

# DECEMBER



2018 Newsletter

## ANNUAL HOLIDAY PROGRAM

Our Annual Holiday Programs take place the first week of December and it is always a great way to kick off the holiday season. Our teachers and students spend hours practicing their special songs as a class and always feel a strong sense of pride to be able to perform their songs in front of family and friends. We encourage our students to invite all family and friends to this special event.

Here are a few quick reminders and helpful tips to ensure a fun event for all:

1. All Holiday Programs will be held on the Elementary School campus in their M.P.R. (Multi Purpose Room) \*Please see your School Director for details
2. Doors will open promptly at 7:00 PM
3. All Students performing in the program should be inside the M.P.R. by 7:00 PM.
4. A parent or guardian must "hand off" the child to their teacher so they may get ready for their performance.
5. Parents are encouraged to ready their smart phones or recording devices to capitalize on the special moment.

If you are active on Social Media, don't forget to tag us and use our

hashtag: #abcdevelopmentpreschool

Facebook: @abcdevelopmentpreschool

Instagram: @abcdevelopmentpreschool83

## IMPORTANT DATES

- December 5 - ABC King Holiday Program
- December 6 - ABC Luther Holiday Program
- December 7 - ABC Arnold Holiday Program
- December 11 - ABC Morris Holiday Program
- December 19 - Snow Day (special activity)
- December 20 - Christmas Morning  
(ABC King & ABC Luther)
- December 21 - Christmas Morning  
(ABC Arnold & ABC Morris)
- December 24 & 25 - ABC CLOSED
- December 26 - 28 - Cafeteria Closed
- December 31 & January 1 - ABC CLOSED

## CHRISTMAS MORNING

This special event takes place during the school day where children are encouraged to attend school in their jammies, they get to meet Santa Clause, and enjoy a special morning snack. Please note when dressing your child that soft slippers are not acceptable foot wear and children must wear regular, closed toe & heel shoes with their jammies. Photos from Santa Clause's visit will be available on our website in the 'Parent Portal'.

## GINGERBREAD CUPCAKES WITH CINNAMON CREAM CHEESE FROSTING

### INGREDIENTS:

- 1½ cups flour
- 2 tablespoons ground ginger
- 2 teaspoons cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ground cloves
- 1½ cups butter
- 1 cup sugar
- ½ cup brown sugar
- 3 tablespoons molasses
- 4 eggs, at room temperature
- 1½ teaspoons vanilla

### for the frosting

- 4 cups powdered sugar
- 4 ounces cream cheese, softened
- 1 tablespoon cinnamon
- ½ teaspoon vanilla
- 2-4 tablespoons heavy cream

### DIRECTIONS:

1. Preheat oven to 350 and line muffin tins with cupcake liners. Whisk together flour, ginger, cinnamon, nutmeg, and cloves. Set aside.
2. In another, large bowl cream together butter and sugars until pale and fluffy. Add molasses, beat until combined. Add eggs, beating after each until incorporated. Beat in vanilla. Gradually mix in flour mixture until combined.
3. Divide batter evenly among the lined cups, filling each ¾ full. Bake about 25 minutes until an inserted toothpick comes out clean. Allow to cool in the muffin tins for about 10 minutes, then transfer to wire racks to cool completely.
4. When cupcakes are completely cooled, prepare the frosting. Beat the cream cheese until fluffy (about 2 minutes). Add vanilla, cinnamon, and 2 tablespoons of heavy cream and mix until smooth. Gradually mix in powdered sugar. Add 1-2 more tablespoons of heavy cream as needed to thin the frosting to a spreadable consistency. Spread on cooled cupcakes. (see note) Store in airtight container.

### NOTES

\*\*For the frosting, the above recipe is for enough frosting to spread on each of the cupcakes. If you want to pipe the frosting, double the recipe and when adding the heavy cream, add less than you would to spread the frosting. The shape holds up better when the frosting is thicker. Also, before piping the frosting, it may help to allow the frosting to set up for a few minutes and "dry out" a bit. This will help it hold its piped shape.