Beauty and the Yeast: Bread Making Class with Rabbi Jonathan Three Wednesdays, June 13 | 20 | 27, 2012 – 6:30 to 9:00 p.m. Slice of Heaven Breads at Temple Sinai

The **Bread and Torah Project** (www.breadandtorah.org) is offering a series of bread baking workshops on three Wednesday evenings in June, taught by Rabbi Jonathan Rubenstein, founder of Slice of Heaven Breads at Temple Sinai. Participants are welcome to attend the whole series or individual sessions.

Space is limited to 12 participants on a first-come, first-served basis. Register by June 8.

Where: Solomon's Kitchen at Slice of Heaven Breads, Temple Sinai, 509 Broadway, Saratoga Springs.

Cost: \$50 per session; \$125 for all three; 20% discount for students and Temple Sinai members. Cost includes ingredients, materials, and plenty of baked goods to bring home.

Additional classes may be scheduled according to interest.

How to register: Email <u>sliceofheaven@nycap.rr.com</u>, or call 518-258-5546. Indicate your class selection and contact information. Make payment out to "Temple Sinai – Bread and Torah", and mail to *Baking Class, Temple Sinai, P.O. Box 1045, Saratoga Springs, NY 12866.*

Session 1, June 13 – Wholesome and Handsome Loaves for the Daily Table and for Special Occasions



Learn to bake enriched loaves – white and whole wheat varieties – that make great sandwiches and toast, and can also be formed into challah and decorative shapes for celebrations.

Session 2, June 20 – A Taste of New York: Bagels, Bialys, and Rye Bread Delicious, authentic bagels and bialys can be made easily in your home oven. Mix and shape the day before, bake fresh for breakfast. And we'll try a couple of rye doughs: potato rye and "Irish Jewish" Rye – made with stout!





Session 3, June 27 – Rich and Sweet Yeasted Coffee Cakes: Babka, Sticky Buns, Sweet Rolls From this dough we will use a variety of fillings and shapes to build a repertoire of impressive sweet pastries.