

New Year 2019



01

HAPPY NEW YEAR

from

MOOLA MOOLA AND CU HAWAII FEDERAL CREDIT UNION!



HOLIDAY SCHEDULE

2019

Martin Luther King, Jr. Day
Monday, January 21st

President's Day
Monday, February 18th

Memorial Day
Monday, May 27th

Independence Day
Thursday, July 4th

Labor Day
Monday, September 2nd

Discoverers' Day
Monday, October 14th

Veterans Day
Monday, November 11th

02

Cream Cheese Crescent Cookies



INGREDIENTS

3 1/2 cups flour
1 teaspoon baking powder
1 cup butter, softened
8 ounces
cream cheese, softened
2 cups granulated sugar
1 large egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract

**Be sure to get help
from an adult.**

Optional: almond bark (or
dipping chocolate, melted)

Optional: finely chopped nuts
or decorative sugars

Optional: melted chocolate
chip drizzle (or vanilla icing,
see instructions, below)

INSTRUCTIONS

Heat the oven to 350 F.

Combine flour and baking powder in a bowl; stir and set aside.

In a mixing bowl with an electric mixer, cream the butter and cream cheese until light. Add the sugar and beat until fluffy. Beat in the egg, vanilla, and almond extracts. Beat until well blended. Gradually add flour mixture, beating on low speed after each addition.

Cover the bowl and refrigerate the cookie dough for about 1 hour, or until firm.

Take portions of the chilled dough and work it into long ropes on a lightly floured surface. Cut the ropes into 1 1/2-inch lengths and roll lightly to taper the ends. Shape into crescents and arrange the cookies on ungreased or parchment lined baking sheets.

Alternatively, shape the cookie dough into balls, place on the baking sheets, and flatten with fork or bottom of a glass dipped in sugar.

Bake in the preheated oven for about 10 minutes, or until set and lightly browned around the edges.

Cool cookies before icing.

Optional Garnishes

Melt almond bark or chocolate candy coating. Dip cookies in the melted coating or drizzle it over the cooled cookies.

For festive Christmas cookies or holiday cookies, sprinkle dipped cookies with chopped nuts or decorative sugar if desired.

Chocolate Drizzle: In a saucepan over low heat, combine 1 cup of chocolate chips with 1 teaspoon of shortening; stir until melted and smooth. Put the slightly cooled melted chocolate mixture in a small sandwich bag. Cut a very small piece of the corner out and drizzle chocolate in a thin stream over cooled cookies.

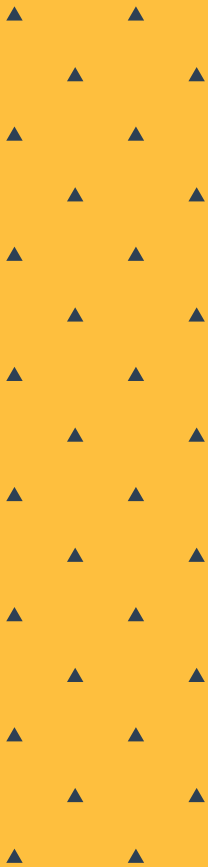
Vanilla Icing: In a mixing bowl with electric mixer, beat 1 1/2 cups of powdered sugar with 1 tablespoon of soft butter and 1/4 teaspoon of vanilla extract or a few drops of almond extract. Add 2 to 3 tablespoons of milk, or enough to reach the desired consistency for dipping or drizzling.

Expert Tips

Add about 1 cup of finely chopped slivered almonds or another kind of nut to the cookie dough.

Courtesy of www.thespruceeats.com

New Year Fun



January 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

NOTES:
Jan 01 New Year's Day
Jan 21 M L King Day

February 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

NOTES:
Feb 18 Presidents Day

March 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

NOTES:

New Year Word Search

C Q N F V L T V T H F D R N W
 E Z I I R J A N U A R Y C O L
 L P A R A D E O E S R A A I D
 E H U E A F I R S T T G L S P
 B P O W P M U M D R I C E E M
 R A N O S I L E K D M K N M T
 A T T R D D O J H Q E R D A L
 T I W K N N B Q H B I Z A K N
 I S E S A I E I Z B X V R E Z
 O B R V D G J A C A E K R R H
 N K X S E H M M R B P O W S P
 G P A U M T H R C Y N K L A S

Baby

Parade

Noisemakers

Midnight

Time

Celebration

Fireworks

January

First

Eve

Calendar

Happy New Year!

from



CU HAWAII

Federal Credit Union

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(808) 933-6700

1-800-933-6706

CUHawaii.com

476 Hinano St.

Hilo, HI 96720

info@cuhawaii.com



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