

Family Chanukah Fun



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with



Dreidel S'mores Board

You will need:

Lieber's Chocolate Graham Crackers
Lieber's Honey Graham Crackers
Lieber's Marshmallows – large and mini
Lieber's Parve Gelt – silver foil
Lieber's Dairy White Gelt – green foil
Lieber's Milk Chocolate Gelt – gold foil

Lieber's Striped Dainties
Lieber's Peanut Butter Pretzels
Lieber's Wafer Rolls
Wooden board
Dreidel
cookie cutters

Directions:

Place a graham cracker in the microwave for approximately 20 seconds.

Using your cookie cutter, cut out a dreidel from the center of the graham cracker. Repeat with as many dreidels as you want. Remove half of the foil wrappers from the parve and half from the brown dairy coins. Remove all the foil wrappers from the dairy white coins.

Arrange all **Lieber's** products on the board as shown, or arrange using your own creativity.

To make dreidel s'mores:

Preheat oven to 400°F.

Place half of the dreidel graham crackers on a parchment-lined cookie sheet.

Place 1–2 chocolate coins on each graham cracker.

Place in the oven for 2–3 minutes, until melted.

Remove from oven and add 1–2 marshmallows to each dreidel.

Turn oven to broil. Return the tray to the oven and broil for 1–2 minutes.

Remove from oven and place another graham cracker on top to cover each one.

Optional: Instead of using the oven, you can use a mini tabletop grill. Adult supervision is required.





Mosaic Dreidel Cookies

you will need:

Lieber's Decorating Bars,
assorted colors, melted
Dreidel-shaped sugar cookies
Icing

Directions:

Spread melted decorating bar in a thin layer on a piece of foil. Place in freezer for approximately 10 minutes. Test to see if you like the thickness of the decorating bar and then repeat with each color. Spread a little bit of icing on each cookie. Cut "mosaic" pieces of chocolate and stick it to the icing. To make the designs, you can either break off pieces of chocolate or use a sharp knife to make straighter lines. If you're using a knife, the chocolate should be at room temperature so that it's soft and won't crack while cutting.

Tip: This is a great cookie decorating activity for all ages. As you can see, the designs can be done on a juvenile level or on a more sophisticated level.



Wafer Menorah

You will need:

Lieber's Pastry Crisps
Lieber's Wafer Rolls

Lieber's Decorating Bars, *assorted colors, melted*

Lieber's Fruit Jewels or Fruit Jellies

Toothpicks

Directions:

Prepare a large piece of parchment paper.

Using a sharp knife, carefully cut 4 wafer rolls in half.

Dip 1 whole and 8 half wafer rolls in a different color melted decorating bar. (I threaded each one onto a skewer to make it easier to dip.)

For the base, place about 1–2 tablespoons of any color decorating bar on the prepared parchment paper. Place two pastry crisps next to each other, short sides touching each other, right over the chocolate. The chocolate will connect the two in the middle to create one long base. Allow to dry.

Drizzle different colored melted decorating bars over base. Allow to dry.

Using some more melted chocolate, glue the candles to the base. Using scissors, cut out a flame shape from the candies. Break toothpicks into small pieces and stick them into the candy. Stick candy onto the candles to create the flame.

Tip: For a neater base, take two strips of parchment paper and place them on either of the long ends of the base.

Drizzle decorating bars and then carefully remove the parchment paper.

Tip: I used a hard plastic cup to melt each colored chocolate. The cup was a good shape for dipping the wafer rolls.

