

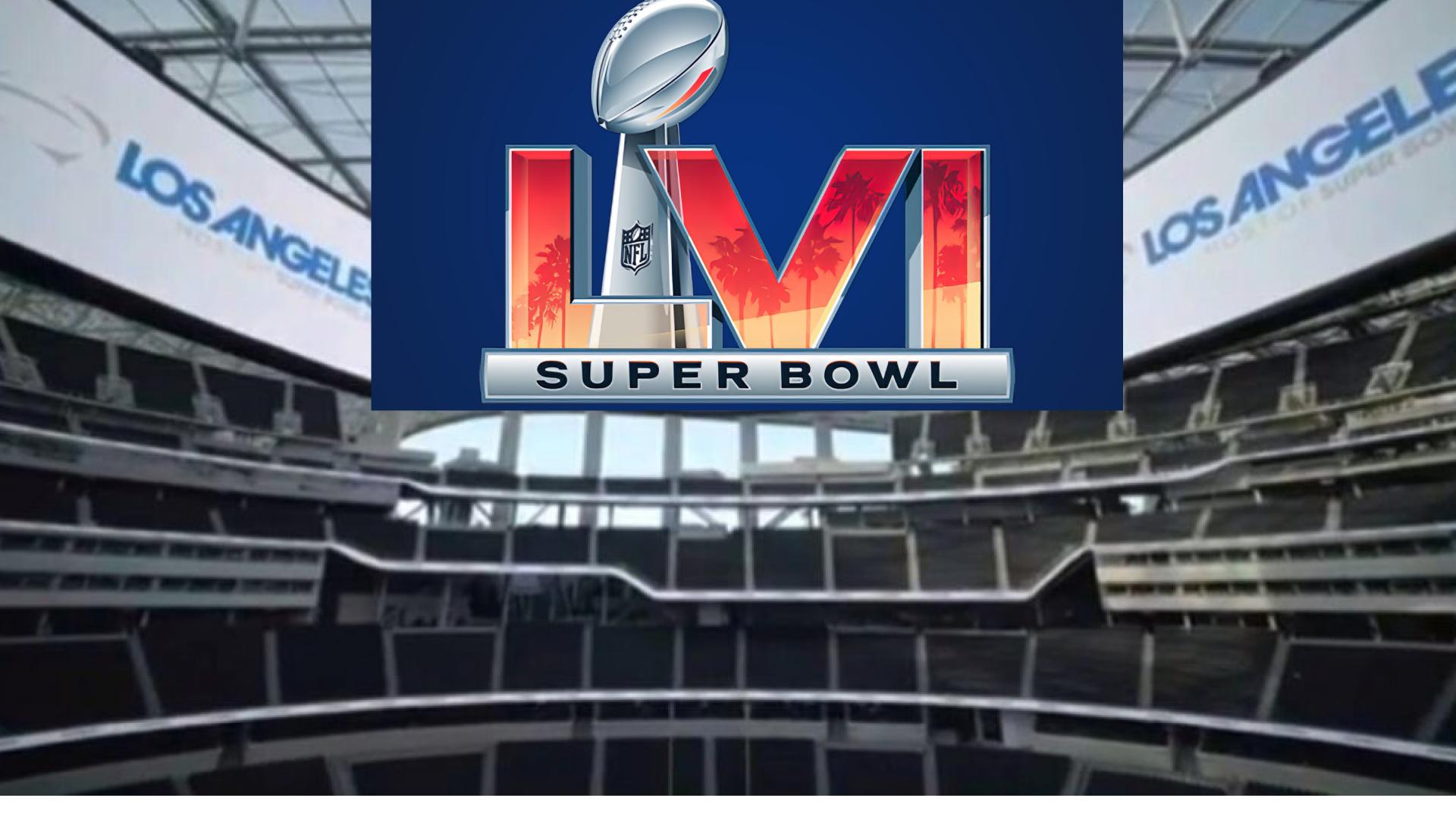


Emily A-Super Bowl Adrian-Leap Year Jahmien-Chinese New Year's **Tony-baking Anh-President's Day** Jaefro-baking **Gia-Love songs** Ms. Khan-National Nutella Day Chinese New Years The lunar calendar is also associated with 12 animal signs in Chinese zodiac, so every 12 years is regarded as a cycle. 2022 is a Year of the Tiger, while 2023 turns to be a Year of the Rabbit.



