

February Newsletter

Heartfelt Hello!

In January we started the Kids' Zone clubs and they were a huge hit! The children enjoyed Fitness Club, Lego Club, Cooking Club, and French Club every other week! We will definitely continue these through the rest of the school year!

We also had a visit from a yoga instructor who taught us some yoga poses and how to relax our bodies and minds. It was fun to deviate from our normal routine!

This month we will begin talking about the Kids' Zone video! This project will take until the end of the school year to finish and will be a keepsake from your child's year at Heartland Kids' Zone!

We also have some exciting weeks to look forward to in February, such as, Live Video Games Week, Valentine's Day Week, Wacky Week, and Pet Week! During Valentine's Week we will have our annual Valentine's Day party on February 14th!

There are a few important dates to note in February and the very beginning of March. There are two no school days with Kids' Zone Day Off Trips offered and one half day of school. Please note these on your calendars!

As always, feel free to contact us if you have any questions or concerns!

Heartland Kids' Zone Staff
630-947-2560

Important Dates:

February 20th there is no school and no Kids' Zone. There will be a Day-Off Trip offered!

March 1st is a 1/2 day of school! Please send your child with a lunch! We eat at noon!

March 2nd there is no school and no Kids' Zone. There will be a Day-Off Trip offered!

V-Day Cupcakes!

Ingredients

- 1 (19.5 ounce) package brownie mix
- 2 eggs
- 1/2 cup canola oil
- 1/4 cup water
- 1 (18.25 ounce) package white cake mix
- 2 tablespoons canola oil
- 1 1/3 cups water
- 3 egg whites

Directions

1. Preheat an oven to 350 degrees F (175 degrees C). Line 48 muffin cups with paper liners.
2. Whisk together the brownie mix, 2 eggs, 1/2 cup canola oil, and 1/4 cup water in a bowl. Stir just until fully incorporated, about 50 strokes; set aside.
3. Mix the cake mix, 2 tablespoons canola oil, 1 1/3 cup water, and 3 egg whites in a large bowl with an electric mixer on low speed until combined. Mix on medium speed for 2 minutes.
4. Spoon the brownie batter into prepared muffin cups, filling each cup 1/3 full. Spoon the cake batter over the brownie batter, until muffin cups are each 2/3 full.
5. Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.

