



# Newsletter

# WEEK 5

פרשת דברים

Candle Lighting ~ 7:52

Shabbos Ends ~ 8:54 / 9:22 ג"ת



# ORAH

AVENUE

# JUNIOR ART

THIS WEEK IN JUNIOR ART, WE DID TWO AMAZING PROJECTS! FOLLOWING THE STORE OF THE WEEK, BLUE DOOR BOOKS, WE READ TWO BOOKS AND DID PROJECTS TO GO ALONG WITH THEM. WE READ THE BOOK ALIZA IN MITZVAHLAND AND DECORATED OUR OWN, ORIGINAL BOOKMARKS! WE ALSO READ THE RAINBOW FISH AND CREATED AN ADORABLE RAINBOW FISH CRAFT! LOOKING FORWARD TO NEXT WEEK!

Morah Sarala & Morah Rikki



# LAST FRIDAY

## Bakka aking



# Babka Recipe



YIELDS APPROXIMATELY 5-6 1 LB BABKAS

## Ingredients:

2 c water (alternatively you can use milk or a non dairy milk substitute of your choice)

1 tbsp vanilla sugar or vanilla bean paste

2 tbsp Dry Yeast (active dry or instant)

1 c granulated white sugar

3 whole large eggs

2 egg yolks (which add a lovely richness to the dough)

3 sticks plus 1/2 sticks (unsalted) margarine  
or

1 1/4 c oil

8 - 10 c bread flour (You may need less or more. Start with approx 7.5 c or even 8 and go from there)

1 tsp pink salt

## Dry Chocolate Filling:

2 c Dutched cocoa

2 c confectioners sugar

4 c sugar

1 pkg instant chocolate pudding powder (110 gram package) - I like to use jell-o-brand

4 tbsp vanilla sugar

Mix everything together & store in a large gallon size ziplock or Tupperware container.

(Yields approximately 8 c dry filling which lasts a long time in the pantry)

However to make this into a wet filling follow these simple steps:

## Wet Chocolate Spread Filling:

Measure 2 cups of prepared dry filling & transfer to a bowl.

To the 2 cups of dry chocolate add:

1/4 c oil

1/4 - 1/2 c boiling water to make a spreadable filling.

Filling thickens as it sits/ cools. You can add more dry if too runny or more hot water if too thick.

## Crumble:

In a bowl add:

1 c confectioners sugar or granulated sugar

1 c all purpose flour

1 tbsp vanilla sugar

6 - 8 tbsp cold cubed (unsalted) butter

Or oil

Mix:

Combine with your hands until wet sand like consistency is formed. (You can throw in sprinkles or chocolate chips if you like or even add 1 tsp of cinnamon or whatever warm spices you like to make it seasonal.)

# Babka Recipe



YIELDS APPROXIMATELY 5-6 1 LB BABKAS

## Instructions:

### STEP 1

Mix water with yeast, vanilla sugar and sugar until yeast bubbles.

### STEP 2

Add eggs, yolks, flour, margarine, then the salt. If you are using a stand mixer with the dough hook on the bottom, add the margarine before the flour.

Mix on medium until dough is combined, adding flour as needed. Start with less and add as needed. Once the dough comes together, turn off the mixer and allow the dough to rest 2 - 3 minutes. Turn the mixer back on and continue mixing 3-5 minutes, adding flour as needed. The dough should have slight stickiness to it which will lessen as it rises and rests.

### STEP 3

Divide into 5 - 6 (15 - 16oz) portions to rise.

### TIPS

· If you're not using the dough right away, freeze in ziplock bags (before rising) - this virtually stops the entire rising process and you can then take out balls of babka dough anytime you want to make fresh baked babka on a whim (give or take a few hours of defrosting time).

· The best method (in my opinion) to rise your dough is to chill dough in the fridge and give it a low and slow rise (min 2 hours up to 24 hrs max).

· To rise or freeze your dough, you want to make sure there's no unnecessary moisture or cold air in contact with your dough. To do so, portion out your dough (like mentioned above), form into balls, flatten slightly into "disks" and place dough in quart size ziplock bags. Gently press air from bags before closing.

· As the dough rises it releases carbon dioxide which will create air in the bag. If you have too much air in the bag chances are the bag will pop open. Refrain from using sandwich size Ziploc bags, they will be too small and will pop open as the dough rises.

### STEP 4

Remove from refrigerator approx 10 - 30 minutes before you begin working with your dough. It should be cool but not ice cold so that it's not rollable.

*Have a  
meaningful fast!*

We ended off on Friday with a heartfelt kumzitz and we are hoping moshiach will come by the time you read this.



## REMINDERS

ALL DISMISSAL CHANGES MUST BE EMAILED TO ORAHDISSAL@GMAIL.COM BY 1:30, AND BY 10:30 ON FRIDAYS.

DROP OFF: BEGINS 8:50

PLEASE KEEP IN MIND THAT WE DO NOT ALLOW BUS CHANGES.

FRIDAY EARLY PICK-UP: 11:00 OR 12:00 ONLY.

TO ASSIST IN MINIMIZING MISPLACED ITEMS, WE KINDLY ASK THAT ALL CHILDREN'S CLOTHING BE CLEARLY LABELED!  
THANK YOU!





# AUGUST CALENDAR

# ORAH

• AVENUE •

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLUE DOOR BOOKS	1ST DAY 2ND HALF JULY 28 	JULY 29 	JULY 30 	JULY 31 	AUGUST 1 
JERUSALEM MINI MARKET	AUGUST 4 	AUGUST 5 	AUGUST 6 	AUGUST 7 	AUGUST 8 
Bridal Secrets	AUGUST 11 	AUGUST 12 	AUGUST 13 	AUGUST 14 	AUGUST 15 
goodnight moon	AUGUST 18 	AUGUST 19 	LAST DAY OF CAMP AUGUST 20 		

# LUNCH MENU

## August 4 - 8

Bread and tuna available daily. Campers on trips will have sandwiches in place of the scheduled lunch.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Baked Ziti Plain Pasta Sliced Tomatoes	Pizza Sliced Cucumbers	Chicken Nuggets w/ Sauces White Rice Sliced Pickles	Falafel Balls & Pita Bread, Israeli Salad, French Fries Babaganoush	Parve Cholent Potato Kugel







