

ARDMORE AT THE TRAIL

Ardmore at the Trail | Indian Trail, NC

FEBRUARY ACTIVITIES & EVENTS

SUN	MON	TUES	WED	THURS	FRI	SAT
						1
February 2025						
2	3	4	5	6	7	8
9	CREATE VALENTINES DAY CARD & ENJOY COOKIES! 10AM-4PM 	10 CREATE VALENTINES DAY CARD & ENJOY COOKIES! 10AM-4PM 	11 CREATE VALENTINES DAY CARD & ENJOY COOKIES! 10AM-4PM 	12 CREATE VALENTINES DAY CARD & ENJOY COOKIES! 10AM-4PM 	13 CREATE VALENTINES DAY CARD & ENJOY COOKIES! 10AM-4PM 	14 FIND THE HEART CUPCAKES 2PM-4PM  
16	17	18	19	20	21	22
23	24	25	26	27	28	

LOVE IS IN THE AIR, AND SO ARE AMAZING APARTMENT DEALS!

REWARD: \$300

GET **\$300** WHEN YOU REFER FRIENDS OR FAMILY TO SIGN A LEASE WITH US. REFERRAL NAME MUST BE ON THE APPLICATION AND PAYABLE 30 DAYS AFTER THE LEASE BEGINS.

EMAIL INFO@ARDMOREATTHETRAIL.COM FOR DETAILS!

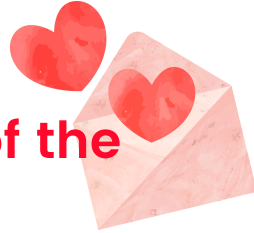


PET OF THE MONTH



Meet Micah, our February pet of the month! We love our furry friends!

Want to be our next pet of the month? Email info@ardmoreatthetrail.com

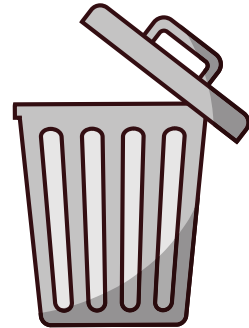


MAINTENANCE CORNER



Valet Trash Reminders

- All trash must be in bags & securely tied. Must be placed inside your container.
- Containers with bagged trash should be placed outside the door only between 6 pm-8 pm.
- Pick-up is Sunday- Thursday.



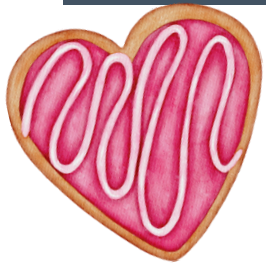
COMMUNITY SPOTLIGHT



Bundle up and have fun! Our community playground is waiting for you—brave the cold and make some frosty memories!



FEBRUARY EVENT DETAILS



CARDS & COOKIES!



LOVE, COOKIES, AND CREATIVITY! JOIN US **FEBRUARY 10-13 FROM 10AM-4PM** FOR A SWEET VALENTINE'S DAY CARD DECORATING AND COOKIE-EATING EXTRAVAGANZA



WHO'S GOT THE LUCKY CUPCAKE?

FEELING LUCKY? GRAB A CUPCAKE AND IF YOU FIND THE CANDY HEART IN THE MIDDLE, YOU'LL WIN A GIFT CARD! JOIN US ON **FEBRUARY 14 FROM 2PM-4PM**



Red Velvet Whoopie Pies for Two

yummm!

INGREDIENTS

1/2 CUP ALL-PURPOSE FLOUR
 3/4 TEASPOON UNSWEETENED
 COCOA POWDER
 1/4 TEASPOON KOSHER SALT
 1/8 TEASPOON BAKING SODA
 3 TABLESPOONS PACKED LIGHT
 BROWN SUGAR
 1 TABLESPOON UNSALTED
 BUTTER, AT ROOM TEMPERATURE
 2 TABLESPOONS BUTTERMILK
 1 LARGE EGG
 1/2 TEASPOON VANILLA EXTRACT
 1/8 TEASPOON RED GEL FOOD
 COLORING
 CREAM CHEESE FILLING:
 3 OUNCES CREAM CHEESE, AT
 ROOM TEMPERATURE
 1 TABLESPOON UNSALTED
 BUTTER, AT ROOM TEMPERATURE
 3 TABLESPOONS CONFECTIONERS'
 SUGAR, PLUS MORE FOR
 OPTIONAL DUSTING
 1/4 TEASPOON VANILLA BEAN
 PASTE



Directions

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. For the cookies: Whisk the flour, cocoa powder, salt and baking soda together in a medium bowl. Combine the brown sugar and butter in a separate medium bowl with a rubber spatula until no streaks of butter remain and it resembles wet sand. Add the buttermilk, egg, vanilla and red food coloring and whisk until smooth. Fold the flour mixture into the wet mixture with a rubber spatula until smooth.
3. Use a tablespoon to drop 2 heaping tablespoons of batter onto the prepared baking sheet. Repeat three more times so that you have 4 cookies. Use a wet finger to smooth out any uneven parts on the tops. Bake until the cookies spring back when touched and look dry, 11 to 13 minutes. Let cool completely on the baking sheet, about 30 minutes.
4. For the cream cheese filling: Combine the cream cheese, butter, confectioners' sugar and vanilla bean paste in a medium bowl with a rubber spatula until smooth.
5. Once the cookies are cooled, divide the filling between two of the cookies spreading it on the flat sides all the way to the edges. Top each with the two remaining cookies. Serve immediately or wrap in plastic and refrigerate for up to 1 day. Dust the tops with confectioners' sugar just before serving if desired.