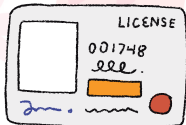


Newsletter

April 2023

News & Tips for Clients & Friends of Saber Insurance Agency



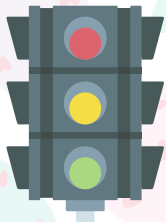
Teen Drivers and Discounts



When your teen obtains that driver's license, it is time for you to protect them and others on the road. In California, auto insurance rates are determined by how much driving experience a person has had.

There are a few ways that you can reduce your total premium after adding your teenager to your insurance policy. This includes:

- Good Student Discount
 - Carriers offer discounts to student with a B average or a certain GPA.
- Defensive Driving Course
 - With defensive driving classes, students learn to improve their driving skills by reducing their driving risks by anticipating situations and making safe well-informed decisions.
- Drivers Education
 - Teaches you about traffic laws, road safety, driver responsibilities, and avoiding accidents.



Quote of the Month

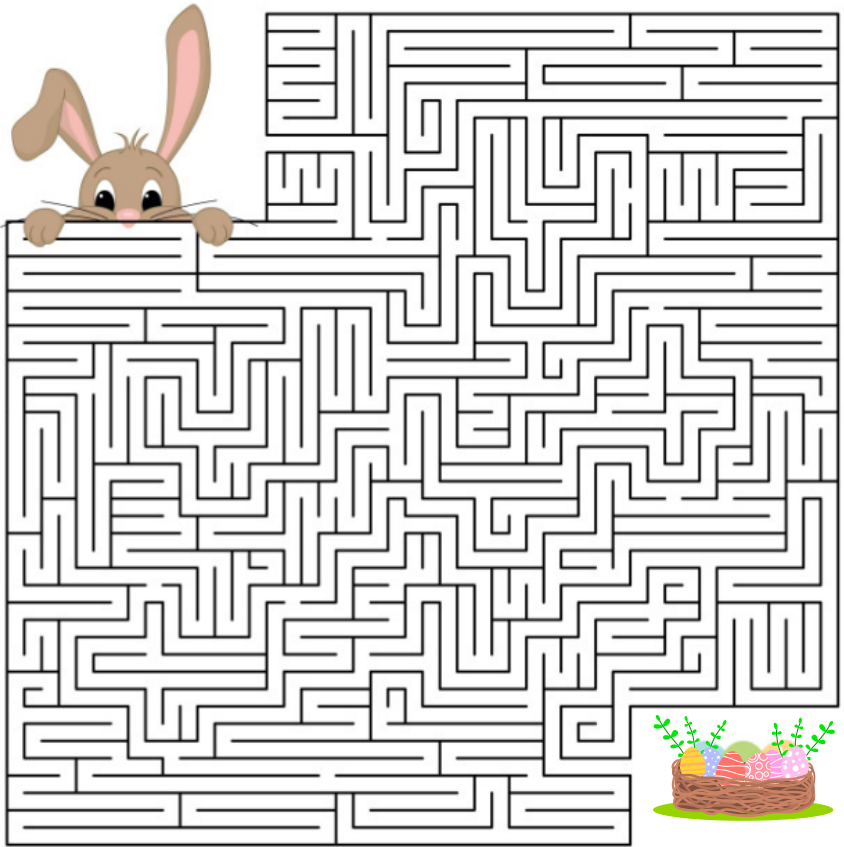
"Easter is a time for dressing up, looking your best, and hunting for candy. It's Halloween in reverse."

— Melanie White

Dates to Remember

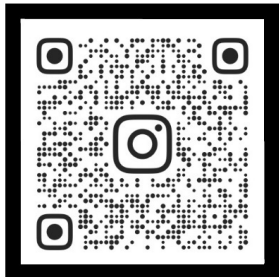
- April 1 - April Fool's Day
- April 2 - Autism Awareness Day
- April 9 - Easter Sunday
- April 22 - Earth Day
- April 28 - Superhero Day

Easter Maze



Find your way through the maze to reach the easter eggs!

DID YOU KNOW... you can find us online?



INSTAGRAM
@saberinsurance



FACEBOOK
@SaberInsuranceAgency

Follow us and stay up
to date on your
insurance needs!



Saber Insurance Agency 8120 Rosedale Hwy, Ste 100 Bakersfield, CA 93312
Office: (661)365-0100

Bunny Carrot Cake

FOR CARROT CAKE

2 cups (260 grams) all-purpose flour
2 teaspoons baking soda
1/2 teaspoon fine sea salt
1 1/2 teaspoons ground cinnamon
1 1/4 cups (295 ml) canola or other vegetable oil
1 cup (200 grams) granulated sugar
1 cup (190 grams) lightly packed brown sugar
1 teaspoon vanilla extract
4 large eggs, at room temperature
3 cups (300 grams) grated peeled carrots, 5 to 6 medium carrots
1 cup (100 grams) coarsely chopped pecans
1/2 cup (65 grams) raisins

FOR CREAMY FROSTING

8 ounces (225 grams) cream cheese, at room temperature
1 1/4 cups (140 grams) powdered sugar
1/3 cup (80 ml) heavy whipping cream
1/2 cup (50 grams) coarsely chopped pecans, for topping cake



MAKE THE BATTER

- Position a rack in the middle of the oven. Grease two 9-inch round cake pans, line the bottom with parchment paper and then grease the top. Or grease and flour the bottom and sides of both pans.
- Heat the oven to 350 degrees Fahrenheit (176C).
- Whisk flour, baking soda, salt, and cinnamon in a medium bowl until very well blended.
- In a separate bowl, whisk the oil, granulated sugar, brown sugar, and vanilla.
- Add the eggs, one at a time, whisking after each one.
- Switch to a large rubber spatula. Scrape the sides and bottom of the bowl, then add the dry ingredients in three parts, gently stirring until they disappear and the batter is smooth.
- Stir in the carrots, nuts, and raisins.

BAKE CAKE

- Divide the cake batter between the prepared cake pans.
- Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes.
- Cool cakes in the pans for 15 minutes, then carefully turn the cake layers out onto cooling racks. Remove the parchment paper and cool completely. If you find that a cake layer is sticking to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing.

TO FINISH

- In a large bowl, beat the cream cheese with a handheld mixer on medium speed until creamy, about 1 minute.
- Beat in the powdered sugar, a 1/4 cup at a time, until fluffy.
- Pour in the whipping cream. Beat on medium speed for 2 to 3 minutes, or until the frosting is whipped and creamy. This frosting resembles the texture of whipped cream. Chill covered until ready to frost the cake.
- When the cake layers are completely cool, frost the top of one cake layer, and place the second cake layer on top.
- Add the remaining frosting to the top of the carrot cake and use a butter knife or small spatula to swirl the frosting around. Leave the sides of the cake unfrosted. Finish with a handful of nuts on top.

Easter Basket Giveaway!!!

!! How to ENTER !!

- 1) Follow Us on Instagram @saberinsurance
- 2) Like our Easter Giveaway Post
- 3) Tag 3 Friends

*** BOUNS: Share our Post for a better chance to WIN***
Easter basket details listed on Instagram post



Community Events

Easter Bunny - Kids Paint Event

Brush & Blush Studio EVENT DATE & TIME: Saturday, April 1st at 1:00 pm

Visit their website to purchase tickets!

<https://www.bbeasevents.com/calendar-cl8i0/Kids-Events-c23122036>



Easter Community Meal

FRIDAY APRIL 7th @ 11 am - 821 E 21st street, Bakersfield CA 93305
THE MISSION AT KERN COUNTY

The Mission at Kern County is providing a FREE MEAL come and join us!

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