



SEPTEMBER



Pumpkin Cheesecake Bars

Ingredients

For the crust

- 2 1/4 cups graham cracker crumbs
- 1/2 cup butter melted
- cooking spray

For the filling

- 6, 8 ounce blocks cream cheese, (Softened)
- 2 1/4 cups sugar
- 6 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups pumpkin puree
- 2 teaspoons pumpkin pie spice

For the topping

- 1 & 1/2 cups whipped cream or thawed whipped topping
- 24 candy pumpkins



Instructions:

Preheat the oven, then coat a baking pan with cooking spray and line the pan with parchment paper. Place the graham cracker crumbs and melted butter in a large bowl and stir to combine. Press the graham cracker mixture firmly into the bottom of the pan.

Place the cream cheese in the bowl of a mixer and beat until light and fluffy. Add the sugar and mix again, then add the eggs and vanilla. Pour half of the cream cheese mixture over the graham cracker crust and spread it into a layer. Add the pumpkin puree and spice to the remaining batter. Pour the pumpkin cheesecake batter into the pan on top of the vanilla layer. Bake the bars, then let them cool in the oven. Refrigerate your cheesecake bars, then cut them into squares with a sharp knife. Add some whipped cream and a candy pumpkin, and serve.

DATES TO REMEMBER

Sept 2nd: Labor Day! CAMP IS CLOSED

Sept 4th: National Wildlife Day

Sept 5th: International Day of Charity

Sept 8th: National Pet Memorial Day

Sept 18th: National Respect Day

Sept 21st: World Gratitude Day

Sept 22nd: First Day of Fall!

Sept 28th: Self Awareness Day



Extra Activities @ Caughlin Club



Piano Lessons

Guitar Lessons

Tennis Lessons



Birthdays

Adelaide: 9 Years Old

Coral: 8 Years Old

Gavin: 6 Years Old



Curriculum Themes

- 1: Fall Harvest
- 2: Fire Safety
- 3: Fall Weather
- 4: Leaves & Trees