



# LIVE AND LEARN FAMILY NEWS JANUARY 8, 2018

## Reminders!

- We are CLOSED January 15th.
- We are OPEN January 22nd, ORCSD will be Closed. Be on the lookout for school age children's sign up.
- BOOK ORDERS are DUE Monday January 8th.
- Please be aware that when there is a two hour delay or a closing (for school age children and we are open) that you must call first to make sure that your child has a spot.



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# Gerry's Kitchen

## HOT FUDGE PUDDING!

### Ingredients:

- ♥ 1 Cup sifted Flour
- ♥ 2 tsp. Baking Powder
- ♥ 1/4 tsp. Salt
- ♥ 3/4 Cup Sugar
- ♥ 2 TBSP. Cocoa
- ♥ 1/2 Cup Milk
- ♥ 2 TBSP. Cooking Oil
- ♥ 1 Cup Chopped Nuts
- ♥ 1 Cup Brown Sugar (Packed)
- ♥ 1/4 Cup Cocoa
- ♥ 1 3/4 Cups Hot Water

### Directions:

1. Heat oven to 350.
2. Blend in bowl: 1 Cup Sifted Flour, 2 tsp. Baking Powder, 1/4 tsp. Salt, 3/4 Cup Sugar, and 2 TSBP. Cocoa.
3. Stir in: 1/2 Cup Milk, 2 TBSP. Cooking Oil, and 1 Cup Chopped Nuts.
4. Spread in 9-inch square pan.
5. In small bowl blend: 1 Cup Brown Sugar (Packed) and 1/4 Cup Cocoa. Sprinkle Sugar mixture over the top of batter.
6. Pour over all: 1 3/4 Cups Hot Water.
7. Bake for 45 minutes.
8. Serve warm or cold with rich milk or cream.

