



PONY TALES

FEBRUARY 2015 EDITION

CLUB OFFICERS

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The first club meeting for 2015 will be held Wednesday, February 11th. The new meeting location is Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

Important Reminders

It is that time of year to make sure that you pay dues to remain a member of the club. The cost of dues is \$20.

50/50 is back. Now that the club has moved locations we will be able to sell tickets again for this.



Mike Perkins—February 15th



Welcome to our new members!

Treasurer's Report

Club Outings

Meeting Minutes

Old Business:

New Business:



Easy Recipes: Strawberry Refrigerator Cake

This easy strawberry cake recipe is perfect for any holiday gathering, party, celebration or just because.

Ingredients

- 1 Duncan Hines Supreme Strawberry Cake Mix
- Ingredients Listed on Back of Cake Box (egg, water, oil)
- 2 (10 oz) boxes of Frozen Strawberries in Syrup
- 1 cup of cold milk
- 1 (3.5 oz) box of Vanilla Instant Pudding
- 1 (8 oz) container of Cool Whip, thawed
- 1 pint strawberries (with tops removed and strawberries cut in half), thawed
- 1/3 c chopped pecans (totally optional, but you'll be glad you did)

Instructions

1. Make the boxed cake mix according to the directions on the back.
2. Pour the cake batter into a greased 9x13 cake pan and bake according to the box directions.
3. When it is done take it out of the oven and let it cool 100%.
4. Once it is cool, use the handle of a wooden spoon to poke rows and rows of holes in the cake.
5. Add the thawed strawberries with syrup into a food processor or blender.
6. Pulse until it is a slushy consistency.
7. Pour the strawberry puree mixture over the cake and spread it out evenly. Let it soak in.
8. While you are letting the strawberry puree soak in, put 1 cup of cold milk and the instant vanilla pudding mix into a bowl and mix until it thickens. The box of instant pudding says to use 2 cups of milk, but we are only going to use 1 cup.
9. Fold in the thawed Cool Whip.
10. Once the pudding and Cool Whip are well combined, spread it evenly over the top of the cake.
11. Take the fresh strawberry halves and place them on top of the cake frosting. I placed the strawberries in row, do what you like best.
12. Sprinkle on the optional chopped pecans.
13. Now, pop it in the fridge for 4 hours.
14. When you are ready to serve, slice it up and devour.