



HOME

by Jamie Geller

Make It a **DIY ROSH HASHANAH**

COURSE eBook

HOW-TO COURSES
FOR BUSY
HOMEMAKERS



*You're invited
to be inspired.*

Start creating fast,
fresh, family friendly,
food and crafts...
and turn your house,
into a **HOME**.

MAKE IT A DIY ROSH HASHANAH eBOOK

Handmade and Homemade Crafting and Cooking
+**11** Edible Gift Recipes

HOME
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LESSON 1: Branding your Rosh Hashanah

Choose a theme and create an inspiration board which will inspire and guide you in planning your unique DIY holiday.

Rosh Hashanah has a vast number of meanings and you can either follow our color, theme, story and material suggestions (which we’ve provided as a guide for inspiration) or feel free to get as creative as you like, after all, DIY is really all about YOU.

How-To Create an Inspiration Board

Jamie’s Inspiration Board

I’ve chosen to focus on the holiday centric themes of royalty (we crown G-d as our king) and purity (a time of renewal, and forgiveness), as illustrated by two of my favorite colors, gold and white. Once you’ve decided on the concept and story for your unique Rosh Hashanah, start to gather the colors and materials you’ll need. On a large piece of poster board, representative of the color of your tablecloth, do the following:

Colors and Fabric:

Choose a color scheme to represent your theme. Lay out fabric in the colors you have chosen. Make sure you have plenty of fabrics to select from – a secret to making your table and decorations look richer is layering your fabrics, this will add special dimension and depth. In addition to mixing up textures and fabric finishes, also use different shades of the same color.

Materials and Serving Ware:

Consider your glass-, dish- and serving ware when selecting your color scheme and creating your inspiration board. Account for your dishes by adding elements that represent their color, pattern and/or finish (ie. white china/porcelain, glass, etc...) to your inspiration board. In this case the stark white and reflective glass serving ware will give the table a simple but rich look.

Holiday Symbols:

Apples, honey, pomegranates, all symbolic of the New Year, can be reimagined in colors (our Mod Two-Tone Apples p.42) and projects (Individual Honey Bowls p.40) to complement your theme.

Flowers and Nature:

Adding life and bringing the outdoors into your home and onto your table need not be expensive. Spray paint tree branches in white and gold to complete this look.

Elisheva’s Inspiration Board

The Rosh Hashanah holiday falls on or around the autumn season. Between the timing and her love of wood, Elisheva has chosen to make her Rosh Hashanah theme reflective of the outdoors.

Colors generally associated with autumn such as browns and greens will give your décor that woody, outdoorsy feel.

Based on her dishware Elisheva chose the accent color of navy blue to complement her warm wood, hunter green, and bronze metallic color scheme but of course you should feel free to incorporate a different accent color based on your serving ware or favorite fall colors.

Again, you don’t have to spend a vast amount of money on flowers to add life and an element of the outdoors. Just go outside and grab some nice leaves and branches and set them in a vase or lay out across your table to enhance your theme. Thoughtful details like this will complement your place settings and give your table that extra something special.

Now let’s make it a remarkable – regal, seasonal or theme of your choice - DIY Rosh Hashanah!

Jamie’s Inspiration Board:



Elisheva's Inspiration Board:



PHOTOGRAPHY COURTESY OF DROR HOFFMAN

LESSON 2:

Handmade and Homemade Edible Gifts

Make the perfect hostess, housewarming and holiday gifts including custom packaging.

Popcorn + Packaging

Popcorn is just so much fun and adored by all ages. Whether served straight up (Perfect Popcorn p.8), gourmet-style (Mint Chocolate and Lavender Popcorn p.10) or tricked out with candy (Party Popcorn p.10) – kids and company always finish this crunchy delight to the last kernel.

For the popcorn packaging I wanted to do something that reflected the fun and festive feeling of this much loved treat. Colorful fabric covers made from your kids old patterned pajama pants or leggings means no sewing required for this craft. Adorned with trimmings of your choice these DIY one-of-a-kind popcorn tubs will be oohed and aahed over as much as the popcorn your serving.

Materials + Tools

- Various sized paper popcorn cups
- Kids pajama pants and/or leggings
- Scissors
- Trimmings of your choice, such as: pompoms, ribbon, buttons, leather handles etc...
- E6000® Craft Adhesive
- Colorful paper party straws or 12” bamboo skewers
- Recipe Title Tags (templates p.47-48)
- Your favorite popcorn (recipes p.8-15)

How-To

Push the popcorn cup through the leg of the pants/leggings, as if you are putting on a sleeve. (Note: You can use your own leggings or your kids leggings. Both solid colors and fun patterns like polka dots, flowers, stripes etc... all work beautifully.) Ideally you want a snug fit.

With a pen, mark the length of the material needed to cover the cup, adding an additional ¼-inch and remove from the popcorn cup. Cut the material to size according to your mark. Slide it back onto the cup and fold the bottom edge over the bottom of the cup or in and under itself to create a nice, clean “seam”/finish.

Using craft adhesive and a ribbon encircle the top of the cup to create a nice clean finish. If desired further embellish with additional ribbons, buttons, pompoms or even a leather handle.

Complete your custom popcorn packaging by labeling your snack. Write the recipe name on the recipe title tag template and attach it to the top of a bamboo skewer or colorful paper party straw. Position the skewer or straw, in the cup, with your popcorn, so everyone knows exactly which recipe to beg you for!





Perfect Popcorn | 8 cups

When I was growing up we had a good, old fashion, popcorn machine. Totally passé by the time I had kids of my own - super salty, “fake butter,” microwave popcorn bags were suddenly en vogue. My favorite snack quickly turned into my least favorite and I felt guilty feeding it to my family.

Then one day I woke up from that bad dream, and landed in a magical world of sweet and savory gourmet popcorn. I learned this super simple, perfect every time, air popped, popcorn technique from [SimplyRecipes.com](#). And from there I embellished, enhanced, and enJOYed every variation of popcorn known to human kind.

Ingredients

- 3 tablespoons coconut, peanut or canola oil
- ⅓ cup popcorn kernels
- Kosher salt to taste

Directions

Heat the oil in a 3-6 quart pot on medium high heat. If you are using coconut oil, allow all of the solid oil to melt. Put 3 or 4 popcorn kernels into the oil and cover the pan. When the kernels pop, add the rest of the ⅓ cup of popcorn kernels in an even layer. Cover, remove from heat and count 30 seconds. (Count out loud; it's fun to do with kids.) This method first heats the oil to the right temperature, then waiting 30 seconds brings all of the other kernels to a near-popping temperature so that when they are put back on the heat, they all pop at about the same time. Return the pan to the heat. The popcorn should begin popping soon, and all at once. Once the popping starts in earnest, gently shake the pan by moving it back and forth over the burner. Try to keep the lid slightly ajar to let the steam from the popcorn release (the popcorn will be drier and crisper). Once the popping slows to several seconds between pops, remove the pan from the heat, remove the lid, and pour the popcorn immediately into a wide bowl. With this technique, nearly all of the kernels pop, and nothing burns.

 Recipe courtesy of [SimplyRecipes.com](#).

Mint Chocolate and Lavender Popcorn

AND Party Popcorn | 8 cups

This minty treat is laced with a hint of beautiful dried lavender flower (available at health-food stores or fine food markets). But beware, too much will give a soapy flavor and spoil the fun!

Party Popcorn: For fun, flavor and kids of all ages swap the lavender and fleur de sel for a handful of chocolate candies, cookie pieces, mini marshmallows and/or pretzel sticks. Toss together with the popcorn and melted chocolate.

