

October 2023



Wellness Day 2023

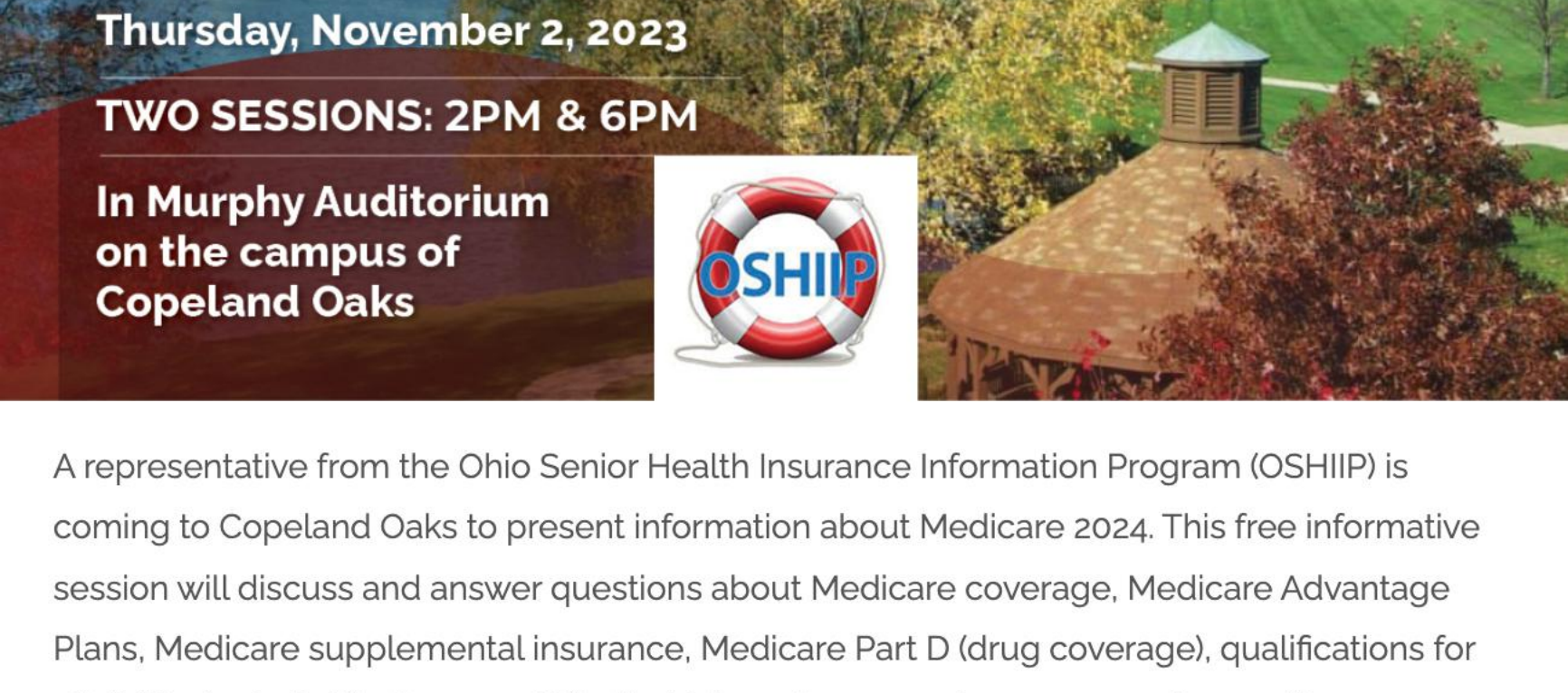


Of course for Wellness Day, healthy snacks were involved.



