

B'CREATIVE'S

# WHAT'S THE BUZZ

10783 South 33 Road  
Cadillac, MI 49601



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## Welcome You To B'Creative

WHERE WE HELP YOU TO FIND AND EXPLORE YOUR CREATIVE NATURE

I wish to thank all our recent class participants who have attended our September and October instructional classes. B'Creative has enjoyed meeting each of you and providing the classes to you. I trust each of you have enjoyed your time with us and will consider B'Creative for any of your future class needs.

Be sure to check out our website for class pictures—you just may be one of those class participant in our camera's eye.

As a reminder - classes are not just for ladies or even children. *Men are welcome* to come and join us. Who says that women and kids should have all the fun.

We would love to schedule classes with men attending or you may wish to schedule a private class with all your family members attending. Either way—come join the fun. !



## SELECT AN INSTRUCTIONAL CLASS AND START CREATING



Our "after the holiday" instructional classes are currently being formed. We are thinking of a two-part beginning Cake Decorating classes for January 2010. Let us know if this is something you are interested in. These classes are always fun and you get to take home your finished, decorated cake on the last day of class.

All current classes offered, have a course description, which is provide to you on our website, which contains additional information about 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 the current classes being offered by visiting our website at :

[www.bcreativeclasses.com](http://www.bcreativeclasses.com).

Remember, you can set up a "private class" for you and four to six + of your closest friends and family members by calling B'Creative and letting us know what class you are interested in and the day and time. B'Creative will try to accommodate these requests, whenever possible.

Call (231) 775-2948 for more information.

Let's not forget the B'Creative Holiday Cookie brochure. We, again this year, are offering 20 varieties of holiday cookies for your holiday pleasure. Place your orders early. Listing of cookies are on our website or you may call for more information. Enjoy the beautiful fall colors. !





## PUMPKIN CHEESECAKE PIE

1-1/2 cups crushed gingersnap cookies  
1 tablespoon sugar  
1/4 cup butter, melted

### FILLING:

2 pkgs (8 ounces *each*) cream cheese, softened  
3/4 cup sugar  
2 eggs, lightly beaten  
1 can (15 ounces) solid-pack pumpkin  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/8 teaspoon salt

### TOPPING:

1 cup (8 ounces) sour cream  
1/4 cup sugar  
1 teaspoon vanilla extract  
Ground cinnamon, optional

### Directions:

In a small bowl, combine the gingersnap crumbs and sugar. Stir in butter. Press onto the bottom and up the sides of a greased 9-in. deep-dish pie plate.

Bake at 350° for 8-10 minutes or until lightly browned. In a large bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in the pumpkin, cinnamon, ginger, nutmeg and salt. Pour into crust. Bake for 35-0 minutes or until center is almost set. In a small bowl, combine the sour cream, sugar and vanilla. Spread over pie. Bake 8-12 minutes longer or until set. Cool on a wire rack. Cover and refrigerate for at least 4 hours. Sprinkle with cinnamon if desired.

**Yield:** 8-10 servings. ■



## TURKEY CHEESE BALL:

### Ingredients:

2 pkgs (8 ounces *each*) reduced-fat cream cheese  
6 ounces deli smoked turkey, finely chopped  
1 cup (4 ounces) shredded cheddar cheese  
1 tablespoon finely chopped onion  
1 tablespoon Worcestershire sauce  
1/2 teaspoon garlic powder

### DECORATIONS:

3 pkgs (3 ounces *each*) cream cheese, softened  
2 tablespoons milk  
Brown, orange and yellow paste food coloring  
6 large oval crackers  
1 large sweet red pepper  
1 small yellow summer squash  
1 cup pecan halves  
Assorted crackers

### Directions:

- In a small bowl, beat the first six ingredients until combined. Shape into a ball; wrap in plastic wrap. Refrigerate for 1 hour or until firm.
- In another small bowl, beat cream cheese and milk until smooth. Divide among four small bowls. With food coloring, tint one bowl brown, one dark orange and one light orange (using yellow and orange);

leave one bowl plain.

- Transfer each mixture to a heavy-duty resealable plastic bag; cut a small hole in a corner of each bag.
- For turkey tail feathers, decorate the top halves of large oval crackers with tinted cream cheese.
- Using the red pepper, form the turkey head, neck and snood. For beak, cut a small triangle from summer squash; attach with cream cheese. Add eyes, using brown and plain cream cheese. Insert pecan halves and decorated crackers into cheese ball. Serve with assorted crackers. **Yield:** 1 cheese ball (3 cups).

**Editor's Note:** This recipe was tested with Townhouse Oval Bistro crackers. ■