Ingredients

- 8 cups air-popped Perfect Popcorn
- 1 cup good-quality dark chocolate, chopped
- ½ teaspoon mint extract
- 1-2 teaspoons dried lavender flower, optional
- Sprinkling of fleur de sel

Directions

Place popcorn into a large bowl, careful to remove any un-popped kernels.

Melt chocolate over low heat in a double boiler or in 10-20 second intervals in the microwave. Once chocolate is melted, remove from heat and add mint extract.

Pour chocolate over popcorn, toss well to coat, and pour onto a lined sheet tray (or two).

While crushing the lavender with your fingertips, sprinkle over the popcorn, being careful to evenly distribute.

Sprinkle with fleur de sel to taste.

Chill popcorn in refrigerator about 15–30 minutes or until chocolate hardens. Break up into clusters and serve or package for gifting.

This popcorn will last a few days in an airtight container in the fridge or freezer.

 Recipe courtesy of Chaya Friedman and **JOY of KOSHER with Jamie Geller Magazine**, your source for all things kosher. [Subscribe now.](#)



Truffle and Rosemary Popcorn | 8 cups

This savory popcorn is a staple for any party, yet pairs surprisingly well as a side for grilled fish or homemade artisan pizza!

Ingredients

3 tablespoons coconut, peanut or canola oil
1/3 cup popcorn kernels
2 tablespoons fresh rosemary, roughly chopped, divided
Kosher salt
Freshly ground black pepper
1/4 cup truffle oil
Freshly grated Parmesan cheese, for serving (optional)

Directions

Follow Perfect Popcorn recipe directions.

At step 3 after the test kernels have popped; add 1 tablespoon of rosemary and the remaining popcorn kernels in an even layer.

Follow remaining Perfect Popcorn recipe directions.

Pour popcorn into a large bowl, season with salt and pepper to taste and toss gently.

Add the truffle oil and remaining 1 tablespoon rosemary. Toss again, gently to coat.

Top the popcorn with freshly grated Parmesan cheese just before serving, if desired.

 Recipe courtesy of Chaya Friedman and [JOY of KOSHER with Jamie Geller Magazine](#), your source for all things kosher. [Subscribe now.](#)

gourmet
SAVORY

Kale and Popcorn Medley | 8 to 10 cups

Nutritional yeast is deactivated yeast that is popular among vegetarians as a source of protein and vitamins, particularly B-complex vitamins. Another perk is the cheesy flavor it imparts while keeping the dish pareve!

Ingredients

Popcorn

- 8 cups air-popped Perfect Popcorn
- 5 tablespoons healthy margarine such as Earth Balance Buttery Sticks
- 1 heaping teaspoon kosher salt
- 1 teaspoon smoked paprika
- ½ teaspoon chili powder
- 1 tablespoon nutritional yeast
- 3 cups kale chips, store-bought or homemade (recipe below)

Kale Chips

- ½ bunch curly green kale, washed, checked and dried
- Grape seed oil
- Nutritional yeast
- Kosher salt
- Freshly ground black pepper

Directions

Place popcorn in a large bowl.

Heat margarine in a small saucepan over low heat. When melted, remove from heat and add salt, paprika and chili powder and whisk well, until smooth. Pour over popcorn, sprinkle with 1 tablespoon nutritional yeast (add more if desired) and toss to coat.

Add kale chips, toss and enJOY.

Kale Chips

Preheat oven to 275 °F.

Place kale in a large bowl, drizzle with oil to coat and toss.

Sprinkle with nutritional yeast, enough to cover in a light layer.

Add a pinch of salt and freshly ground black pepper.

Toss well, by hand, gently massaging the kale so that the oil coats both sides and all the crevices.

Lay kale in a single layer on a sheet tray (or two, as needed).

Bake at 275 °F for 20 minutes or until kale is dried out and crispy. Add to popcorn or enJOY as a snack on its own.

 Recipe courtesy of Chaya Friedman and [JOY of KOSHER with Jamie Geller Magazine](#), your source for all things kosher. [Subscribe now.](#)



Chocolate Truffles + Packaging

A lot of people frequent craft stores for DIY materials. Next time you're out on the town check out the hardware store for cheaper options and new inspiration.

Shopping Note: When perusing the hardware store for your truffle packaging you are looking for two PVC pipe pieces that fit into each other to create a closed round box. We used a PVC pipe plug fitting that measured 4.75" in diameter and just over 3" in height as the base and a second piece considerably shorter in height (essentially a flat disc that fit into the base) as the lid. Feel free to get creative with your box. The idea is for it to be inexpensive, lightweight and easily stackable, so you can create and store a bunch of ready-to-go boxes of truffles neatly in a corner of your fridge.

Materials + Tools

- Sand paper or scouring pad
- PVC pipe plug fitting + lid or box of your choice
- Frog tape and/or stickers
- Box for spray painting
- Primer
- Spray paint (Spray Paint Safety Tips p.19)
- Scissors
- Parchment/baking paper
- Ribbon, braided rope, twine or string
- EnJOY Tag (templates p.49)
- Hole punch, optional
- Your favorite truffles (recipes p.20-27)

How-To

Using sand paper or a scouring pad lightly sand/scrub the smooth surface of the PVC pipe base and lid to create a scratched up surface so the primer and spray paint have what to adhere to.

Prime your PVC pipe base and lid. Working with one piece at a time, either the base or the lid, place in your designated spray paint box. (***SPRAY PAINT SAFETY:** Carefully read the safety instructions on the paint can. You may want to spray paint outside, in a well-ventilated area, being careful to spray in the direction of the wind and not against and consider wearing a mask for extra protection.)

The proper technique for spray painting: Keep your wrist in continuous motion so as not to create drips and puddles. It's best to cover the entire surface with a thin layer even if the coverage is not complete, after 10 minutes spray another thin later. (If you go for full coverage on the first try you can get drips and puddles).

Spray with primer and let dry completely, according to instructions on the paint can.

Once completely dry, with frog tape and/or stickers create a pattern or design, if desired for your truffle packaging.

Spray (as instructed above) with color of your choice and allow to dry completely, according to instructions on the paint can.





PHOTOGRAPHY COURTESY OF **DROR HOFFMAN**

Once completely dry carefully lift off the tape and/or stickers. If some of the paint lifts off with the tape you can carefully touch up any areas with a paintbrush.

Cut baking paper into a circular shape, slightly larger than the bottom of the base and place it inside your box. Make sure it lines the interior, fits well and can be covered with the lid.

Fill box with truffles.

Using ribbon, braided rope, twine or string of your choice, wrap box and secure with a decorative knot or bow.

List the truffle flavors or any recipes details (such as “pareve” or “contains nuts”) or pen a personalized message on the EnJOY card template. Adhere the EnJOY card by either hole punching and stringing it through the ribbon or securing it between the ribbon and lid.

Spray Paint Safety Tips by Krylon®

Krylon® makes using spray paint safe and easy. Prior to starting your spray paint project, read the safety tips provided on the label of every Krylon can, and take into consideration these five additional safety tips:

1. Stay out of heat and away from fire.

Make sure to keep away from heat, sparks and open flame. Don't smoke. Extinguish all flames, pilot lights and heaters. Turn off stoves, electric tools and appliances, and any other sources of ignition.

2. Keep aerosol away from heat sources, too.

Avoid prolonged exposure to sunlight or heat from radiators, stoves, hot water and other hot items that may cause bursting. Additionally, for best finish, avoid using Krylon spray paint directly in hot, humid weather.

