



NOVEMBER 2009

Resident *Life*

A MONTHLY RESIDENT UPDATE

AML I at Scofield Ridge **2601 Scofield Ridge; Austin, TX 78727** **512.733.2200**

Resident Brunch

Join us at the leasing office for brunch on **Saturday, November 7th** from **10:00a.m. – 12:00p.m.** We will have an assortment of breakfast items. This is great time to socialize with your neighbors. Join us for a morning of fun, food and friends!

Office Closed

The leasing office will be closed due to the Thanksgiving holiday on **Thursday, November 26th**. Please call 512.733.2200 to report maintenance emergencies. We will re-open for normal business hours on Friday, November 27th at 10:00a.m.

Eyes of Hope

Vision Service Plan (VSP) is partnering with AMLI Residential to promote the Eyes of Hope Program. This program serves over a billion people globally who cannot afford or do not have access to eyewear. Donated glasses will be refurbished, cleaned, and labeled to benefit those in need. Please bring your used glasses to the office and donate them to a worthy cause!

Pumpkin Cheesecake

This wonderful recipe is a great addition to any holiday meal!

Ingredients:

¾ cup graham cracker crumbs	½ tsp ground ginger
½ cup ground pecans	¼ tsp salt
2 Tbsp brown sugar	3 (8oz.) package of cream cheese
2 Tbsp white sugar	1egg
¼ cup butter	2 Tbsp heavy whipping cream
¾ cup white sugar	1Tbsp cornstarch
¾ cup canned pumpkin	½ tsp vanilla extract
3 egg yolks	½ tsp lemon extract

Preheat the oven to 350 degrees Fahrenheit. Combine the graham cracker crumbs, ground pecans, 2 Tbsp. white sugar, 2 Tbsp. brown sugar, and the melted butter and mix well. Firmly press mixture into one 9 inch spring form pan. Combine ¾ cup of the white sugar, the pumpkin, 3 egg yolks, ground cinnamon, allspice, ginger and salt in a medium bowl. Mix well, and set aside. Beat cream cheese with an electric mixer until light and fluffy; gradually add ¼ cup plus 2 tablespoons white sugar and mix well. Add the whole egg, remaining egg yolk and the whipping cream, beating well. Pour batter into the prepared pan. Bake for 50 to 55 minutes. Do not over bake. Center may be soft but will firm up when chilled. Let cheesecake cool on a wire rack, then refrigerate and enjoy!

