



February 9, 2012

Welcome ♥ [Terry!](#)

In this issue: **Valentines Cupcakes**; **Invisalign Advantages**; **Patient Of The Month**; **Lovely February Specials**; **Free iPhone App**

**Baking Valentines ♥**



Who said you can't fit valentines into a cupcake? Yes You can ^\_^! **Red Velvet cupcakes** are great on any occasion and perfect for Valentines. Here's the recipe (in case you are inclined) : ] Just be sure to brush and floss well later!

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## Ingredients (for a whole bunch)

- 2 1/2 cups flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 cup sour cream
- 1/2 cup milk
- 1 (1 ounce) bottle Red Food Color
- 2 teaspoons Pure Vanilla Extract
- Vanilla Cream Cheese Frosting:
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 2 tablespoons sour cream
- 2 teaspoons Pure Vanilla Extract
- 1 (16 ounce) box confectioners' sugar

## Directions

1. Preheat oven to 350 degrees F. Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside.
2. Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, one at a time. Mix in sour cream, milk, food color and vanilla. Gradually beat in flour mixture on low speed until just blended. Do not overbeat. Spoon batter into 30 paper-lined muffin cups, filling each cup 2/3 full.
3. Bake 20 to 25 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely. Frost with Vanilla Cream Cheese Frosting.
4. **Vanilla Cream Cheese Frosting:** Beat cream cheese, softened, butter, sour cream and Pure Vanilla Extract in large bowl until light and fluffy. Gradually beat in

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- confectioners' sugar until smooth.  
5. OR YOU CAN JUST GO AND BUY SOME! :-)

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•**Teeth Alignment without Braces**•

**How can I straighten my teeth without making it obvious to everyone around me?** Ask us about Invisalign, an alternative to traditional braces. Invisalign uses a custom made clear fabricated mouth piece to help align your teeth to their correct positions. **Most people won't even notice you are wearing them.**



**Invisalign Advantages**

- **Straight teeth in the same time or shorter time as traditional appliances (helpful with overly crowded teeth, widely spaced teeth, overbite, and underbite)**
- **Clear aligners that are subtle and difficult to notice**
- **Much more comfortable than braces**
- **You can take them out whenever you need to-- to eat, to drink, for a big social occasion or whenever you need a break**
- **Custom made just for your teeth**
- **A beautiful smile**

**Call us today for more information!**

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- Patient of the Month Winner:

**Brian Rodgers!!!**

**Brian Congratulations, you're our new Patient of the Month winner. Your prize is a Sonicare Toothbrush, stop by our office during business hours to pick up your prize, you only have 30 days to claim your toothbrush.**



Follow this link to view our lovely [February Specials](#).  
**Introducing our App for your iPhone/smartphone.**

Check it out. It's pretty cool. With the simple push on your phone you can contact our office without having to look it up in your contact list. Or if your friends need a dentist, you can simply send the app to them. [Click here now](#) to see how easy it is.

**Have a great day!**

**Platinum Dental Inc.**

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