3. Leave the spray paint can whole.

Do not puncture, incinerate or burn aerosol cans. Do not discard cans in a trash compactor. But do recycle them when empty.

4. Ventilate.

Vapors are harmful; avoid continuous breathing of spray mist by spraying outside whenever possible. When spraying inside, open windows and doors to ensure fresh air entry during application and drying. Wearing respiratory protection is also helpful – most hardware stores sell a variety of painting masks.

5. Keep spray paint on your project, not on you.

Avoid contact with your eyes and skin. Wear gloves or wash your hands after using.

Still have questions about spray paint safety tips? Contact **Krylon** at 1.800.4KRYLON

Olive Oil Mandarin Truffles | 30 truffles

Olive oil might seem like a strange addition to a dessert, but the fruitiness of a good olive oil goes wonderfully with chocolate. It is not an assertive flavor, the mandarin flavor stands out more, but the olive oil rounds out the flavor so that the last lingering flavor from the truffles is a bit more interesting and enticing than your typical truffle. It also gives it a lush and creamy texture that just melts in your mouth. (Especially important and hard to come by with a nondairy truffle.)

Coating: Roll a portion of your truffles in different coatings for a variety of tastes and textures. You can flavor your cocoa powder with cinnamon, cayenne or salt or coat your truffles with crushed peppermint candies, cookies or nuts such as pecans, pistachios, almonds, peanuts (although some have the custom to refrain from nuts over the high holidays), powdered or flavored sugar such as vanilla, cinnamon, lime, espresso, toasted coconut flakes, sprinkles, or whatever tickles your fancy

Flavoring: In place of the mandarin zest, flavor your truffles with: 1-2 tablespoons of your favorite liqueur, a few drops of your favorite flavored oil (peppermint, cinnamon, rose), pure extract (vanilla, almond, orange), ¼- ½ cup finely minced dried fruit (cherries, apricots, ginger) or ¼ - ½ cup of your favorite fruit puree.

Center: Add a center to your truffles by rolling each around a single nut (again some have the custom to refrain from nuts over the high holidays), cookie dough ball, pretzel ball, cookie ball etc...

Ingredients

- 1 cup (8-ounces) coconut milk
- 14 ounces finely chopped, good quality, bittersweet or semisweet chocolate
- 2 tablespoons (1-ounce) good quality fruity tasting olive oil
- 2 teaspoons finely grated mandarin zest, or flavoring of your choice
- Cocoa powder, or coating of your choice

Directions

Place the coconut milk in a small saucepan on low heat and bring it to just under a boil.

Place chocolate in a medium heatproof bowl and pour coconut milk over chocolate. Gently stir or whisk (careful to incorporate as little air as possible into the chocolate) until chocolate is melted. Add oil and zest (or flavoring of your choice) and stir to combine. The mixture should be glossy and slightly thickened like pudding. Do not mix it beyond this point. Let the ganache cool at room temperature, without stirring or disturbing it.

Once the ganache is cool cover with plastic wrap and refrigerate for 3 to 4 hours or until firm enough to scoop. Once the ganache has set it can be refrigerated for a day or two or frozen for up to 2 months.

To shape truffles use a small spoon, ice cream scoop or melon baller to form ¾- to 1-inch balls of ganache. Roll quickly between your hands to make them as round as possible. Dust the palms of your hands with small amounts of cocoa powder if needed to keep the truffles from sticking. If your hands are warm it may be necessary to rinse your hands in cold water and dry them well after rolling a few truffles. Additionally you can refrigerate your formed truffles to firm up a bit before “perfecting” the spherical shape and coating them but remember these are handmade and a not-so-perfect or more rustic look is also nice.

Roll the finished truffles in cocoa powder (or coating of your choice). Shake to remove excess cocoa powder and package for gifting or store in an airtight container in the refrigerator for up to 2 weeks or in the freezer for up to 1 month. (Truffles may need to be recoated in cocoa powder once defrosted). Serve at room temperature for maximum flavor.

 Recipe courtesy of Shoshana Ohriner and JOYofKOSHER.com





Peanut Butter Cup Truffles | 24 truffles

The Olive Oil Mandarin Truffles (p.20) are super versatile and allow you to make many flavorful iterations from one base recipe. The following truffle recipes incorporate a unique flavor profile into the truffle batter for a more intensified result. These Peanut Butter Cup truffles are no exception. A mouth-full of delicious, sweet, salty, flavor comes through from adding creamy peanut butter directly to the truffle batter. (If it is your custom to refrain from nuts over the high holidays be sure to try this recipe another time of year).

Ingredients

- 1 cup finely chopped, good quality, bittersweet or semisweet chocolate
- 1 tablespoon healthy margarine such as Earth Balance Buttery Sticks
- ½ cup coconut milk
- 1 teaspoon vanilla extract
- ½ cup creamy peanut butter
- 1 cup crushed honey roasted peanuts
- ½ cup melted peanut butter chips, optional

Directions

Place the chocolate and margarine in a glass bowl and microwave for 30 seconds. Remove and stir and repeat this process one more time.

Separately, heat the coconut milk over medium heat until simmering. Remove from the heat and pour over the melted chocolate mixture.

With a rubber spatula, stir the chocolate until the mixture is smooth. Whisk in the vanilla extract. Add peanut butter, and with a rubber spatula, stir the chocolate until the mixture is smooth.

Pour the chocolate mixture, called ganache, into a bowl and refrigerate, uncovered, for 1 hour.

Using a melon baller or a teaspoon, scoop out the ganache and roll into balls with your hands.

Place on a baking sheet lined with parchment paper and refrigerate for 30 minutes.

Roll truffles in honey roasted peanuts and drizzle with melted peanut butter chips if desired.

Serve or store.

 Recipe courtesy of Melinda Strauss and [JOY of KOSHER with Jamie Geller Magazine](#), your source for all things kosher. [Subscribe now.](#)

Almond Joy Truffles | 24 truffles

The coconut adds a dynamic texture to the outside of these Almond Joy Truffles and the almond in the center is a delicious surprise. (If it is your custom to refrain from nuts over the high holidays be sure to try this recipe another time of year).

Ingredients

- 1 cup finely chopped, good quality, bittersweet or semisweet chocolate
- 1 tablespoon healthy margarine such as Earth Balance Buttery Sticks
- ½ cup coconut milk
- 1 tablespoon coconut rum or coconut extract
- ½ teaspoon almond extract
- ½ cup whole almonds, cut in half
- 1 cup sweetened coconut flakes, toasted and chopped

Directions

Place the chocolate and margarine in a glass bowl and microwave for 30 seconds. Remove and stir and repeat this process one more time.

Separately, heat the coconut milk over medium heat until simmering. Remove from the heat and pour over the melted chocolate mixture.

With a rubber spatula, stir the chocolate until the mixture is smooth.

Whisk in the coconut rum and almond extract.

Pour the chocolate mixture, called ganache, into a bowl and refrigerate, uncovered, for 1 hour.

Using a melon baller or a teaspoon, scoop out the ganache and roll into balls with your hands.

Push a half an almond into the center of each ball and roll again.

Place on a baking sheet lined with parchment paper and refrigerate for 30 minutes.

Roll truffles in toasted coconut flakes and serve or store.

 Recipe courtesy of Melinda Strauss and **JOY of KOSHER with Jamie Geller Magazine**, your source for all things kosher. [Subscribe now.](#)



chocolate
COCONUT

spicy CREAMY

Spicy Espresso Truffles | 24 truffles

With a mix of cayenne, espresso and cinnamon, these truffles are super exciting, mysterious and full of robust flavor.

