

# M. Schiketanz Real Estate Inc.

March 14, 2024

EASTER EDITION

## GET READY FOR EASTER!

### HOME DECORATION TIPS

#### EASTER CENTERPIECE

Create a stunning Easter centerpiece using a few accessories like hand-painted eggs, gold Easter bunny and some DIY decoration from dollar store.

#### CREATE AN EASTER CHARCUTERIE

What's better than an easter decoration you can eat? Set out an Easter candy grazing board for your guests to enjoy.

#### ADD SPRING FLORALS THROUGHOUT

Use flowers to add pops of color! Nothing brightens a room like a vase filled with blooming yellow daffodils or tulips



## EASTER 2024

**March 29** (bank holiday) – Good Friday

**March 30**– Holy Saturday

**March 31** – Easter Sunday

**April 01**(bank holiday) – Easter Monday



**Our office will be closed:**  
**Friday, March 29**  
**Monday, April 01**



**IF YOU'RE COMING TO PAY YOUR RENT TO THE OFFICE, LEAVE THE CHECK IN THE OUTSIDE MAILBOX. WE NO LONGER ACCEPT CASH. PLEASE DO NOT LEAVE CASH IN THE MAILBOX.**

### EASTER EGG CUPCAKE RECIPE

#### CUPCAKES

150g self-raising flour  
50g cocoa powder  
200g caster sugar  
100g unsalted butter, softened  
1 large egg  
100ml whole milk  
½ tsp vanilla extract

#### BUTTERCREAM

150 unsalted butter, softened  
250g icing sugar, sifted  
1 tsp vanilla extract  
2 x 80g bags Cadbury Mini Eggs  
10g dark or mil chocolate

Heat the oven to 180C Line a 12-hole muffin tin with muffin cases. Combine the flour, cocoa powder and a pinch of salt in a large bowl. In another large bowl use an electric hand mixer to beat together the sugar and butter until pale and fluffy. In a jug, whisk together the egg, milk and vanilla. Add half the flour and half the milk/egg mixture to the creamed butter and sugar, then beat together. Add the rest of the flour and milk/egg mixtures and beat again to make a smooth batter. Divide the batter between the muffin cases, then bake for 20 minutes or until risen and a toothpick. Remove from the oven and leave to cool for a couple of minutes. For the buttercream slowly beat the softened butter with the icing sugar until fully. Beat in the vanilla. Pipe or spread buttercream on top of each cupcake, then decorate with halved and whole Mini Eggs and a little grated chocolate, if you like.



**For copies of this newsletter please contact your landlord or go to our website.**

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