

Bacon foodgasm delights students



EAT, PRINT, LOVE

Joshua Dillen
Co-Editor-in-Chief

Foodgasm is still the name of the game with *Eat, Print, Love* this term. Our latest edition of *EPL* is sure to satisfy the sweet tooth and soothe winter's cold embrace with bacony yumminess. Designed especially for the college student or staff member who yearns for easily prepared comfort food, this week's recipe will surely grab your taste buds with its incredible mix of fantastic flavors.

Pineapple upside down cake is sure to be a favorite of our readers. The sweet and savory minds of *the Print* bring you the ultimate improvement on a popular dessert. I venture to say you might just literally flip over the spectacle this will create in your mouth.

BACON! IT'S BACON!!! Lots and lots of **BACON!** Without further ado, here's a classic with a bacon lover's twist for your om-nom-nomming enjoyment:

Bacon Pineapple Upside Down Cupcakes

- 1 lb. bacon, chopped then cooked until crispy and drained
- 2/3 cup butter (you can substitute half with bacon drippings for extra bacon flavor)
- 3/4 cup brown sugar
- 1 package yellow cake mix
- 1 1/2 to 20 ounce can of pineapple chunks, drained
- Medium cupcake pans to make approximately two dozen cupcakes
- Cupcake pan liners

Preheat your oven according to cake mix instructions.

In a medium skillet, heat and combine butter and brown sugar on medium to medium-low heat. Add bacon and pineapple. Mix together so all ingredients are incorporated evenly and remove from heat. Line muffin pans with cupcake liners.

Spoon bacon pineapple mixture into the bottom of each liner, dividing it evenly between each cupcake pan.

Prepare cake mix according to instructions. Fill each cupcake about 2/3 full.

Cupcake pans come in different sizes. Larger ones are generally muffin pans. Each pan can make various amounts of cupcakes or muffins. You can use muffin pans; just know that you will have to increase the cooking time. Two dozen cupcakes is just a guideline. How many you get will vary depending on the size of your pans. The important part is to not overfill.

Place pans in preheated oven for about 15 to 20 minutes or until a toothpick inserted comes out clean, cool for five to 10 minutes. It's best to enjoy this turned over treat warm.

Now enjoy the ultimate in taste bud stimulation and enter a world of bacon and pineapple infused dreams. Beware; this brilliant bacon journey may become addicting.

This recipe can also be modified to make two cakes. Butter or grease two cake pans. Divide the bacon pineapple mixture between the two and spread across the bottoms of the pans. Now divide the cake mix between them and place in the preheated oven for 30 to 50 minutes or until toothpick or knife inserted comes out clean. I recommend cooling for 14 to 20 minutes then running a knife around the edges before turning onto a plate. Enjoy!

Cougar events get updated

Breanna Craine
Co- Arts & Culture Editor

The Associate Student Government does a lot around campus to help students feel more comfortable. They are here to set up activities to make college not as stressful. Such activities include ski buses, club fairs, intramural sports and blood drives. The ASG office is located in the community center right inside the cafeteria. Check out these upcoming events that ASG is hosting.

About every term, the student government holds a club fair for new and returning students to see what kind of clubs CCC offers. This current club fair is taking place on Jan. 29 to the 30 from 11:30 a.m. to 1:30 p.m. Every club fair, all the clubs come together to try and brainstorm different ways for the clubs to be seen by the students. Come to the fair to see what they decided to do this term.

Whether you like to play basketball or volleyball, CCC offers intramural versions of these sports. You do not have to be the best player as long as you love the sport and want to play! Basketball meets every Tuesday from noon to 1 p.m. and volleyball meets every Thursday from noon to 1 p.m.

Sign up in the ASG office in the community center to donate blood. The blood drives takes place Jan. 30 and 31. Giving blood saves lives. Even if you do not like needles or the thought of losing a pint of blood, the feeling you get when you saved someone's life is unimaginable. Each year, Red Cross collects about 6.5 million units of blood.

The Cougar Cave is in the ASG office located next to the cafeteria. If you are looking for a quick bite to eat on the way to class or have a break and want something small, the Cougar Cave is the place to go.

Mt. Hood is so beautiful this time of year whether you are interested in skiing or snow-

boarding, ASG has you covered. If you are interested there will be a ski bus on Jan. 26 and Feb. 23.

The ski bus/lift ticket is \$34 and rentals are \$34 as well. Make sure to sign up in the ASG office!

DONOR Requirements

- Be HEALTHY**
- Be at least 17**
- Be at least 110LBS**

American Red Cross

Frosty and Frigid Winter Word Search

T B R T Q D R B L I Z Z A R D Z U A
 N Y W N O A D T E Z Z Y H H E H T O
 L U I O I Q G V R O E W A L D M G Q
 W G S N N E U G C K W R I Y O N Z D
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- Atmosphere
- Barometer
- Blizzard
- Breeze
- Cold
- Fog
- Freezing
- Frost
- Hail
- Ice
- Icicles
- Lightning
- Northwest
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- Rainbow
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