



FUDGE BROWNIES

Ingredients

- 9 ounces dark chocolate
- ½ cup + 1 tbsp unsalted butter, cut into pieces
- 4 large eggs, room temperature
- 1½ cup sugar
- ½ cup all-purpose flour, sifted
- 3 tablespoons unsweetened cocoa powder, sifted
- 1 teaspoon salt
- 2 teaspoons vanilla bean paste or vanilla extract

DIRECTIONS

Line a jelly roll pan, with parchment paper, leaving a slight overhang on all sides.
Place the chocolate and butter in a medium heat-proof bowl, set over simmering water. Stir until smooth. Remove from heat, let cool a few minutes.
In a medium bowl, whisk together the flour, unsweetened cocoa powder, and salt.
In another medium bowl, add the sugar, eggs and vanilla bean paste. Whisk to combine, about 30 seconds.
Add the melted chocolate and whisk until combined, about 30 seconds. Do not overbeat the batter at this stage, or your brownies will be cakey.
Sift the flour mixture over the chocolate mixture. Fold in the flour mixture until there is just a trace amount of the flour mixture, visible. Pour batter into prepared pan. Bake for 25-30 minutes at 350 F. Let cool in the pan, for at least one hour.
Cover the brownies with plastic wrap, and place in the freezer for one hour before serving. This step allows for beautifully cut brownies squares.
Lift brownies from pan, using the parchment paper overhang as handles. Cut into squares, enjoy, and remember to share!

Note: These brownies can be stored, tightly wrapped at room temperature for up to 4 days. Or you can freeze them, covered, in a double plastic wrap for one month. When ready to enjoy, take the brownies out of the freezer and place them in the refrigerator for at least 6 hours. Let sit at room temperature for 1 hour, unwrap and enjoy!

Remember Monthly Assessments Increase effective January 1, 2018

Based on the estimated budget for 2018, the Board of Directors set the monthly assessments for 2018 at \$34 per month. The advance payment required to qualify for the discount is \$367.20 effective January 1, 2018.



HOA Operating Cash Flow

Beginning Operating Funds Balance	\$	1,024.84
Funds Received	\$	4,494.09
Available Operating Funds	\$	5,518.93
Accounting Services	\$	243.00
Landscaping Contract Payment	\$	1,425.00
Transfer to Savings*	\$	162.00
Transfer to Reserves	\$	8.10
Total Expenses & Transfers Paid Out	\$	1,838.10
Ending Operating Funds Balance	\$	3,680.83
Prepaid Dues Liability	\$	7,390.29
Total Reserves Account Balance	\$	27,871.26
Money Market Savings Account Balance	\$	18,450.94
*Transferred to savings instead of reserves		

January Dates to Remember

- January 01, 2018 New Years Day
- January 15, 2018 Martin Luther King Day
- January 24, 2018 Board of Director Election Meeting
7:30 PM at 12176 SW Hollow Ln