

From the Director:

Holiday spirit is abundant at Canoe Brook...as I write this the Rotary Club has put together and delivered 180 gift bags to you, 1262+ Seniors from across the state will be joining our first ever virtual Holiday Bash "It's a Wonderful Life" on 12/18, shoppers have discovered our virtual Craft Fair (we have raised \$824 of our \$1000 goal). The Branford Community Foundation awarded \$5000 to our Vital Connections initiative. The tree is up, wreaths & stockings are hung, and Santa helped us deliver holiday cheer and food boxes today. Is it different, yes, but daily I am humbled by your generosity, resilience, and concern for others. I am blessed to work with a team of talented Senior Center professionals who have worked tirelessly throughout this pandemic to keep you connected, informed, fed, warm, positive, and hopeful. We are all looking forward to 2021 and welcoming you back to Canoe Brook when it is safe to do so. Until then, know we are here for you and wish you a very merry, safe, and healthy holiday. Dagmar

Vírtual Craft Fair

Limited items still available beautiful handcrafted earrings, necklaces, pendants, and handknit blankets and clothing.



Thank you to our senior artisans for their time and talent and thank you for supporting Canoe Brook Center!

Last day to shop Is Monday, 12/21

Click Here to start shopping!



STAFF DIRECTORY

Director: Dagmar 203-315-0683 dridgway@branford-ct.gov Asst.Director: Marlowe 203-315-0682 mioime@branford-ct.gov Activities: Nancy 203-315-0684 ncohen@branford-ct.gov Case Worker: Nikki 203-315-0686 nproto@branford-ct.gov Program Asst: Ellen 203-315-0687 emaron@branford-ct.gov Transportation: Blair 203-315-0681 bmckenna@branford-ct.gov



End-of-Year Edition December 14-31, 2020



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SIGN UP OR HELP OUT: FREE CHRISTMAS MEAL BASKETS FROM BRANFORD FOOD PANTRY

The Branford Food Pantry is happy to provide a turkey and groceries for a complete Christmas holiday meal to all Branford families who need a little extra help. Orders must be received by Friday, December 18.

Call (203) 315-8251 or email branfordfoodpantry30@gmail.com before December 18, 2020. Please leave your full name, address, and phone number. If you are homebound, please indicate that you need home delivery. Note: Non-registered clients must provide proof of residency.

Recipients (other than homebound) must pick up their Christmas basket on Tuesday, December 22, between 9:30 a.m. and noon at the Branford Food Pantry, 30 Harrison Ave.; lower level of Patricia C. Andriole Volunteer Services Center. Homebound recipients must have someone home to receive delivery; if you can't be home, call the Food Pantry at (203) 481-3663 to pick up or make arrangements for a friend or neighbor to receive your food.

Food Pantry: Help is Needed

If you or your business would like to help the Food Pantry with holiday baskets, send a check made out to the Branford Food Pantry to 30 Harrison Ave., Branford, CT 06405, or donate www.branfordfoodpantry.org You can also drop off holiday donations at our site Tuesday or Friday morning between 8:30 a.m. -11 am until Friday, December 18. If you have a large donation, call Jay Webb at 203 -215-3533 to make special arrangements.

FUEL ASSISTANCE

We have begun taking applications for the ENERGY ASSISTANCE PROGRAM VIRTUALLY! While we are not open to the public quite yet for face to face appointments, we are doing our applications by mail, drop-box, email and telephone. The Guidelines are: monthly gross \$3,137 (household of 1) and \$4,102 (household of 2) Homeowners were allowed \$15k in liquid assets, renters \$12K. If you applied with us last year and heat with a deliverable fuel you will should have already received a letter – if you haven't, please contact us. (No deliveries until Nov 3), electric & gas heated homes letters will roll out mid-November. If you need assistance or have any questions please Call Nikki 203-315-0686 or Marlowe at 203-315-0682, or our automated Energy Hotline for prerecorded information 203-315-0610

HELP WITH PURCHASE OF DISPOSABLE UNDERGARMENTS

More than 25 million people in the U.S. suffer from loss of bladder control. If you wear disposable undergarments, you may be eligible for a one-time grant funded by the Branford Community Foundation, up to \$100, to help with the cost of these products. To be eligible, the income/asset guidelines are \$36,171 single or \$47,300 married. For a confidential screening to see if you qualify, contact Marlowe at 203-315-0682 or Nikki at 203-315-0686.

