Dear Providers,

Gratitude always abounds this time of year with good reason with all the craziness of this year. With that being said I would like to express our sincere admiration for the amazing efforts put by all of you. We appreciate everything that you have done over the past several years and this year working tirelessly in assisting our families in the Bronx and citywide. Furthermore, although we will not connect this year for our usual gathering of the holiday celebration, we have the sweet memories we shared together that will stay in our hearts and

as the holiday season is upon us, we find ourselves reflecting on the past year and those who have helped to shape our business. Providers’ all of you are truly an inspiration to us and definitely play an important role in the company. We appreciate working with you and hope that the holidays and the coming year bring you peace and happiness. Thank you for being you. From the WHEDco family. Please connect with me, Janira Soto @ 718-839-1110.
Recipe Idea:  
Banana Pancake Snowman [Taste of Home]

Ingredients
- 1 cup complete buttermilk pancake mix
- 3/4 cup water
- 1/3 cup mashed ripe banana
- 1 teaspoon confectioners' sugar
- Pretzel sticks, chocolate chips, dried cranberries and/or halved banana slices

Directions
- In a small bowl, stir the pancake mix, water and banana just until moistened.
- Pour a scant 1/2 cup batter onto a greased hot griddle, making three circles to form a snowman. Turn when bubbles form on top. Cook until the second side is golden brown. Transfer to a serving plate. Repeat with remaining batter.
- Sprinkle with confectioners' sugar. Decorate snowmen with pretzels, chocolate chips, cranberries and/or banana if desired.

Nutrition Facts
1 snowman (calculated without decorations): 133 calories, 1g fat (0 saturated fat), 0 cholesterol, 417mg sodium, 28g carbohydrate (7g sugars, 1g fiber), 3g protein.