Are you needing an easy, but useful Christmas gift? Give this simple potato bag a try!!

**Supplies**
9” x 21” piece of solid fabric (outside fabric)
9” x 21” piece of print fabric (lining)
9” x 21” piece of batting (lightweight)
5” piece of ribbon
Embroidery threads
Cutaway stabilizer
505 Spray adhesive

**Embroidery**
On the outside fabric piece, measure 5” from one of the short ends and mark with a water soluble pen. This will be the center of the potato design.
Hoop 2 layers of cutaway stabilizer and spray with 505 adhesive. Stick down the fabric in the hoop so the top of the design is to the shorter end of the fabric.
Send the potato design to the embroidery machine and stitch out design.
After stitching is complete, cut off extra cutaway. Carefully press the fabric.

**Sewing It Together**
Spray 505 on the batting. Stick the batting to the wrong side of the embroidered fabric. Put right sides of the outside fabric and lining together. Pin both short sides through all thicknesses. Sew across both short side in a ½” seam.

Turn fabric right side out and press seams. From the lining side, fold a 2” lip down on the short side that does not have the embroidery.

Then fold the other embroidered short end up so it is about 1” from the top. The embroidered outside fabric should be inside and the lining should be facing you. The two short ends should be overlapping about 1”. Fold the ribbon in half and insert inside at the top, right side.
Stitch both long sides in a ½” seam. Serge the seams to finish them. Turn the bag inside out. You should have the potato design with the 2” fabric lap at the top of the bag. What a simple potato bag to create!! Attach the following baking instructions and your gift is ready!! 😊

Other ideas
Add rows of decorative stitches.
Use different phrases or different lettering fonts.
Before stitching the long sides together, stipple the whole bag.

Baked Potato Bag
The best baked potato that you have ever eaten!
Wash and dry your potatoes.
Do NOT prick potatoes.
Wrap potatoes in a paper towel and place in the bag.
Microwave 4-8 minutes; time will vary.
When serving, do not cut with a knife.
Simply use a fork.
The potatoes will be very fluffy!
Let the bag air dry.
Enjoy your yummy baked potatoes! 😊

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