Coronavirus Info and Updates

Branford like the rest of the State is seeing a rise in the number of cases and we want you to stay safe and healthy. Did you know you there is an app that will notify you if you have been exposed? Ctrl Click here for details and information:

Covid Exposure Notification App. For numbers of cases in Branford and other towns CTRL click here: Covid cases by town. For Public Health guidance including where to get tested CTRL click here: East Shore District Health Department

MEAL DELIVERY

Canoe Brook's congregate lunch program is temporarily a delivery or pick-up process. Lifebridge Community Services offers a care package of five prepared, frozen meals for seniors that Canoe Brook staff will deliver to your door. If you would like to be included in delivered meals, please call Blair (203) 315-0681.

FREE WASHABLE FACE MASKS

Specify ladies/men's style.
Contact Blair at 203-315-0681 or email
bmckenna@branford-ct.gov



TRANSPORTATION

Regional Rides Program (RRP) through the Greater New Haven Transit District offers door-to-door rides to seniors age 60+ with or without a disability. Rides are available to/from the following towns: Bethany, Branford, East Haven, Hamden, New Haven, North Branford, North Haven, Orange, Wallingford, West Haven and Woodbridge. Must complete an application.

Visit: www.gnhtd.org/get-started or call (203) 288-6643.

From THE FRIENDS OF THE BLACKSTONE LIBRARY

THIS YEAR GIVE THE GIFT OF READING. Shower your friends and family with books instead of snow for the holidays, and at the same time benefit the Blackstone Library. The Friends of the Blackstone has launched its new 'Virtual Book Cart', an easy way to obtain 'newish' books, mostly fiction – in both hardcover and trade paperback format, at nominal prices (\$3 for hardcover and \$2 for trade paperback). Also included will be some limited newer nonfiction and some popular fiction titles for your wish list. Click for more information!

FUN FACT: Did you know you can access a variety of magazines through the

library? Click here to get started!



WEEK AT-A-GLANCE

Join on your phone, tablet or computer. Sign up with Nancy, who will provide you with a Zoom Meeting link i.d. and password or designated call-in number.

Contact Nancy at 203-315-0684 or ncohen@branford.ct-gov.

Monday	<u>AEROBICS</u> WITH LAURA 8:30 -9:15 AM ZINGO 12:30 PM Play 6 bingo games and a chance to win a prize!
12/14	ANNUAL GENEALOGY CHRISTMAS VIRTUAL LUNCHEON 2:00 PM
Tuesday 12/15	INTRODUCTORY/BEGINNER <u>YOGA</u> WITH LYNDA 8:30-9:30 AM HOLIDAY AND FOLK SING-A-LONG 10:00-11:00 AM (PG 9) VIRTUAL DREIDEL GAME 11:30 AM (PG 9) THE DISCUSSION GROUP 12:20 PM BOOK CLUB DISCUSSION: SUCH A FUN AGE 1:30 PM VIRTUAL TRIP: Ellis Island-1:45 PM (PG 7) BEGINNER TAI CHI WITH SUZANNE 2:30-3:30 PM
Wednesday 12/16	AEROBICS WITH LAURA 8:30-9:15 AM TRIAD: THE GIFT OF HOLIDAY SAFETY DURING THE COVID L9 PANDEMIC 11:00 AM SNOWFLAKE CARD CRAFT ONLINE WITH NANCY 1:30 PM
Thursday 12/17	INTERMEDIATE/ADVANCED <u>YOGA</u> WITH LYNDA 8:30-9:30 AM INDOOR <u>WALKING</u> FITNESS 9:00 AM HOOK N NEEDLE CLUB 10:00 - 11:00 AM A casual chat with friends as you work on your particular craft project! WATERCOLOR THURSDAYS CLASS 1:00 PM Contact Nancy for a list of supplies needed. VIRTUAL TRIP: NEGRO LEAGUES BASEBALL -1:45 PM (PG 7) ADVANCED TAI CHI WITH SUZANNE 2:30 PM
Friday 12/18	AEROBICS WITH LAURA 8:30 -9:15 AM STATEWIDE SENIOR CENTER HOLIDAY BASH 1:00-2:30 PM HAPPY HOUR HOLIDAY TRIVIA 3:30 PM-4:30 PM

