



Effie
Dimou
Sales Representative



Helen
Pavolopoulos
Sales Representative

Merry Christmas & Happy New Year!

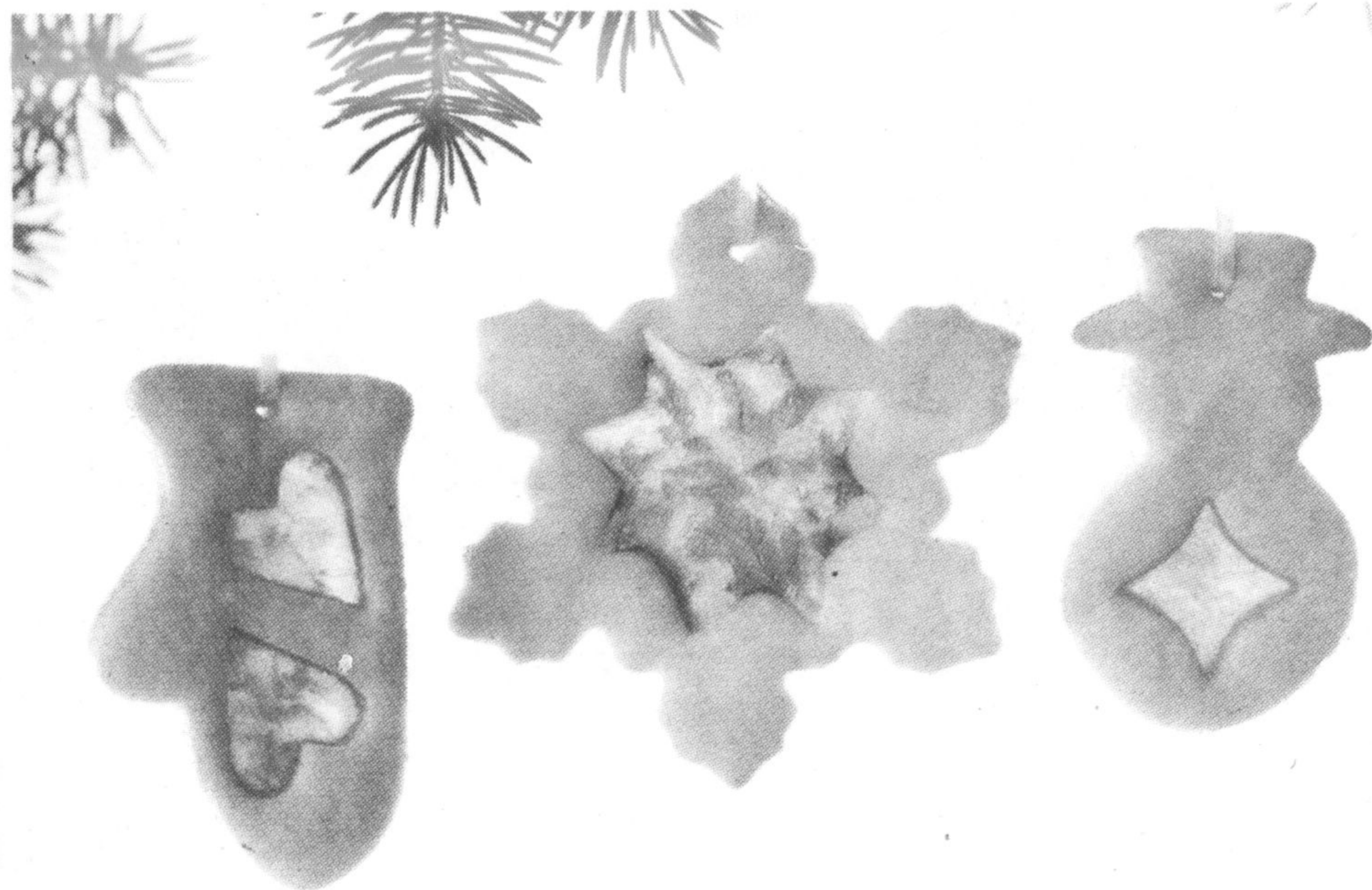
Wishing all our family, friends and clients a wonderful holiday season! All the best for 2011!

RE/MAX

Realty Services Inc., Brokerage

(905) 456-1000

Independently Owned & Operated



Kids Get Creative in the Kitchen with Candy Canes

Despite being a holiday classic since the 17th century, candy canes aren't just for hanging on trees anymore.

