



[www.brownsplainsrealestate.com.au](http://www.brownsplainsrealestate.com.au)

### **PROPERTIES RECENTLY RENTED**

**Regents Park \$370.00**

4 bedrooms, ensuite, double lock-up garage

**Browns Plains \$290.00**

3 bedrooms, 1 bathroom, single lock-up garage

**Munruben \$400.00**

3 bedrooms, 1 bathroom, double carport & single lock-up

**Hillcrest \$320.00**

4 bedrooms, 1 bathroom, single lock-up garage

**Heritage Park \$340.00**

4 bedrooms, ensuite, double lock-up garage

**Crestmead \$330.00**

4 bedrooms, ensuite, single lock-up garage

### **MERRY CHRISTMAS TO ALL!**

Neil Giles and the team at Browns Plains Real Estate would like to wish you all a Merry Christmas and a wonderful 2012!

We thank you all for your support over 2011 and look forward to working with you in 2012.

Our office will be closed over the Christmas period from 5pm Friday 23rd December 2011 and will reopen on Tuesday 3rd January 2012.

Tenants have been supplied with details for our tradespeople to contact them directly if an emergency arises.

Mid month December will be run on Thursday 15th December 2011 and End of Month December will be run on Tuesday 3rd January 2012. Statements will be issued on this day.

Again we would like to take this opportunity to thank you for your loyalty and wish you and your family a safe and happy Christmas.

### **HAPPY NEW YEAR TO ALL!**

**“Our goal is not to be the biggest agency but to be the best”**



## CHOCOLATE BAUBLES

### Great easy kids recipe!!!

Here is a Christmas decoration that tastes delicious too. Get into the festive spirit with these simple and tasty chocolate baubles.

**Preparation Time** - 20 minutes

**Cooking Time** - 10 minutes

**Makes** - 16

### Ingredients

- 1/2 x 350g pkt frozen chocolate butter cake (Sara Lee brand), thawed, icing removed, cut into cubes
- 100g butter
- 250ml (1 cup) sweetened condensed milk
- 100g (1/2 cup, firmly packed) brown sugar
- 16 white marshmallows
- 65g (3/4 cup) desiccated coconut
- 80g chocolate sprinkles

### Method

1. Place the chocolate cake in the bowl of a food processor and process until fine crumbs form.
2. Combine the butter, condensed milk and brown sugar in a medium saucepan over medium heat. Cook, stirring, for 10 minutes or until the butter melts and the mixture thickens and comes away from the side of the pan. Remove from heat. Set aside for 30 minutes to cool slightly.
3. Add the cake crumbs to the butter mixture and stir until well combined. Use your hands to roll 1 tablespoonful of the cake-crumbs mixture around each marshmallow to enclose and form a ball. Combine the coconut and chocolate sprinkles on a large plate. Roll each chocolate ball in the coconut mixture to evenly coat. Place on a tray lined with non-stick baking paper. Cover loosely with plastic wrap and place in the fridge for 1 hour or until firm.

### Notes

You can make these baubles up to 1 day ahead. Store in an airtight container in the fridge. For a more festive flavour, you can use coloured and flavoured marshmallows for this recipe.

### Source

Good Taste - December 2004

