

Get to know your friends & neighbors at Happy State Bank!



Jeanine Werberig VP Commercial Lending  
(817) 989-3974

*"I love our customers, my teammates and our strong, caring culture!"*

*- Jeanine Werberig*

Jeanine grew up in the Midwest - but got to Texas as fast as she could! She started her banking career as a teller in 1986 and has enjoyed working in many different areas of banking over the last 30 years. Today, Jeanine enjoys building strong relationships with existing and new Happy customers by providing outstanding service and products tailored to meet their needs.

### Jeanine Werberig's White Chocolate Bread Pudding

- 1 loaf French bread, torn into bite size pieces
- 4 cups heavy cream
- 3 whole eggs, beaten
- 2 cups sugar
- 2 tsp vanilla
- 1 pkg white chocolate chips

*Lightly spray a 9x13 glass dish with non-stick spray and place torn bread into dish, pour cream over and let soak. Mix remaining ingredients (except chocolate chips) and pour over bread. Add white chocolate chips and bake at 350° for 1 hour.*



Cut along dotted line and save



**HAPPY  
STATE BANK**  
AND TRUST COMPANY

Number 182

**HAPPY STATE BANK**

EST. 1908