



Rockwell Collins Craft Club September 2017

I thought I'd give you a break from my American Gothic collection and give you a bit of Snoopy. It's been a busy month, so I don't have a lot of time to spend on this


newsletter. Will try to do better next month. Getting ready to be a First Time Grandma . . . Sooooo excited :)

☀ I have received official communication regarding our meeting place, and it's not the news we had hoped for. We will NOT be allowed to use the Main Plant Cafeteria anymore. But they did offer an alternative, and that is a cafeteria in Building 131. We will still meet at the church this month so we can talk about it and I can explain in detail how to find the new place. I will get it reserved for October, which is our Bingo/Pizza meeting.

So again for this month, we will remain at the church.

- ☀ Our craft project this month is still a bit undecided, due to a supply issue, so it will be a surprise for you on Wednesday!
- ☀ Our Glow in the Dark Fairy Lights jars were pretty easy to paint, but I feel the quality of the "glow in the dark" was not what it should be for the price we paid for the paint. Any opinions?
- ☀ **Our meeting location & time:** We will be meeting at 4:30 at Jean Strait's church. **Kenwood Park United Methodist Church, 175 34th Street NE.** Park in the parking lot that is on 34th Street and come in that door. We will meet on the lower level in the large room. There is an elevator if you have trouble with stairs.
- ☀ **It appears that the Rockwell Craft Fair this year is still up in the air. If you received any emails about a Hiawatha location, that is not working out.** Contact Jan O'Brien at 377-8111 if you have any questions and are interested.

This Month at a Glance

Next Meeting: Wed September 20 at 4:30 Kenwood Park Methodist Church 175-34th St. NE	
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Happy Birthday!	
September	
6th	— Jan Berridge
18th	— Kim Miller
October	
2nd	— Sue Viall
7th	— Jan O'Brien
9th	Janet Baumgardner
9th	— Darlene Ozburn
18th	— Gloria Waltke
20th	— Suzy Baxa
23rd	— Michelle Bell



I saw this one on Facebook:

Snickerdoodle Apple Cobbler

1/2 cup softened butter
1/2 cup shortening (I used butter flavored Crisco)
1 1/2 cups sugar
2 eggs
1 TBSP vanilla
2 3/4 cups flour
2 tsp cream of tartar
1 tsp baking soda
1/2 tsp salt
cinnamon-sugar mixture (1/2 cup sugar + 2 TBSP cinnamon)
2 20-oz cans apple pie filling
caramel sauce, for topping (see my recipe for [the BEST Homemade Caramel Sauce here!](#)) See next page for caramel sauce recipe. Or buy some!

Preheat oven to 425 degrees F. Spray a [9×13 glass pan](#) with non-stick cooking spray.

With a [hand mixer](#), cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt.

Take about 2/3 of the snickerdoodle dough and press it flat into the bottom of the 9×13 pan, pressing against the edges so that they rise just a bit around the sides of the pan. Sprinkle half the cinnamon sugar mixture on top of the dough. Spread both cans of apple pie filling over the dough, making sure it extends to all sides. Take the remaining cookie dough and crumble it with your fingers, placing small pieces covering the top of the apple pie filling. It won't completely cover it, but it will be close. Sprinkle the remaining cinnamon-sugar mixture on top.

Cover cobbler with foil. (I sprayed the side that would be touching the cobbler with non-stick spray.) Bake at 425 degrees F for 40 minutes. Remove foil and bake another 10 minutes.

Let cool for 10 minutes and serve, topped with caramel sauce if desired. Or a [scoop](#) of vanilla ice cream and then caramel sauce. Mmmmm!

This recipe for caramel sauce has been in my husband's family for as long as I've known them. This recipe is the real deal- heavy cream and butter give it a delicious flavor that's irresistible. It's not difficult to make and there's no candy thermometer required. It's perfect drizzled over ice cream, on top of cakes, cookies- you name it! This caramel sauces firms up when cool, so it's also great for coating pretzels, apples, etc.

The Best Homemade Caramel Sauce

- 2 cups granulated sugar
 - 1 cup packed brown sugar
 - 1 cup corn syrup
 - 1 cup evaporated milk
 - 1 pint (2 cups) heavy whipping cream
 - 1 cup salted butter (2 sticks)
- 1 1/4 teaspoons vanilla



Take your time, don't live too fast.
Troubles come but they will pass. ~Lynyrd Skynyrd



Be yourself; everyone else is already taken. ~Oscar Wilde

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