a cover, one of our popular dividers designs and submit up to 5 personal pages to be placed in the front of the cookbook. We will create the perfect keepsake gift for you to give to family and friends. Pricing is based for books with 100 or less pages. Recipes will be typed in our standard formatting/abbreviations and directions in paragraph form in a non-continued recipe format.

Here is pricing based on up to 100 recipe pages, 5.5 x 8.5, black ink throughout, 8 front pages, 8 black ink dividers on pastel bond, black coil, we type the recipes.

12 Books -----	\$19.00 each = \$228.00 + tax and shipping
20 Books -----	\$15.00 each = \$300.00 + tax and shipping
32 Books -----	\$13.50 each = \$432.00 + tax and shipping
40 Books -----	\$12.50 each = \$500.00 + tax and shipping
48 Books -----	\$12.00 each = \$576.00 + tax and shipping

Contact Information:

Name: _____ Phone: _____

Email: _____

Address: _____

Check/Money Order or Credit Card (you may call in your order/credit card # if you prefer)

Check Money Order Credit Card (please fill in below)

 Visa MasterCard Discover (please mark one)

Card # _____ Expiration Date: _____

Name on card: _____ CVV: _____

Address Card is billed under: _____

Choose your Cover Design

<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
	Family Favorites Designer Frames		Baking with Love		Apron		Whisked Away		Home Spun

Choose your Divider Design

<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
	Utensils		Shabby Chic		Cookstove

Choose your Divider Color

- White
- Tan
- Cream
- Pink
- Blue
- Orchid
- Green
- Yellow



Choose your Recipe Design

Design A

<u>SUGAR COOKIES</u>		Carol Stauffer
2 C. sugar	1 rounded tsp. baking powder	
2 sticks margarine	1 tsp. salt	
2 eggs	1 tsp. vanilla	
1 C. sour cream	5 C. flour	
2 tsp. baking soda		
Preheat oven to 350°. Cream together sugar and margarine. Add remaining ingredients and roll out on a floured surface. Cut into shapes. Place on ungreased cookie sheet and bake for 10 to 12 minutes.		

Design B

<u>Butter Brickle Loaf Cake</u>	
Rhonda Brandos	
1 box yellow cake mix	1/2 C. oil
1 box vanilla or cheesecake instant pudding	1 C. chopped nuts
1 C. almond toffee bits or Heath bits	1/2 tsp. butternut flavoring
4 eggs	3/4 C. water
Spray 2 loaf pans with cooking spray. Sprinkle the bottom of each pan with chopped nuts. Divide batter in each pan and bake at 350° for 45 minutes.	

Standard Print

Large Print

Title page: _____

Personal page 1: _____

Personal page 2: _____

Personal page 3: _____

Personal page 4: _____

Personal page 5: _____

800.383.1679

Fax 319.334.9805

book@cookbookspecialists.com

505 20th Avenue SW
Independence, IA 50644

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