

# happy holidays



## 'TIS THE SEASON

NO MATTER WHAT HOLIDAY YOU CELEBRATE, I WOULD LIKE TO WISH YOU AND YOUR FAMILY A SAFE AND HAPPY HOLIDAY SEASON AND A PEACEFUL AND PROSPEROUS NEW YEAR!

As I look back on this past year, I want to recognize the many clients who have helped me have a wonderful 2017 real estate year.

Thank you to:

Stone Brothers, Dochele B., Mr. & Mrs. Butler, Sammie R., Highlander Holding, Holle H., Mark W., Christine B., Kyle K., Andrew G., Erica E., Kenedie K., Bill C., Micheal I., Mr. & Mrs. James, Lee Anne W., Karen & KK Neal, Mr. & Mrs. Sheperd, Rusty S., Melanie M., Bill M., Jeff M., Denise & Bryan F., Norma S., Rogernee B., Mr. & Mrs. Lord, Norma N., & RAW Development

Thank you very much, I could not have done it without each and everyone of you.

I love referrals and I treat them like family!

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## HOLIDAY COOKIES

Do you know the difference between sugar cookies and shortbread cookies?

Sugar cookies often have many ingredients, including eggs, vanilla, salt and a leavening agent such as baking powder or baking soda. Traditional shortbread has four ingredients at most: sugar, butter, flour and sometimes vanilla.

Now you know!

### Basic Shortbread Cookie Recipe

4 oz butter  
2 oz sugar  
6 oz white flour

Heat oven to 375°

Beat butter & sugar until smooth  
Stir in flour to smooth paste, put on smooth work surface and gently roll out paste (1/4-1/2 in thickness)  
cut into whatever shape, place on baking sheet, sprinkle with sugar & chill for about 20 minutes.  
preheat oven 375°, bake 15-20 minutes or until light brown, remove and cool on a rack.

### Basic Sugar Cookie Recipe

2 1/2 c flour  
1/4 tsp baking soda  
1/4 tsp kosher salt  
1 c unsalted butter (2 sticks), a room temperature  
3/4 c sugar  
1 egg  
1 tsp vanilla extract  
Whisk together flour, baking soda and salt, set aside.



## HOLIDAY COCKTAILS!

Treat your family and friends to holiday cocktails this season. This list puts together my all-time favorite cocktails recipes with a holiday twist that are sure to please.

### Peach Pomegranate Holiday Martini

In a cocktail shaker w/ ice  
1 ounce Pomegranate Vodka  
3/4 ounce peach schnapps  
a little orange juice  
splash of lemon juice  
Shake well  
strain into a chilled martini glass, rimmed course granulated sugar, use pomegranate berries and spiraled orange rind.

### Poinsettia

Long stem Champagne flute fill with  
1/2 Cranberry juice  
1/2 Champagne

### Fireball Apple Cider

Ice  
Apple Cider (regular or hard)  
Whisky (Fireball)  
splash of ginger beer  
Combine ice, cider & whisky into blender, blend until smooth, pour into glasses, top with splash of ginger beer and garnish with thin sliced apples.

## MY BOG

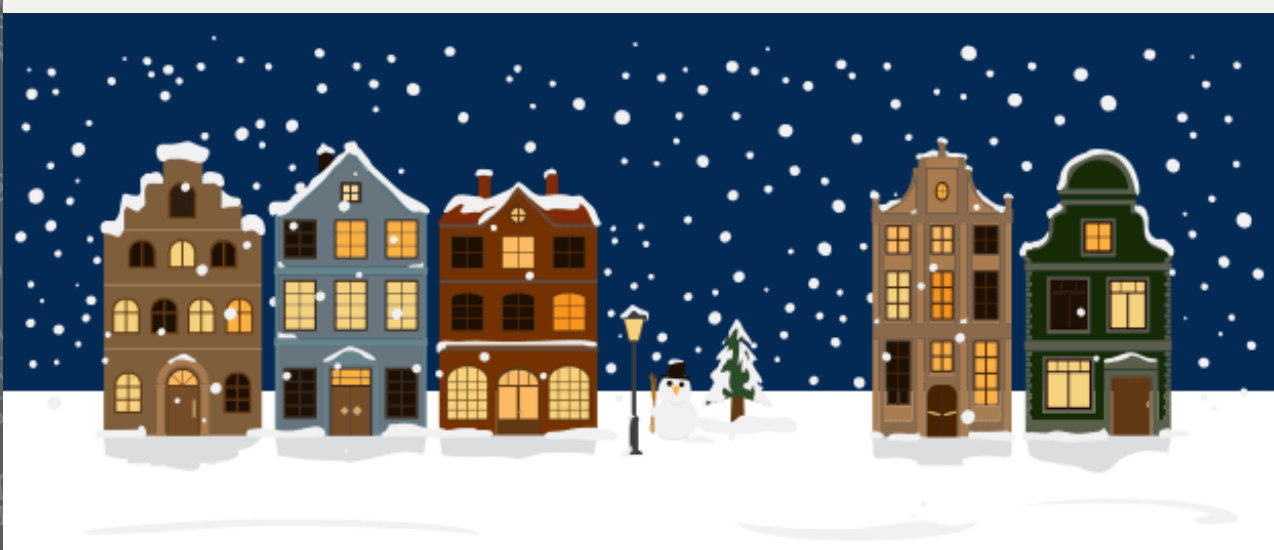
Beat using electric mixer, the butter and sugar until smooth, add egg, beat until fluffy (approx 2 minutes), beat in vanilla.

Gradually add in flour mixture with mixer on low, mixing until dough is stiff. Refrigerate wrapped for at least 1 hour and up to 3 days.

Preheat oven to 350°

On a floured smooth surface, roll out dough (1/4 inch), cut into shapes, refrigerate until firm, sprinkle with sugar if desired, bake until golden brown, cool on rack, cool and frost.

## MY BOG



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