

Keep It Crafty



8 Easy Kraft Label Ideas You'll Love!

Fun crafting ideas to get the most out of your UAL Labels.

BONUS Recipes Included!

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AN RRD
COMPANY 

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Pantry

Our classic scallop-edged kraft labels make for the perfect, adorable upgrade to your pantry. Transfer kitchen items into glass containers of all shapes & sizes and then, using a black ink pad and mini-lettering stamp set, stamp out the names of each of your pantry items so that you can easily identify each one on the shelf.

They look super cute and sooo much better than all those bulky bags and boxes!



Gift Labels

Whether it's Christmas, Hanukkah, a birthday or some other special occasion you're celebrating, kraft labels can add just the perfect rustic, homey touch to any gift you give.

Use pens, markers, stamps or letter stickers to embellish your labels so they look just perfect. Then select the perfect ribbon for a bright bow and add a fun topper like jingle bells for Christmas or faux flowers from the fabric store for the perfect bridal shower gift.



Address Labels

Use as fancy or cute address labels to stand out and to tell your loved ones that you are thinking of them. Kraft labels give that extra homemade touch and elevate even the smallest of things like a note to a friend.



Homemade Giftables

Do you love mixing up batches of jam or special treats for friends? Add a cute kraft label to let them know exactly what you've made them. A kraft label adds to the homemade touch.

Everyone loves getting a homemade food gift like this spicy cranberry jam. Or try homemade bath salts or a special salt blend for cooking! Recipes below.

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Name Tags

These kraft labels make the perfect name tags for seating arrangements, cubbies at school or even as wearable name tags. The kraft tags make it extra fun in all the various shapes and patterns we offer such as this acorn or our leaf, and pumpkin patterns.

For added interest, use stickers or hot glue to add embellishment to the edge of your name tag label such as sprig of rosemary or a bejeweled border. Or let your little ones deck them out themselves before the meal for more DIY family fun!



Lunch Bag Labels

Label your kids' lunch items to help him keep track. Or leave a special note for them to find at lunch time.

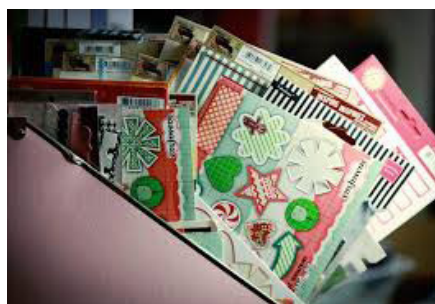
At the beginning of each week, you can create a whole bunch of different patterned labels and then use them throughout the week for fun surprises in your little guy's or girl's lunch each day.



Gift Tags

From our Festive Fall kraft label set, keep the backing on the tag label and simply punch a hole using a single hole punch and string it through with ribbon for the perfect gift tag for any bag, box or package.

These tags are easy to cut out and work for all sorts of packages and can be used all year long.



Scrapbooking

These kraft labels make the perfect scrapbooking supplies. From the cute leaf and acorn labels for autumn scenes to the pumpkin pattern for pumpkin patch fun, these kraft labels add whimsy to any scrapbooking page.

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Lemon Herb Salt

From infusing vinaigrettes to meat, fish and poultry rubs, as a fat-free veggie seasoning and an amazing fresh kick to your scrambled eggs, this all-purpose seasoned salt is sure to become a mainstay in the kitchen.

Ingredients

- ¼ cup kosher sea salt
- ½ cup fresh rosemary
- ½ cup fresh thyme
- zest of 1 lemon

Instructions

1. Preheat oven to 225 degrees.
2. Chop your fresh herbs.
3. Combine sea salt, herbs & zest in a bowl and toss to mix.
4. Spread on a foil lined baking sheet.
5. Bake one hour, stirring once or twice to break up clumps & ensure even baking.
6. When salt mixture is baked to dry, remove from oven and let cool.
7. Store in a glass container and use as desired.



