

CLIFF NOTES

THE NEWSLETTER FOR HIGHLAND 55 AT SPRING CREEK

EDMOND, OK

APRIL 2024

VOLUME 41

Welcoming New Residents to Highland 55

At Highland 55, we value our caring, reliable, and empathetic residents. This month, we are excited to greet all the new additions to our community! Join us every Thursday at the clubhouse to connect with your neighbors and participate in our weekly activities. We look forward to meeting you there!

Wishing you all a fun and fantastic April!

Best wishes,

SHERI, LAURA & THE H55 TEAM

CARROT CAKE BARS

Carrot Cake Bars

½ cup butter melted
1 cup light brown sugar packed
1 large egg
1 tablespoon vanilla extract
1 cup all-purpose flour
1 teaspoon ground cinnamon
¼ teaspoon baking powder
¼ teaspoon salt
1 cup shredded carrots
Cheesecake Swirl
4 ounces cream cheese room temp.
¼ cup granulated sugar
1 large egg yolk
¼ teaspoon vanilla extract



Preheat oven to 350. Spray an 8x8 baking pan & set aside.

Carrot Cake Bars

Microwave butter for 30 seconds.
In a medium bowl, add the melted butter and brown sugar. Mix to combine. Stir in the egg and vanilla extract.
Add in the flour, cinnamon, baking powder, and salt. Stir until completely combined.
Fold in the shredded carrots. Set aside.

Cheesecake Swirl

In a medium bowl, add in the cream cheese and sugar. Beat with a hand mixer until smooth. Add in the egg yolk and vanilla extract. Beat until creamy.

Assemble

Add about half of the carrot cake batter into the pan and spread with spatula. Add half of the cheesecake batter to the carrot cake batter. Drop dollops of batter over the carrot cake batter. Add the remaining carrot cake batter on top of the cheesecake batter and around the cheesecake batter.
Add the remaining cheesecake batter by adding dollops on top of the carrot cake batter. Using a knife, swirl the batters together. Bake for 35-40 minutes until the edges are golden brown. Cool completely before cutting. Store in an airtight container in the refrigerator.

Happy April Birthdays!

DEBBIE J. JANICE W. PEGGY W.
BOBBIE S. PAULA S. KATHY B.

Highland 55 Reminders:

- For delivery drivers, the gate code #1101 can be added under the delivery instruction section when placing orders.
- Please do not move any furniture, including the pool table, if you are using the clubhouse for a private event.
- Remember to turn off fireplaces in the clubhouse after use.
- When using the fitness center, pickleball court, or clubhouse, guests must always be accompanied by residents.
- To make reservations for the guest cottage, visit Sheri's office. Friends and family can stay in the Mesa #68 for \$75 a night.
- If you are not home, please keep your pets inside. When at home, pets must be on a leash or in your yard. Excessive barking is a violation of the pet agreement, so please bring your pets inside if they continue to bark after several minutes.
- Smoking is only allowed 15ft away from common areas and back patios. Smoking inside any building at Highland 55 is prohibited.
- Remember to keep your garage doors closed at all times and turn on outdoor lights at night.
- All trash must be out by 9am on the day of pick up. Please make sure to tie off your bags. If you missed pick up, do not leave trash outside. You can use the H55 trash receptacle instead.
- Submit all work orders through the office or online.

EVENTS IN EDMOND!

April 4 - Glenn Miller Orchestra at the Armstrong Auditorium call 405.285.1010

April 4 - VIBES in Downtown Edmond 6-9 pm.

April 20 - Heard on Hurd - Downtown Edmond 6-10pm