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Join on your phone, tablet or computer. Sign up with Nancy, who will provide you with a Zoom Meeting link i.d. and password or designated call-in number.

Contact Nancy at 203-315-0684 or ncohen@branford.ct-gov.

Monday 12/21 AEROBICS WITH LAURA 8:30 -9:15 AM

ZINGO 12:30 PM -- Play 6 bingo games and a chance to win a prize!

Tuesday 12/22

INTRODUCTORY/BEGINNER <u>YOGA</u> w/ LYNDA 8:30-9:30 AM THE DISCUSSION GROUP 12:20 PM BEGINNER TAI CHI WITH SUZANNE 2:30-3:30 PM

Wednesday 12/23

AEROBICS WITH LAURA 8:30 -9:15 AM

CHRISTMAS AROUND THE WORLD 10:00 AM (PG 9)

Thursday 12/24 INDOOR WALKING FITNESS 9:00 AM

Canoe Brook office closing at 12:00 NOON



SENIOR CENTER CLOSED FRIDAY, 12/25

Merry Christmas from all of us at Canoe Brook Center

WEEK AT-A-GLANCE

Join on your phone, tablet or computer. Sign up with Nancy, who will provide you with a Zoom Meeting link i.d. and password or designated call-in number.

Contact Nancy at 203-315-0684 or ncohen@branford.ct-gov.

Monday 12/28

AEROBICS WITH LAURA 8:30 -9:15 AM

ZINGO 12:30 PM -- Play 6 bingo games and a chance to win a prize!

Tuesday 12/29 INTRODUCTORY/BEGINNER YOGA WITH LYNDA 8:30-9:30 AM

THE DISCUSSION GROUP 12:20 PM

BEGINNER TAI CHI WITH SUZANNE 2:30-3:30 PM

Wednesday 12/30

AEROBICS WITH LAURA 8:30-9:15 AM

RING IN THE NEW YEAR 11:55 AM SHARP! (PG 9)

Thursday 12/31 INTERMEDIATE/ADVANCED <u>YOGA</u> WITH LYNDA 8:30-9:30 AM INDOOR WALKING FITNESS 9:00 AM

CANOE BROOK OFFICE CLOSING AT 12 NOON AND WILL BE CLOSED NEW YEAR'S

HAPPY NEW YEAR!!



USING ZOOM

You will need a computer, smarphone or tablet. Follow this link for simple steps to getting started: https://youtu.be/9isp3qPeQoE

More helpful links: Zoom Basics Part 1- What is Zoom?

Zoom Basics Part 2- How to join a meeting

Zoom Basics Part 3- Navigating a Zoom Meeting & Etiquette

Shared by Groton Library

VIRTUAL TRIPS FROM SENIOR LEARNING NETWORK

SIGN UP BY 12/14: emaron@branford-ct.gov for the Zoom Meeting Link I.D.

Enjoy a slice of America each week, all from the safety and comfort of your home! All trips are LIVE on Zoom and you'll be joined by seniors across the country!

