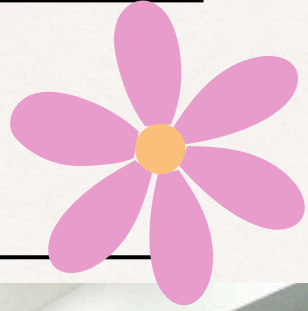


APRIL 2025

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Look for food trucks coming this summer!! If you have a request let us know!
- As a reminder: Rent is due between the 1st-5th to avoid a 5% late fee.
- Reminder to pet owners: Please make sure you are picking up after your pets and throwing the bags away. We have noticed bags sitting around the property not being thrown away. All pets do need to be on a leash while outside with their owner. Once the dog park has sod, we will notify you when it officially opens!
- The pickleball court is now open! We do have paddles/balls in the leasing office if needed, but they do need to be signed out and returned back to the office afterwards.

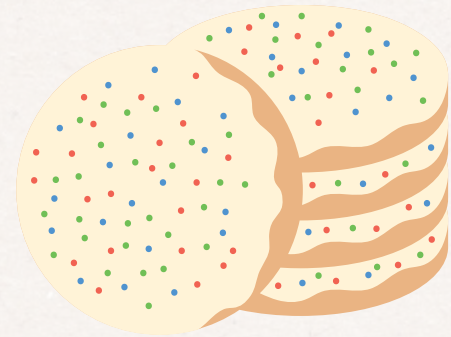
RESIDENT EVENT

GRAB & GO COOKIES & CANDY



Stop by the office on Sunday, April 13th anytime between 1:00-3:00 PM for some Spring themed cookies & candy!

WHILE SUPPLIES LAST



HOLIDAY HOURS

Our office will be closed for Easter, April 20th! If you have a maintenance emergency please contact 614-448-1424!



RECIPE OF THE MONTH

OREO ICEBOX CAKE

Ingredients

- 1 (8-oz.) package cream cheese, at room temperature
- 1 cup powdered sugar
- 1 Tbsp. vanilla extract
- 3 cups heavy cream, divided
- 50 chocolate sandwich cookies, such as Oreos, plus more for topping (from a 25.5-oz. package)
- 3 (6-oz.) containers raspberries, divided

Directions

1

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth, 1 to 2 minutes. Add the powdered sugar and vanilla, and beat on low speed until combined, about 30 seconds. Scrape the sides and bottom of the bowl with a rubber spatula. Increase the speed to medium, and beat until smooth, 1 minute more.

2

Scrape the sides and bottom of the bowl. Add 1 cup of the heavy cream, and beat on low speed until smooth. Add the remaining 2 cups of heavy cream, increase the speed to medium high, and beat until soft peaks form, 1 to 2 minutes.

3

Spoon $\frac{1}{4}$ cup of the cream mixture into the bottom of a 9-inch square baking dish, smoothing into a thin, even layer.

4

Top the cream mixture with a single layer of cookies, breaking some as needed to fit. Spread about $1\frac{1}{2}$ cups of the cream mixture over the cookies, smoothing into an even layer with a spoon or offset spatula. Top with an even layer of raspberries from 2 (6-ounce) containers. Add another $1\frac{1}{2}$ cups of the cream mixture, smoothing into an even layer. Top with a final layer of cookies, then add the remaining cream mixture on top, smoothing into an even layer.

5

Cover with plastic wrap and refrigerate for at least 4 hours or up to 12 hours.

6

Decorate the cake as desired with crumbled cookies and the remaining raspberries. Use a serrated knife to slice and serve.

