



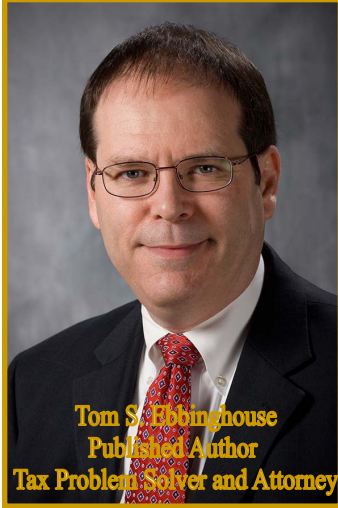
*Ebbinghouse Law Group, LLC*  
 "We help you get your life back from the IRS!"

**DECEMBER 2011**

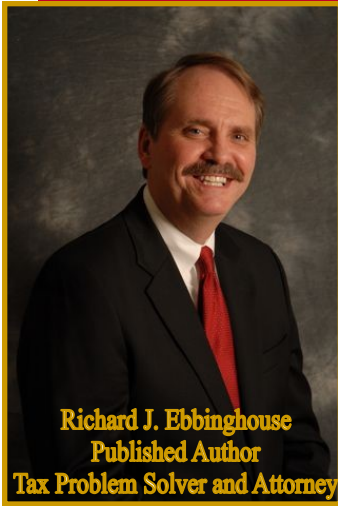
## IRS TAX CHALLENGER NEWS

**DEDICATED TO IRS TAX PROBLEM RESOLUTION**

[www.TheTaxSolvers.com](http://www.TheTaxSolvers.com)



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 Tax Problem Solver and Attorney



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### What's Number One On Santa's List This Year?

We hope that you are in the Holiday Spirit and thinking of all of your special family members and friends. One thing that Santa doesn't want to be bringing to you for Christmas is the IRS! So, don't be naughty by overspending this holiday season, be nice to your family, friends and finances. First remind yourself of what blessings you have to thankful for. Second, express your love for those special people both verbally. Yes men, verbally, as well as by what you say and do. Third, splurge and redouble numbers one and two. Fourth, give the gift of your time and your presence-fully engaged with them. Fifth, give a gift that is meaningful to your family and special people. When we do numbers 1-4, number 5 takes care of itself on December 25th.



We wish you a Merry Christmas, remembering that it was the birth of Christ that was the true gift to each of us. Have a blessed Merry Christmas and a Happy New Year.

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#### What's up in January for Ebbinghouse Law Group?

Once again we will be a Gold Sponsor for Vern Hoven's Two-Day Federal Tax Update on January 9-10, 2012 at the Renaissance Indianapolis North Hotel | 1925 N. Meridian St., Carmel.

At the tax update join us for fun and prizes at our **Superhero Univer-**

#### Thoughtful Things

**"I am proud to be paying taxes in the United States. The only thing is – I could be just as proud for half the money."**

**Arthur Godfrey, Entertainer**

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### Ebbinghouse Law Group

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#### HOLIDAY TURKEY TIP



Bake turkey 1 to 2 days in advance in an oven bag, cool it down and debone it. Place the deboned turkey in a foil lined pan put enough chicken broth to cover about halfway, cover tightly with foil and when you are ready to eat there is no fuss, just pop it in the oven at 250 to 300 hundred degrees and heat up and also easy clean-up. Joan Doloris said: "Last year was the first time I ever used a baking bag for my turkey and it turned out beautiful. The prettiest turkey I ever baked. It was a shame to take it all apart and no one was there to see how pretty it was."

*Merry Christmas!*

**Ebbinghouse Law  
Group**

Tom's mother-in-law (Joan Doloris) is a fantastic cook and he wanted to share her recipes with you. Each month we will feature great down home comfort food for you to enjoy.

### Doloris's Divine Dishes



#### CARROT CAKE MUFFINS

##### Muffins

1 1/2 cups Wesson cooking oil  
2 1/4 cups flour  
2 tsp baking powder  
1 tsp soda  
2 tsp cinnamon  
Optional-I use 3 tsp of cinnamon because I like the cinnamon taste  
1 tsp salt  
2 cups grated carrots  
1 cup crushed pineapple—No need to drain—I use about 1 1/4 cups pineapple for a more pineapple taste.  
1/2 cup nuts—I use 1 whole cup of chopped nuts

2 cups sugar  
5 eggs  
2 tsp vanilla  
Optional-I also use 1/2 tsp butter flavoring

Beat oil and sugar in large mixing bowl. Beat in eggs 1 at a time, beating after each addition. Sift together dry ingredients: Add with vanilla, carrots, pineapple and nuts to sugar mixture. Bake 1 hour in 350 degree oven in a 14 x 10 baking pan.

I used to bake it in round cake pans and stack it up with a little crushed pineapple and chopped nuts and icing in between the layers.

The best way I have come up with is carrot cake muffins: My family loves them this way, they can just reach in and grab a muffin, I use the extra large muffin tins and papers. They back in about 25 minutes. I let the muffins cool for about a half day before I put the icing on. Pile the icing on.

##### Icing

1 8 oz package of cream cheese  
1/2 stick softened margarine or butter. The original recipe calls for oleo not margarine that shows you old this recipe is.  
1 box powdered sugar-sifted  
2 tsp of vanilla

Beat well, softened cream cheese and margarine and add powdered sugar and vanilla. Sometimes I use an 1/8 tsp of lemon juice. Also be careful not to get the icing too thin, if you do just put it in the frig for awhile or add more powdered sugar. I sift my powdered sugar to keep the icing from having lumps in it.

Guaranteed you can't eat just one!