These "trips" are quite popular, so please adhere to the following guidelines from SLN:

- SPACE IS LIMITED, SO SIGN UP EARLY.
- Stay muted unless otherwise instructed. Those who interrupt the program by leaving on mics will be placed back into the waiting room. (It is very distracting to the presenter and other participants)
- Latecomers will not be let in to the program after the start of the program.
- Please display your name in Zoom room (first name is fine).



A VISIT TO ELLIS ISLAND

Tuesday, December 15 1:45 pm

Prior to 1890, individual states, rather than the Federal Government, regulated immigration in-

to the United States. Castle Garden (now Castle Clinton), located in the Battery of Manhattan, served as the New York State immigration station from 1855 to 1890. Approximately eight million immigrants passed through its doors, mostly from Northern European countries; this constituted the first large wave of immigrants to settle and populate the U.S. Ellis Island may not appear large on a map, but it is an unparalleled destination in United States history. After welcoming more than 12 million immigrants to our shores, Ellis Island is now a poetic symbol of the American Dream.

DISCOVER GREATNESS: NEGRO LEAGUES

OFFERED BY: YOGI BERRA MUSEUM AND LEARNING CENTER

Thursday, December 17 1:45 pm

Celebrate the 100th Anniversary of the Negro Leagues by exploring the Yogi Berra Museum & Learning Center's newest exhibition, DISCOVER GREATNESS: An Illustrated History of the Negro Leagues Baseball. This program displays the remarkable col-



lection of vintage photographs on loan from the Negro Leagues Baseball Museum in Kansas City. Highlights will include a slide-show, video clips about the Negro Leagues, and an augmented reality experience that brings the exhibition to vivid life.

\mathbf{H} FUN



Monday, December 14 2:00 PM

GENEALOGY GROUP ANNUAL CHRISTMAS VIRTUAL LUNCHEON

While this event must happen remotely this year members can still celebrate the holiday spirit together. Members will share ethnic dishes of their heritage on screen as well as stories of their family's holiday traditions. A wonderful multi-ethnic gathering of friends and their treasured traditions. Newcomers are welcome to join in and share their dishes and traditions.

Email Nancy for the Zoom link ncohen@branford-ct.gov





Holiday and Folk Songs

Sing-A-Long with Peter Craig

<u>Tuesday, December 15</u> <u>10:00-11:00 AM</u>

Peter is back for a holiday folk song sing-a-long! This is a Zoom event. The words to the songs will be shared on screen. If you are not connected to Zoom, you can call in to hear the music.

Sign up by 12/14 at ncohen@branford-ct.gov or call 203-315-0684

Virtual Dreidel Game on Zoom

Tuesday, December 15 11:30 AM

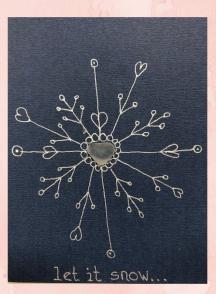


*Dreidel virtually? Yes! Join your friends online to play this fun game to celebrate the holiday. *Dreidel* game and full directions will be given prior to the game date. Prize awarded to the person with the highest score!

Contact Nancy by 12/14 at ncohen@branford-ct.gov for the Zoom link.

H

Snowflake Card Workshop



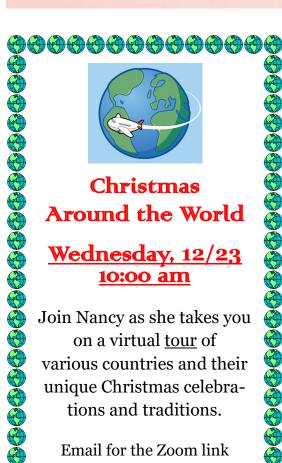
Wednesday, December 16 1:30 pm

Supplies needed: Blank notecard



Button or piece of sea glass for center of snowflake Fine-tip marker or gel pen (If you need notepaper contact Nancy to pick it up.)

