

# Chesterbrook Academy December 2022 Newsletter



## Upcoming Events:

- **Holiday Pajama Drive runs until December 15<sup>th</sup>.**
- **Little Caesars Pizza Fundraiser runs until December 16<sup>th</sup>.**
- **Family Holiday Cookie Decorating Event December 16<sup>th</sup> @ 3:00pm.**

## Happy holidays from the Chesterbrook Academy Staff!

We would like to wish everyone a safe and wonderful Holiday Season. Please check for announcements for special Holiday events and hours of operation.

Holiday attendance sheets will be posted on classroom doors to give a tentative head count for the Holidays.

We will be hosting a Holiday Cookie Decorating event on Friday December 16<sup>th</sup> at 3:00pm. **We are collecting donations for icing and sprinkles to**

**decorate the cookies. Please note that all donations should be store bought and be peanut and tree nut free. Thank you for your support.**

## Friendly Reminders:

- Please check your child's cubbies for extra clothes.
- Please make sure that you bring a jacket or sweat shirt for your child. We continue to go outside even as the temperatures begin to get cooler.
- Tuition is due by the close of business on Monday of the current week. Children will not permitted to attend if there is an open

balance on their account on Wednesday of each week.

- Your family receives a tuition credit for EVERY family that you refer to us!
- Our medication policy: we only administer lifesaving medications with proper documentation and the original prescription box.

*“Winter, a lingering season, is a time to gather golden moments, embark upon a sentimental journey, and enjoy every idle hour.” – John Boswell*



## Cream Cheese Cookie Recipe

### Ingredients

½ cup unsalted butter, softened  
½ cup cream cheese, softened  
2 ½ cups powdered sugar, divided  
1 egg, beaten  
1 teaspoon vanilla extract  
1 ¾ cups all-purpose flour  
½ teaspoon baking powder  
1 tablespoon red sprinkles + more for topping  
1 tablespoon green sprinkles + more for topping  
2 tablespoons water

### Directions

Combine the softened butter and cream cheese using an electric mixer.

Add in 1 ½ cups of the powdered sugar to the bowl, and

beat for about 1 minute, until fluffy.

Add the beaten egg and stir to combine. Add the vanilla, and stir again.

In a separate medium bowl, combine the flour, baking powder, red sprinkles, and green sprinkles.

After mixing well, pour these ingredients into the bowl with the wet mixture, and combine.

Cover the cookie dough with plastic wrap, and refrigerator for 1 hour.

At 30 minutes into the 1 hour, when the fridge time is almost up,



## Holiday Hour Reminders:

**Friday December 23<sup>rd</sup>: Closing at 12:00pm**

**Monday December 26<sup>th</sup>: Closed**

**Friday December 30<sup>th</sup>: Closing at 3:00pm**

