## **Recipe Roundup– Caramel Stuffed Brookie**

Makes: 32 cookies

**INGREDIENTS:** 

For Brookie Dough

1 # DOVE<sup>®</sup> Dark Chocolate

4 eggs

1¼ cups granulated sugar

1t vanilla extract

½ cup + 2 T all-purpose flour

¼ t baking powder

¼ t salt

1 cup confectioners' sugar

#### For Caramel Candy

<sup>1</sup>/<sub>2</sub> cup butter, salted 1 cup light brown sugar ½ cup light corn syrup 7 oz sweetened condensed milk <sup>1</sup>/<sub>2</sub> t vanilla extract

### **DIRECTION:**

For Caramel Candy

1. Line a 6" x 6" baking pan with parchment paper and lightly coat with a nonstick baking spray. Set aside.

2. In a saucepan over medium-high heat, combine butter, brown sugar, corn syrup and condensed milk, and bring to a boil.

3. Continue stirring until a candy thermome-

ter reads 245°F.

4. Remove from heat and add in vanilla.

5. Pour into prepared baking pan and cool to room temperature and cut into <sup>3</sup>/<sub>4</sub>-inch or 1/3 oz size pieces.

### For Brookie

6. Preheat an oven to 325°F.

7. In a small bowl, combine flour, baking powder and salt: set aside.

8. Over a water bath, melt DOVE® Dark Chocolate.

9. In a stand mixer, combine eggs, sugar and remaining teaspoon vanilla; do not overmix

eggs.

10. Slowly add melted chocolate to egg mixer without overmixing, then add reserved flour mixture and combine until dough forms.

11. Chill dough for at least 1 hour but preferably overnight.

12. Once chilled, form 1oz balls and place a piece of caramel into the center of each ball, sealing dough completely around each piece of caramel. Place dough balls on a silpat-lined sheet pan and refrigerate about 10 minutes.

13. Roll each ball in confectioners' sugar. Bake in preheated oven approximately 12 minutes. Do not overbake the centers, or the caramel will not have the desired gooey texture. Cool cookies slightly before serving.

~Heather Johnson



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Professionally Managed by

## October

601 Hawthorne Crossing Dr SE, Bondurant, IA 50035

### Community Coordinators

### ... Community Manager

manager1@courtyard-estates.net Cell: 515 - 240 - 9013

#### ... Healthcare Coordinator

nurse2@courtyard-estates.net Cell: 515 - 201 - 3483

### ... Community Relations Coordinator

community@courtyard-estates.net Cell: 515 - 250 - 0222

### ... Life Enrichment Coordinators

phlife@courtyard-estates.net Office: 515 - 285 - 9108 (Sarah) bdlife@courtyard-estates.net Office: 515 - 957 - 8399 (Dianna)

### ... Culinary Coordinator

culinary1@courtyard-estates.net

### ... Maintenance Coordinator





6132 NE 12TH Av-Pleasant Hill, IA50327



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We are always looking for volunteers! Join us for events or outings, or simply visit with our residents who need a friend! **Contact Sarah Davis** or Diana Webb (see contact info on front) to discuss opportunities!

# Upcoming Fun

Monday, Wednesday, Friday

9:45 AM Bondurant Live 2 Be Healthy Exercise Class 10:45 AM Pleasant Hill

Mon/Fri 1PM Bondurant Music Speaks

Tues./Thurs 2PM Pleasant Hill

1st and 3rd Tuesday 10 AM

Bondurant Massages with Chad

1st and 3rd Wednesday, 10 AM Pleasant Hill

October 2nd Bus Trip to Neil Smith (Pleasant Hill)

October 9th Chat with Angels Home Health

October 16th Bus Trip to see leaves

Memory Support Group October 17th 6pm,

(Meets in Bondurant)

October 23rd Everything Apple Social

Halloween Party October 31st (Dress in your best costume)

All activities subject to change at any time to meet the ever-changing needs and desires of the residents who live here.



### Welcome Home!

Mike Redling (Bondy) Kate Williams (PHill)

# In Loving Memory

Our deepest condolences go out to the families of Lois Martin and Pat Ross, in the passing of their loved ones.

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### **Resident Birthdays**

Linda Horner
Bonnie Ferguson
Beverly White
William Harless
Jo Rowe
Ellen Piper
Grace Day

October 4th October 8th October 9th October 11th October 13th October 18th October 27th

### Staff Birthdays

- Mela Fett Mary Essex Tina Overton Nioh Krah Wendy Massey Shana Plambeck Monica McIntosh
- October 5th October 9th October 9th October 10th October 15th October 18th October 31st

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# Halloween Jokes to Share

- body to love
- Why don't mummies take time off? Answer: They're afraid to unwind
- Why did the ghost go into the bar? Answer: For the boos
- What would you call a witch's garage? Answer A broom closet
- the neck
- What subject in school do witches find the easiest? Answer: Spell-ing
- Why are graveyards so noisy? Answer: Because of all the coffin
- What is more clever than a talking black cat? Answer: A spelling bee
- How does Frankenstein eat his dinner? Answer: He bolts it down
- Why are so few ghosts arrested? Answer: It's hard to pin anything on them
- them
- What type of pants do ghosts wear? Answer: Boo jeans

# **DID YOU KNOW?** ONE QUARTER OF ALL CANDY SOLD ANNUALLY IN THE USA IS



• Why do skeletons have such poor self-esteem? Answer: Because they have no

• Why are vampires so hard to get along with? Answer: Because they are pains in

• Why are ghosts so bad at telling lies? Answer: Because you can see right through



# Community Check in-

Autumn is one of the most beautiful seasons we have. The temperature stays consent and comfortable, which allows us to be outside and enjoy lots of different activities. However, the cooler temperatures bring a few things to prepare for. Here are some tips to keep in mind through the season.

\*Beware of leaves: while we don't have to be worried about snow and ice quite yet, after a rain, leaves can become slippery and become a fall hazard.

\*Avoid the flu: Get the flu shot! Make sure to wash your hands frequently. Especially after returning home from a public place and before you eat.

\*Food Safety: As the holiday season comes near, food becomes the main reason for gatherings. Make sure to keep foods separate to avoid cross-contamination. Clean hands and surfaces before cooking and eating. Make sure food is properly refrigerated and doesn't sit out too long.

# "A fallen leaf is nothing more than summer's wave goodbye