Ingredients:

- box (128 g) coarsely crushed Allan Fruit Buddies, any flavour
- 1 cup (250 mL) granulated sugar
- 3/4 cup (175 mL) butter, softened
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) all-purpose flour (approx.)
- 1/2 tsp (2 mL) baking powder
- Pinch salt

This festive season Allan Fruit Buddies candy canes are giving holiday sugar cookies a makeover. Find more creative candy cane recipes at www.canadasfavouritecandycane.com.

Stained Glass Holiday Cookies

Directions:

Beat sugar with butter, on medium speed, until light and fluffy. Beat in egg and vanilla until incorporated. Stir flour with baking powder and salt. Mix the flour mixture into the butter mixture, in two additions, just until combined. Knead dough lightly until smooth. Divide dough into two equal portions and form into disks. Wrap disks in plastic wrap; chill for 30 minutes.

Preheat oven to 375°F (190°C). Roll the dough out, on a lightly floured surface, 1/4-inch (5 mm) thick. Use holiday cookie cutters to cut out cookies. Arrange cookies, at least 1-inch (2.5 cm) apart, on parchment-lined baking sheets. Use smaller cutters or a paring knife to cut out shapes from the centres of the cookies (leave at least 1/4-inch (5 mm) borders around interior shapes).

Fill the cut-outs with candy cane pieces but don't overfill. Bake for 8 to 10 minutes or until golden around the edges and candy centres are evenly melted. Cool cookies completely on the baking sheet before lifting to allow centres to set. Cookies can be stored in an airtight container for up to 5 days. Makes about 3 dozen cookies (using 3-inch/8 cm cutters).

All I want for Christmas is...



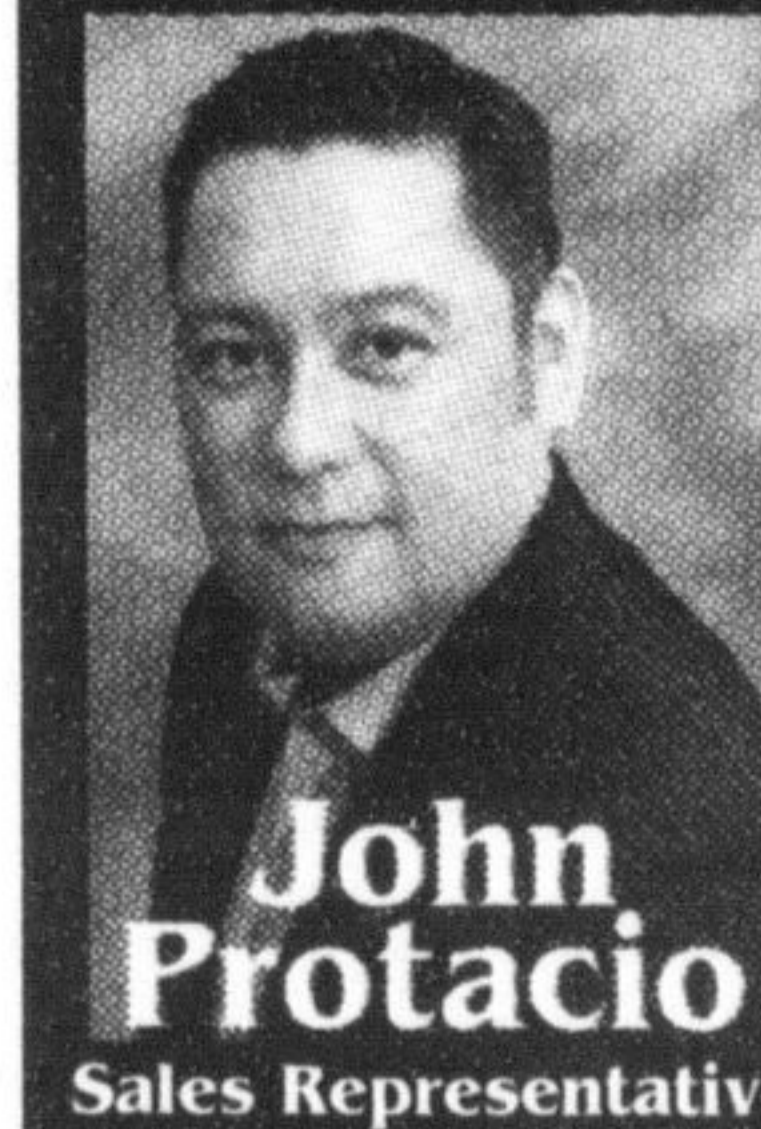
A new home & 'Best Homes' can help you make it happen!

Our local agents have the experience to locate a house that has everything on your wish list.

