

Warren County Memorial Library

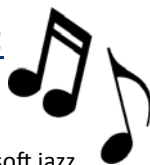
Life @ Home

Free resources, activities, and information
to keep you active and thriving.



Music For You:

Dr. SaxLove



Dr. SaxLove specializes in smooth jazz, soft jazz, Motown jazz, jazz blues, and saxophone jazz. His music is optimized for relaxation, studying, dinner music, and any time chill out saxophone music is desired.

https://www.youtube.com/channel/UCNJFYXkXt_P8bJUxb21MpA

Need to update your resume?

Cypress Resume Builder, available free on NC Live, allows you to easily build a resume that looks clean and professional.

Get started right now at:

<https://www.nclive.org/cgi-bin/nclsm?rsrc=424>

Library:

Warren County
Memorial Library

Password:

songfine

Read At Home - eResources

North Carolina Homegrown Ebook Collection

<https://www.nclive.org/cgi-bin/nclsm?rsrc=295>

Openlibrary Ebook Collection

https://openlibrary.org/subjects/in_library#ebooks=true

RB Digital Audiobooks and Ebooks

<https://www.nclive.org/cgi-bin/nclsm?rsrc=264>

Library: Warren County Memorial Library

Password: songfine

New Hobby Ideas:

Jogging

Gardening

Birdwatching

Baking Bread

Organize Your Closet/Drawers

Double-Chocolate Brownie Tart with a Walnut Crust By Maxine Clark, Featured in the Book “Heavenly Chocolate Desserts”

Ingredients:

Walnut Crust:

6oz graham crackers
1½ cups shelled walnuts
1 stick unsalted butter, melted

Brownie Filling:

4oz bittersweet chocolate, chopped
1¾ sticks unsalted butter, softened
2 cups sugar
3 extra-large eggs, beaten
1 tsp pure vanilla extract
1 cup all-purpose flour
1½ cups white chocolate chips

A deep cake pan, 9 inches square,
lined with nonstick
parchment paper

Crush the crackers and walnuts in a food processor, pulsing to keep the crackers and nuts quite coarse. Stir into the melted butter until evenly coated. Before it cools, press evenly into the base and 1¼ inches up the sides of the prepared cake pan (a flat potato masher will help you do this). Chill for 20 minutes to set the crust before filling.

Preheat the oven to 350° F.

To make the filling, put the chocolate in a heatproof bowl set over a small saucepan of steaming but not boiling water and melt gently (do not let the base of the bowl touch the water). Stir occasionally, until smooth. Put the butter and sugar in a bowl, cream until light and fluffy, then beat in the eggs. Stir in the melted chocolate and vanilla. Fold in the flour, then half the chocolate chips. Spoon into the tart crust and level the top. Sprinkle with the remaining chocolate chips.

Bake for 35 minutes or until a toothpick inserted in the middle reveals fudgy crumbs. Do not overcook. Let cool in the pan, then turn out and cut into 16 squares.