

BSD

This KIK Cookbook Belongs To:

November

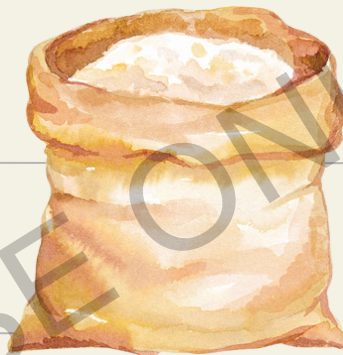
For thousands of years, the braided challah bread has been the symbol of Shabbat for Jewish people around the world. Challah is always best homemade and here you have your very own easy-to-follow recipe to wow your friends and family with at your next Shabbat meal.



Challah

Date: November 17

Blessing: Hamotzi



Ingredients

Small bowl:

- 1/3 package fresh yeast
- 4 tsp dry yeast
- 1 tsp honey
- 1 cup warm water
- Set aside to rise

Big bowl:

- 1/2 cup oil
- 1/2 cup sugar
- 2 tsp. salt
- Mix
- 3/4 cup flour
- 1 cup water
- 3/4 cup flour
- Mix
- Add yeast bowl
- Keep adding flour, one cup at a time, kneading in between

Directions

1. Cover the dough with saran wrap and set aside to rise for 1-2 hours.
2. Separate a piece of dough dedicated to G-d and say the blessing: "Baruch atah ado-nay elo-heinu melech ha'olam asher kidishanu b'mitzvosav v'tzivanu l'hafrish challah."
3. Braid the dough into two loaves and add desired toppings.
4. Bake at 375° for 30-40 minutes until golden brown.



June

When the Jews received the Torah 5,785 years ago, they did not have enough time to make their utensils kosher for cooking meat so they only ate dairy. To commemorate this, every year on Shavuos we try to eat lots of delicious, dairy foods. But who has time for baking? Here you have a yummy cheesecake recipe minus the hassle of baking!



No-bake Cheesecake

Date: June 22

Blessing: Mezonot



Ingredients

- 4 oz. butter
- 1/2 cup sugar
- 1 lb. farmer's cheese
- 1 egg
- 1/2 tsp. Vanilla extract
- 36 tea biscuits

Directions

1. Cream sugar and butter together.
2. Add cheese, egg, and vanilla extract and beat well until smooth.
3. Dip the tea biscuits in milk and arrange rows of 3 biscuits on a sheet of foil.
4. Spread a layer of the cheese mixture on top, followed by biscuits.
5. Repeat steps 3-4 until mixture is used up.
6. Set in the refrigerator overnight.



BS'D



Join us for our
monthly bake-
offs at 3:00 PM

Ages 4-11

\$18 in advance
\$25 at the door

On the 2024-2025 menu:

Sun, Sep 29.....	Apple crumble
Sun, Nov 17.....	Challah
Sun, Dec 22.....	Donut holes
Sun, Jan 20.....	Sushi
Sun, Feb 9.....	Chocolate fruit skewers
Sun, Mar 2.....	Hamentashen
Sun, Apr 6.....	Matzah
Sun, May 26.....	S'mores pie
Sun, Jun 22.....	No-bake cheesecake