



We Welcome You To B'Creative

WHERE WE HELP YOU TO FIND AND EXPLORE YOUR CREATIVE NATURE

I trust that all of you had a wonderful Thanksgiving Holiday. I love all the cooking and the preparations for the day, but my favorite part is all the leftovers, yummmmm.

Did all of you survive the shopping frenzies? I have to admit, I was up at 3:30 a.m. preparing to visit a local Wal-Mart store. My daughter-in-law and I were headed to my Mother's home in Ohio and she needed to try to get a couple of the early sale items. So, there we were, in the misted of it all.

It was kind of fun for me. I wasn't there for anything special and I was able to just listen and watch everyone else. And let me tell you, that was a hoot. You talk about people watching, that was the ultimate. From people running around like little mice to others checking in with their cell phone and Walkie Talkies to others strategically placed throughout the store for those special items that are must haves for the Christmas season. What fun it was!



SELECT AN INSTRUCTIONAL CLASS AND START CREATING



Keep watching for our 2010 instructional classes, soon to be posted to our website calendar.

Here is a list of the classes we

hope to be offering for your creative pleasure:

- Beginning Cake Decorating classes,
- Chocolate sucker classes for February, &
- Easter candy & cookies making classes for March.

We may through in a jewelry class and a rug making class along the way.

All current classes offered, will have a course description listed on our website along with the cost for the class. If you are unable to access the internet or our website, give us a call and we will be

glad to supply you with that information.

Do not forget to check out our website often as we are constantly added new items and updating information: www.bcreativeclasses.com.

Private classes for you and four to six + of your closest friends can be arranged by calling B'Creative and letting us know what class you are interested in, the day and time. B'Creative will try to accommodate these requests, whenever possible.

Call (231) 775-2948 for more information.

We are still taking orders for the B'Creative Holiday Cookies. Check out our list of cookies and prices by clicking on the Holiday Cookie listing on our home page.

Place your orders early. !



Cook's Corner



Five Layer Bars Gift Jar

Recipe courtesy Paula Deen

Prep Time: 10 min

Inactive Prep Time: 1 hr 0 min

Cook Time: 30 min - Level: Easy

Ingredients

Five Layer Bar Mix:

- 1/2 cup chopped pecans
- 1 cup butterscotch morsels
- 1 cup shredded coconut
- 1 cup semisweet chocolate morsels
- 1 1/2 cups graham cracker crumbs
- 1 jar Five Layer Bar Mix
- 1/2 cup (1 stick) butter, melted
- 1 (14-ounce) can sweetened condensed milk

Directions For Jar Assembly

In a decorative jar, layer pecans, butterscotch morsels, coconut, and chocolate morsels. Spoon graham cracker crumbs into a small plastic or cellophane bag and place on top of the layers. Preheat oven to 350 degrees F.

Directions for making Bars: Remove graham cracker crumbs from jar. Combine graham cracker crumbs and melted butter. Press into bottom of a 9 by 13-inch baking dish. Sprinkle remaining ingredients of mix over crumb mixture. Pour sweetened condensed milk over the layers. Bake for 30 minutes. Allow to cool and cut into bars.

Serves: about 30 bars ■

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Fanciful Fudge:

Tools:

- [Holiday Metal Cutter Set](#)
- [Cookie Sheet](#)

Ingredients:

- 14 ounces Dark Cocoa Candy Melts®
- Christmas Confetti Sprinkle Mix
- Snowflake Sprinkle Mix
- 1 can (14 ounces) sweetened condensed milk not evaporated

Makes: Fudge serves 8.

Instructions

Place cookie cutters on baking sheet; refrigerate until ready to fill. In microwavable bowl, melt Candy Melts according to package instructions. Add condensed milk; stir until blended. Microwave an additional 1 to 2 minutes on medium power; stir until fudge develops a sheen. Pour candy mixture

into cutters to about 1/4 inch from top. Sprinkle sprinkles over candy in cutters; press down slightly. Refrigerate until firm, about 20 minutes. *Brand confectionery coating. ■

