

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.

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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.