Join Nancy on Zoom. Sign-up by 12/15 with Nancy at ncohen@branford-ct.gov to get the hyperlink



Wednesday, 12/23 10:00 am

Join Nancy as she takes you on a virtual tour of various countries and their unique Christmas celebrations and traditions.

Email for the Zoom link Ncohen@branford-ct.gov Happy Hour Celebration of the New Year



Wednesday, Dec. 30 11:55 AM

Ring in 2021 at 12 (noon!) with Canoe Brook friends and hosts Nancy and Ellen.

Bring on the merry with conversation, game fun and a toast to the New Year, so bring your glass of anything bubbly and join us!

Email ncohen@branford-ct.gov for the Zoom link.





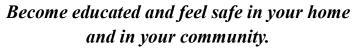
The Gift of Holiday Safety During COVID-19

Wednesday, December 16 11:00 A.M.

Zoom presentation

Angela DeLeon, Crime Prevention Specialist with People's United Bank, will speak on scams that are affecting older adults during the 2020

Protect yourself with the facts by attending this TRIAD program!







Register for this FREE program with Nancy at ncohen@branford-ct.gov by 12/15 to receive the Zoom link



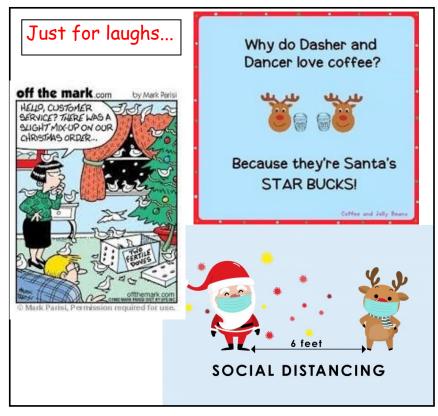


Communities have found that when law enforcement, older volunteers, and social, business and aging network professionals work together as a Triad, they are best able to address the safety needs and concerns of seniors in their communities.

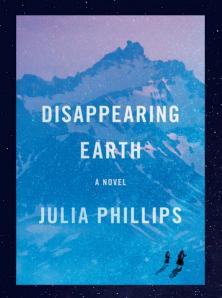


Grab-n-Go! When you are in the area of Canoe Brook, give a call to Nancy or Ellen to pick up a packet of pen-and-paper games for the month.

This month, enjoy a <u>holiday word search</u> challenge, <u>coloring page</u>, "Deals" categories, "Rest" and Relaxation, two adult <u>mazes</u> and <u>Wacky Wordies</u> with an answer key.



JANUARY BOOK CLUB SELECTION



In Disappearing Earth, Julia Phillips's cunning, masterful debut novel, we are transported to the far reaches of Russia, where two little girls have gone missing. Through luminous, sharp prose, we meet the women and girls living in the aftermath and discover the more ordinary, everyday ways they suffer trauma and fight to survive. Disappearing Earth is a poetic thriller, as propulsive and enthralling as it is profound.

Book Club discussion is on Tuesday, January 12 at 1:30 PM. Join on Zoom with your computer or phone.

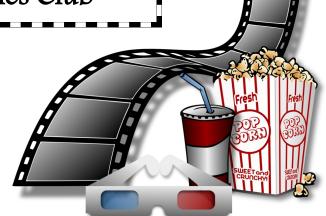
Sign up with Nancy at ncohen@branford-ct.gov



January Spotlight

Granny's Got Game

'Granny's Got Game' is a documentary feature film about a senior women's basketball team in North Carolina. These six fiercely competitive women in their seventies battle physical limitations and skepticism to keep doing what they love. The film follows them for a year as they compete for another

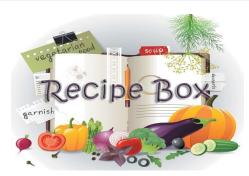


National Senior Games championship. After two decades together, these women are more than a team... they are a family.

This film can be watched anytime from the comfort of your home for FREE on Kanopy through Blackstone Library as long as you have a current library card.

