## DeCaro 285 German Oaks Drive #4 • Cordova, TN 38018 Lana Fowler, ABR®, GRI, Vice President Direct: (901) 550-1013 Office: (901) 761-5396 Email: lana@decarohomes.com www.decarohomes.com 2025 Recipe Calendar A Gift For You

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## The Frontside Features a Larger Calendar New Backside with Easy to Read Instructions

**Front** 

Cherry Bars Delight

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20 21 22 23 24 25 26

28 29 30 31

1 2 3 4 5

8 9 10 11 12

## **Front**



**Rich Fudge Brownies** 

FEBRUARY 2025

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10 11 12 13 14 15

16 17 18 19 20 21 22

24 25 26 27 28





















Herb-Baked Codfish

15 16 17 18 19 20 22 23 24 25 26 27

SEPTEMBER 2025

8

21



**Back** 

Cherry Bars Delight

Instructions: Heat oven to 350°. Grease an 11" x 7" pan. In a large bowl, beat butter and powdered sugar with an electric mixer until pale and fluffy. Add 1 egg and almond extract. Fold in flour and baking powder. Mix on low until smooth. Spread dough over the bottom of

the pan, and then spread cherry pie filling over dough to edges of pan. Roll prepared pie crust into a thin rectangle, and cut into

pair. Troit prepared pre-class mile a lami recampe, and extinct 1,72° strips. Place strips in a loose lattice pattern over pie filling. Beat 1 egg, and brush over crust strips. Bake for 30 minutes or until top is golden. Allow to cool. Makes 12 bars.

Ingredients:





Salt-N-Vinegar Wings

Instructions: Preheat oven to 400°. Pat chicken dry, Add sa pepper, oil, and toss well. Arrange wings on a wire rack on a baki sheet and bake for 35-40 minutes, flipping them over halfw through. In a large bowl, combine the remaining ingredients and well. Transfer wings to bowl and coat with sauce. Return wings to wir rack, and broil on high for 2 minutes per side until crispy.



Almond Cheesecake Bars

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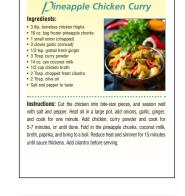
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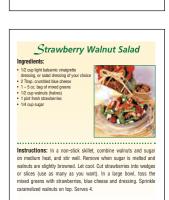
\_Almond Cheesecake Bars

Instructions: In separate bowls, combine each chocolate with 2 Tbsp. shortening, and melt in microwave for 60 seconds. Stir and heat every 30 seconds until chocolate is smooth. Let cool a little but keep warm. Insert a stick into a piece of forzen cheesecake, and tip into the chocolate. Twirl to remove excess. Quickly sprinkle nuts on all sides. Place on wax paper, and transfer immediately to the freezer to set. Makes 6.

Ingredients: 2 – 5 oz. bags almono (toasted and chopped
2 cups semi-sweet ch
2 cups white chocolat

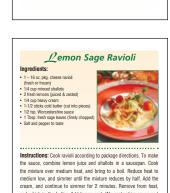








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and whisk in the butter. Add lemon zest, Worcestershire sauce and chopped sage leaves. Pour sauce over ravioli, and season with salt

and pepper to taste.

