POWER FACTS

12/2022



ALABAMA POWER CUSTOMER NEWSLETTER

www.AlabamaPower.com

Introducing Digital Wallet

More Options, Less Time

Managing your account shouldn't take time away from what really matters to you. That's why we are happy to now offer Digital Wallet.

Digital Wallet gives you more options, ease and control when paying your power bill. It's secure and offers convenient payment methods that you are probably already familiar with – Amazon Pay, Apple Pay, Google Pay, PayPal and Venmo. To use it, you will need an online account with us. It's easy to set up and comes with other useful tools and benefits to manage your energy usage.



Once your account is set up, you can select your preferred digital wallet payment method and sync it for future use. Visit **alabamapower.com/myaccount** to get started today.

POWER TIP

Clean your air filters. Heating and cooling systems work more efficiently when they can breathe freely.
Replace or clean filters monthly to help save energy and money.

OUTAGE ALERTS



Sign up for outage alerts.
Text "Enroll" to 272688 from a mobile device connected to an Alabama Power account or visit

AlabamaPower.com/residential/outagesand-storm-center/outage-alerts.html.

Enjoy year-round comfort and savings

- Switch to an energy-efficient electric heat pump and save on heating and cooling costs.
- A heat pump heats and cools your home, providing year-round comfort.
- Plus, with Smart Financing from Alabama Power, receive 100% financing with approved credit and put the payments on your power bill.







AlabamaPower.com/heatpump



www.AlabamaPower.com

Power interruptions: 1-800-888-APCO (2726) Other requests: 1-800-245-2244

P.O. Box 2641, Birmingham, AL 35291-0665

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POWERRECIPE

INGREDIENTS

- 2 cups soft bread crumbs
- 1 quart milk
- 1 tablespoon butter, softened
- 2 ounces unsweetened chocolate squares
- ²∕₃ cups sugar
- 2 eggs beaten
- 1 teaspoon vanilla
- Half-and-half

Chocolate Bread Pudding

Combine bread crumbs and milk in a large bowl and allow to sit for 30 minutes. Meanwhile, spread butter along the bottom and sides of a quart baking dish. Melt chocolate squares in the microwave or saucepan being careful not to scorch. Add sugar to the chocolate and stir. Slowly stir in milk and bread mixture, eggs and vanilla. Pour into baking dish and bake at 300 degrees for about two hours or until deep brown. Serve pudding warm with half-and-half cream as desired over the top.

Caroly Lindblom, Jacksonville, AL