Best Homes Real Estate Section is published every Tuesday.

Call 905-878-2341 X212 or email

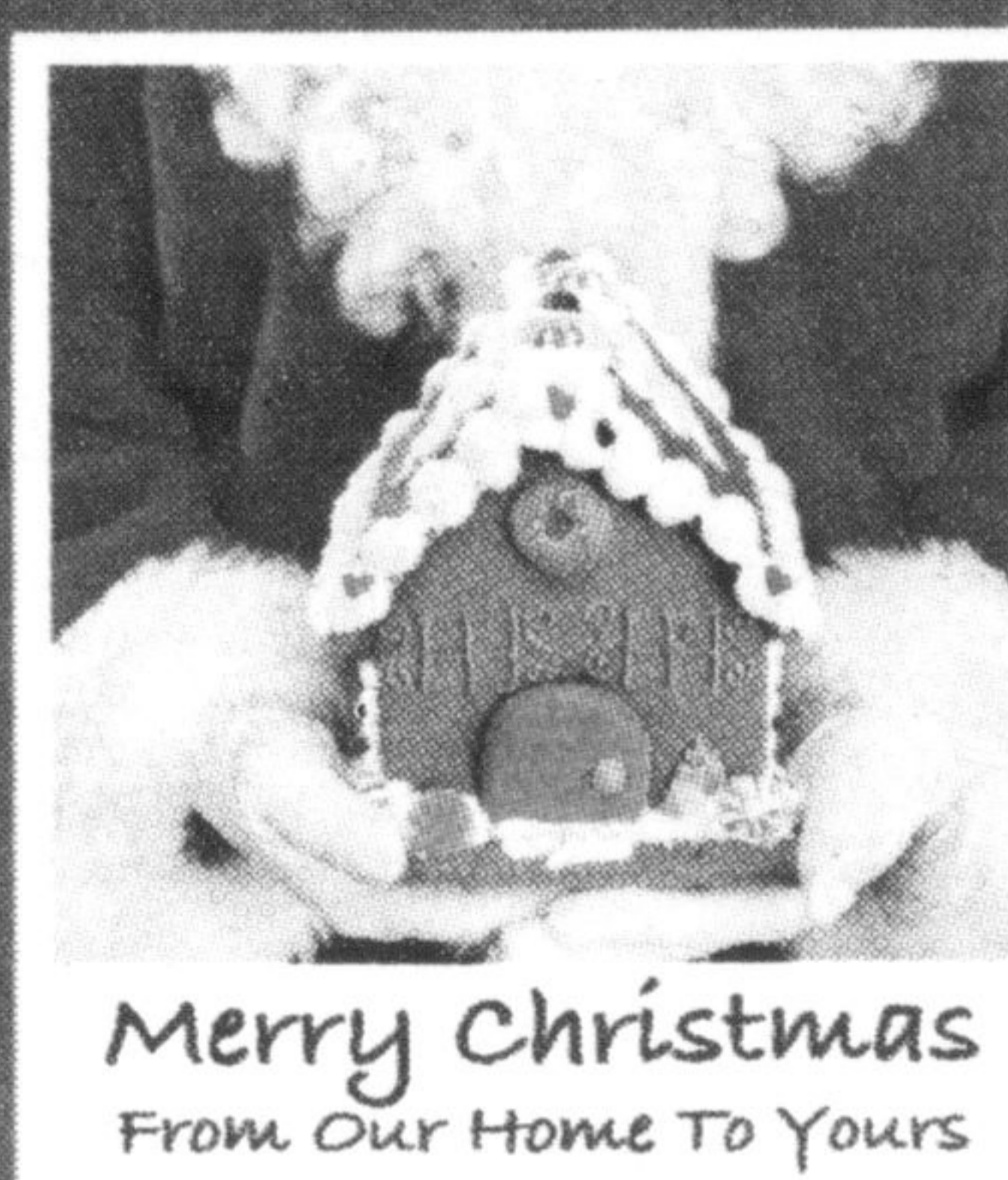
dianew@miltoncanadianchampion.com to reserve your space.



John Protacio
Sales Representative
905 858-3434
Cell: 647 309-SOLD (7653)

RE/MAX
REALTY SPECIALISTS INC.
Brokerage

6850 Millcreek Dr., Mississauga,
www.johnprotacio.com



Merry Christmas
From Our Home To Yours

Happy Holidays to you and your family & may the New Year bring you joy & prosperity!

You say SELL John says SOLD!!!!

BONUS!
APPEAR AT...
ALL Real Estate Ads
www.miltoncanadianchampion.com