

Get ready for cookie season with these over-the-top Oreo Krispie Treats



Brown Butter Oreo Rice Krispies Treats

Photos Susie Iventosch

By Susie Iventosch

Cookie season is coming and I have to admit, there's almost nothing better than a good old fashioned Rice Krispies Treat! This one, made with brown butter and Oreo cookie crumbs, is the perfect addition to your holiday cookie ex-

change. Rice Krispie Treats are super easy and quick to make and they store well, too, as long as you wrap them up in plastic wrap and place them in an airtight container.

This recipe can also be made with plain melted butter, but if you haven't used brown butter before, you will be to-

tally sold. The nutty taste and aroma of the butter is so indescribably delicious. While you are browning the butter, you might as well brown an extra stick of butter to have on hand for later. It's wonderful in cakes, sauces, over pasta, or on potatoes. I once made an entire wedding cake using brown butter! Once you brown the

butter, simply store any extra in a covered container in the refrigerator until you're ready to use it again. I've stored brown butter for a couple of months in the fridge.

If you don't care about the look of having a layer of Oreos in the middle and on top of the Rice Krispies Treats, you can simply chop the Oreo cookies

more coarsely and toss them right in with the melted butter, marshmallows and Rice Krispies when you make them. Then, just spread the whole batch out in your prepared pan. You can also just use broken up Oreos instead of finely ground in the middle and on top. There are so many options!

Brown Butter Oreo Rice Krispies Treats

INGREDIENTS

36 Oreo cookies (plus extra for garnish)
16 oz. mini marshmallows
6 cups Rice Krispies
4 oz. butter (8 tbsp. or 1 stick)
1 tsp. vanilla extract
1/4 tsp. salt

DIRECTIONS

Grease or spray an 8-inch square pan.

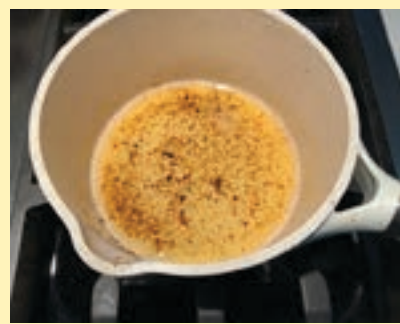
Place butter in a saucepan, preferably one with a light colored bottom so you can see the butter as it browns. Heat over medium-low for about 10 minutes, or until it begins to foam. It will slowly turn golden brown and you will see little crystals starting to form. Once perfectly browned, it will take on a rich, nutty smell. This will take anywhere from 10 to 20 minutes, but keep your eye on it, because you don't want to burn it. Using a light-colored pan will allow you to see when the color is just right. Divide the brown butter in half for the Oreo cookie filling and half for the cereal part of the cookie.

Using a food processor, process the Oreos until chunky or crumbly – your choice. Add half of the brown butter and the salt and mix to coat the crumbs well with the butter. Set aside.

Place the remaining brown butter in the bottom of a large pot and melt again if it's solidified since you browned it. Add the vanilla and marshmallows and cook over low heat, stirring all the while, until marshmallows are completely melted. Add Rice Krispies and toss until well-coated.

Working quickly so the mixture doesn't get too sticky, spread half of the Rice Krispies mixture into the bottom of the prepared pan. Press down with a greased off-set spatula or waxed paper to even it off. (You have to spray or grease the spatula or it will stick to the cookie mixture.)

Then, spread half of the Oreo cookie crumbs over the first layer of the marshmallow-cereal mixture and again press down firmly with the spatula. Repeat the process ending with the cookie crumbs on top. Garnish with one more Oreo cookie if you are so inclined!



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>



Looking Good in Lamorinda

Sprucing up for the holidays



Ear Curation by Lemonade.

Photo provided

By Moya Stone

Body Piercing is fast becoming a fashionable must have. Florence Pugh, who starred in Greta Gerwig's hit film "Little Women," was recently on the cover of Harper's Bazaar sporting a nose ring. Actors such as Zoë Kravitz and Demi Lovato regularly show off their latest looks on Instagram. Now piercing has come to Lafayette.

In November 2020 Becky Dill and Pablo Perelmuter opened Lemonade, a specialty piercing and fine jewelry boutique located in The Forge on Mt. Diablo Boulevard. The married couple chose Lafayette for their first bricks and mortar venture because of its charm and location. "We love that Lafayette is both a quiet and accessible place in the Bay Area," says Dill. Dill and Perelmuter are piercing professionals

with over 20 years of experience. In addition to the couple's expertise, what sets Lemonade apart from other piercing businesses is their high-end jewelry offerings. "We love products made right here in California – not mass-produced overseas," says Dill. They carry only genuine stones set in gold, platinum, or implant grade titanium by fashionable brands such as Body Vision Los Angeles. Also, for those who may be hesitant about piercing it's good to know that Lemonade is Single-Use. "Single-Use means that along with not reusing needles we're also not reusing clamps, pins, or other tools to accomplish the piercing," Dill explains. "This not only makes the procedure safer for the consumer and ourselves, but it is much better for the environment." Lemonade is one of the few piercing studios that disposes of their tools in medical waste recycling.

Customers come to Lemonade from around the Bay Area and the most popular request is for Ear Curation, which is multiple piercings around the ear that create a certain look. "Ear curation appointments are not about receiving a bunch of piercings all at once," explains Dill. "They're more about helping the client build goals and create a path forward so that they can achieve the style of their dreams!"

Piercings are popular among youth and "mature" customers alike and Dill says that it's the unique self-expression that people desire. "People want to feel good, feel beautiful, and be empowered." She says that the reasons for piercing vary "but the days of piercing being exclusively for the punks or counter-culture has passed."

