

# Eby Family Dental

## WHAT'S IN THIS MONTH'S ISSUE:

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## EBY FAMILY DENTAL OF JEFFERSON

With our practices growing and doing so well we are always accepting new patients. We are current seeing Doctor and Hygiene patients on Mondays & Thursdays at our Jefferson location. As we continue to build our patient base we will add additional days. Right now Dr. Chris is our main provider for those 2 days. We look forward to seeing you!



## DENTAL HEALTH MONTH

The most common condition among children is largely preventable. According to the American Academy of Pediatric Dentistry (AAPD), dental caries/cavities are four times more common than childhood asthma and three times more likely than childhood obesity. For dental hygienists, NCDHM offers a great opening and opportunity to spread the word about how poor oral health and caries impact our kids' health and quality of life.

-<https://www.adha.org/ncdhm/>

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## DO YOU HAVE AN ELECTRONIC TOOTHBRUSH?

Do you have one? Which one do you use? While manual toothbrushes are still great to use, we do sell the Sonicare Diamond Clean toothbrush in office. Has 3 different heads, comes with a charging station and you can download the app. The app follows you and notes where you are brushing to ensure you reach all areas of your mouth! Call us if you have any questions or stop in to check them out!

## FEATURED RECIPE

### Cinnamon Roll-Peach Pie Breakfast Cass

Prep Time: 15 Minutes  
Total Time: 1 Hour

Equipment: 9x13 Pan  
[www.pillsbury.com](http://www.pillsbury.com)

#### Ingredients:

- 1 Package (8oz) Cream Cheese, Cubed
- 1/2 Cup Powdered Sugar
- 3 Cups Frozen Sliced Peaches, thawed, cut into 1-inch pieces (from two 12-oz bags)
- 1 Can (17.5 oz) refrigerated Pillsbury Grands Cinnamon Rolls with Original icing (5 count)

#### Directions:

1. Heat oven to 350F. Spray 13x9 inch (3 quart) baking dish with cooking spray.
2. In large microwave bowl, microwave cream cheese and powdered sugar uncovered on High 1 minute, stirring after 30 seconds, until softened. Stir until smooth; stir in peaches.
3. Separate dough into 5 rolls; return icing to refrigerator. Cut each roll into 6 pieces, and stir into peach mixture. Spoon into baking dish.
4. Bake 35-40 minutes or until bubbling around edges and dough is baked through the center. Cool 10 minutes. Transfer icing to small plastic bag, cut 1 corner and drizzle over mixture. Serve warm. Enjoy!

