



**May the Good things in life be yours in abundance not only at
Thanksgiving
but throughout the coming year.**

*Psalm 28:7
Psalm 95:2-3*

May you and your family be blessed this Thanksgiving

***Happy Thanksgiving
Dixi & Gary
Brenda, Darcy, Paulette & Tanya
And CoCo.***

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Hope you enjoy trying some of our Special Thanksgiving Family Recipes.

Easy Pumpkin Dinner Rolls

Ingredients:

4 cups Bread flour	2 tsp Pumpkin Pie Spice
3 tsp Fast-Action Yeast	¾ cup Canned Pumpkin Puree
2 tsp Salt	2 large Eggs
5 tbsp light Brown Sugar (packed)	½ cup Whole Milk
3 tbsp Unsalted Butter (softened)	¼ cup Water

MAKING THE DOUGH (25 MINUTES +1 HOUR RISING)

- Pour the milk and water into a small saucepan and set over medium heat, stirring occasionally. Once it begins to steam, remove it from the heat and let it cool until it's 115 F.
- Put the flour into the bowl of a stand mixer. Add the salt and yeast on opposite sides of the bowl, then stir in each one with your finger.
- Dump in the brown sugar, softened butter, and pumpkin pie spice. Mix with the paddle attachment on low speed until blended.
- Add the pumpkin puree, eggs, and half of the milk mixture. Stir on medium-low speed until all the flour is mixed in, gradually adding enough of the liquid to make a sticky dough.
- Switch the attachment to a hook and knead for 5 minutes on medium-low speed. The dough should be smooth and stretchy, in addition to passing the windowpane test. Test it by breaking off a lump and stretching it between the thumb and forefinger of each hand to create a windowpane shape. If the dough is translucent in places without breaking, then it's kneaded enough. If not, knead for a minute longer and check again.
- Form the dough into a ball, place back in the bowl, and cover tightly with plastic wrap. Let it rise in a warm place until doubled in size, about 1 hour.

Easy Pumpkin Dinner Rolls continued

SHAPING (20 MINUTES + 45 MINUTES RISING)

- Lightly butter a 9 by 13-inch cake pan.
- Once the dough has risen, turn it out onto a floured surface and punch it down all over to knock out the pockets of gas.
- Divide into 12 equal pieces, using a kitchen scale for accuracy, then roll each piece into a tight, smooth ball.
- Space them evenly in the pan, then cover with a piece of buttered plastic wrap. Let the buns rise in a warm place until their sides are touching and the dough springs back when gently poked with a fingertip, about 45 minutes.
- About 10 minutes before they are done rising, preheat the oven to 375 F.

BAKING (15 MINUTES)

- Bake at 375 F for 15 minutes, until they are browned on top and have an internal temperature of 190 F.
- Immediately transfer the rolls to a wire cooling rack and let them cool for 5 minutes before serving.

TIPS

Be sure to use bread flour and knead until the dough passes the windowpane test to ensure the best texture and rise.

Use canned pumpkin puree instead of homemade; it contains less water than homemade does.

Roll the buns tightly to get the best-looking shape.

Create a warm place for the bread to rise by placing the dough in a cold oven. Put a casserole dish filled with boiling water on the shelf underneath it. The steam will warm the interior of the oven, encouraging the yeast to work.

These pumpkin dinner rolls can be either sweet or savory. Try serving them with cinnamon butter or garlic herb butter.

From the Kitchen of Darcy Carr

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Blooming Apples

Ingredients:

Cooking Spray	4 apples
3 tbsp. melted butter	8 chewy caramel squares
1 tbsp. packed brown sugar	
1 tbsp. granulated sugar	Caramel, for drizzling
½ tsp. ground cinnamon	Breyers Vanilla ice cream, for serving

Directions:

- Preheat oven to 375 and grease a medium baking dish with cooking spray. In a small bowl, whisk together butter, sugars, and cinnamon.
- Slice top off of each apple then use a melon baller (or a teaspoon) to scoop out core. Using a paring knife, make two circular cuts in apple. Place apple cut side down on a cutting board and slice crosswise, being careful not to cut through the core.
- Place cut apples in a small baking dish. Fill each apple with two caramel squares, then brush melted butter mixture on top. Bake until the apples are tender, about 30 minutes.
- Serve warm with ice cream and drizzle with caramel.

From the Kitchen of Brenda Arsenault