



October

A REAL ESTATE NEWSLETTER



CORICUTLER
HOMES

A FAVORITE PUMPKIN RECIPE

You will want to make this
TODAY!

GREAT LISTINGS!

Check out these great
homes in El Paso County

FALL LAWN AND YARD MAINTENANCE CHECKLIST

Steps to take in autumn for a
great-looking yard in the
spring!



THE
CUTTING EDGE,
REALTORS®

AUNT MAGGIE'S PUMPKIN ROLL

Ingredients

- 3 eggs
- 1 cup granulated sugar
- 2/3 cup pumpkin puree
- 3/4 cup flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger
- Confectioners' sugar for dusting

Filling

- 8 ounces cream cheese softened
- 1/4 cup unsalted butter softened
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon kosher salt
- 1 1/2 cups confectioners' sugar plus more for decorating



Directions

1. Begin by preheating the oven to 350 degrees F.
2. Line a half sheet pan (13 x 18-inches) with parchment paper. Spray with baking spray. Set aside.
3. In a large bowl, add the eggs, sugar, and pumpkin puree. Beat with an electric mixer to combine. Add the flour, baking soda, cinnamon, salt, cloves, nutmeg, and ginger. Mix until smooth (about 2 minutes).
4. Pour the mixture into the prepared baking pan. Smooth and level with a spatula. Bake for 13- 14 minutes.
5. Allow the cake to cool for about ten minutes. Then turn it out onto a tea towel sprinkled lightly with confectioners' sugar. Remove the parchment paper. Then sprinkle the cake lightly with confectioners' sugar. Gently roll the cake inside the towel. Place the cake in the refrigerator and allow it to cool completely. This will take about an hour.
6. In the meantime, prepare the filling by beating together the cream cheese, butter, vanilla extract, kosher salt, and confectioners' sugar. Beat until smooth and creamy.
7. Once the cake is cooled, unroll it, and spread it with an even layer of cream cheese filling. Then, roll the cake up (this time without the tea towel). Place the roll onto a platter, cover it with plastic wrap, and refrigerate until ready to serve.
8. Before serving, sprinkle the roll with confectioners' sugar. Then, with a sharp knife, cut the roll into 12 slices. Any leftovers should be refrigerated.

Featured LISTINGS



\$435,000

**6450 Fall River Drive
Colorado Springs, CO 80918**

- 3 BEDROOMS
- 3 BATHROOMS
- 1,688 SQ.FT.

**405 Birch Drive
Colorado Springs, CO 80911**

- 3 BEDROOMS
- 2 BATHROOMS
- 1,316 SQ.FT.



\$340,000



\$429,900

**3322 E La Salle Street
Colorado Springs, CO 80909**

- 4 BEDROOMS
- 2 BATHROOMS
- 2,136 SQ.FT.

Around Town

- Fridays, Saturdays, and Sundays in October - Pumpkin Fest at Venetucci Farms - 9:30AM - 4PM
\$5 per person,
6 and under FREE!
- October 17-19, 24-26, 31 - Boo at the Zoo - Cheyenne Mountain Zoo - 4:00 - 8:30PM
Time Tickets Required
- October 18 - Fall Fun Fest at First and Main Town Center - 10:00AM - 2:00PM
- October 18 - Witches, Warlocks & Ghouls Ride - 10:30AM - 2:30PM
- October 18 - Smith's Farms Fall Festival - 10AM-4PM
- October 25 - Emma Crawford Coffin Races and Festival



OCTOBER Maintenance Tips

- Place foam covers over exterior faucets
- Inspect caulking around windows and doors
- Clean washing machine
- Have air conditioner winterized
- Have furnace serviced



MARKET UPDATE

EL PASO COUNTY, CO REAL ESTATE MARKET UPDATE



PROPERTIES LISTED

1,328

PROPERTIES SOLD

1,169

AVERAGE SALE PRICE

\$565,356

MEDIAN SALE PRICE

\$479,450

AVERAGE DAYS ON MKT

54

MONTHS OF INVENTORY

3.9



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