Ingredients

- 1 cup finely chopped, good quality, bittersweet or semisweet chocolate
- 1 tablespoon healthy margarine such as Earth Balance Buttery Sticks
- ½ cup coconut milk
- ¼ cup prepared espresso
- 1 teaspoon cayenne pepper
- ½ teaspoon ground cinnamon
- ½ cup powdered sugar

Directions

Place the chocolate and margarine in a glass bowl and microwave for 30 seconds.

Remove and stir and repeat this process one more time.

Separately, heat the coconut milk, espresso, cayenne pepper and cinnamon over medium heat until simmering.

Remove from the heat and pour over the melted chocolate mixture.

With a rubber spatula, stir the chocolate until the mixture is smooth

Pour the chocolate mixture, called ganache, into a bowl and refrigerate, uncovered, for 1 hour.

Using a melon baller or a teaspoon, scoop out the ganache and roll into balls with your hands.

Place on a baking sheet lined with parchment paper and refrigerate for 30 minutes.

Roll truffles in powdered sugar and serve or store.

 Recipe courtesy of Melinda Strauss and [JOY of KOSHER with Jamie Geller Magazine](#), your source for all things kosher. [Subscribe now.](#)

Loaf Cakes and Breads + Packaging

Presenting someone with homemade bread or cake in a loaf pan is warm, cozy and a bit rustic. And really, it's the perfect way to say “*Shana Tova*,” “Thanks for Having Me” or “Welcome to the Neighborhood” without overdoing it. It's an expression of love that shows you've thoughtfully whipped up something special without making the recipient feel like you've outdone yourself with an over-the-top royal icing cookie display.

This is one of those absolutely perfect, hostess, holiday, everyday gifts for absolutely any number of occasions. Bake and present in a pretty decorative paper loaf pan or reusable loaf pan. Complete the gift by including the recipe so this treat can easily be enJOYed again and again, long after than cake is devoured.

Materials + Tools

- Your favorite cake/bread in a loaf pan (recipes p.30-35)

Scissors

Parchment/baking/decorative paper

Fabric matching your theme/colors
- Ribbon, braided rope, twine or string

Recipe Card (templates p.50)

Hole punch, optional

How-To

Cut paper to create the look of a wide/thick belt when placed/wrapped horizontally across the loaf pan. As a guideline the width of the paper should be about half the length of the loaf pan. So if you loaf pan is 9” long the width of the paper should be about 4.5” this way when wrapped around the loaf pan you can still see the cake/bread peeking out at both the top and bottom. The paper should be long enough to wrap entirely around the pan with both ends meeting underneath.

Repeat this process with a piece of fabric cut to about half the width of the paper. This way when you layer the fabric on top of the paper you will see both materials (about 1” of the paper at both the top and bottom).

Secure the paper and fabric by wrapping ribbon, rope, twine or string, horizontally around the loaf pan several times and finish with a decorative knot or bow.

Write out the recipe and pen a personalized message on the recipe card template. Adhere the recipe card by either hole punching and stringing it through the ribbon or securing it between the ribbon and the top or bottom of the loaf pan.





Slow Cooker Apple Cake | 8 servings

This recipe comes from my good friend Ale Rovati – an Italian born, cooking instructor, writer, blogger and frequent contributor to our website and magazine. Her cake originally featured pears and I changed it to apples for Rosh Hashanah. (But you just MUST try the pears too, it’s divine – like absolutely everything Ale makes!) Cooking the cake in a crock pot results in a moist cake with a unique taste and comforting texture. This cake is delicious served warm or at room temp with ice cream or custard.

Ingredients

- Baking spray
- 2 eggs
- ⅔ cup sugar
- 4 ½ tablespoons extra-virgin olive oil or vegetable oil
- Grated zest of one lemon
- 1 cup flour, sifted
- ¼ cup vanilla soy milk
- 1 teaspoon baking powder
- 2 tablespoons rum or brandy, optional
- Large pinch salt
- 2 large apples, peeled, cored, and cut into pieces
- Powdered sugar to decorate

Directions

Spray a cake or loaf pan that will fit in your slow cooker with baking spray. Note that if the pan is slightly suspended within your slow cooker (meaning it doesn’t sit directly on the slow cooker floor) but is snug and level, that is perfectly fine – the cake will still cook beautifully. This batter was developed for a round cake pan about 7” to 7 ½” or a loaf pan about 9” to 9 ½” or an oval “challah” pan about 10” to 10 ½”. Line the pan with parchment paper.

In your food processor or mixer, beat the eggs with the sugar until frothy. Gradually beat in the oil, and add the zest.

Beat in the rest of the ingredients, alternating the dry with the liquid: flour, soy milk, baking powder, liqueur (if using), and salt. Beat until smooth. Fold in the apples.

Pour the batter into the pan, and place the pan in your slow cooker.

Cover and cook for about 2 hours on the high setting. Test with a toothpick.

When the cake is ready, allow it to cool on a rack for at least 20-30 minutes before turning it out.

Decorate with powdered sugar and serve warm or at room temp.

 Recipe courtesy of Alessandra Rovati and **JOY of KOSHER with Jamie Geller Magazine**, your source for all things kosher. [Subscribe now.](#)

Rustic Pumpernickel Bread | 2 loaves

ATTENTION New York deli-lovers: If you think you know what real pumpernickel or rye bread is, you’ve got another thing coming! American “rye bread” is none other than white bread, with a dash of rye flour, a whole lot of caraway seeds and so much molasses that it appears to be wholesome dense bread, but it’s basically the exact opposite. This is the recipe I created to combat this false American rye. That’s right. Someone had to do it! It’s based very loosely on traditional German pumpernickel.

Notes: The more white or wheat flour you use, the easier it will be to knead and the lighter the bread will be. The more rye flour you use, the more strength you’ll need to knead the dough, and the heavier the resulting loaf will be. Both are good options. I prefer denser bread, but feel free to play around. If you don’t know which way to start, do an even split of 50/50 and see how it goes.

Rye berries can be found in health food stores. You can substitute with wheat berries, if you like.

Ingredients

- 500 grams flour (about 4 cups) (a blend of dark rye flour and whole grain bread flour)
- 2 teaspoons caraway seeds (whole, crushed or toasted)
- 1 ½ teaspoons yeast
- 1 ½ teaspoons salt
- 1 cup cooked rye berries, at room temperature
- 2 tablespoons molasses
- 1 cup tepid water
- Olive or walnut oil

Directions

Combine all dry ingredients: flours, caraway seeds, yeast and salt and mix well. Add the cooked rye berries, molasses and most of the water. Knead and add more water or flour if needed. Roll the dough into a ball and oil it.

Oil a bowl ready for the dough and cover with a wet cloth.

Let the dough sit for a couple of hours to rise, preferably in a warm place.

After it has clearly risen, punch the dough down and knead it again, then let it rise for another couple of hours.

After the second rise, section the dough to make small loaves in parchment lined loaf pans or bread rolls placed on parchment lined baking sheets. (Longer baguette- shaped loaves work really well; the middle of the loaf cooks through without overdoing the crust, so it’s just perfect.)

Preheat the oven to 350 °F. Place a large pan in the bottom of the oven.

Let the loaves sit again, but this time for only about 20 minutes.

When the oven reaches 350 °F place the bread on the middle rack and fill the pan at the bottom of the oven with water to create steam while the bread bakes. Bake the bread for about 20 minutes.

Bake check: The bread should feel firm and crusty, but still spring back when you press it, a bit like a heavy cake. You can also flick and tap the bottom and if it sounds sort of hollow, it’s ready for the cooling rack.

