



GREETINGS GLIDERS!

A big thank you to everyone who joined us for our very first Gliding Free Club Customer Appreciation Week. It was such a joy to see familiar faces and catch up with so many of you. We truly appreciate your continued support and business. I'm already looking forward to celebrating together again at the upcoming Christmas parties!

Stay connected with Kerry and the Gliding Free Club
email glidingfree@horiconbank.com or call 920.485.7334

Check out pictures from
our first ever Gliding Free Club
Customer Appreciation Week!



RECIPE: SWIRLED PUMPKIN CREAM CHEESE MUFFINS

Ingredients

- 1 3/4 cups all purpose flour
- 1 tablespoon pumpkin spice
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (15 oz) can pumpkin puree
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 1/2 cup vegetable oil, or melted and cooled butter
- 1 tablespoon vanilla extract

Cream Cheese Swirl

- 8 oz cream cheese, room temperature
- 1/4 cup granulated sugar
- 1 large egg yolk, room temperature
- 2 teaspoons vanilla extract

Instructions

- Preheat oven to 375 degrees. Place paper baking cups into muffin pan. Set aside.
- In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
- In a large bowl, whisk together pumpkin, sugar and brown sugar. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture until there are no lumps. Fill muffin tins 3/4 full.
- In a medium bowl, beat cream cheese until smooth. Add in sugar, egg yolk and vanilla extract and beat until combined.
- Top each muffin with about 1 tablespoon of cream cheese mixture and use a toothpick to swirl it into the batter.
- Bake muffins for 18 - 20 minutes, or until a toothpick inserted in the pumpkin part comes out clean with just a few moist crumbs stuck to it. Let cool for 10 minutes, then serve warm or let cool completely to store.

JINGLE AND MINGLE WITH US! GLIDER CHRISTMAS PARTY

Join us for a holly jolly time filled with festive treat, merry moments, and snow much fun!
Watch for more details on how to sign up!

IRON RIDGE

December 2, 2025 • Iron Ridge Inn

WAUPUN

December 4, 2025 • The Rock Golf Club



*Save
The Date!*