



Is Your Oven Ready For Thanksgiving?

Whether you're the ultimate Thanksgiving chef or a sweaty-palmed rookie, roasting a turkey can be a challenge, especially if your oven isn't ready. To make sure your oven is turkey-ready you'll need to test it and maybe clean it.

Testing your oven's temperature:

First, take an oven-safe thermometer and place it on the center rack where most of the food cooks. Preheat your oven to 350°F or 177°C for 20 minutes before taking a temperature reading.

To make sure your oven is maintaining your desired temperature, continue to take readings every 20 minutes for the next two hours. Keep in mind, ovens cycle on and off to maintain a stable temperature.

To find the average temperature: add all of the readings together and divide the total by the number of readings you took. Your average should be close to the original temperature you set. Example: 3,500 (sum of numbers from temp readings) / 10 (number of readings taken) = 350°F

If your oven's average temperature is incorrect after you test it, adjust the oven dial to match the internal temperature.

Visit <http://www.thekitchn.com/diy-oven-maintenance-adjusting-99850> to learn how.

Cleaning your oven:

If your oven doesn't self-clean, you can easily do it yourself.

First, remove the racks and soak them in dishwashing liquid for two hours. Then scrub, rinse, and dry.

Make a paste by mixing a couple of spoonfuls of baking soda with water in a bowl. Next, spread the paste inside the oven and let it sit overnight. (Note: the baking soda will turn brown.)

The next morning, use a wet rag to wipe out a majority of the cleaning paste. Then spray vinegar over the leftover paste residue. Use a wet rag to wipe it all up, and put the racks back inside. Turn the oven on a low temperature for 20 minutes so it can dry.

Lastly, make the same paste (baking soda and water) and put it on the inside oven window. Let it sit for 30 minutes before using a wet rag to wipe it clean.

Your oven will be so spotless your entire family will admire it, including your mother-in-law! You're welcome.



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November Calendar

11/5 – Daylight Saving Time Ends

11/11 – Veteran's Day

11/23 – Thanksgiving

Military Family Appreciation Month



Rake Your Leaves with Great Ease

It's that time of year again! Fall brings beautiful foliage to our trees that eventually makes its way to our yards. We've put together some tips that'll make raking painless and easy.

Quick Raking Tips

- Extra-wide rakes with extended prongs tend to work the best.
- Move with the rake and sweep in smaller motions to collect more leaves per sweep.

- When picking up leaves, bend at the knees instead of the waist.
- Raking your leaves onto a tarp is a quick and easy way to collect them.
- Wear layers to keep you warm and protect you from insects!
- Gloves will prevent blisters. If you have allergies or are sensitive to dust, wear a dust mask.

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Caramel Pumpkin Cheesecake

Ingredients:

Crust:

2 cups crushed graham crackers
(about 32 squares)
½ cup butter, melted

Filling:

4, 8 Oz. packages cream cheese, softened
1 ½ cups sugar
4 eggs
1 cup canned pumpkin (not pumpkin pie mix)
2 teaspoons pumpkin pie spice
Garnish, if desired: Whipped topping,
candied pecans, caramel topping

Instructions:

Heat oven to 300°F. Wrap outside bottom and side of 9-inch springform pan with foil. Spray inside of pan with cooking spray. Mix crust ingredients; press in bottom and 1 inch up side of pan. Bake 8 to 10 minutes or until set. Cool 10 minutes.

In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Beat in sugar. On low speed, beat in eggs, one at a time, just until blended. Spoon 3 cups of the mixture onto crust; spread evenly. Add pumpkin and pie spice to remaining cream cheese mixture; mix

with wire whisk until smooth. Spoon over mixture in pan.

Bake 1 hour 15 minutes to 1 hour 25 minutes or until edge is set but center still jiggles slightly. Turn oven off; open door 4 inches. Leave cheesecake in oven 30 minutes. Run knife around edge of pan to loosen. Cool on cooling rack 30 minutes. Refrigerate 6 hours or overnight. Run knife around edge of pan to loosen cheesecake; carefully remove side of pan. Top with whipped topping and candied pecans. Drizzle with caramel topping.

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