

# 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.

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

- Metropolitan areas with large Jewish populations include:

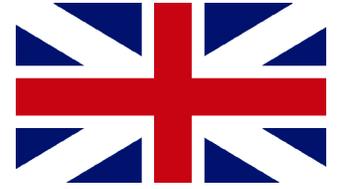
New York City	Chicago
Miami	San Francisco
Los Angeles	Boston
Philadelphia	Baltimore/Washington DC
- There are more than 350 Jewish Community Centers in the United States
- The American Jewish population is largely Ashkenazi (Jews from France, Germany, and Eastern Europe), though there is also a sizeable 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.

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Recipe courtesy of Chef Melissa Lee – *Cooking Beautiful Lee* ([cookingbeautifullee.com](http://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.

# Scones

*Yields 12*



Great Britain

## Ingredients

- 2 cups all-purpose flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 1¼ cup heavy cream (plus extra, as needed)
- 2 tablespoons cream or milk
- 2 tablespoons sanding or granulated sugar

## Directions

Preheat oven to 425° F. In a medium bowl, whisk together flour, sugar, baking powder and salt. Make a well in the center and pour in heavy cream, folding gently with a rubber spatula until it comes together into a shaggy dough. If mixture is too dry, add more cream 1 tablespoon at a time.

Turn dough onto a lightly floured surface, and divide in half. Gently pat each half into a round disk about a half inch thick (do not knead). Cover with a towel and let rest for 5 minutes.

Using a knife or bench scraper, divide each round into 6 wedges and arrange on a parchment-lined baking sheet. Brush tops with cream and sprinkle with sugar. Bake 11-14 minutes or until puffed and golden-brown underneath.

For variations, add any of the following to flour: ½ cup of raisins or other dried fruit; mini chocolate chips; chopped crystallized ginger; one teaspoon grated citrus zest or ground spices (i.e. cinnamon).

# Raspberry Jam

## Ingredients

8 ounces sugar  
1 teaspoon pectin  
14 ounces fresh or frozen raspberries

## Directions

In a bowl, combine sugar and pectin. Add raspberries to a saucepan and bring to a boil, then add sugar and boil for 3-4 minutes.

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**England is famous for having a queen – Elizabeth! Did the Jewish people ever have kings and queens?**

1. King Saul – first king of Israel
2. King David – second king of Israel, famous for making Jerusalem its capital
3. King Solomon – third king of Israel, famous for building the second Temple in Jerusalem
4. King Ahashverosh and Queen Esther – ruled over the land of Shushan (now Persia), which we learned in the Purim story

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# Crêpes



France

## Ingredients

9 eggs  
1 ½ cups milk  
¾ cup heavy cream  
1 ½ teaspoon vanilla  
1 ½ cups all-purpose flour  
¼ teaspoon salt  
6 tablespoons confectioners' sugar

## Directions

Combine all ingredients into a blender. Process until smooth.

Heat a skillet over medium-high heat and brush with oil. Pour ¼ cup of batter into pan, tilting to completely coat surface of pan. Cook 2 to 5 minutes, turning once, until golden. Remove onto a plate and repeat with remaining batter.

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# Easy Hot Fudge Sauce

## Ingredients

1 (14 ounce) can sweetened condensed milk  
4 ounces semisweet chocolate  
2 tablespoons butter (no substitutes)  
1 teaspoon vanilla extract

## Directions

Heat a saucepan over medium-low heat. Add milk, chocolate, and butter and cook, stirring until chocolate and butter melt. Remove pan from heat and stir in vanilla.

