

Visiting Angels Times Pueblo, Colorado



2020



- Pearl November 2nd
- Angelia November 10th
- Kayla November 13th
- Joanna November 17th
- Joan November 19th
- Leslie November 23rd
- Nancy November 23rd
- Liudmila November 30th



Just a reminder that if you have received your flu shot, please bring a copy by the office so we may keep in your file.



Thanksgiving 2020- Due to Covid 19 the holidays will change this year. Thanksgiving is a time for family and celebrations, many families will travel long distances to celebrate together. Travel increases the chance of getting and spreading the virus that causes Covid 19. Staying home is the best way to protect yourself and others. Always be informed of the risks involved with gathering in groups and traveling out of state. If you travel outside the state, you must notify

Traveling for Thanksgiving



The Best Pumpkin Pie Recipe

Pumpkin Pie Filling:

- 1 - 8- ounce pkg. Cream Cheese softened
- 1 - 15 ounce can Pure Pumpkin Puree
- 1/2 cup Butter melted
- 2 teaspoons Vanilla

Homemade Whipped Cream:

- 2 cups Heavy Cream
- 1/2 cup Powdered Sugar



- 3 Eggs
- 3 1/4 Powdered Sugar
- 1 teaspoon Cinnamon
- 1 teaspoon Nutmeg or
- 1 teaspoon Pumpkin Pie Spice
- 1/4 teaspoon Salt



Instructions

- Use a pie crust (made or store purchased)
- In mixing bowl, beat cream cheese for 5 minutes until light and fluffy, scraping down the sides often with spatula. The whisk attachment works the best to whip the cream cheese.
- Add pumpkin and mix for another 5 minutes.
- Add melted butter and vanilla and mix for 1 minute.
- Add eggs one at a time, mixing well after each addition.
- Add powdered sugar, cinnamon, and nutmeg or pumpkin pie spice and salt.
- Preheat oven to 400 degrees.
- Place pie dough in a deep-dish pie pan.
- Pour pumpkin pie filling into pie crust and place pie plate on baking sheet. Depending on the size of your pie pan, you may have some extra filling.
- Bake for 15 minutes. Lower the temperature of the oven to 350 degrees and bake for an additional 42 - 48 minutes. Watch the crust carefully to make sure it isn't becoming too brown. Cover with pie cover or foil to prevent browning.
- Let chill in refrigerator for 4 hours.
- Top with freshly whipped cream.



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