

GRANDMA'S GIRLS - KATIE



This month we would like to introduce another member of our team at Grandma's Pantry and her name is Katie. (Yes, we have two Katies at GP). Katie has been with us for three years and she started working here part time while she was still in high school. Katie is from a family of ten siblings and four of them have worked at Grandma's Pantry at one time or another. Working here is truly a family affair.

Katie's responsibilities at Grandma's Pantry include customer service, packaging and stocking. Her favorite parts of working here are the music we play daily (Christian praise and worship as well as hymns) and her coworkers. How many people can say that about their work?

Her favorite products include Tigerbutter and Mochachino fudge, and Grandma's Pride cheese spread . When asked about her favorite candy she replied "You mean I have to choose?"

When not at work, Katie enjoys hanging out with friends and family, playing piano, reading and playing volleyball. She would like to visit Hawaii some day.

Her favorite Bible verse is Jeremiah 29:11 "For I know the thoughts that I think towards you, says the Lord, thoughts of peace and not of evil, to give you a future and a hope."

Here is a recipe that Katie would like to share with you.

CREAM CHEESE BROWNIES

Prepare your favorite brownie mix according to the package directions.

Pour all but 1 cup of the batter into a greased 9x13 pan.

Set the remaining batter aside.

In a separate bowl beat an 8 ounce package of cream cheese till fluffy.

Add ½ cup sugar, 2 eggs and 1 tsp. vanilla until smooth.

Stir in 1 cup chocolate chips.

Drop cream cheese mixture on brownie batter and spread carefully.

Drop the remaining batter on top of cream cheese mixture in little spoonfuls.

Swirl through the batter with a knife.

Bake at 350 degrees for 30-40 minutes or until the edges begin to brown.

Cool completely.

Enjoy. ☺

***“So, whatever you eat or drink, or whatever you do,
do all to the glory of God.”*** (1 Cor. 10:31)