



LIVE AND LEARN  
FAMILY NEWS MAY 29, 2017

Parent/Family Teacher Conferences

Kindergarten Conference Dates:

Tuesday May 30th through Friday June 2

Preschool Conference Dates:

Monday June 5th through Friday June 9th

\*\*\*Conferences can only be scheduled through the office\*\*\*

\*\*\*There are still some spots open if you would like a conference\*\*\*



Director/Owner

Johanna  
Booth-Miner

Co-Director

Sarah Miner, M.Ed.

Address

114 Mast Road  
Lee NH 03861

Phone 659-5047

Fax 659-7908  
\*call first\*

Rising Hawk Cell  
Phone 231-5099

www.live-learn.org

livlrn2@comcast.net

Tax ID #02-0335768

Rising Hawk  
Art Show

Thursday  
June 1st from  
4pm-6pm

Come check out your  
child's art work!



# Gerry's Kitchen

## Birthday Lemon Cupcakes with Blueberry Frosting

(Makes 3 Dozen)

### Ingredients:

- ♥ Cooking Spray, Optional
- ♥ 1 1/2 Cups All-Purpose Flour
- ♥ 2 teaspoons Baking Powder
- ♥ 1/4 teaspoon Salt
- ♥ 3/4 Cup (1 1/2 Sticks) Unsalted Butter, softened
- ♥ 3/4 Cup White Sugar
- ♥ 2 Large Eggs
- ♥ 1 teaspoon Pure Vanilla Extract
- ♥ 1/3 Cup Whole Milk
- ♥ 3 Tablespoons Lemon Juice
- ♥ Zest of 2 Large Lemons (about 2 Tablespoons)
- ♥ 1 1/2 Cups Powdered Sugar
- ♥ 3 to 4 Tablespoons Blueberry Juice

### Directions:

1. Preheat the oven to 350 and spray a muffin pan with cooking spray or use liners.
2. In a medium bowl, whisk the flour, baking powder, and salt and set aside.
3. In the bowl of a standing mixer, or in a large bowl using an electric mixer, beat the butter and white sugar on medium-high speed for 2 minutes, or until light and fluffy.
4. Add the eggs one at a time, beating on low speed after each egg, and the vanilla. Beat until combined.
5. Slowly add half the flour mixture to the butter and sugar, beating as you go. Add the milk and the rest of the flour mixture, scraping down the sides of the bowl with a rubber spatula as you beat.
6. Fold in the lemon juice and lemon zest.

