

February

LIBERTY SUMMIT NEWSLETTER

**Happy
Valentines
Day**



COMMUNITY REMINDERS:

Food truck fun will be coming back in spring 2025! Let us know any local favorites to get on the books!

Did you know we have a dropbox located on the north side of our clubhouse? The perfect spot to drop ANYTHING off to the office after hours!

Like where you live? Refer a friend and receive \$300 towards your rent!

***** Restrictions apply - see leasing office for details! *****

February

Activities

Fitness Class!

Free to Residents

Wednesday @ 7pm

Regular Strength Training

Saturday @ 9am

Low Impact

Coffee Hour

Weekly Wednesdays

Beginning 10:00am

Card Club

Weekly Thursdays

Beginning 6:30pm

Resident Events!

Liberty Summit BINGO!

Saturday February 8th

2pm

Bring your sweetie and win
a Valentine prize!

Single & Mingle

No valentine, no problem! The
perfect time to meet & mingle with
new neighbors!

Desserts and drinks provided!

Thursday February 20th

7:00pm

***This event is open to all resident(s) so feel
free to bring your valentine with you!***

Pet of the Month!

AT LIBERTY SUMMIT

Everyone meet one of our furry residents,
Boone!

Boone is a 4 year old fox red Lab. He loves to go for long walks, go for car rides (especially to get a pup cup!), and cuddle on the couch. He loves finding new trails to walk and going to get the mail everyday with us!



Sparkle Sweetheart Cookies



Ingredients:

- 3 cups (375g) all-purpose flour (spooned & leveled)
- 1 and 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (16 Tbsp; 226g) unsalted butter, softened to room temperature
- 2 ounces (57g) full-fat brick cream cheese, softened to room temperature
- 1 cup (200g) granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon almond extract*
- 3/4 cup (150g) sanding sugar, pink and red or assorted colors*
- 32 chocolate hearts, unwrapped*

- 1. Whisk the flour, baking powder, and salt together until combined. Set aside.**
- 2. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and cream cheese together on high speed until relatively smooth, about 2 minutes. Add the granulated sugar and beat until combined and creamy. Add the egg, vanilla extract, and almond extract and beat on high speed until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed to combine.**
- 3. Add the dry ingredients to the wet ingredients and mix on low speed until combined. The dough will be thick. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 30–60 minutes and up to 3–4 days. If chilling for longer than 2–3 hours, allow the dough to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard and the cookies may not spread.**
- 4. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.**
- 5. Pour sanding sugar in a bowl or, if using multiple colors, a few separate bowls.**
- 6. Roll balls of cookie dough, about 1 Tablespoon of dough per cookie, then roll each ball in the sanding sugar to coat. Place each dough ball 2 inches apart on the baking sheets. Using the back of a measuring cup or drinking glass, gently press down on each dough ball to slightly flatten. Bake the cookies for 12–13 minutes or until very lightly browned on the edges.**
- 7. Remove from the oven and allow to cool on the baking sheets for 5 minutes. Press a chocolate heart into each cookie and quickly stick the baking sheet in the freezer or fridge so the warm cookie does not completely melt the chocolate heart. Let the chocolate set (about 15 minutes) on the cookies in the freezer/refrigerator.**
- 8. Cookies will stay fresh covered at room temperature for 1 week.**