



MARCH 2010

Resident Life

A MONTHLY RESIDENT UPDATE

AMLI at Breckinridge Point **4250 E. Renner Rd. Richardson, Texas 75082** **972-671-4300**

New Clubhouse!

We recently renovated the Clubhouse on North Star Road! Need a place for that upcoming party? Come by the Leasing Office today to reserve the clubhouse for your next event!

Monthly Moonlight Madness Pizza Night

Join us again this month for our Monthly Moonlight Madness Pizza Night on the third Thursday of each month. This month's dinner will be at the Renner Road Clubhouse on March 18th from 5:30-7:00 PM. We have been so thrilled to see the turnout grow each month! Let's continue to support the community spirit and enjoy pizza every third Thursday! See you then! Please RSVP to breckinridgepoint@amli.com.

AMLI fAMLi Bowling Night

Join us on Thursday, March 25th at AMF Richardson Lanes for our first AMLI fAMLi bowling night! It is located just north of Campbell Road and Highway 75 off of Collins Road. Enjoy discounted rates and some freebies! Please RSVP to breckinridgepoint@amli.com today! Keep your eyes open for more information in the coming weeks! See you there!

A sweet treat just in time for St. Patrick's Day!

Try this deliciously sweet Blarney Stones recipe for your St. Patrick's Day Celebration this year!

- 4 eggs
- 1 ¾ cup white sugar
- 1 tsp vanilla
- 1 ¾ cup all-purpose flour
- 3 tsp baking powder
- ½ tsp salt
- 1 cup milk
- ¼ cup butter

- FROSTING:**
- 2 pounds confectioner's sugar
 - 2/3 cup milk
 - 2 tsp vanilla
 - 1/8 tsp salt
 - 6 cups finely chopped peanuts

In a mixing bowl, beat the eggs, sugar and vanilla until thick and lemon colored. Combine the flour, baking powder and salt; add to egg mixture. Beat on a low speed until combined. Add the milk and butter; mix well. Pour into a greased 13x9 baking pan. Bake at 350 degrees for 30-35 minutes or until a toothpick comes out clean from the center. Cool on a wire rack, cut into squares, cover and freeze overnight. For frosting, mix confectioner's sugar, milk, vanilla, and salt; beat until smooth, frost the top and sides of the frozen cake squares; roll in peanuts. Place on wire racks to dry, and Enjoy!!