 Recipe courtesy of Itta Werdinger Roth and **JOY of KOSHER with Jamie Geller Magazine**, your source for all things kosher. [Subscribe now.](#)





Pumpkin Sponge Cake | 8 servings

This delicious low-fat cake is loaded with vitamins and fall flavors.

Ingredients

- 8 ounces (2 cups) cake flour
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- 3 eggs
- 1 cup sugar
- ½ cup canned pumpkin puree
- 1 teaspoon vanilla extract

Directions

Preheat oven to 375° F. Line a 9- by 5-inch loaf pan with parchment paper. Whisk together flour, cinnamon, and baking soda; set aside. Place eggs and sugar in a mixer bowl, and beat at high speed until they reach a ribbon stage. (When you lift the beater out of the mixture, the eggs and sugar will form a ribbon that will hold its shape for a few seconds). Fold pumpkin into the egg mixture. Add the flour mixture, and gently mix together. Spoon batter into the prepared pan. Bake until the cake is lightly browned and an inserted toothpick comes out clean, about 30 minutes. Remove from oven and cool on a wire rack.

Variations

Make cupcakes (bake about 10 to 12 minutes) and frost with your favorite frosting, or bake layers and serve as a festive fall cake with poached pears.

 Recipe courtesy of Chef Laura Frankel and **JOY of KOSHER with Jamie Geller Magazine**, your source for all things kosher. [Subscribe now.](#)

LESSON 3: On the Table

Decorate your table with accessories that add a festive atmosphere. Create Dip-Dyed Napkin Rings, Individual Honey Bowls, Golden Apples and more.

Printed Fabric Napkins

Fabric napkins finish a table like nothing else. They add that extra touch of texture and elegance and if you get the right fabric (washable linen in dark colors) they are actually much more practical than people think. This DIY shows how to modernize your linens with an abstract print you can easily create using things you have lying around the house.

Materials + Tools

- Lint roller
- Twine, cut to about arm's length
- Medium-large plastic container lid (or something with edges to contain paint and large enough to allow for rolling the roller in paint)
- Piece of cardboard cut to fit inside lid
- Fabric paint, color of your choice
- Cloth napkins or solid color fabric (linen, cotton etc...) cut to 16" x 16" or 18" x 18" or size of your choice

How-To

Remove the exterior sticky paper from the lint roller so you have a fresh sticky sheet exposed.

Wrap twine tightly around roller, several times in a freestyle manner, securing the end so no string is hanging from the roller.

Pour a small amount of fabric paint on your lid lined with cardboard.

Lay one fabric napkin out in front of you.

Roll the roller in the paint until the twine is completely covered with paint.

Roll over your linen napkin from side to side printing across the entire napkin or a portion of, as desired. Style wise you can choose to show a gradation in color as the paint starts to wear off or reroll in paint to keep the color vibrant. Repeat with remaining napkins.

Let the napkins dry overnight. Iron the following day (according to the instructions on the fabric paint), if desired. Set your table with your new DIY napkins.

Now you're a textile artist!





Two-Tone Dip Dyed Napkin Rings

When I'm doing a DIY that I need a lot of, I'm looking for a really simple solution to make all of them at once. Dip dyeing is really easy and very trendy right now. Literally anyone can do it.

Materials + Tools

- Small plastic bowl
- Acrylic paint
- Wood curtain rings
- Large deep plastic container
- Bamboo skewers

How-To

Fill bowl about halfway with paint.

One by one dip rings, halfway into the paint. Hang rings from the unpainted side on a skewer set over a plastic container, to dry. Taking care that the rings don't touch and stick to one another as they dry.

Once dry, slip your DIY Printed Linen Napkins into your DIY Two-Tone Dip Dyed Napkin Rings – all much harder to say than to make!

Individual Honey Bowls

One of the most beloved Rosh Hashanah customs is dipping everything in honey. My kids can’t get enough. The downside to dipping is how messy it gets. Honey drips everywhere and even worse, you start getting floating pieces of challah (and who knows what else) in your communal honey bowl (not to mention those double dippers!!!!). So here’s a DIY for the ages - personal honey bowls – so practical and so beautiful!

Shopping Note: When shopping for mini bowls look for small, white, ceramic, half-sphere shaped bowls so that when you put one on top of the other they resemble an apple shape.

Ideally you can find these simple white bowls at Amazing Savings or your local Dollar Store for about \$.50 per bowl. The bowls we used are about 1½ ounces and 2½” in diameter. Of course if you like a lot of honey, buy bigger bowls.

To streamline the shopping process I have done some online research for you from AliBaba to Amazon and everywhere in between and found my favorites at Crate and Barrel. Etsy also has a few options but on the pricier side and amazon had one option that is more egg shaped but could still work. I have included all the shoppable links on the course kit landing page. Note, you don’t have to be limited by white – feel free to pick colors and finishes that best represent and match your Rosh Hashanah theme.

Materials + Tools

- Spray paint, optional (Spray Paint Safety Tips p.19)
 - Metal washers to fit your bowls
 - Small half sphere shaped bowls, 2 per each Individual Honey Bowl
 - Satin ribbon, ¾” or ½” wide, in two colors, for stem (brown) and leaf (green), or colors of your choice
- E6000® Craft Adhesive
 - Q-tip
 - Half a paper cup, to catch glue spills
 - Scissors

How-To

Spray paint washers to match bowls, if desired.

Fold a small piece of brown ribbon in half to represent the stem. Place the ends of the ribbon through the washer (painted side facing towards the loop). To create a leaf fold a smaller piece of green ribbon and pull the ends through the washer. Gently tug on the loops and ends to create the look of a longer leaner stem from the brown ribbon and a shorter rounder leaf from the green ribbon.

Flip the washer and with a small amount of glue and a Q-tip glue down the ribbon ends to secure.

Trim any excess ribbon.

Turn one bowl upside down and glue the bottom of the washer to the bottom of the bowl. This will now be your apple top/honey bowl lid.

Let dry for a few minutes.

To complete your Individual Honey Bowl, just pour honey into a second bowl and cover with the apple top.



Golden Apples

Rosh Hashanah is such a regal holiday and these golden apples add a ton of glamour to your table. As usual though, feel free to take this quintessential holiday symbol and paint to match your unique holiday color scheme.

Keep this craft from feeling too one dimensional by using two complementary colors. Spray paint 1/3 of your apples in one color, 1/3 in the second color and a 1/3 two-tone. This small step will add so much visual interest.

Materials + Tools

Plastic apples	Spray paint in white and gold or colors of your choice
Frog tape	(Spray Paint Safety Tips p.19)
Primer	Glue, for place cards
Box for spray painting	Large low glass bowl(s) or tall glass vase(s), for centerpiece(s), optional

How-To

Remove the stems from the apples (if removable).

Prime your apples. Working with one apple at a time, place in your designated spray paint box. (***SPRAY PAINT SAFETY:** Carefully read the safety instructions on the paint can. You may want to spray paint outside, in a well-ventilated area, being careful to spray in the direction of the wind and not against and consider wearing a mask for extra protection.)

The proper technique for spray painting: Keep your wrist in continuous motion so as not to create drips and puddles. It's best to cover the entire surface with a thin layer even if the coverage is not complete, after 10 minutes spray another thin later. (If you go for full coverage on the first try you can get drips and puddles).

Spray with primer and let dry completely, according to instructions on the paint can.



Once completely dry...

