

# December NEWSLETTER

And Happy new year

I spy...



## Dates to Remember

- Dec 04 - National Cookie Day
- Dec 08 - National Brownie Day
- Dec 12 - Gingerbread House Day
- Dec 15 - National Ugly Sweater Day
- Dec 24 - Christmas Eve
- Dec 25 - Christmas Day
- Dec 31 - New Years Eve

## Fun Facts

- Santa didn't always wear red. For many years, he actually wore green, purple or blue!
- Every single U.S. state grows Christmas trees.
- There are approximately 2.1 million reindeer in the world.

# CHOCOLATE CRINKLE COOKIES



## Ingredients

1 stick salted butter, cubed  
6 oz. semisweet chocolate,  
chopped  
1 1/2 c. all-purpose flour  
1/2 c. unsweetened cocoa powder  
1 tsp. baking powder  
1/4 tsp. baking soda  
1/4 tsp. kosher salt  
1/2 c. packed light brown sugar  
3 large eggs  
2 tsp. vanilla extract  
1 1/2 c. granulated sugar  
1 c. powdered sugar

YIELDS: 3 dz. | PREP TIME: 25 mins | TOTAL TIME: 2 hrs 40 mins

## Directions

1. Combine the butter and chopped chocolate in a heatproof bowl and set over a saucepan filled with a few inches of simmering water over low heat. Let melt, 3 to 4 minutes, then stir until smooth. Remove the bowl from the pan and let cool slightly.
2. Combine the flour, cocoa powder, baking powder, baking soda and salt in a medium bowl and whisk to combine and get rid of any lumps.
3. Combine the brown sugar, eggs, vanilla and 1/2 cup granulated sugar in a large bowl and beat with a mixer on medium-high speed until light and smooth, 2 to 3 minutes. Add the melted chocolate mixture and beat until combined. With the mixer on low speed, add the flour mixture and beat until just combined, 30 seconds to 1 minute. Cover the dough and refrigerate until firm, at least 2 hours and up to 4 hours.
4. Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Spread the remaining 1 cup granulated sugar in a shallow bowl and the powdered sugar in a second shallow bowl. Scoop the dough into balls (about 1 tablespoon each). Roll first in the granulated sugar, then in the powdered sugar to coat completely. Place on the baking sheet, about 2 inches apart. Bake until the tops of the cookies are cracked and the edges are firm, 10 to 12 minutes. Let cool 5 minutes on the baking sheets, then remove to racks to cool completely.



## Budget Properly for the Holidays

If you're like most American consumers, you likely haven't planned ahead for holiday-related spending and may find yourself struggling for cash come January. Proper budgeting and smart shopping techniques will help you stay within budget while finding something special for everyone on your list. Keep reading to review top budgeting tips.

- Check your shopping list and make sure that everyone you are buying for needs a gift.
- Write down a maximum dollar amount that you want to spend for your entire list and then track how much you are actually spending as you shop.
- Buy items in bulk so you always have something little on hand for unexpected gifts.
- Take advantage of post-holiday sales on gifts for next year.
- Get a seasonal or part-time job during the holidays, such as wrapping gifts at the local mall or working at one of your favorite retailers or restaurants.
- Consider opening a holiday savings account.
- Be realistic about your purchases and ask yourself the following:
  1. Can I really afford this gift?
  2. Do I have the cash in my bank account to pay for it?
- When shopping, leave your credit cards at home. Then, if you do not have the cash to pay for it, you can't buy the gift.
- Consider staying home and shopping online. Not only do many retailers waive shipping fees during the holidays, you'll save money on gas by not having to visit the mall, too.

## Control Your Spending to Enjoy the Season

According to the American Psychological Association, financial problems are the leading cause of holiday stress. Instead of worrying about money-related concerns, get your finances in order so that you can enjoy the holiday season.

# Community Events

## Bakersfield Christmas Parade



The Bakersfield Christmas Parade is set for **Dec. 7** from **6 p.m. to 8 p.m.** in downtown Bakersfield.

## The Bakersfield Christmas Market



**December 8-24, 2023**

**4350 California Avenue, Bakersfield, Ca 93304**

This **free-entry** market brings a dash of European flair to your festivities. We will have hot chocolate, peppermint eggnog, holiday mocktails, delicious treats, and unique gift items from our local vendors to choose from. Of course we can't forget the little ones, we will provide a free Kinderworkshop every Sunday before opening where your kids will get to make and take home holiday themed arts and crafts. We hope to see you all there! 🌲☀️

## Winter Wonderland Holiday and Resource Fair



**December 9th, 2023 10:00 AM - 1:00 PM**

**FREE ADMISSION - 1830 TRUXTUN AVE, 93301**

Featuring: Pictures with Santa, Bouncy House, Crafts & Games, Live Entertainment and Incredible Community Resources!

## HolidayLights at CALM

The 21st annual HolidayLights at CALM will kick off on **Saturday, Nov. 25** and run **nightly through Dec. 30**, except on Christmas, from 5:30 to 9 p.m. at 10500 Alfred Harrell Highway.