Sweetness of Torah

SWEET SOUNDS OF TORAH

(Sing Praises to His Name)

Here is the link for this song:

https://www.podomatic.com/podcasts/steveberkson/episodes/2018-09-05T04_56_09-07_00

Sing to tune of "Oh my Darling Clementine"

Dip the Apple in the Honey

Shana Tovah U' Metuka means a 'good and sweet year'

Dip the apple in the Honey Make a Bracha loud and clear L'Shana Tovah U' Metuka Have a Happy Sweet New Year!

Father, Mother, Sister, Brother Gather round the table here L'Shana Tovah U' Metuka Have a Happy Sweet New Year!



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SWEET TASTE OF TORAH

This snack relates to this week's lesson. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Waffle Cone Trumpet

Leviticus 23:24; Numbers 29:1



Ingredients:

- Waffle cone
- Magic Shell chocolate topping (to cover edges of cone)
- White round candy melts (represents trumpet finger buttons)
- Sprinkles (color of choice)
- Various fruits (of choice)

Instructions:

Squeeze Magic Shell topping all around the opening edge of a waffle cone. Place sprinkles of choice onto a dish and dip the chocolate covered cone into sprinkles making sure to cover the edges of the horn. Dip the white candy melts into Magic Shell to use as adhesive for the cone. Place 3-4 round candy melts on the waffle cone in a line and place in freezer to harden for a few seconds. Remove waffle cone from freezer and fill with fruit. Apples are the tradition for this day but you can use whatever you prefer.



SWEET TASTE OF TORAH

This snack relates to this week's lesson. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Honey Fruit Cup



Ingredients:

- 1 (6 oz.) container lemon, custard style yogurt
- 1 (3 oz.) pkg. cream cheese, softened
- 1 Tbsp. honey
- 2 med. apples, sliced
- 2 med. pears, sliced

Instructions:

Use a food processor or blender to combine yogurt, cream cheese and honey. Process until smooth. Put apple and pear slices in bowl and cover with mixture from processor. Makes 2 (1/2 cup) servings.

You can find this and other recipes in the MTOI Ladies Ministry 2nd Edition Cookbook which gives recipes for each of the feasts. By following this link you can order your own copy of this fantastic cookbook with a collection of recipes from MTOI participants.

