HOMEward Bound

THE GIVING IT BACK AND PAYING IT FORWARD REAL ESTATE NEWSLETTER



OCT
2026

YOURHOMESOLD
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Vinny Steo

RAMSEY TRUSTED

Baltimore TOP AGENTS 2026

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Sell Your Home and
Get Top Dollar!
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Free Consultation.
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OUR FAVORITE PUMPKIN RECIPE

It might surprise you...

BEST HOME BUYS

New month. New listings. New opportunities to find your next home!

SELLING THIS FALL

Cheap things you can do to increase the probability of selling your property

Go Serve Big! Investing in the People of Our Great Community

PUMPKIN PIE ICE CREAM WITH SALTED CARAMEL SAUCE



Ingredients

- 3 large egg yolks
- 3/4 cup packed brown sugar
- 2 cups heavy whipping cream
- 1-1/2 cups half-and-half cream
- 1 cup canned pumpkin
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

SALTED CARAMEL SAUCE:

- 1 cup sugar
- 1 cup heavy whipping cream
- 3 tablespoons butter, cubed
- 1-1/2 teaspoons salt
- 1 teaspoon almond extract

Directions

- In a large heavy saucepan, whisk egg yolks and brown sugar until blended; stir in heavy cream. Cook over low heat until the mixture is just thick enough to coat a metal spoon and a thermometer reads at least 160°, stirring constantly. Do not allow it to boil. Remove from heat immediately.
- Quickly transfer to a large bowl; place the bowl in a pan of ice water. Stir gently and occasionally for 2 minutes. Stir in half-and-half, pumpkin, pie spice, vanilla, and salt. Press plastic wrap onto the surface of the custard. Refrigerate for several hours or overnight.
- Fill the cylinder of the ice cream maker no more than two-thirds full; freeze according to the manufacturer's directions. (Refrigerate any remaining mixture until ready to freeze.) Transfer ice cream to freezer containers, allowing headspace for expansion. Freeze until firm, 2-4 hours.
- For the caramel sauce, in a large heavy saucepan, spread sugar; cook, without stirring, over medium-low heat until it begins to melt. Gently drag melted sugar to the center of the pan so sugar melts evenly. Cook, without stirring, until melted sugar turns a medium-dark amber, 5-10 minutes. Immediately remove from heat, then slowly stir in cream, butter, salt, and almond extract. Serve with ice cream. Refrigerate leftover sauce; keep leftover ice cream frozen.

