

Cinnamon Rolls

Yields 6-7



United States

Ingredients

For the dough:

2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
¼ teaspoon salt
1 cup heavy cream (plus extra, as needed)
1 egg

For the filling:

3 tablespoons melted butter
¼ cup white sugar
¼ cup brown sugar
1 teaspoon cinnamon

For the Icing:

½ cup powdered sugar
2 tablespoons heavy cream
1 tablespoon melted butter
Dash of vanilla

Directions

Preheat the oven to 425° F.

To make the dough:

In a large bowl, combine flour, sugar, baking powder and salt. In a separate bowl, beat heavy cream and egg, then pour into flour mixture and stir with a rubber spatula until a soft dough forms. If mixture is too dry, add more cream 1 tablespoon at a time.

Dump dough onto lightly floured surface. Pat into a round a quarter inch thick. Cover with a towel and let rest for 5 minutes. Gently form dough into a rectangle about a half inch thick. Then, with a lightly floured rolling pin, roll dough into a 10x8" rectangle, about a quarter inch thick.

To make the filling:

Spread melted butter over the top. Combine white & brown sugar with cinnamon and distribute evenly over butter. Start rolling rectangle beginning with long edge, rolling tightly without pulling or stretching dough. Turn roll seam side down.

Cut the dough into 1½" rolls. Arrange in a greased round cake pan. Bake for 12-14 minutes.

To make the icing:

Combine powdered sugar, heavy cream and vanilla. Mix until smooth. Drizzle over rolls while still hot. Serve warm.

Shirley Temple

Ingredients

Splash of grenadine
Ginger ale (you can also use Sprite, or a combination of both)
1 maraschino cherry

Directions

Pour grenadine in glass, fill with ice, and add ginger ale to fill glass. Garnish with a maraschino cherry.

The United States has about 5.5 million Jewish people – second in Jewish population only to Israel.

- Metropolitan areas with large Jewish populations include:

New York City	Chicago
Miami	San Francisco
Los Angeles	Boston
Philadelphia	Baltimore/Washington DC
- There are more than 350 Jewish Community Centers in the United States
- The American Jewish population is largely Ashkenazi (Jews from France, Germany, and Eastern Europe), though there is also a sizeable population of Sephardic Jews (Jews from Spain, Portugal, North Africa, and the Middle East). There are also a small number of groups such as Mizrahi, Turkish, and Bukharan Jews.

Visit bostonjcc.org/discoveryclub for more recipes and activities!

Recipe courtesy of Chef Melissa Lee – *Cooking Beautiful Lee* (cookingbeautifullee.com). Chef Melissa Lee, a JCC Discovery Club instructor, is a former journalist and a graduate of the Cambridge School of Culinary Arts. She has worked at Flour Bakery, Farmstead Table and Ming Tsai’s Blue Ginger. Chef Melissa has taught at numerous culinary schools and community education centers in the Boston area.