



MARCH 2010

# Resident *Life*

A MONTHLY RESIDENT UPDATE

## **AMLI at Northwinds**

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### **Susan G. Komen “Race for the Cure”**

Hello AMLI FAMILI, Susan G. Komen “Race for the cure” is ready to begin! Komen Race for the Cure will begin on **Saturday, May 8th** at Atlantic Station. Registration is now open! We would love to have you join as a part of our team. If this is something that you would like to do, click on "Join an Existing Team" Search for "AMLI" And then click on "Join" on the far right (hint, clicking on "AMLI" will take you to our Race Page but you can't register from there, so make sure you click on "Join") to join. AMLI has set a company wide goal to raise \$18,000.00 and AMLI at Northwinds has set a goal to raise \$2,696.00 to donate to this amazing cause and we need your help!

### **Pizza for the Cure**

Do you find yourself running short on time in the evenings? Let us serve you dinner! We will be at the main entrance of the community **Thursday, March 11th at 4:30pm** and will be handing out one large pizza, 2 drinks and a bag of chips for a minimum donation of \$10.00! As many of you are aware we are raising money for the Susan G. Komen/Race for the Cure Foundation. Thanks to your support so far we have raised \$144.00! Please help us reach our community goal of \$2,696.00! Be sure to stop by on your way home and enjoy a dinner for a good cause!

### **Irish Cream Dream**

Ingredients:

- 20 gingersnap cookies
- 3 tablespoons butter, melted
- 1 cup heavy cream
- 1 tablespoon sugar
- 2 tablespoons instant espresso powder
- 1 (14-ounce) can sweetened condensed milk
- 1/2 cup Irish cream
- Special Equipment: 4 (8-ounce) ramekins

Directions:

Line the ramekins with plastic wrap creating a shell and leaving long flaps to cover the ramekins later. In a food processor, pulse gingersnap cookies with melted butter until small crumbs form for the crust. Press half the cookie crumb mixture, dividing evenly, firmly into the bottom of each ramekin. Reserve the other half of the crumb mixture for the topping. In a large bowl, whisk heavy cream with sugar until soft peaks form. In a separate large bowl, add the espresso powder and condensed milk and blend until espresso powder is dissolved. Whisk in Irish cream then fold in whipped cream. Pour evenly into the ramekins. Top with remaining gingersnap crumbs and cover with the extra plastic wrap, pressing to compact mixture. Freeze until set, about 5 hours. To serve, remove plastic wrap from top and then gently turn ramekins over to release dessert onto a serving plate. Gently remove plastic wrap.

### **Feeling Lucky?**

Hurry in today and place your best guess at how many Lucky Clovers are in the jar! The resident with the closest guess will win a \$25.00 gift card to Target! We will be accepting guesses through **Friday, March 26th**. We wish everyone the best of luck!