Lemonade offers "piercing parties" for groups of family and friends. Check the website www.lemonadepiercing.com or call the shop for more information and appointments, (925) 385-7117.

To show off ear curations or to go glam for the holidays, how about an updo? Orinda Beauty Supplies and Beauty Supplies Plus in Lafayette both have a selection of barrettes, combs, headbands, and other hair accessories to add a bit of sparkle to any holiday hair-

style.

Did you know that November is Picture Book Month? Books make great holiday gifts. Katja Spitzer's new illustrated book, "Hair: From Moptops to Mohicans, Afros to Cornrows" (Prestel Press) is the most delightful read for kids and adults too. Hair is complicated, but Ms. Spitzer has approached the subject head on, discussing the history of hair and hairstyles from various cultures. The text is straight forward, aimed at young readers 5-7, and the fun color-saturated illustrations are appealing to all ages. I truly enjoyed this book for the information, the illustrations, and the celebration of all hair types and styles.

Winter temps have arrived, and Lafayette fashion stylist Francie Low says that wide leg pants in patterns, such as plaid or herringbone, are a hot choice for both warmth and style. "Pair with a fitted turtleneck sweater for a classic slimming look," she advises. Fair Isle sweaters are all the rage as are the Western boot. "Don't be afraid to wear black denim with ivory booties," she says. "It's a cool contrasting look." We are really going wild for the holidays this year. Low says it's all about sequin tops and bottoms, adorned with ostrich feathers. Looking for something more conservative? Choose a velvet blazer in green, maroon, or black. For more fashion advice follow Low on IG. #ohsofancyfrancie.

Stay warm and go forth in holiday style! Moya Stone is a fashion writer and blogger at www.overdressedforlife.com.



"Hair" by Katja Spitzer, Prestel Publishing.

Lamorinda holiday events to add sparkle to the season



Santa's visit to Lafayette's Plaza Park in 2021

Photo J. Wake

By Sora O'Doherty and Jennifer Wake

With Thanksgiving soon to be a distant memory, holiday festivities are just around the corner for Lamorinda residents looking to mingle.

The popular holiday event, "It's a Wonderful Life in Lafayette" holiday celebration will return on Sunday, Dec. 4 from 4:30 to 6:30 p.m. in Lafayette Plaza Park. Designed as a time to share holiday cheer, this free, fun, family-friendly celebration, presented by the Lafayette Chamber and sponsored by Branagh Development and the Dana Green Team, includes Santa sightings, free train rides on the Lafayette Express, official holiday tree lighting ceremony, one-of-a-kind

photo ops, live musical entertainment, kid's crafts, holiday treats and more! Santa arrives on Lafayette's first fire truck, Old Betsy, thanks to the Lafayette Historical Society and helpers at approximately 5 p.m. He will parade along Golden Gate Way from the Lafayette Library to Lafayette Plaza Park. For more information, visit lafayettechamber.org

Residents can also gather for the annual tree lighting ceremony at 6:30 p.m. Thursday, Dec. 1 at Moraga Commons Park. The tree is scheduled to be lit at 7 p.m., and the event will include a visit from Santa, cookies and cocoa as well as holiday music.

If your holiday tradition includes magical nutcrackers and swirling white swans, the Orinda Ballet Academy will once again present "A Sweet Dream Nutcracker" this year. Celebrate the joy of the season with family and friends with this treasured holiday ballet. The ballet will feature professional guest artists Michael Wells and Julia Meister and the students of Orinda Ballet Academy. There will be evening performances at 6:30 p.m. on Friday, Dec. 9 and 6 p.m. on Saturday, Dec. 10, with matinees on Saturday the 10th and Sunday the 11th at 1:30 p.m.

The show will take place in the Orinda Library Auditorium at 26 Orinda Way. Tickets are required for all ages (2+); masks are optional. Advance ticket prices are \$23 for children 2-12 and \$25 for 13 to adults. Tickets may also be available at the door for \$25 for both children and adults.

Online tickets are available through Eventbrite.com. Day of Show Ticket Sales will be available until 45 minutes prior to show time. Sales at the door are limited to cash & checks only. For more infor-

mation: www.orindaballetacademy.com/2022-nutcracker.html

The city of Orinda is also planning its free Inaugural Holiday Tree Lighting Event on Saturday, Dec. 3 in the Orinda Community Center Park, located at 28 Orinda Way. This event is held in conjunction with the community's inaugural Gingerbread House Making Contest, created and sponsored by the Tabor Sister City Foundation. Festivities will begin at 5:30 p.m. and will include: announcements and viewing of Gingerbread House Contest winners, performance by the Orinda Intermediate School Choir, Holiday Tree Lighting ceremony, refreshments, Orinda PD "Stuff a Cruiser" Toy Drive, kids' activities, photo opportunities and more.

Questions? Contact Orinda Parks and Rec at OrindaParksandRec@CityofOrinda.org or call (925) 254-2445.

Finally, the annual lighting of the Hospice Tree of Lights in Orinda will take place on Saturday, Dec. 3 at 4:30 p.m. The tree is located in Village Square at 31 Orinda Way. Moraga's Tree of Lights is scheduled at 5:30 p.m. Sunday, Dec. 11 at Moraga Country Club, 1600 St. Andrews Drive. The events will be in person, but also live-streamed via Zoom.

These ceremonies set aside time for family and friends to honor their loved ones through the symbolism of light and the reading of names. To ensure that your loved one's name is read, Hospice requests that you sign up at least seven days in advance if mailed or two days in advance via online or telephone.

For further information, see <https://hospice.ejoinme.org/MyEvents/2022TreeofLights/tabid/1269429/Default.aspx>