



VOL. 3 ISSUE 3 · DECEMBER 2023

#BFF CONNECT

Official Newsletter of First Federal Savings Bank

The ATMs at our North Park and Washington branches are now accepting deposits! No envelopes or deposit slips are necessary making the process SIMPLE and FAST.



This issue:

North Park and Washington ATMs

Sleep in Heavenly Peace Build

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Sleep in Heavenly Peace Build

First Federal Savings Bank was a proud sponsor of a Sleep in Heavenly Peace build on Saturday, November 11th. Sleep in Heavenly Peace is a National non-profit organization that dedicates their time and resources to building, assembling, and delivering bunk beds to children and families in need.





**Our First Federal Savings Bank
and Petersburg locations are
now accepting toy or monetary
donations through December
15th.**



***Coming Soon - New Online Banking
Security Feature***

Customers logging in to their online banking or mobile app may be prompted to receive a security code to their personal device to complete the login process. This will take the place of answering security questions and keep your login secure.



If you have any questions on this new feature, please contact our eBanking department at (812) 492-8123.

Data rates may apply

BRANCH CLOSURES - DECEMBER 2023

SATURDAY, DECEMBER 23RD:

NORMAL BUSINESS HOURS

MONDAY, DECEMBER 25TH:

CLOSED

TUESDAY, DECEMBER 26TH:

NORMAL BUSINESS HOURS

MONDAY, JANUARY 1ST:

CLOSED



PLEASE UTILIZE OUR ONLINE BANKING SERVICES FOR YOUR BANKING NEEDS.

Employee Spotlight

Meet our Commercial Lending Team



Jeff Johnson



Kelly Dearmond



Michael Carter



Dan Dennison



John Newcomer



Chris Sanders



Jeff Kniese



Eric Sanders

EXTERNAL TRANSFERS ARE AVAILABLE IN YOUR ONLINE OR MOBILE BANKING APP!

Utilize this convenient feature for things such as:



**MAKING LOAN
PAYMENTS**



**BUYING A
NEW CAR**



**COVERING
TUITION OR
STUDENT LOANS**



**REMODELING
YOUR HOME**

*Data rates may apply



firstfedevansville



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SavingsFirst



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DOWNLOAD OUR MOBILE APP



*Data rates may apply

RECIPE OF THE MONTH

Christmas Cookie Cheesecake

INGREDIENTS

- One 16.5-ounce tube store-bought sugar cookie dough
- Four 8-ounce packages cream cheese at room temperature
- 2 cups granulated sugar
- 1 cup sour cream
- 2 tablespoons vanilla extract
- 4 large eggs at room temperature
- Red and green sprinkles for decorating
- One 1-pound box confectioners' sugar (about 4 cups)
- 2 tablespoons meringue powder
- Red and green gel food coloring



<https://www.foodnetwork.com/recipes/food-network-kitchen/christmas-cookie-cheesecake-5339818>

INSTRUCTIONS

- Preheat oven to 350 degrees F. Press the cookie dough into the bottom of a 9-inch springform pan (use the bottom of a measuring cup to help spread it out and make it even). Bake until the cookie is set and golden brown, 12 to 15 minutes. Let cool completely, about 30 minutes. Wrap the bottom and sides of the pan with a large piece of foil and put it in a large roasting pan. Reduce the oven temperature to 325 degrees F.
- Beat cream cheese and granulated sugar together in a large bowl with an electric mixer for 1 minute. Add sour cream and vanilla and beat until just combined. Mix in eggs by hand, one at a time, until combined. Pour the batter into the springform pan. Add enough hot water to the roasting pan to come about halfway up the side of the springform pan.
- Bake until the outside of the cake is set but the center is still slightly loose, about 1 hour and 20 minutes. Turn the oven off and leave the cheesecake in the oven for another hour. Remove the cheesecake from the roasting pan to a cooling rack. Run a knife around the edge and cool to room temperature. Cover and refrigerate at least 8 hours.
- Run a knife around the edge of the pan once more and unlock to unmold the cheesecake. Transfer to a serving platter or cake stand and smooth the edges with a knife. Pat the sprinkles into the sides of the cheesecake making sure not to cover the crust or get any on top.
- Whisk together the confectioners' sugar and meringue powder in a large bowl. Add 5 tablespoons water and beat with an electric mixer on medium-high speed until soft glossy peaks form, adding up to 1 more tablespoon water if necessary.
- Transfer about 1/2 cup of the royal icing to a pastry bag fitted with a small round tip. Thin the remaining icing with 1 teaspoon of water at a time until it is the consistency of syrup (you know you have reached the right consistency if you drizzle a bit of the icing and it sinks back into the icing within 8 to 10 seconds). Transfer 1 cup of the thinned icing in another pastry bag fitted with a small round tip. Divide the remaining batter between two small bowls and color one red and one green with the red and green gel food coloring.
- Use the thick white icing to pipe a large scalloped circle around the cake leaving a 3/4-inch border. Use the thinned white icing to fill the center of the scalloped circle. Use an offset spatula to spread the icing out so that it is smooth. Decorate with the colored icing while the white icing is still set. Chill the cake until the icing is set, at least 1 hour.

'Tis the Season

SECURITY CORNER

Cybercriminals and fraudsters work hard during the holidays to catch consumers off guard during their busy schedules. Exercise extra caution during this time to protect yourself.

- Be wary of free gift card opportunities.
- Be cautious of sharing your personal information and never pay/send money for a job.
- If contacted regarding a family emergency, verify with other close family members before acting.
- Always double-check the website URL.
- Think before you click! Unexpected links and attachments can contain malware.
- Be wary of calls or texts forwarding a fictitious tracking link.

