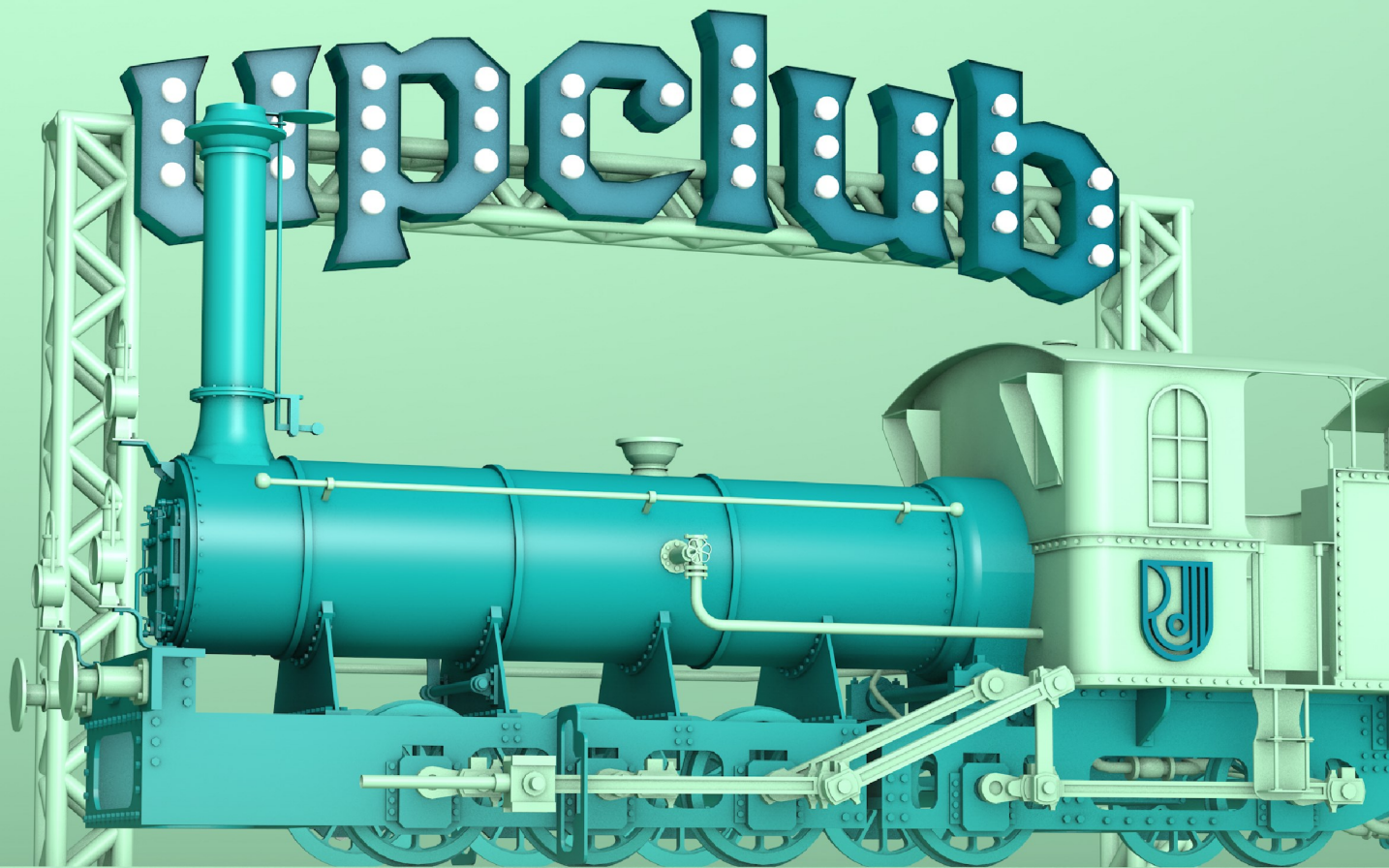


Newsletter

Feb/9/20



the club train.

Follow
along.

what is happening at the club?

חמשה עשר בשבט

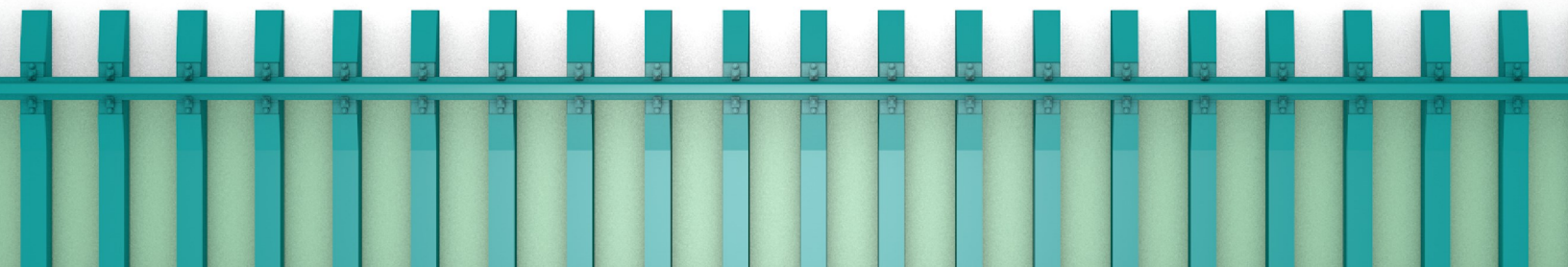
We had so much fun making delicious chocolate barks with dry fruit on top for *Chamusha Asur Eshevat* .

We made a special card where we painted flowers with q-tips and decorated a tree.

Recipe for barks:

1. Melt 1.5 sticks margarine and 1 cup brown sugar in small saucepan.
2. Spread graham crackers on cookie sheet (make sure there are no spaces between cookies) and spread melted margarine and sugar over the cookies.
3. Bake for 10-11 min on 350.
4. Break a bar of chocolate and spread over the cookies.
5. Put back into the oven for 2-3 minutes until the chocolate is melted.
6. Spread evenly over cookies.
7. Sprinkle with anything you like and enjoy :)

track the fun.





track the fun.



track the fun.