## A Jewish crepe is called a blintz!

- Blintzes originated in Europe – Jewish immigrants brought them over to the US
- They became popular about 200 years ago
- ‘Blintz’ is the Yiddish term for ‘crêpe’
  - ~ Yiddish is a language spoken by many European Jews
  - ~ It’s a mixture of German with some Hebrew, as well as words from other modern languages
  - ~ It is spoken today in North America, Israel, and Russia
  - ~ Other common Yiddish words:
    - Schlep (carry)
    - Schmooze (a long, friendly chat)
    - Schmutz (a trivial amount of dirt)
    - Chutzpah (the nerve)

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# Raspberry-Rose Petal Turnovers

*Yields 4*



Turkey

## Ingredients

2 boxes frozen puff pastry  
4 cups fresh raspberries  
4 tablespoons raspberry jam  
2 tablespoons rose petal jam

2 tablespoons cornstarch  
1 egg  
2 teaspoons whole milk  
Sanding sugar or granulated sugar,  
to sprinkle

## Directions

Preheat oven to 350°F. Lightly flour work surface. Roll puff pastry into a 12x12" square, divide into 4x4" squares. Refrigerate until ready to use.

To make filling, gently toss together raspberries, raspberry jam, rose petal jam and cornstarch in a large bowl.

Remove pastry squares from refrigerator. Place 1 tablespoon of filling in center of square. Whisk together egg and milk to make egg wash, and brush two sides lightly with it. Fold dough over to form a triangle, leaving a ½-inch border. Press edges together firmly and crimp perimeter with a fork to seal. Repeat with remaining squares.

Brush remaining egg wash over each turnover. Cut two small slits in the center to allow steam to escape. Sprinkle sugar on top. Arrange turnovers on a parchment-lined baking sheet, two inches apart. Bake until golden brown and crisp at the edges, 30 to 35 minutes. Allow to cool on baking sheet.

Enjoy warm or at room temperature.

## Turkey has a small but mighty Jewish population, with most of its Sephardic Jews living in Istanbul.

- A weekly newspaper called Salom ('Shalom,' in Turkish) is published and available throughout Istanbul
  - ~ Salom is a Turkish language publication that also contains a page of news and features in Ladino, a language based on medieval Spanish, with some Greek, Hebrew, and Turkish mixed in
- Salom is celebrating its 70<sup>th</sup> anniversary this year

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# Easy Pizza Dough

*Yields two 6" pizzas*



Italy

## Ingredients

1 cup self-rising flour\*  
1 big pinch of salt  
1 big pinch garlic powder  
1 6-ounce container plain Greek yogurt  
Water, as needed

\*Self-rising flour already has baking powder and salt in it – if you don't have any, for 1 cup all-purpose flour, add 1½ teaspoons baking powder and ¼ teaspoon of salt, and mix well.

## Directions

Preheat oven to 500°F. In a bowl, whisk together flour, salt, and garlic powder using a fork. Add yogurt and mix well. When dough forms a ball, dump onto counter and knead 3-4 times until smooth. Form into a ball. If mixture is too dry, add water 1 tablespoon at a time to bring dough together.

Roll out dough into a 6" round. Transfer to a baking sheet lined with parchment paper or foil.

Top with pizza sauce, cheese, and any other desired toppings. Bake for 10-12 minutes or until nicely browned.

# Homemade Pizza Sauce

*Yields roughly 4 cups, enough for 8 medium pizzas (depending on how much sauce you like)*

## Ingredients

4 cloves garlic	1 teaspoon balsamic vinegar, plus more to taste
1 (14.5-ounce) can whole or diced tomatoes	$\frac{3}{4}$ teaspoon salt
2 tablespoons olive oil	Freshly ground black pepper, to taste
1 teaspoon sugar	

## Directions

Pulse garlic 2-3 times in bowl of food processor until coarsely chopped. Add remaining ingredients, and purée until completely smooth, stopping to scrape down sides of bowl as needed.

**Chef's Note:** refrigerate unused sauce for up to a week, or freeze up to three months. To freeze, spoon into muffin tins and freeze until solid. Pop out of mold and transfer to a freezer-safe container. Thaw overnight before using on pizza, or microwave cubes in 30-second bursts until they melt.

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## Jews have lived in Italy since ancient times.

- The very first Jews in Italy were sent by Judah Maccabee, who was the leader of the Jews in the Chanukah story.
- Judah was looking for people to help the Jews in a war with the Syrian-Greek King.
- He sent people from Israel's Jewish community to Rome, Italy's capital, to ask for help.
- Some people never came back! Instead, they established the first Jewish settlement in Italy.

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