For two tone apples: You will be painting the top portion of the apple first. Use frog tape to section off and protect the bottom portion of the apple, being careful to cover completely and paying special attention to the line the will mark the two different colored sections. I like to create a diagonal line for the two colors for a bit more of a modern look. Because the apple is round, you will encounter air bubbles with the frog tape; just smooth them over with your hand.

Spray (as instructed above) with color of your choice and let dry completely, according to instructions on the paint can.

Once completely dry, repeat the frog tape process in the reverse to now protect the top/painted portion of the apple. Spray the bottom/unpainted portion of the apple (as instructed above) with the second color. Let dry completely, according to instructions on the paint can before removing the frog tape.

For solid color apples: Spray as instructed above without the frog tape step.

Once completely dry reinsert the stems.

To use as place cards, create small name tags and attach to the apple stems with glue. To use as a centerpiece, place apples in a single large low glass bowl or tall glass vase (or collection of smaller bowls and vases) or simply arrange them decoratively around your table.

LESSON 4: Kids Quality Time

Get your kids involved in making crafts and gifts so the entire family can enjoy holiday prep. They'll love creating and playing with their Wooden Apple Yo-yos (and the grown-ups will too!)

Not just fun and games Wooden Yo-yos are also perfect for decorating your table, use them to designate the kid seats.

Materials + Tools

- Wooden Yo-yos

Colored pencil in red

Black pen

Q-tip
- Satin ribbon, 3⁄8" or 1⁄2" wide, in two colors, for stem (brown) and leaf (green), or colors of your choice

E6000® Craft Adhesive

How-To

Draw the shape of an apple, cut open in half, on one side of the yo-yo. Fill in the outside of the apple in red pencil and add a six black seeds to the center with a pen.

On the other side of the yo-yo draw the shape of an apple cut open a 1⁄4 of the way. Fill in the outside of the apple in red pencil and add 3 black seeds to the center with a pen.

Fold over an 8" long brown ribbon in half - this will be the "stem."

Fold over a 6" long green ribbon in a circular fold so that it makes a small bow. This will be the "leaf."

Place the 4 ends one on top of the other and tie into a loose knot leaving about 1 inch from the loose edges on the bottom.

Now tie the yo-yo string into the new loop we've created.

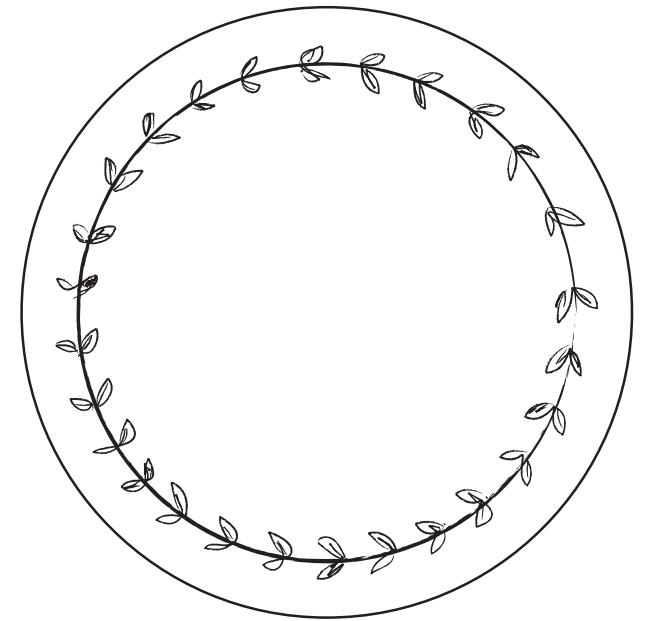
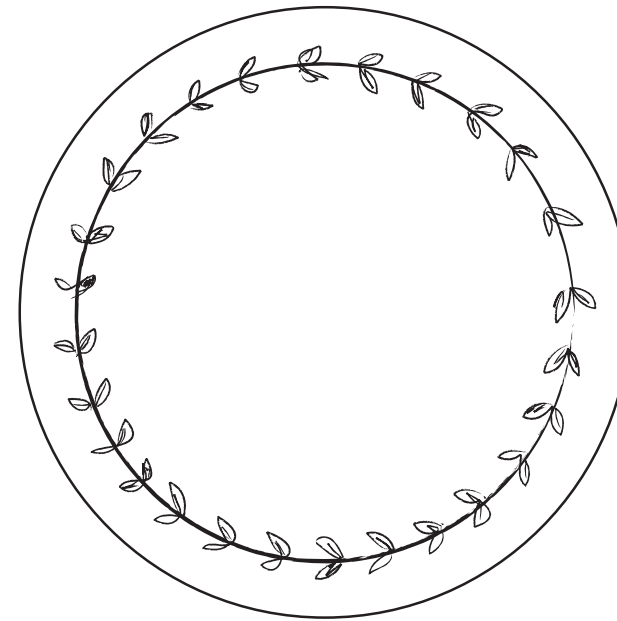
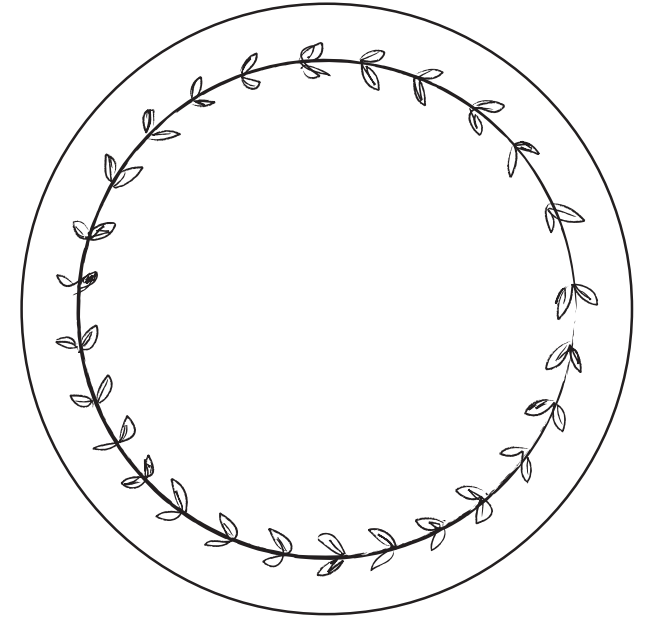
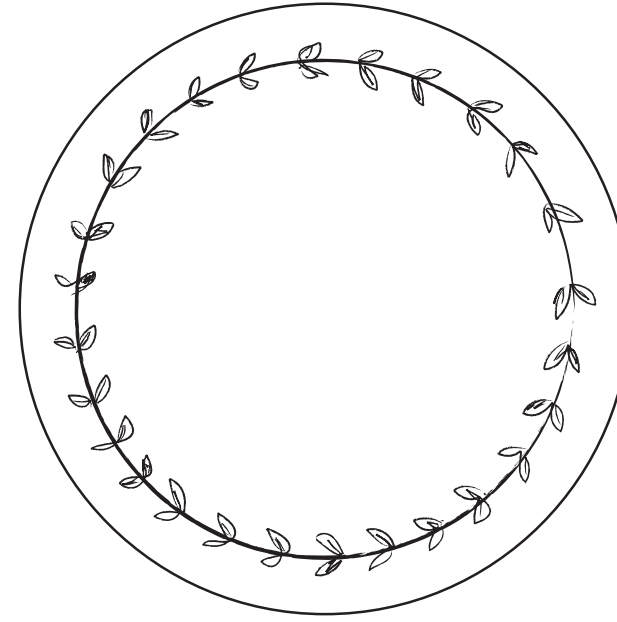
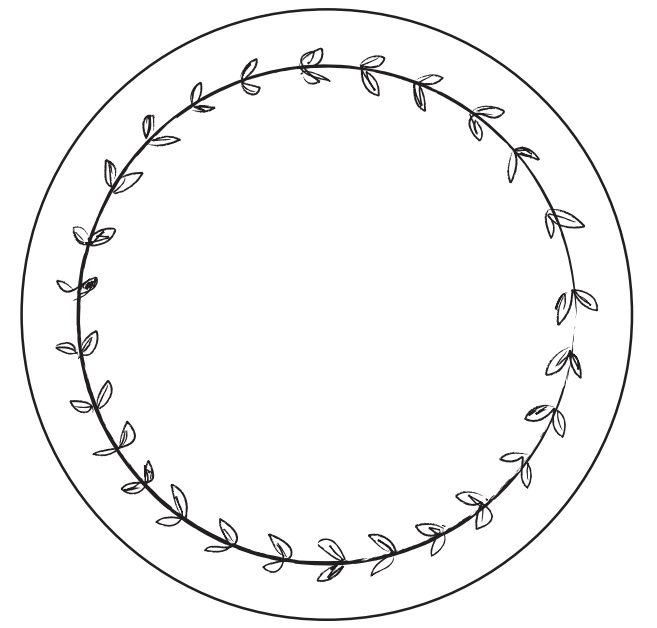
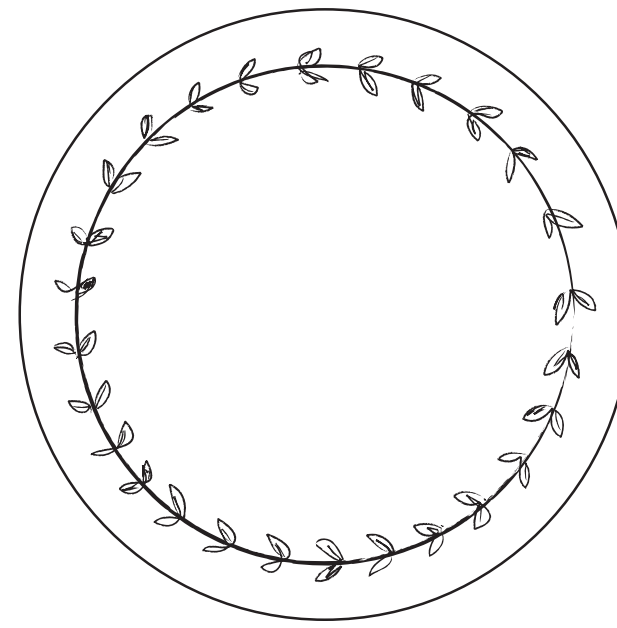
Untie or cut the loop on the end of the yoyo, where you (usually) put your finger. Tie a triple knot at the end of the yo-yo string. Thread the string into the knot you tied at the bottom of the ribbon, so the yo-yo string knot is just outside of the ribbon knot towards the folded part of the ribbon.