Best Home Buys

SCAN ME



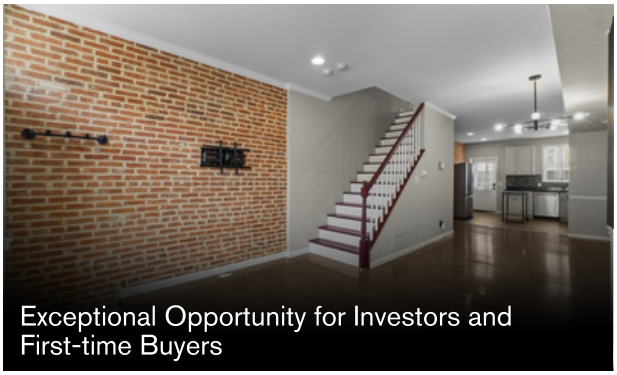
7337 Forest Ave, Hanover, MD 21076



209 W Edgevale Rd, Baltimore, MD 21225



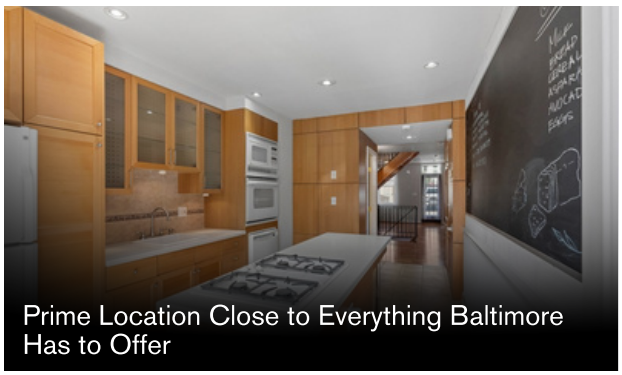
21 Sidewell Ct, Essex, MD 21221



1224 Carroll St, Baltimore, MD 21230



2609 Washington Blvd, Baltimore, MD 21230



1425 Cooksie St, Baltimore, MD 21230



OCTOBER Maintenance *Tips*

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

Connect with us! @yourhomesoldguaranteedmd



SELLING THIS FALL

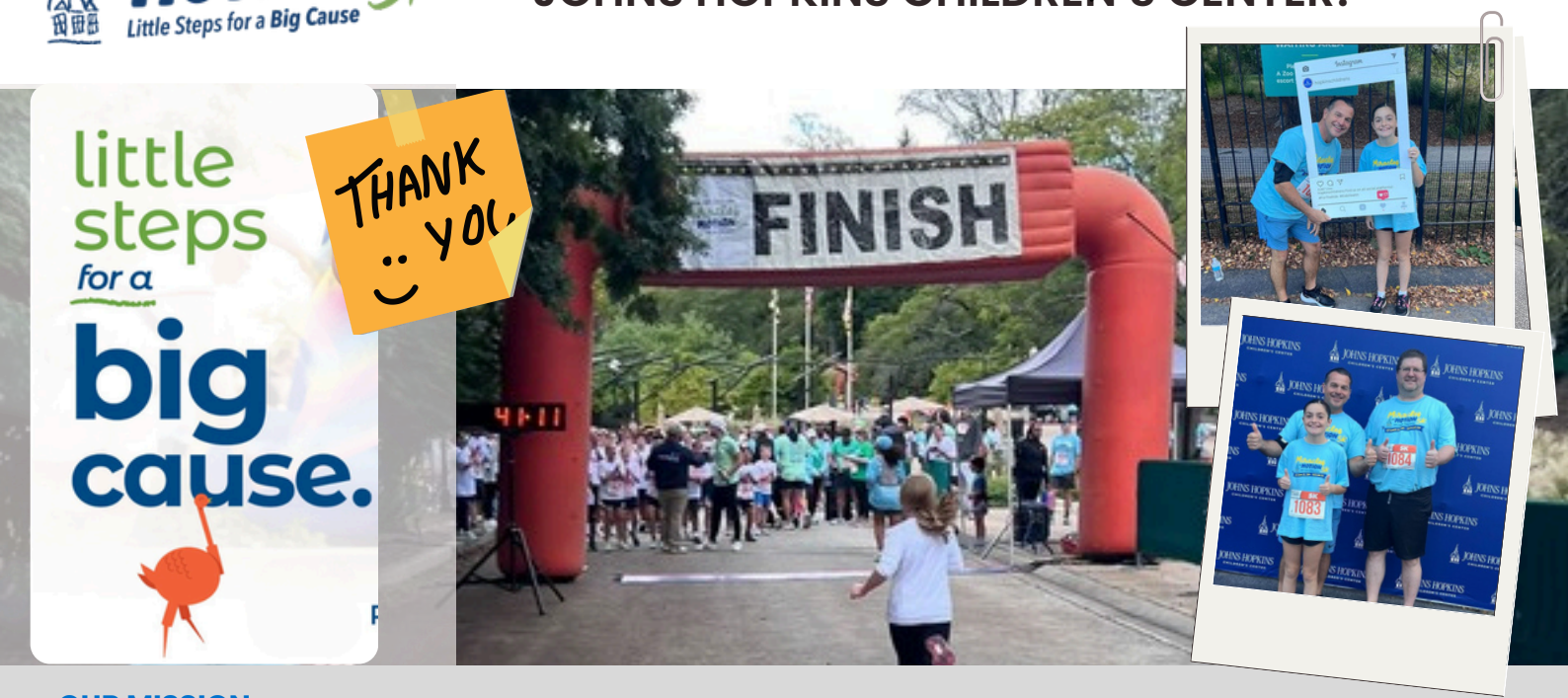
There are many easy and cheap things you can do to increase the probability of selling your property:

- ·Check the rooms for paint damage.
- If the house has a damp ceiling, repair it.
- Repair chandeliers
- Check for leaky faucets and other minor repair items
- Keep up with curb appeal by pulling weeds and mowing the lawn
- Repaint in neutral colors that appeal to many styles
- Wash all windows and window wells

Johns Hopkins Children's Center
Miracles in MOTION 5K
Little Steps for a Big Cause

Small steps. Big impact! 💙

$198,021 RAISED for JOHNS HOPKINS CHILDREN'S CENTER!



OUR MISSION

To Positively Impact People Through Second Mile Service, Innovative Systems, and Charitable Giving!

A PORTION OF EVERY REFERRED HOME SALE SUPPORTS THESE ORGANIZATIONS

Benefiting JOHNS HOPKINS CHILDREN'S CENTER · ALS RIDE FOR LIFE · FIRST FRUITS FARM · susan g. komen FOR THE CURE · OPERATION SECOND CHANCE · GAIN of HARFORD COUNTY · Your Referral HELPS

SCAN ME