



November-December 2022 Issue

## HAPPY HOLIDAYS AND A HAPPY NEW YEAR 2022!

### UPCOMING HOLIDAY LIST

- Thursday, November 24 Thanksgiving Day
- Friday, November 25 Day After Thanksgiving
- Friday, December 23 Christmas Eve (Observed)
- Monday, December 26 Christmas Day (Observed)

### HOLIDAY EVENTS NEAR YOU

- November 5th - Elmira Heights Holiday Craft Fair
- November 26th - Corning's Parade of Lights
- December 3rd - Corning Museum of Glass Holiday Open House
- December 3rd - Corning's Annual Sparkle Event
- December 16th - Holly Days - Horseheads' Holiday In The Square



### SNOW REMOVAL

With winter quickly approaching it is time to plan for snow removal here at Six67.

- All snow removal updates will be sent via email.
- Due to the limited space in our lot, we will be using haul away services this year.
- It is imperative that you remain on top of these updates.
- During the snow removal process, we will be requesting all vehicles be moved from our lot to the Elmira College Parking Lot located off of Columbia Street.
- Once the snow team has completed the clearing of our lot a second email will go out. At that time all vehicles may be moved back on site.

## BROWNIE BRITTLE



### Ingredients:

- 1 1/4 c. (247 g.) granulated sugar
- 1/3 c. (57 g.) chopped semisweet (60%) baking chocolate
- 1/4 c. water
- 1/2 c. neutral oil
- 1/3 c. (28 g.) unsweetened cocoa powder
- 1 tsp. Vanilla extract
- 1/2 tsp. kosher salt
- 2 large egg whites
- 3/4 c. (90 g.) all-purpose flour
- 1/4 tsp. baking powder
- 1/4 c. semisweet chocolate chips
- 4 candy canes, crushed (about 1/3 c.), divided
- 1/3 c. (57 g.) chopped white chocolate

### Directions:

- **Step 1:** Preheat oven to 350°. Line a 17"-by-11" rimmed baking sheet with parchment paper.
- **Step 2:** In a medium microwave-safe bowl, microwave granulated sugar, semisweet chocolate, and water in 20-second increments, stirring in between, until chocolate is melted and mixture is smooth. Stir in oil, cocoa powder, vanilla, and salt until smooth. Let cool slightly, then stir in egg whites. Fold in flour and baking powder just until combined.
- **Step 3:** Evenly spread batter onto prepared baking sheet. Sprinkle with chips and half of candy cane pieces.
- **Step 4:** Bake rotating pan every 10 minutes, until firm in the center, 25 to 30 minutes. Using parchment, lift brownie off baking sheet and transfer to a cutting board. While still hot, slice into squares with a sharp knife. (Brownie brittle will become crisper as it cools.)
- **Step 5:** In a small microwave-safe bowl, microwave white chocolate in 10-second increments, stirring in between, until melted and smooth. Drizzle over cooled brownie brittle and sprinkle with remaining candy cane pieces.