We will discuss this film on Friday, January 15 at 1:30 pm

Contact Nancy at ncohen@branford-ct.gov by 1/8 to receive the Zoom hyperlink.



Please enjoy the following holiday recipes that Canoe Brook members generously shared with us.

Thank you to everyone who shared a treasure family recipe or a new recipe that may perhaps become another's family tradition.

May the holidays bring you comfort, peace and joy...and a new recipe to try!



Potato Latkes

<u>Ingredients</u>

Oil (enough to cover bottom of frying pan)

4 large Idaho baking potatoes, washed well (peeled is optional)

2 eggs

½ to 1 cup flour

Dash of salt

Food processor

Sour cream or applesauce (optional)

Directions

Crack one egg into food processor.

Dice two potatoes and gradually add them to the food processor to grate. Keep adding diced pieces until you have grated two potatoes. Pour them into a bowl and add some flour so that the consistency isn't watery. Repeat above steps with the other egg and two potatoes.

Meanwhile, heat oil in a pan. Use a large spoon and make pancakes in the pan. Flip when the edges are brown.

Once fully cooked, place on several pieces of paper towels to absorb the oil.

If desired, serve with sour cream or applesauce.





Cherry Nut Coffee Cake

<u>Ingredients</u>

3 cups flour

2 tsp vanilla or almond extract

1/2 lb or 2 sticks margarine or butter

5 eggs (room temp.)

2 cups confectioner's sugar

1 cup walnut halves

10 oz jar maraschino cherries

<u>Directions</u>

Cream together margarine and confectionary sugar. Beat eggs into mixture, one at a time, beat in vanilla. Beat in flour one cup at a time blending after each addition until very well blended.

Add cherries and walnuts and fold in by hand.

Pour into greased tube pan. Bake 1 hour and 25 minutes @ 350 F and cool on rack for 25 minutes, then invert and remove cake and continue cooling.

Cake should be golden crusted. Sprinkle top with confectioner's sugar (optional).





Cream of Carrot Soup

Ingredients

1 lb. fresh carrots, trimmed and peeled

1/2 lb. of red potatoes, cubed

2 Tbsp. butter

3/4 cup coarse, chopped onion

6 cups chicken broth

1/2 tsp. dried thyme

1 bay leaf

1 cup heavy cream

1/2 tsp. Worcestershire sauce

1/4 tsp. Tabasco sauce

salt and pepper to taste

<u>Directions</u>

Heat butter in soup pot. When melted, add onions, cook briefly, then add chicken broth.

Bring to boil, add thyme and bay leaf, simmer 35 minutes.

Remove bay leaf, put mixture into a blender and blend just enough to have some bits. If you prefer it smoother you can puree.

Put back into pot, on low heat so cream doesn't curdle and add 1 cup heavy cream, Worcester sauce, Tabasco sauce, salt, pepper, and thyme to taste.

Thanks to Carol Jones





Forgotten Cookies

Ingredients

2 egg whites

1/2 tsp. cream of tartar

3/4 cup sugar

1/2 tsp. vanilla

1 1/2 cups semi-sweet chocolate chips

Pinch of salt

Directions

Heat oven @ 375 degrees for at least 15 min.

Beat egg whites until frothy.

Add salt and cream of tartar. Beat until stiff. Continue beating while adding sugar, 1 tbsp. at a time. Add vanilla and beat until glossy. Add chips.

Drop by spoonfuls on greased cookie sheets. Just as you put the cookies in the oven, turn off the heat. Let stay in oven overnight. Do not open oven for at least 5 hours.

Variations: substitute peppermint flavoring for vanilla; use 2-3 drops of red or green food coloring, if desired.





Bachelor Button Cookies

Ingredients

1 cup margarine

1 cup sugar

2 Tbsp. milk

1 Tbsp. vanilla

2 1/2 cup all-purpose flour

3/4 cup chopped maraschino cherries

1/2 cup chopped walnuts

3/4 cup coconut

Directions

Preheat oven to 375.

