

# Be the smartest cookie in the batch with Radian training courses!

## March 2010

Monday	Tuesday	Wednesday	Thursday	Friday
<b>1 Advanced Appraisal Analysis</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)		<b>3 Loan Officer's Checklist for Success</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)		
<b>8 Understanding &amp; Reviewing Appraisals</b> Time: 1:00 pm-2:30 pm (ET) 10:00 am-11:30 am (PT)		<b>10 The What &amp; Why of MI</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 pm (PT)	<b>11 Lender Paid MI (LPMI)</b> Time: 1:00 pm - 1:45 pm (ET) 10:00 am-10:45 am (PT)	
			<b>18 Detecting &amp; Avoiding Fraud Schemes</b> Time: 1:00 pm-2:30 pm (ET) 10:00 am-11:30 am (PT)	
<b>22 Detecting &amp; Avoiding Fraud in Loan Files</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)				
			<b>Questions?</b> Contact us at: <a href="mailto:client.education@radian.biz">client.education@radian.biz</a>	<b>Register Online at</b> <a href="http://www.radian.biz">www.radian.biz</a>

### Recipe of the Month: Shamrock Cookies

#### Ingredients:

2 c flour      1/4 t salt  
 1 c sugar      1/2 t baking powder  
 2 T milk      1/2 c unsalted butter  
 1 large egg    1/2 t vanilla

#### Icing Ingredients:

1 box confectioners' sugar (1 pound)  
 5 tablespoons meringue powder

#### Directions:

1. Cream butter and sugar. Whisk together flour, salt, and baking powder. Using a mixer, add dry ingredients and mix until incorporated. Then add egg, milk and vanilla - mix until incorporated.
2. Transfer dough to work surface, shape into 2 discs and cover with plastic wrap. Refrigerate for at least 1 hour.
3. Line baking sheets parchment paper. Roll out dough to 1/8-inch thickness. Cut into shapes and transfer to baking sheets
4. Bake at 350 degrees in preheated oven for 10 minutes; do not allow to brown. Transfer to wire racks to cool.

#### Icing:

1. In the bowl of an electric mixer fitted with the paddle attachment, combine sugar and meringue powder (you can substitute 2 large egg whites). Mixing on low speed, add 1/2 cup water. Add food coloring if desired.

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## April 2010

Monday	Tuesday	Wednesday	Thursday	Friday
<b>Questions?</b> Contact us at: <a href="mailto:client.education@radian.biz">client.education@radian.biz</a>	<b>Register Online</b> at <a href="http://www.radian.biz">www.radian.biz</a>		<b>1 Advanced Appraisal Analysis</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)	<b>2</b>
<b>5</b>	<b>6 Split Premiums</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)	<b>7</b>	<b>8 Understanding &amp; Reviewing Appraisals</b> Time: 1:00 pm-2:30 pm (ET) 10:00 am-11:30 am (PT)	<b>9</b>
<b>12 Detecting &amp; Avoiding Fraud in Loan Files</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 am (PT)	<b>13 Lender Paid MI (LPMI)</b> Time: 1:00 pm-1:45 pm (ET) 10:00 am-10:45 am (PT)	<b>14</b>	<b>15</b>	<b>16</b>
<b>19 The What &amp; Why of MI</b> Time: 1:00 pm-2:00 pm (ET) 10:00 am-11:00 pm (PT)	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>
<b>26</b>	<b>27</b>	<b>28 Presentation Skills</b> Time: 1:00 pm-2:00 pm (ET)\ 10:00 am-11:00 am (PT)	<b>29</b>	<b>30</b>

### Recipe of the Month: Coconut Macaroons

#### Ingredients

1 1/3 cups flaked coconut  
 1/3 cup sugar  
 2 tablespoons all-purpose flour  
 1/8 teaspoon salt  
 2 egg whites  
 1/2 teaspoon vanilla extract

#### Directions

In a small bowl, combine the coconut, sugar, flour and salt. Stir in egg whites and vanilla; mix well. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 325 degrees F for 18-20 minutes or until golden brown. Cool on a wire rack.

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