



## Best Ever Deviled Eggs Recipe



### INGREDIENTS

- 8 hard boiled eggs, peeled and halved
- 1/4 cup mayonnaise
- 2 tsp dill pickle juice
- 1/2 tsp yellow mustard , (or dijon), or to taste
- pinch of salt , or to taste
- 1/8 tsp black pepper
- 1/8 tsp garlic powder
- 2 baby dill pickles, very finely diced -or-
- 1/8 cup dill pickle relish, or to taste
- 1/8 tsp paprika, to garnish
- 3 oz bacon (4 strips), chopped and browned, for topping



### INSTRUCTIONS

1. Cut peeled eggs in half lengthwise and place them on a serving platter.
2. Remove yolks with a spoon and place them in a medium mixing bowl.
3. Mash yolks to a fine crumb with a fork. Add 1/4 cup mayo, 2 tsp pickle juice, 1/2 tsp mustard, 1/4 tsp salt, 1/8 tsp black pepper and 1/8 tsp garlic powder and mash together until creamy.
4. Mix in finely diced pickles. Add more seasonings to taste if needed.
5. Spoon a generous teaspoon of the egg mixture into each egg half.
6. Garnish the top with a generous sprinkle of paprika and big pinch of browned bacon bits.

Bon  
Appétit!

Recipe found on this great blog: [https://natashaskitchen.com/deviled-eggs/?utm\\_medium=social&utm\\_source=pinterest&utm\\_campaign=tailwind\\_smartloop&utm\\_content=smartloop&utm\\_term=27453854](https://natashaskitchen.com/deviled-eggs/?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_smartloop&utm_content=smartloop&utm_term=27453854)



## White Chocolate Almond Raspberry Cake

### INGREDIENTS

#### For the Almond Cake:

- 2 and 1/2 cups [cake flour](#), sifted (315 grams)
- 3 tsp baking powder -1/2 tsp baking soda
- 3/4 tsp salt
- 1 cup unsalted butter, at room temp
- 1 and 1/2 cups granulated sugar
- 6 large egg whites, room temp, lightly beaten until foamy
- 1 tsp vanilla extract -2 tsp [almond extract](#)
- 3/4 cup whole milk, room temp -2/3 cup sour cream, room temp



#### For the White Chocolate Amaretto Buttercream Frosting:

- 1 cup (227g) unsalted butter, room temp -2 and 1/2 cups (283g/10 ounces) confectioners' sugar, sifted
- 1/4 teaspoon salt -1 Tablespoon heavy cream
- 1 and 1/2 Tablespoons amaretto liqueur -1 teaspoon almond extract
- 6 ounces (170g) [quality white chocolate](#), melted and cooled for 10 minutes

#### Assembly and Garnish:

- 1 cup [raspberry preserves](#) 1 cup fresh raspberries
- 1 cup [thinly sliced almonds](#)

### INSTRUCTIONS

#### For the Almond Cake:

1. Preheat oven to 350 degrees (F). Generously grease the bottom and sides of two [9-inch round cake pans](#); line with [parchment paper rounds](#) and set aside until needed.
2. In large mixing bowl, sift together cake flour, baking powder, baking soda, and salt; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter on medium-high speed until smooth and creamy, about 1 minute.
4. Gradually add in the sugar. Once all of the sugar has been added, beat on high speed for 2 minutes.
5. Reduce the speed to low and add in the egg whites, a little bit at a time, beating well after each addition, and scraping down the sides and bottom of the bowl as needed.
6. In a spouted measuring cup, combine the vanilla extract, almond extract, milk, and sour cream. Mix until evenly combined.
7. On low speed, add the flour mixture in three additions, alternating it with the liquid milk/sour creamy mixture, beginning and ending with the flour, and mixing until just combined.
8. Divide the batter evenly among the prepared pans and smooth the tops.
9. Bake for 25 to 30 minutes, or until lightly brown around the edges and a toothpick inserted in the center of the cakes comes out clean. Cool the cakes in the pans places on a wire rack for 15 minutes. Then invert the cake layers onto cooling racks and cool completely.

## BULLETIN BOARD:

Some upcoming local events we hope you might enjoy!



Sat, April 1 - Sun, April 30 ~ Longwood Gardens Presents – Spring Blooms - Longwood Gardens, Kennett Square



Sat, Apr 8, 10:00 AM ~ Pysanky: The Art of Ukrainian Egg Decorating Jenkins Arboretum & Gardens • Devon, PA

Sun, April 9 @ 2:00 pm ~ West Chester Railroad's Easter Bunny Express

Sun, Apr 16, 12:00 PM ~ Pennsylvania Bridal & Wedding Expo Valley Forge Casino Resort, Valley Forge



Fri, April 21 - Sun, April 23 ~ Life's Patina Spring Barn Sale Willowbrook Farm, Malvern

Sat, April 22 @ 4:30 pm - 10:00 pm ~ The Lights – Philadelphia Area Plantation Field, Unionville



Sunday, April 23 ~ PEEPS-Tacular Brunch, Cock 'n Bull Restaurant, Peddler's Village, Enjoy a delicious PEEPS-themed family brunch

Sun, April 23 @ 12:00 pm - 5:00 pm ~ Brandywine Backyard BBQ Festival - New Garden Township Park, Landenberg

Sat, April 29 - Sun, May 14 ~ 50th Annual Yellow Springs Art Show Historic Yellow Springs, Chester Springs

Thu, May 11 - Sun, September 24 ~ Longwood Gardens – Festival of Fountains, Longwood Gardens, Kennett Square



