

Cedar Blue Newsletter December 2020



Welcome all new
property owners to
Cedar Blue....



Christmas Sugar Cookie Bars



For the sugar cookie bars:

- 1-stick (1/2 cup) of salted butter softened
- 1-cup sugar
- 1-egg
- 1-tsp vanilla
- 2-cups all-purpose flour
- 1-tsp baking powder
- ¼-cup festive sprinkles



For the frosting:

- 2-cups powder sugar
- 1-stick (1/2 cup) salted butter softened
- 3-Tbsp cream cheese softened
- 1-tsp vanilla
- 2-Tbsp milk and additional sprinkles



Preheat the oven to 350 degrees. Line a 9x9 baking pan with parchment paper. Beat together butter and sugar until fluffy, then beat in the egg and vanilla. Add the flour and baking powder, a little at a time, until the batter is thick. Gently stir in the sprinkles. Spread the batter into the baking pan. Bake for 20 minutes or until golden brown. Once the cookies are finished baking allow to fully cool. Once the cookies are cooled, carefully lift the sides of the parchment paper and pull the whole cookie bar out of the baking pan. Blend together the powder sugar, butter, cream cheese, vanilla and milk. Spread frosting generously on top of the cookie bar and add additional sprinkles. Let the frosting set 1 hour. Cut into squares and serve.



Cedar Blue Office Information

Office Hours:

8:00am – 5:00pm Tuesday – Saturday
Lunch 12:00pm – 1:00pm

CLOSED SUNDAY-MONDAY

Should payments be due on a day
the office is closed, staff will be in
the office to take payments.

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Antipasto Squares

Cooking Spray
2-8oz tubes of Crescent dough
¼ lb. Pepperoni
¼ lb. Deli ham
¼ lb. sliced Provolone
¼ lb. sliced Mozzarella
1-cup jar sliced Pepperoncini
2-tablespoons Extra-Virgin olive oil
1/4 cup grated Parmesan
1-teaspoon Oregano
(Marinara sauce for dipping)

Preheat oven to 350 degrees and grease with cooking spray a 9x13 glass baking dish. Place once unrolled can of the crescent dough in the glass baking dish and pinch together the seams. Place in oven and bake 10 minutes to prevent the bottom layer from becoming soggy. Let cool. Next, layer the pepperoni, ham, provolone, mozzarella and pepperoncini. Use paper towels to pat dry the ham and pepperoncini before adding to the layers. Unroll remaining tube of crescent dough and place on top. Brush oil all over the top of the dough; then sprinkle with the Parmesan and oregano. Bake until golden brown and cooked through, about 25 minutes. If the dough is browning too quickly, cover with foil. Let cool at least 15 minutes before slicing into squares.



The Cedar Blue office will close for the Christmas holiday at 12:00noon on Wednesday, December 23, 2020. The office will re-open on Saturday, December 26, 2020 at 8:00am. Should any emergency come about, call the office and listen to the message for further instructions. Thank you.



Classic Pecan Pie

1-cup Karo light corn syrup
3-eggs
1-cup sugar
2-tablespoons butter, melted
1-teaspoon vanilla extract
1-1/2 cups of chopped pecans
1-9" unbaked or frozen deep dish pie shell

Preheat oven to 350 degrees. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust. Bake on center rack of the oven for 60-70 minutes. Place pie on cookie sheet in the oven to prevent possible overflow. Cool for 2 hours on wire rack before serving. Tap center surface of pie lightly – it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is overbrowning, cover edges with foil.

Interesting Facts.....

Almost 28 sets of LEGO are sold every second during the Christmas season.

More than 3 billion Christmas cards are sent in the United States every year.

Alabama became the first US state to declare Christmas a legal holiday in 1836 and Oklahoma was the last state to declare as a holiday in 1907.

