

STAY SAFE. STAY ENGAGED.

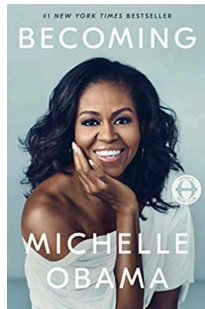
# STAYCONNECTED

## Book Recommendation

**Becoming** by Michelle Obama



**Recommended by Stacey Sheridan**  
Director of Strategic Partnerships & Innovation, Senior Business Consultant



## Recipe Recommendation

**Strawberry Muffins**



**Courtesy of Spencer Wright**  
Executive Chef at Plain & Fancy

Preheat oven to 375 degrees.

3 cups all-purpose flour  
1 tsp baking powder  
½ tsp baking soda  
½ tsp kosher salt  
1 tsp ground cinnamon  
1 ¼ cups milk  
2 extra-large eggs, lightly beaten  
½ pound unsalted butter (2 sticks) melted  
2 cups diced fresh strawberries  
1 ½ cups sugar  
1 tsp vanilla extract

Line muffin tins with paper liners. Sift flour, baking powder, baking soda, salt and cinnamon together in a large bowl. In a 2-cup glass measure, combine the milk, eggs, vanilla extract, and melted butter. Make a well in the middle of the dry mixture and stir until just combined. There will be some lumps-don't over mix the batter! Add strawberries and sugar and stir gently to combine. Spoon the batter into the muffin tins. Bake for 20-25 minutes until a toothpick comes out clean and tops are nicely browned.

## Binge TV Recommendation

**30 Documentaries That Will Change Your Life**



**Recommended by Jerilynn Hallett**  
Executive Assistant to Ray Sclafani



## Podcast Recommendation

**NPR: Tiny Desk Concerts**



**Recommended by Bill Matyi Jr.**  
Senior Business Consultant



## YouTube Recommendation

**Big Think**



**Recommended by Sarah Luther**  
Team Lead & Relationship Manager