Variations:

Basil & garlic
Rosemary & sage
Lemon, garlic & black pepper
Oregano & thyme

Uses:

Wonderful on chicken, fish & vegetables. Top salads or season breads or pizza crusts. Beautiful as a finishing salt Perfect as a gift



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Crockpot Maple Bourbon Pumpkin Butter

This crockpot pumpkin butter is extremely easy to make & using maple sugar instead of cane sugar is a healthier way to enjoy this classic.

Make up a big double or triple batch to give as gifts for all your friends.

Then, stick a pumpkin sticker on it before sending it along. Your friends & family will love it!

Ingredients

- 1 15-ounce can pumpkin
- ½ cup no-sugar-added apple juice
- ½ cup maple sugar
- 2 tablespoons bourbon
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- ⅛ teaspoon ground cloves
- Pinch of finely ground Himalayan salt
- A squeeze of lemon

Instructions

1. Combine all ingredients in your crockpot.
2. Set crockpot to low. Cover and let cook for approximately 5 hours, stirring occasionally, until pumpkin butter thickens up enough so that it will stick to a spoon when held upside down.
3. Transfer pumpkin butter into a sealable jar and allow to cool completely. Once cool, seal and store in the refrigerator.
4. Enjoy on everything!

Spread over a warm piece of toast or quick bread such as banana nut or pumpkin spice, but here are a ton of other ideas. Try blending it into your morning joe for a wonderful, healthy version of your very own pumpkin spice latte.

Or whip it into yogurt and top with pecans for a satisfying homemade pumpkin yogurt breakfast. Try it with cream cheese for your own pumpkin cream cheese - great on a cinnamon raisin bagel or toast!

For dessert, mix it into your favorite ice cream or soft-serve or add it to your whipped cream before whipping -instant pumpkin whipped cream! Enjoy!



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Spicy Cranberry Jam

This cranberry jam is also extremely easy to whip up & is totally giftable.

Ingredients

- 1½ lbs. (about 7 cups) cranberries
- 2 cups sugar
- Zest of 1 orange
- 1 jalapeno pepper, seeds & ribs removed, finely diced

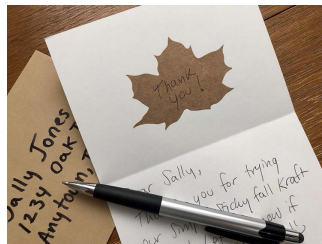
Instructions

1. Rinse & drain cranberries.
2. Bring 1½ cups of water to a boil. Add cranberries, sugar, zest & diced jalapeno.
3. Turn down heat to a simmer and simmer until cranberries start to pop & the jam thickens.
4. Transfer to a heat-safe bowl to cool.
5. Store in an airtight container. Makes 1 quart. Good for, up to 2 weeks.



This jam is a great substitute for traditional cranberry sauce. It is so good in turkey sandwiches, on toast or mixed into yogurt. Also try it in wraps and on grilled cheese sandwiches. For a sophisticated appetizer, add a dollop of this jam and a brie cheese cubes to filo pastry squares. Seal and bake for 12-15 mins in a 375 degree oven. Yum! Be sure to make extra to give to friends. Use our fun fall kraft labels to label each jar!

More fun kraft label inspiration!



More fun kraft label inspiration!

Don't let the fun end here!

- Visit our website for more label opportunities
- Labels for personal use or to grow your business
- Register to make sure you get the best prices
- DIY labels can be created here

<https://www.unitedadlabel.com/business/business-custom-labels>

Visit <https://www.unitedadlabel.com/business/office-labels-supplies> today!

Try all of our fun kraft paper labels for more “krafting” fun!



Classic Scalloped
ULKR2333

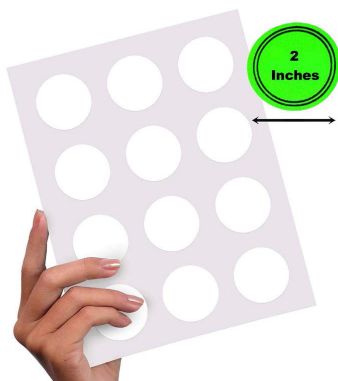


Festive Fall
ULKR23F



Thank You
ULKR153

And check out the rest of our label family of products!



2" Round Labels
ULBL2R



Shipping Labels
ULD4505



Address Labels
ULD4502