

Favorite Holiday Recipes

Christmas Cranberry Coffee Cake

Presented by Kim

Perfect for Christmas Morning

Ingredients

- 1 can whole berry cranberry sauce
- Butter Mixture
 - 1 stick butter
 - 1 cup sugar
 - 2 egg
 - 1 cup sour cream
 - 1 cup pecans or walnuts (optional)
 - 1 teaspoon almond extract
- Flour Mixture
 - 2 cups flour
 - 1 teaspoon baking soda
 - ½ teaspoon salt

Directions

Preheat oven to 350°. In a bowl combine Butter Mixture. In another bowl combine Flour Mixture. Combine butter and flour mixtures by adding flour mixture half at a time, until fully blended. Pour half of batter into greased bundt pan. Spread half of cranberry sauce evenly around the batter. Top with remaining half of batter, followed by remaining half of cranberry sauce.

Bake for 45 – 55 minutes. Immediately remove from cake pan and place on rack to cool.

Baked Stuffed French Toast

Presented by Mark A.

Ingredients

- 1 loaf of dense bread. Crust removed, optional
- 2 cups jam or pie filling of choice
- ½ lb cream cheese
- 6 large eggs
- 2 tsp vanilla
- ½ tsp cinnamon (or more to taste)
- 1 cup milk

Directions

Layer the bottom of a greased 9x13 baking pan with slices of bread. Spread jam or pie filling of choice evenly over every slice of bread. Distribute 1/8 inch slices of cream cheese over bread. Add another layer of bread. In a separate bowl, combine all eggs, milk, cinnamon and vanilla, beat together. Pour egg mixture over bread. Cover and soak in refrigerator overnight. Bake at 375° for 1 hour.

Impossible Pumpkin Pie

Presented by Tracy

Makes its own crust!

Ingredients

- ¾ cup sugar
- ½ cup bisquick (baking mix)
- 2 T. butter
- one 13 oz. can evaporated milk
- 2 eggs
- one 16 oz. can pumpkin
- 2 1/2 tsp. pumpkin pie spice
- 2 tsp. vanilla

Directions

Heat oven to 350°. Grease pie plate. Beat all ingredients until smooth one minute in blender on high or two minutes with hand beater. Pour into plate.

Bake until knife inserted in center comes out clean, 50 - 55 minutes.

Peanut Butter Cookies

Presented by Paul

Yield - Makes about 30 cookies

Great activity to do with children or grandchildren.

Ingredients

- 1 cup peanut butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- ¼ cup chocolate chips (optional)

Directions

In a large bowl, stir together peanut butter, sugar, egg, vanilla extract and chocolate chips (optional) until combined; shape dough into 1-inch balls. Place balls 1 inch apart on ungreased baking sheet, and flatten gently with tines of a fork. Bake at 325° for 15 minutes or until golden brown. Remove to wire racks to cool.



Meet the Crew
Matthew Pavao

Matthew Pavao is a 20-year veteran who joined our team in July 2017. He brings more than 35 years of experience to One Stop Home Repair in demolition, light remodeling and painting.

He lives in Orono with his wife of 24 years. Together, they own Starwalk Stables on 437 Main Street in Orono.

From the start, Matt felt he would fit in well at One Stop Home Repair because he enjoys helping people maintain and repair their homes.

Matt earned most of his trade qualifications during his time in the United States Coast Guard. He also attended Michigan Technological University in Houghton, Michigan and The University of Maine in Orono. In addition to his coast guard and college education, he remodeled the 3 properties he used to own. Co-owning and maintaining Starwalk Stables has given him experience as well.

In his spare time, Matt helps his wife with Starwalk Stables. Matt is also a professional guitarist. He plays in 2 bands and writes his own music.

Green Energy

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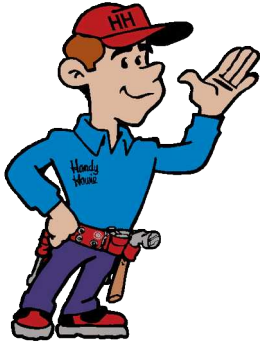
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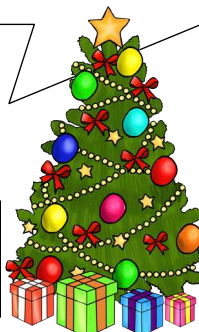
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Have a Safe and Wonderful and Holiday Season



Ask Handy Howie

12 Tips For a Safe Holiday Season

1. Discard broken or frayed holiday lights.
2. Turn off holiday lights when you aren't home and at the end of the day.
3. Purchase a freshly cut tree. Keep it watered and away from candles.
4. Make sure your artificial tree is labeled "fire resistant".
5. Avoid burning gift wrap in the fireplace. It can burn unpredictably.
6. Don't connect more than one extension cord.
7. Only climb safe ladders while hanging lights.
8. Don't use gas fireplaces if glass is broken. Hire a specialist to repair it.
9. Test your smoke alarms.
10. Make sure candles are mounted securely to their holders.
11. Holiday trees should be away from heat sources and fireplaces.
12. Place breakable ornaments high, where pets and children can't reach.



Photograph of the Month



The stockings were hung in hopes that the holiday spirit will spread through the landscape and bring cheer and joy to all.

Happy Holidays to all and to all a Happy New Year!

**Everyone at One Stop Home Repair would like to thank you
for your loyalty throughout 2017.**

Heat Pumps Now Available



Photo: Daikin



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