

The background of the entire page is a collage of autumn-themed images. At the top, there's a close-up of a lit candle in a dark holder, surrounded by pumpkins and autumn leaves. Below this, a white rounded rectangle contains the title text. At the bottom, there's another scene with a white ceramic bowl, marshmallows, and various autumn leaves on a dark wooden surface.

# Fall NEWSLETTER 2025





WELCOME  
*Brett McMillan*  
FINANCIAL ADVISOR





We are delighted to introduce Brett McMillan who will be joining our team as a Financial Advisor. Brett has 8 years of experience in wealth management and has a proven track record of success in financial planning.

Brett earned his Bachelor of Arts in Psychology and his Associates in Business at the University of Kansas. Brett holds his SIE, Series 6, Series 63, Series 66 and Series 7 licenses.

He was born and raised on a farm in Garden City, KS. He has five older brothers and one little sister. He graduated from KU in 2014. He is a huge KU sports and Dallas Cowboys fan. He married his wife Kendra in 2021, and they have a two-year-old son named Nicky. He has been in the financial planning industry for the past eight years and he is excited for this new chapter of his life!

Brett will be your primary point of contact for your BlackDiamond client portal. You can reach out to Brett McMillan at [brettmcmillan@aspirewealthmgt.com](mailto:brettmcmillan@aspirewealthmgt.com) or 913-322-3500. He is eager to connect and collaborate with all of you.

We are confident that Brett will be a valuable asset to Aspire Wealth Management & Tax Center. Please don't hesitate to reach out to your Aspire team with any questions or concerns.

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# Crisp Autumn Recipe



## For the cake:

- 3/4 cup all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp pumpkin pie spice
- 1/4 tsp ground allspice
- 1/2 tsp vanilla
- 1/4 tsp salt
- 3 large eggs
- 3/4 cup granulated sugar
- 2/3 cup canned pumpkin
- non-stick spray, I used Smart Balance
- 1/4 cup powdered sugar, to sprinkle on towel

## Pumpkin Roll



## For the filling:

- 6 oz light cream cheese, at room temperature (NOT fat free)
- 3/4 cup powdered sugar
- 6 oz fat free Fage Greek Yogurt
- 1/2 cup chopped walnuts, optional
- 1 tsp vanilla extract
- powdered sugar, optional for topping

## Instructions

- Preheat oven to 375°F and place oven rack in the center of the oven. Spray a 15 x 10 inch baking pan with non-stick spray, line it with parchment paper, then spray a little more non-stick spray and lightly flour the parchment paper.
- Sift the flour, baking powder, baking soda, cinnamon, pumpkin pie spice, allspice, and salt into a large bowl.
- Beat the eggs and sugar together in your electric mixer or hand mixer. Beat on high speed for five minutes, or until thick, pale yellow, and fluffy. (When you slowly raise the beaters the batter will fall back into the bowl in slow ribbons.)
- Beat in the vanilla extract and pumpkin puree.
- Using a spatula, gently fold in the sifted flour mixture. Pour the batter into the prepared pan, evenly spreading the cake batter with a spatula or knife.
- Bake about 13 – 15 minutes, or until a toothpick inserted in the center comes out clean and the cake, when lightly pressed, springs back.
- Sprinkle a clean dish towel with confectioners' sugar.
- Immediately upon removing the cake from the oven invert the pumpkin roll onto the clean dish towel. Carefully remove the parchment paper from the bottom of the cake and sprinkle lightly with confectioners sugar; roll the pumpkin roll up with the towel, while it is still hot and pliable. Place on a wire rack to cool.

## Filling:

- Beat the cream cheese, yogurt, and vanilla extract until light and fluffy. Add the sugar and beat until smooth; fold in the walnuts.
- Refrigerate at least one hour.

## To Assemble:

- Unroll the pumpkin roll, spread with the filling, and re-roll. Transfer to your serving platter; cover and chill in the refrigerator for a few hours or overnight. (You can serve this cake immediately but chilling it overnight sets the filling and makes it easier to slice.)
- Just before serving, lightly dust with powdered sugar.



# All Things Fall

## **Kansas City Renaissance Festival - Rain or Shine**

628 N. 126th St, Bonner springs, KS 66012

Saturdays & Sundays August 30<sup>th</sup>- October 12<sup>th</sup>: 10:00am – 7:00pm

Monday, October 13<sup>th</sup>: 10:00am – 5:00pm

## **54th JESSE JAMES FESTIVAL**

Jesse James Park - 3001 N Hwy 33, Kearney, MO 64060

September 13<sup>th</sup>, and 19<sup>th</sup>-21<sup>st</sup>: Times Vary

## **Terra Luna**

Overland Park Arboretum & Botanical Gardens - 8909 W. 179th St, Overland Park, KS 66013

Two Weekends Only | September 11<sup>th</sup>-13<sup>th</sup> and 18<sup>th</sup>-20<sup>th</sup>

(Adults Only Nights (18+) Thursdays, September 11<sup>th</sup> & 18<sup>th</sup>)

7:00pm Start Time

## **Tricks and Treats**

Worlds Of Fun - 4545 Worlds Of Fun Ave, Kansas City, MO 64161

Select Nights, September 13<sup>th</sup> - November 1<sup>st</sup>: Open - Close

## **Hanging With Heros**

Zona Rosa - 8640 N Dixon Ave, Kansas City, MO 64153

September 20<sup>th</sup>: 9:00am – Noon

## **Overland Park Fall Festival**

7935 Santa Fe Drive, Overland Park, KS 66204

Friday, September 26<sup>th</sup>: 4:00pm-8:00pm

Saturday, September 27<sup>th</sup>: 8:00am-5:00pm

## **Weston Applefest 2025**

526 Main Street, Weston, MO 64098

Saturday, October 4<sup>th</sup>: 10:00am – 5:00pm (with the parade starting at 10 am)

Sunday, October 5<sup>th</sup>: 11:00am – 5:00pm

## **Brew at the Zoo**

Kansas City Zoo & Aquarium - 6800 Zoo Drive, Kansas City, MO 64132

Saturday, October 11<sup>th</sup>: 6:30pm – 11:00pm

## **Dark Forest**

Powell Gardens - 1609 N.W. U.S. Highway 50, Kingsville, MO 64061

October 17<sup>th</sup>-18<sup>th</sup>, 23<sup>rd</sup> (21+) 24-25<sup>th</sup>, 31<sup>st</sup>, and November 1<sup>st</sup>: 6:30pm-8:30 pm





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