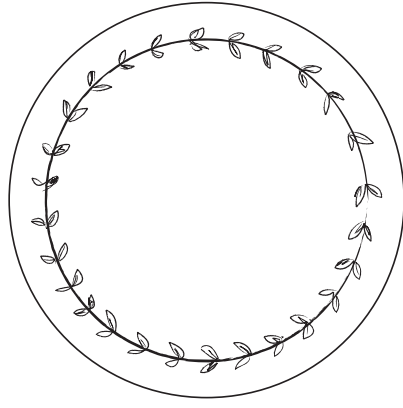
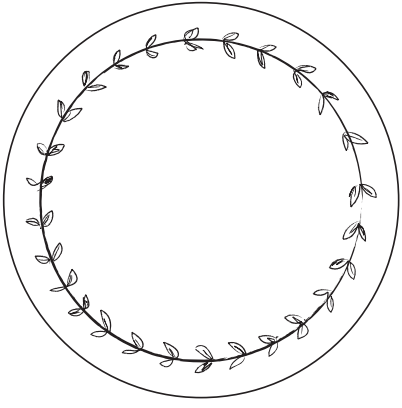
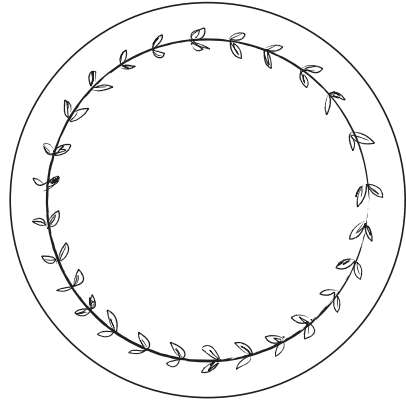
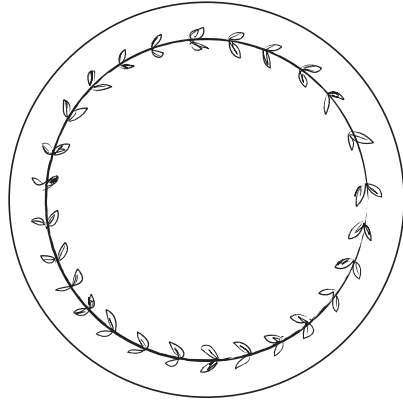
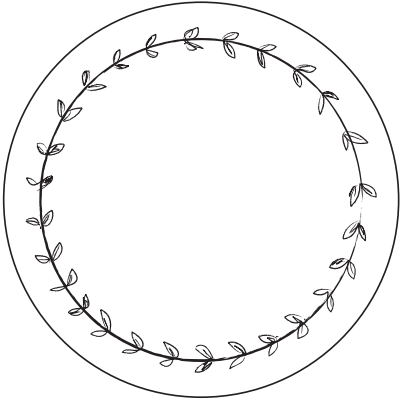
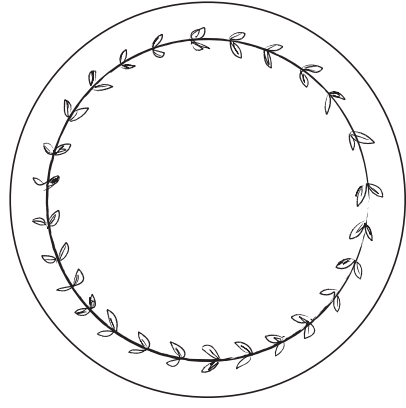
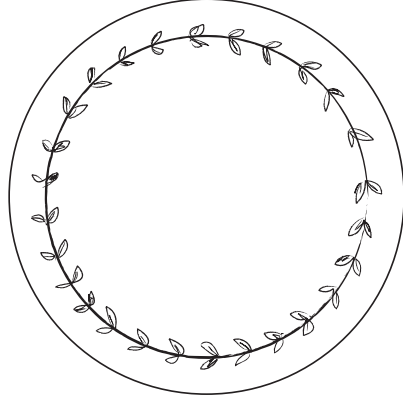
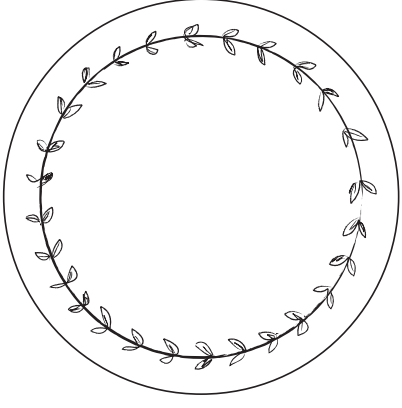
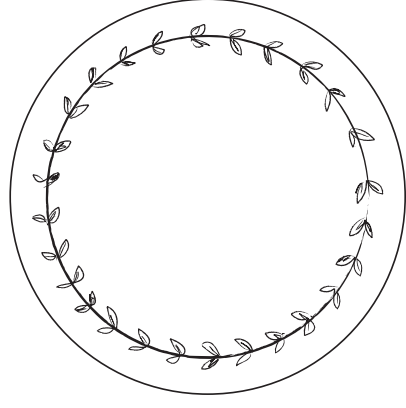
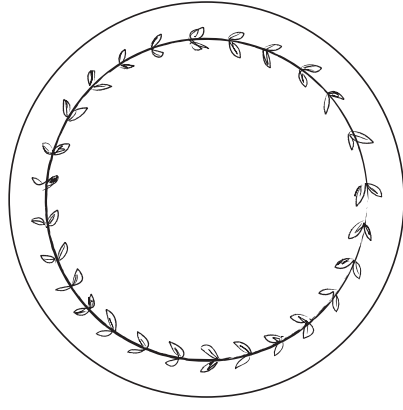
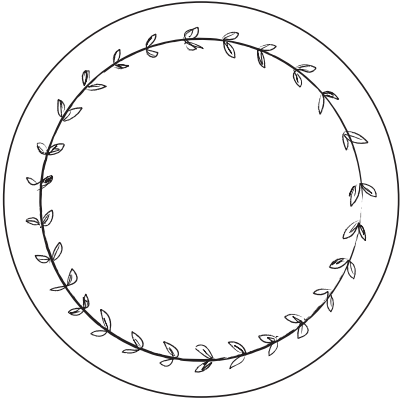
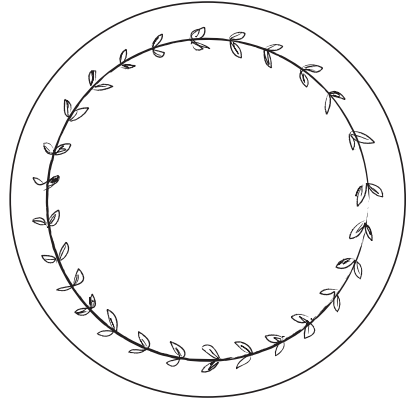
With a Q-tip put glue into the loose ribbon knot and all over the edge of the string near the yo-yo knot. Gently secure the yo-yo knot onto the ribbon knot, and tighten the ribbon knot around it.