56th Super Bow The Super Bowl is a special day for everyone especially for the players playing. This day is the annual championship game of the National Football League. It is served as the final game out of every game in NFL season since 1966. The first team to win super bowl were the Green Bay Packers.





leap year

a year, occurring once every four years, that has 366 days including February 29 as an intercalary day.



INGREDIENTS

FOR THE COOKIES 3 c. all-purpose flour, plus more for surface 1 tsp. baking powder 1/2 tsp. kosher salt **1 c.** (2 sticks) butter, softened **1 c.** granulated sugar large egg 1 tsp. pure vanilla extract 1 tbsp. milk

Baking-Heart-shaped Cookies



DIRECTIONS

 In a large bowl, whisk together flour, baking powder, and salt. In another large bowl using a hand mixer, beat butter and sugar until fluffy and pale in color. Add egg, milk, and vanilla and beat until combined, then add flour mixture gradually until totally

combined.

Shape into a disk and wrap in plastic. Refrigerate 1 hour. 2. 3. When ready to roll, preheat oven to 350° and line two baking sheets with parchment paper. Lightly flour a clean work surface and roll out dough until 1/8" thick. Using a heart shaped cookie cutter, cut out cookies and transfer to prepared baking sheets. Bake until edges are lightly golden, 8 to 10 minutes. 4. Make frosting: In a large bow using a hand mixer, beat cream cheese and butter 5. together until smooth. Add powdered sugar, vanilla, and salt and beat until combined. 6. Divide frosting into 3 bowls. Add pink food coloring to one bowl and red food coloring to another. Stir each bowl and add more food coloring until desired color is reached. Frost cookies using an offset spatula with each color of frosting, then top with sprinkles.

Classic Valentines Day Songs To Set The Mood Help Falling In Love (Elvis Presley) -Just/The Way You Are (Bruno Mars) -Perfect (Ed Sheeran) -Crazy In Love (Beyonce) Just One Day (BTS) -Boy With Luv (BTS) Spring Day (BTS) -The Feels (Twice) -Can't Take My Eyes Off You (Frakie ✓ Valti>

-Be My Baby (The Ronettes) ild Me Up Buttercup (The Foundations) That is the end of my list :) Have a good Valentines Day!



Valentine's Day occurs every February 14. Across the United States and in other places around the world, candy, flowers and gifts are exchanged between loved ones, all in the name of St. Valentine. But who is this mysterious saint and where did these traditions come from?

Avocado Rose Avocado Toast

- 1. Thinly slice half of an avocado. Keep slices together and start molding them into a line.
- Start folding one end inside and wrapping other end around in a circle. 2.
- Place rose-shaped avocado on toast and add sliced strawberries at each 3.
 - corner of the toast.

4 strawberries 1 salt **1 pepper** 1 toast **1 Avacado**

President's Day

President day is also **George Washington's Birthday.** George Washington is the 1st president of the United States. President's day in each year is different. This day is the day to honor all persons who served in the office of president of the United States. In 2022 President's day is on Monday, February 21, 2022, this day is also related to Lincoln's Birthday.

World Nutella Day celebrates what happens when hazelnuts and chocolate collide. For example, millions of people celebrating all on February 5th each year!

It is often said that necessity is the mother of invention. Adding hazelnuts when cocoa is hard to come by may have been an Italian Dav trick during hard times. In the 1800s, in the northern Italian city of Piedmont, they made a paste of chocolate and hazelnuts at a time when the nuts were abundant, but the cocoa was not.

World Nutella

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