OSHIPP Medicare Presentation

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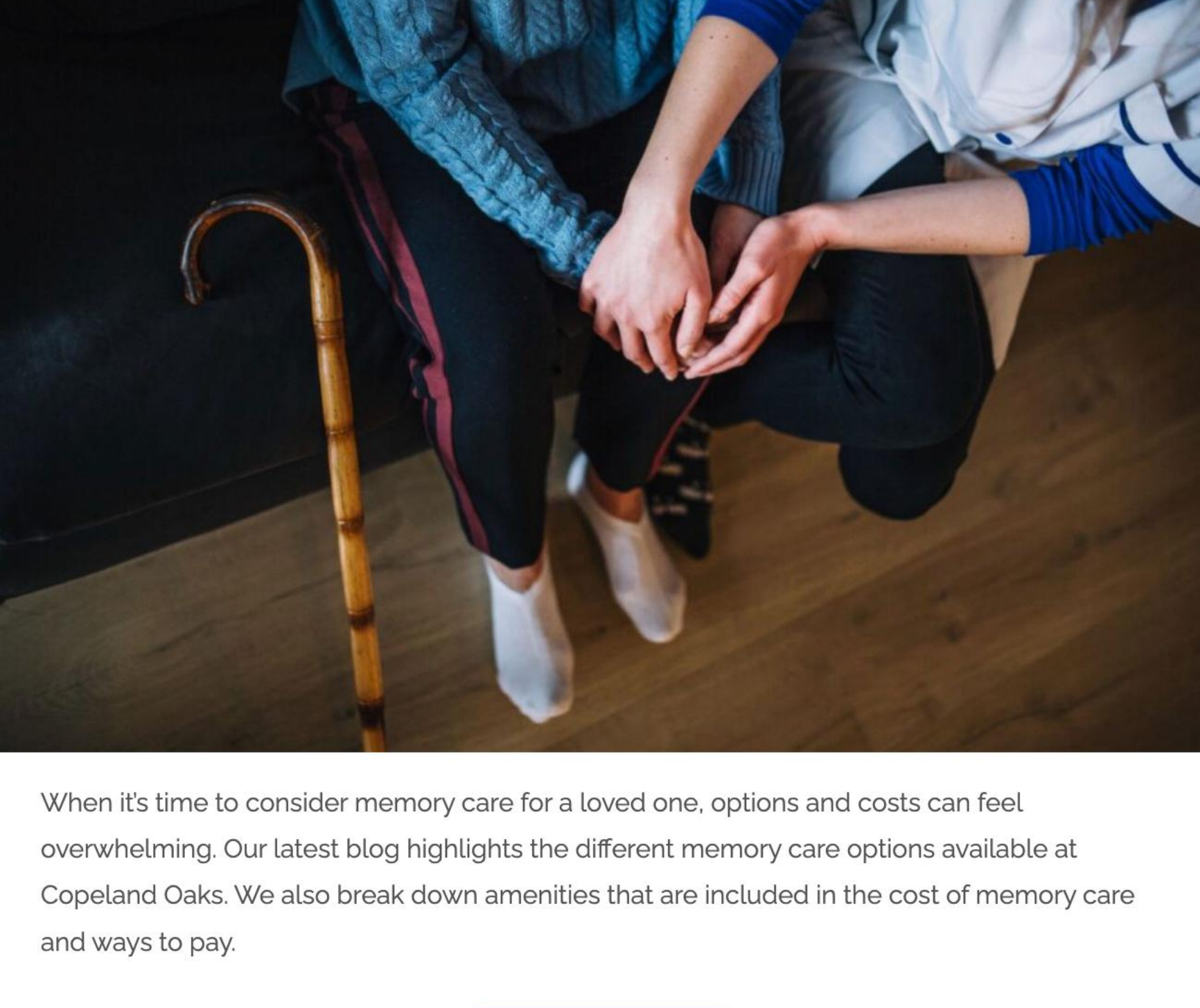
presentation is to help those who are eligible for Medicare, or their family members and caregivers, feel prepared to make educated decisions regarding their future healthcare insurance coverage.

This free public information session will take place on Thursday, November 2nd at 2 p.m. and 6 p.m. in Murphy Auditorium on the campus of Copeland Oaks Retirement Community (800

5.15th St., Sebring). For more information on the Medicare 2024 information session or to RSVP, call 330-938-1093.

Mathematics 2022, 10, 1123

Memory Care: Understanding Costs & Options

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Looking at



Caramel Apple Pie Bombs

Easy and delicious mini-sized desserts

single serving.

Bomb Ingre

- 1 16.3 oz. can
dough

- 8 caramel candies
 - 1 tablespoon butter, plus 2 tablespoons melted butter
 - 2 apples, finely chopped
 - 2 tablespoons brown sugar
 - 1 teaspoon ground cinnamon
 - Pinch of salt
- ings:
- Cinnamon sugar (optional)

- medium cooking dish with cook

4. Remove

5. Place 1 tablespoon of apple pie filling in the center of the dough circle and one caramel candy on top of the apples.
 6. Create a ball, pinching together the loose ends of the biscuit dough.
 7. Once you have pinched the edges, gently roll the ends under into more of a ball shape.
 8. Place into a cooking dish and brush with melted butter.
 9. Sprinkle with cinnamon sugar and bake for about 30 to 35 minutes or until golden brown.
 10. Transfer bombs to a platter and serve.
- CALLING ALL COPELAND ASPIRING CHEFS AND BAKERS**
- Do you have a recipe you want to share? We'd love to feature it in our newsletter. Please submit your favorite recipes to the Marketing Office.
- [Read All Recipes](#)



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