

THE HOYT & BRYAN, LLC

# FAMILY FOCUS™

March 2007

PARTNERS IN PLANNING



FRIENDS FOR LIFE

THE LAW OFFICES OF  
HOYT & BRYAN, LLC



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## HOYT & BRYAN, LLC TEAM MEMBERS

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Paralegal

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**Irish Cream Pie**

*Finish any St. Patrick's Day dinner with the decadent Irish treat.*

**Chocolate Pat-in-Pan Pie**

3/4 cup plus 2 tablespoons all-purpose flour  
 1/2 cup margarine, softened  
 1/4 cup powdered sugar  
 1/4 cup finely chopped pecans or walnuts  
 2 tablespoons unsweetened baking cocoa

**Crust Filling**

1/2 cup milk  
 32 large marshmallows  
 1/3 cup Irish cream liqueur  
 1 1/2 cups whipping cream


1. Heat oven to 400°F. In medium bowl, mix all crust ingredients until soft dough forms. Press firmly and evenly against bottom and side of ungreased 9-inch glass pie plate. Bake 12 to 15 minutes or until light brown. Cool completely on cooling rack, about 30 minutes.

2. In 3-quart saucepan, heat milk and marshmallows over low heat, stirring constantly, just until marshmallows are melted. Refrigerate about 20 minutes, stirring occasionally, until mixture mounds slightly when dropped from a spoon. (If mixture becomes too thick, place saucepan in bowl of warm water; stir mixture until proper consistency.) Gradually stir in liqueur.

3. In chilled medium bowl, beat whipping cream with electric mixer on high speed until stiff. Fold marshmallow mixture into whipped cream. Spread in pie crust. Cover; refrigerate until set, at least 4 hours but no longer than 48 hours. Store in refrigerator.



March 2007

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6 Advisors Lunch & Learn @ 12:00 p.m.	7	8	9	10
11	12	13 Truth About Estate Planning @ 6:00 p.m.	14 Truth About Medicaid Planning @ 9:30 a.m.	15	16	17 St. Patrick's Day 
18	19	20 Loving Without A License @ 6:00 p.m.	21	22	23	24
25	26	27	28	29 Truth About Estate Planning @ 9:30 a.m.	30	31