Sat, May 13, 7:30 PM ~ Winslow - An Evening of The Eagles Roxy Theatre • Northampton, PA

Wed, May 17 - Sat, May 20 ~ Phoenixville Dogwood Festival Reeves Park, Phoenixville



Sat, May 20, 10:00 AM ~ American Muscle Car Show 2023 Maple Grove Raceway • Mohnton, PA

Sat, May 20 - Sun, May 21 ~ Brandywine Ballet Presents: Beauty & The Beast - Brandywine Ballet, West Chester

Wed, May 31, 9:30 AM ~ Philadelphia Main Line Estates: from grand mansions to gardens, Chanticleer, a pleasure garden • Wayne, PA

Sun, Jun 4, 12:00 PM ~ The Philly Vintage Flea The Greater Philadelphia Expo Center • Oaks

Sat, June 10 @ 6:00 pm - 9:00 pm ~ Northbrook Canoe – Canoe & Dine Northbrook Canoe Company, West Chester



Fri, Jun 16, 4:30 PM ~ 15th Annual Chester County Balloon Festival Willowdale Steeplechase • Kennett Square

#### For the White Chocolate Amaretto Buttercream Frosting:

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter on medium-speed until completely smooth. Reduce the speed to low and gradually add in the confectioners' sugar, beating until all of the sugar is completely combined.
2. Add in the salt, cream, and amaretto, and almond extract and beat smooth.
3. Add in the white chocolate and beat smooth. Once all of the ingredients have been incorporated, increase the speed to medium-high and beat for a minute.

#### ASSEMBLY AND GARNISH:

1. Using a long, [serrated knife](#), slice each cake in half horizontally, so that you have 4 even layers.
2. Place one cake layer on a large plate or cake stand. Spread 1/2 cup of the frosting on top of the cake, covering it completely, then spread a 1/4 cup of raspberry preserves on top of the frosting.
3. Top with another cake layer, and repeat the layering process, ending with the last cake layer on top. Spread all remaining frosting over the top and sides of the cake.
4. Using your hands, gently press the sliced almonds all around the sides of the cake. Then top with fresh raspberries!
5. Allow the cake to set for 20 minutes before slicing. Then serve, or store, in the refrigerator, for up to 2 days. Bring to room temperature before serving!

#### NOTES

If you want extra thick layers of frosting like mine, double the buttercream recipe!

Recipe found on this great blog: <https://bakerbynature.com/white-chocolate-almond-raspberry-cake/?swcfpc=1#wprm-recipe-container-53634>

# TP&C SEASONAL NEWSLETTER

Maintaining Balance & Beauty in Your Home & Office

Created By & Provided Courtesy of  
Taylor Painting & Carpentry

## AT A GLANCE:

Personal Message: – Cover

Customer Spotlight: – Cover

The Tip-Line: Q & A: - *Color Tips for Spring Painting – The 2023 Colors of the Year!* - Pgs 2-3

Thank You for the Referrals! - Pg 3

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SPRING 2023  
EDITION



Hello Everyone,

Happy spring to all of you! We hope you are enjoying the spurts of warm weather we have been getting here and there between the deluges of “spring showers”! At least there *are* nice days in between, which is something to be thankful for. And it reminds us of the nice weather we have to look forward to in days and weeks to come.

We have been kept fairly busy the past few months, which is always a blessing. There have been some slow spurts here and there, but nothing unusual for the colder winter months. We were able to make some great commercial contacts which helped to fill the gaps and keep the guys busier. We look forward to working with them again in the future.

On a personal note, we lost our nephew, Joey, in January. Some of you may remember him from working at your house in the past. He was a good kid and will be dearly missed. Richelle is just coming out of a bad case of Lyme Disease. She spent a good deal of time battling that in January and February and is only just now starting to feel a little more like herself. And, very sadly, we learned our beloved dog Jaida has cancer. She is almost 13 now, so it is not worth putting her through treatment at her age. We are just trying to make her final time with us as comforting and enjoyable as possible. It is difficult to go through because she is the sweetest and most needy of all the dogs we have owned. This will surely be the most difficult goodbye of all our faithful friends. But she sure is getting spoiled in the meantime : ).

On a brighter note, we have a family vacation planned at the end of April into May. We are headed out to Southern Utah to hike the great state and national parks out that way. We also plan to head down into Nevada and spend some time in Arizona as well, hopefully taking in the Grand Canyon and possibly Lake Powell. We are really excited to have this time away together as a family and to heal after a particularly rough start to the year.

We hope you all are enjoying a smoother start to your year! Richelle has included some tasty recipes in this issue that she feels will be a great addition to your Easter or Mother’s Day menus, or even for baby or bridal showers and Memorial Day picnics. She has also done some research on the 2023 Colors of the Year to give you an idea what popular color trends are, well, popular and trending, to help inspire you when making paint and décor choices this year. Even if you have already chosen other color schemes for your home, I find they are always fun and interesting to look at.

On that note, I will sign off now and wish you an amazing spring and start to your summer! Until Next Time,  
Tim & Co.

Customer  
Spotlight:

Jamie Fiel!!



We became acquainted with Mr. Jamie Fiel, of Renewal by Anderson, over this past winter. They were looking to have some work done in their King of Prussia showroom, and Jamie oversaw hiring out the project. We were lucky enough to be awarded the first phase, and because of the attention to detail and customer service provided by Jimmy, Jose, and Mark, they added on Phase II as well. As everyone knows by now, winter is a season when things can slow down just a little in the painting industry sometimes, so we really appreciated the work – especially at this time of year. We are thankful to Jamie and the whole teams at Renewal Philly and look forward to working with them again in the future!



