

FEBRUARY 2020 | GROWING HEALTHY HEARTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	AT THE AMERICAN HE We can reduce heart dis has a new national goal while reducing deaths for Join us and the YMCA of	sease by promoting a : By 2020, to improver from cardiovascular di f Greater Pittsburgh	healthy diet and life e the cardiovascular l iseases and stroke by for heart health scre	style, so the America health of all America y 20 percent. enings during Heart	ns by 20 percent	1
2		OK CHALLENGE ok Official! Join the cha	5	GIRLS & WOMEN IN SPORTS EVENT 6-9pm Celebrate and learn about women's sports in Pittsburgh with	7 NATIONAL WEAR RED DAY	8
	DON'T MISS A BEAT 5:30-6:15pm Group Exercise Class (Zumba)	11 AMERICAN HEART ASSOCIATION 9-10:30am Heart Health checks and information in the lobby	SHARE THE LOVE 10:30am-11:30am Group Exercise Class (Line Dancing)	13 HEART CHECK 5:30-6:15pm Group Exercise Class (P90x)	14 FAMILY MOVIE NIGHT: SHREK 6-8pm HEART OF A CHAMPION 11am-12pm Group Exercise Class (Hype Spin)	15 EVERY HEART MATTERS 9-10am Group Exercise Class (Yoga)
HEART HEALTH WEEK - February 10th-16th						
16	17	18	SENIOR COFFEE SOCIAL 9-11am	20	21	22 BLACK HISTORY MONTH SHOWCASE 12-1:30pm Join us as we celebrate the diversity within African American culture
23	24	25	26 COMMUNITY OPEN HOUSE 5:30-8:30pm Stop by and bring a friend! Join us for an action packed evening of group exercise classes, recipe tasting station and more!	27	BLOOD PRESSURE CHECKS 12-1:30pm Blood Pressure Screenings	through live performances. Want to perform? See or Welcome Center for more details!



REGISTRATION NOW OPEN FOR SUMMER 2020



RECIPE CARD Healthy Greek Yogurt Brownies

INGREDIENTS FOR BROWNIES

- ¼ cup almond flour or oat four*
- ¼ cup unsweetened cocoa powder
- ¼ tsp sea salt
- ½ cup bittersweet chocolate, chopped (4 oz)
- · 2 TBS butter or coconut oil, melted
- ½ cup granulated sugar
- ¾ cup Vanilla Greek yogurt**
- 2 large eggs
- 1 tsp vanilla extract
- ¼ to ½ cup chocolate chips to mix in

INGREDIENTS FOR GANACHE

- ½ cup 4 ounces bittersweet chocolate, chopped
- ½ tsp vanilla extract

INSTRUCTIONS FOR BROWNIES

- Preheat oven to 350 degrees grease a 9x9" baking pan and set aside.
- Mix almond flour, cocoa powder and sea salt in a small bowl; set aside.
- Melt chocolate & coconut oil/butter together in the microwave until melted.
- · Mix in sugar, Greek yogurt and vanilla.
- Mix in eggs, one at a time until the batter is completely smooth.
- · Add dry ingredients, whisk until just incorporated.
- · Add chocolate chips!
- Pour batter into prepared pan and bake for 20 to 25 minutes until the top is just barely set and the edges are slightly pulling away from the sides of the pan. (20 = gooier brownies)
- When brownies are finished baking, place the pan on a wire rack and cool.

INSTRUCTIONS FOR GANACHE

- While the brownies are baking, make the ganache.
- ½ cup heavy cream, coconut cream, or half & half Add heavy cream to a small saucepan and warm over medium-high heat until it just begins to bubble. Do NOT let it boil.
 - Turn off heat and whisk in chopped chocolate and vanilla until the mixture is dark and smooth.
 - Remove from burner and let cool slightly. The ganache thickens as it cools.



EXERCISE OF THE MONTH

Purpose: Arms, Back, Chest, Core, Glutes, Legs

Exercise: Burpees

- Stand with your feet shoulder-width apart, weight in your heels, and your arms at your sides.
- Push your hips back, bend your knees, and lower your body into a squat.
- Place your hands on the floor directly in front of, and just inside, your feet. Shift your weight onto your hands.
- Jump your feet back to softly land on the balls of your feet in a plank position. Your body should form a straight line from your head to heels. Be careful not to let your back sag or your butt stick up in the air, as both can keep you from effectively working your core.
- Jump your feet back so that they land just outside of your hands.
- Reach your arms over head and explosively jump up into the air.
- Land and immediately lower back into a squat for your next rep.