Cream margarine and sugar.

Beat in vanilla, milk, cherries, walnuts, and coconut.

Mix in flour.

Roll into 1" balls.

Place on ungreased cookie sheet or line with parchment paper.

Bake for 12 mins.





Cranberry-Pineapple Mold

<u>Ingredients</u>

1 can 20 oz crushed pineapple (drain and save all the juice)

1 package 6 oz Jello (I like Black Cherry but I have also made it with strawberry)

1 Cup Water

1 can whole berry cranberry sauce

3 Tablespoons lemon juice

2 Cups sour cream

½ cup chopped nuts

<u>Directions</u>

Drain pineapple, save juice, add to jello and water. Boil until dissolved.

Remove from heat and Cool.

Blend in cranberries, add lemon juice. Fold in pineapple, nuts and sour cream.

Pour into mold. I usually make this the day before I plan to use it.





Swedish Sugar Cookies

Ingredients

1 cup margarine

1 cup powdered sugar

2 teaspoons vanilla

2 tablespoons beaten egg

2 1/4 cups sifted flour

Directions

Preheat oven to 350 degrees.

Combine all ingredients.

Roll out thin (about 1/16 - 1/8 inch), using powdered sugar to keep dough from sticking to rolling pin or surface. Cut in shapes.

Bake for approximately 7 minutes.

Decorating Suggestion: We use cream cheese frosting and decorate circle cookies as wreaths.





Hot Artichoke Dip

<u>Ingredients</u>

1/2 cup mayonnaise

1/2 cup sour cream

1 cup grated Parmesan cheese

1 (14 ounce) can artichoke hearts, drained

1/2 cup minced red onion

<u>Directions</u>

Mix all ingredients together, place into baking pan, bake at 375 for 30 minutes!

If you like, you can add a 1/2 cup of drained spinach.

Serve hot with celery, toasted bread or crackers.





Barbecue Chicken Wings

Ingredients

3 lbs. chicken wings

1 c. Campbell's consume soup

¼ c. chili sauce

¼ c. honey

¼ c. soya sauce

1 garlic clove pressed or powder

2 dashes of Worcestershire sauce

Dash of Tabasco sauce

<u>Directions</u>

Mix ingredients together.

Pour over wings (single layer in the Pyrex dish) the night before.

Bake at 450 degrees for ½ hour.

Turn temperature down to 350 degrees for one hour.



Quick Hanukkah Rugelach

<u>Ingredients</u>

1 can Pillsbury frozen Crescent Roll

Fruit butter or spread, any flavor

Mini chocolate baking chips

Directions

Open can & lay out the pastry sheet on parchment paper with a little flour on it

Cut out the triangles

Spread fruit butter (almond, apricot, prune, apple)

Sprinkle with chocolate chips

Bake @360 oven for 12 min each side

Dust with powdered sugar





Chocolate Pumpkin Bread

<u>Ingredients</u>

1 can (15 oz) pumpkin

1 1/2 cup granulated sugar

1 cup oil (preferably canola)

4 eggs

2 tbs. dark molasses

2 tsp. pumpkin pie spice

3 1/4 cups flour

2 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

1 1/4 cups mini semisweet chocolate chips

2 tbs. orange juice

1 1/4 cups confectioners' sugar

Directions

Preheat over 350 F. Grease and flour 2 (8x4) loaf pans.

In large bowl, whisk together pumpkin, sugar, oil, eggs, molasses and pie spice until blended.

Mix flour, baking powder, baking soda and salt together. Stir into pumpkin mixture until combined. Fold in chips.

Divide mixture between pans. Bake 50-60 minutes until toothpick comes out clean. Cool on racks for 30 minutes. Remove from pans and continue to cool.

For glaze, mix juice with confectioners' sugar until smooth. Drizzle over each loaf.

Thanks to Denise Strom

