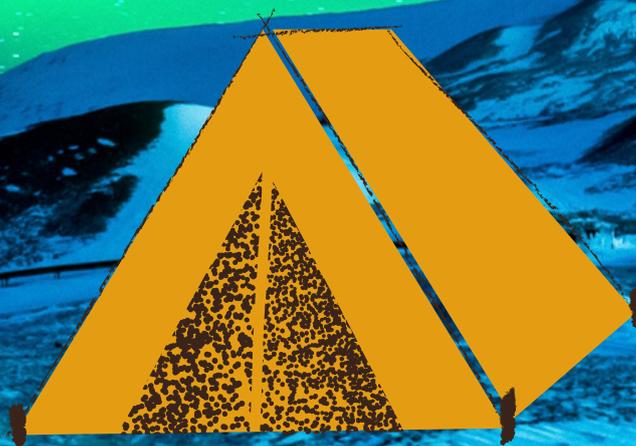


OOSTERWA AUGUSTUS 2021.



KOM ONS KAMP

Ervaar nuwe dinge en
ontmoet nuwe mense

INHOUDSOPGAWE

- Uit die Woord
- Resep vir die maand
- Verjaarsdae
- Lief en Leed
- Kamp Stories
- Gelukwense

Uit die Woord



Probleemkinders

Werk om my ontwil tog saggies met my kind Absalom.

2 Samuel 18:5.



Resep vir die maand

Chocolate cupcakes



Ingredients

Cupcakes

- 2 cups granulated sugar (400g)
- 1 $\frac{3}{4}$ cup + 2 Tbsp [all-purpose flour](#) (235g)
- $\frac{3}{4}$ cups natural unsweetened cocoa powder (75g)
- 2 tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- $\frac{2}{3}$ cup canola oil vegetable oil would also be fine (157ml)
- 1 cup milk (236ml)
- 2 large eggs lightly beaten (preferably room temperature)
- 2 tsp [vanilla extract](#)
- 1 cup hot water (or hot coffee or 1 tsp instant coffee dissolved into 1 cup hot water) (236ml)

Chocolate Buttercream Frosting

- 1 cup salted butter softened to room temperature, 2 sticks (226g)
- 4 cups powdered sugar (500g)
- $\frac{1}{2}$ cup cocoa powder (50g)
- 1 tsp [vanilla extract](#)
- 3-5 Tbsp milk



Instructions

Cupcakes

1. Preheat oven to 350F (175C) and line muffin tin with cupcake liners (or lightly grease and flour).
2. In large bowl, whisk together sugar, flour, cocoa powder, baking powder, baking soda, and salt.
3. Stir in canola oil and milk, stirring until combined.
4. Add eggs, one at a time, stirring after each addition.
5. Stir in vanilla extract.
6. Add hot water and stir until the mixture is evenly combined (it will be a thin batter. When you first add the water the batter will separate a bit, stir until it is even in texture. Be careful with the hot water as it may splatter as it is stirred). Batter will be **very thin**, *don't panic!*
7. Fill prepared muffin tin cavities just over $\frac{2}{3}$ of the way full* and bake at 350F (175C) for 18-22 minutes (use the toothpick test to check).
8. Allow cupcakes to cool completely before frosting.

28.7



Chocolate Buttercream Frosting

1. In electric mixer cream butter
2. Add sugar, one cup at a time until completely combined
3. Stir in cocoa powder and then vanilla extract. Pause to scrape down the sides of the bowl with a spatula.
4. Add milk, 1 Tbsp at a time and beating on medium-high speed after each addition for about 15 seconds until desired icing consistency is reached (the less milk you use, the stiffer the frosting will be).
5. Pipe icing on completely cooled cupcakes and add sprinkles (if desired).
6. Serve and enjoy.

Notes

*Do NOT overfill your cupcake liners or your cupcakes will sink in on themselves after baking. This recipe makes a bit more batter than the standard 24 cupcakes, if you don't care to make more than 24 and have excess batter, either discard it or make additional cupcakes but overfilling your liners is one of the surest ways to ruin your cupcakes.

To make this as a cake, lightly but thoroughly grease and flour 2 8" cake pans, divide the batter evenly between the pans and then bake on 350 for 25-35 minutes (check with toothpick at 25 minutes)

Verjaarsdae

Baie geluk aan die
volgende Oosranders wat
in September hul
geboortedag herdenk:

Betsie Breedt 8 September

Esmé Kruger 10 September

Rudi & Terri Kleynhans 19
September

Johan Breedt 23 September



Happy Birthday

Lief en Leed

Dit is met groot hartseer dat ons afskeid moes neem van Kittie Dreyer.



Kan ons ook asseblief aan oom Nico Spaumer dink want 'n drie dubbele hartomleiding gehad het.
Baie geluk aan die volgende Oosranders wat in Junie hulle huweliksherdenking vier

Jannie & Linda Bronkhorst 14 September



Kamp Stories

Ons wil net baie dankie sê aan Phyllis en Hennie van Bloekompoort vir die gasvryheid wn fantastiese etes.



Lekker kuier almal na ete om die konka.

Baie dankie Ilze & Rudi Kleynhans vir die lekker vetkoeke en mince.



Dag Bestuur en Oosrand Bestuur.



Ons vinnig AJV Saterdagoggend voor ontbyt. Oosrand Bestuur.



Dankie aan Oosrandia se Gebiedsvoorsitterspaar wat by ons aangesluit het vir dievergadering.



Lekker koek en tee
gehou deur Juliana
vir André se
verjaarsdag.



Die ongelooflike bord
kos met 6 groentes en
3 soorte vleis wat voor
gesit was vir R 85.00
per kop en daar was
seconds.



En so sit almal aan vir die
fantastiese aandete.

Lekker Sondag middag
potjie. Dankie André &
Juliana Knoetze.



So word die VIP'S behandel.



En natuurlik moet asseblief
nie van die VIP vergeet nie.

Ons ongelooflike potjie Sondag
deur die Knoetze egpaar.



En so sluit die paar van ons
die lekker kamp af.



Gelukwense



Ons wil net laastens vir Colette van Heerden baie geluk sê met die ontvangs van die Oosrand van die jaar trofee.

**Lekker en veilig
sleep tot ons
mekaar weer
sien.**