Let dry and then let the games begin.



TEMPLATES





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ingredients:.....

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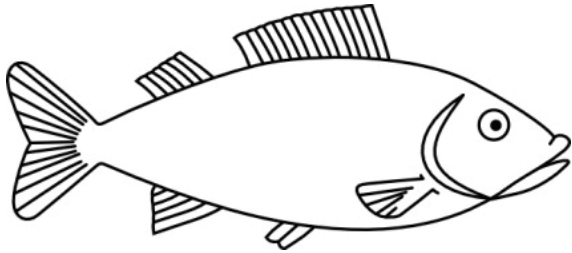
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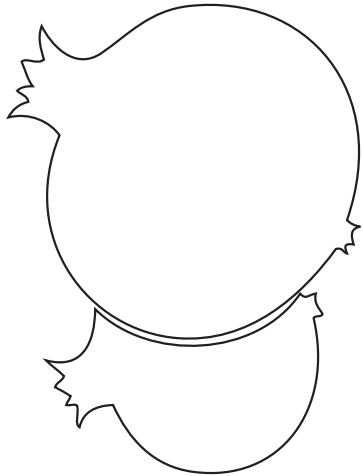


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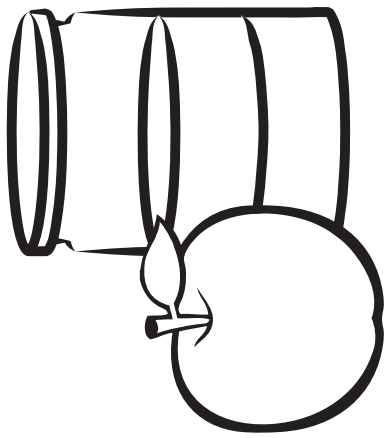
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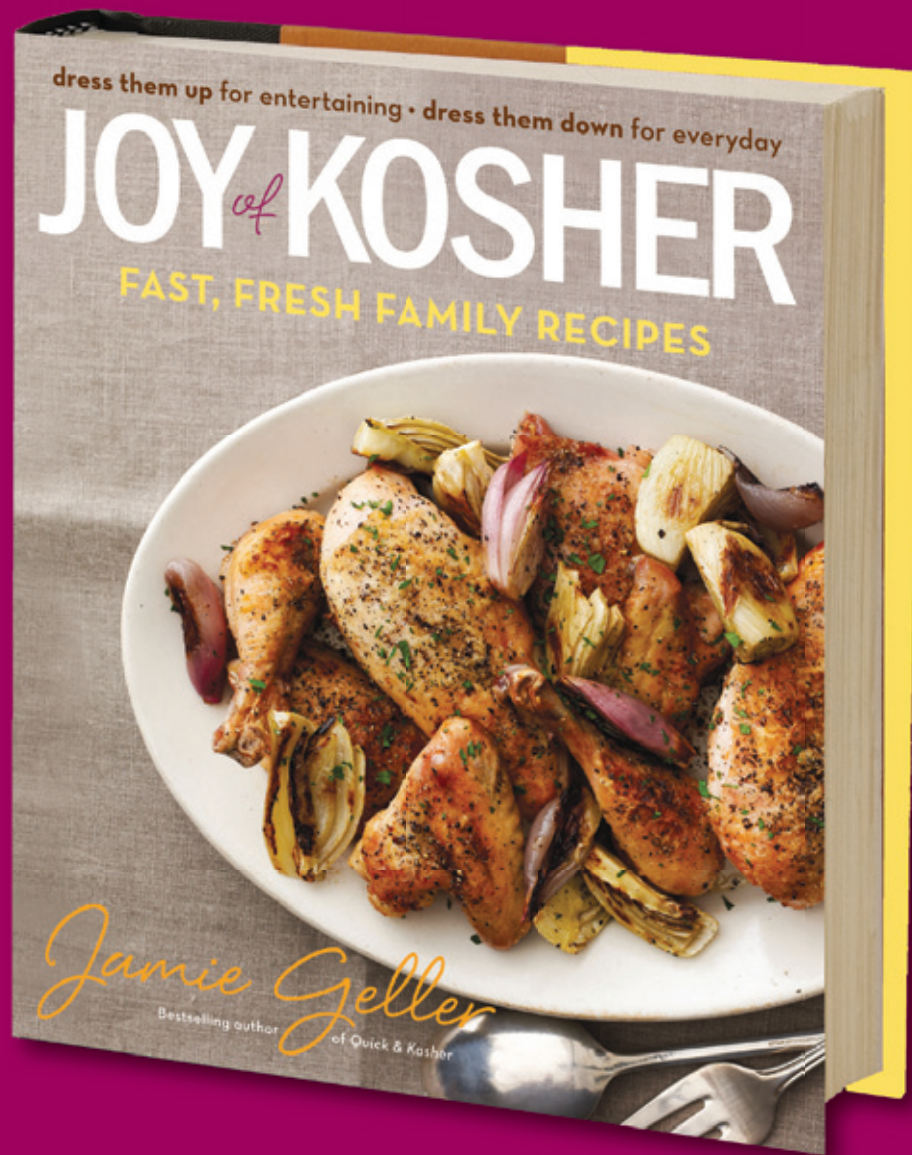


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