



**Rabbi Jonathan Rubenstein**, bread maker and founder of Slice of Heaven Breads, is co-rabbi with his wife, **Rabbi Linda Motzkin**, of Temple Sinai in Saratoga Springs, New York. He also serves as Director of Pastoral Care at Four Winds Hospital.

To contact Rabbi Jonathan, receive information about available baked goods, learn to bake, or volunteer in the program, call 518-258-5546 or e-mail [sliceofheaven@nycap.rr.com](mailto:sliceofheaven@nycap.rr.com).

#### *A Note About Slice of Heaven Breads*

*Slice of Heaven Breads are made with the finest ingredients and intentions. When eating and sharing bread, or beginning a meal, you may want to take a moment to offer a bracha (blessing), prayer, meditation, or moment of silence to acknowledge the Source of our sustenance, and the gifts that come from the Earth. A spiritual practice such as a bracha can foster moderate and healthy eating behaviors.*

*Slice of Heaven Breads keep, freeze, and toast well. Those concerned about calories, carbohydrates, or overeating might consider buying smaller loaves and including them in balanced meals, or slicing the loaves and freezing them, using only what is needed, when it is needed.*

*Bread and all natural and prepared foods are the result of a partnership between the sacred lives and labor of human beings and animals, and the divine process of Creation. I bake bread because of the gratitude and sense of privilege I feel each time I witness the mystery and wonder of the rising.*

**שלום שאלום, and thanks for enjoying a little Slice of Heaven!**

*Rabbi Jonathan*



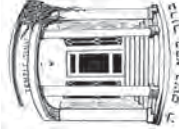
## Slice of Heaven Breads



### *Slice of Heaven Breads' goals:*

- Producing delicious breads for the daily table and special occasions
- Opening our Temple kitchen to community members interested in learning to bake
- Donating and delivering baked goods to the home-bound, residents of nursing and assistive living facilities, and the needy
- Supporting local artisans, food producers and distributors by obtaining ingredients, equipment, and supplies from them
- Including organic and natural ingredients in our recipes
- Networking with compatible institutions and individuals to promote healthy, responsible, and sustainable consumption of resources
- Employing and training eligible individuals
- Sharing spiritual wisdom about food and eating practices from diverse sources

*A project of Temple Sinai  
Saratoga Springs, New York*



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Quality Baked Goods

Bread Baking Lessons

Bread Donation Program

“Bread & Torah” Learning

*The bikurim בְּכוּרוֹתִים — the first fruits of our labors—go to charitable causes.*

(see Lev. 23:17; Deut. 26:10)

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518-258-5546

# Slice of Heaven

## Breads & Baked Goods

Partial List

### Chocolate Babka

milk\*, unbleached white flour\*, butter, local cage-free eggs, sugar\*, cocoa powder, chocolate chips, brown sugar, vanilla\*, cinnamon\*, cardamom\*, kosher salt, yeast

### Raisin-Nut Babka

milk\*, unbleached white flour\*, butter, local cage-free eggs, sugar\*, pecans, raisins\*, brown sugar, vanilla\*, cinnamon\*, cardamom\*, kosher salt, yeast

### Pecan "Schnecken" (Sticky Buns)

milk\*, unbleached white flour\*, sugar\*, butter, local cage-free eggs, vanilla\*, brown sugar, maple syrup, pecans, cinnamon\*, kosher salt, yeast (raisins\* on request)

### Apple-Filled Coffee Cake

milk\*, unbleached white flour\*, apples, sugar\*, butter, local cage-free eggs, vanilla\*, cinnamon\*, brown sugar, kosher salt, yeast (raisins or pecans) on request

### Sour Cream Coffee Cake

milk\*, unbleached white flour\*, sugar\*, butter, sour cream, local cage-free eggs, vanilla\*, brown sugar, cinnamon\*, kosher salt, yeast (fruit, cheese filling on request)

### Toronto Blueberry Buns

spring water, milk\*, unbleached white flour\*, sugar\*, local cage-free eggs, butter, canola oil\*, vanilla\*, blueberries, cornstarch, kosher salt, yeast

### Savta's Slice of Heaven Granola

(*vegan, wheat-free, salt-free*)  
rolled oats\*, barley flakes\*, almonds, pumpkin seeds\*, oat bran\*, sunflower seeds\*, sesame seeds\*, canola oil\*, vanilla\*, pure local maple syrup (Savta is Hebrew for "Grandma")

## Sweet Doughs

## Breads

### Challah (or Raisin Challah)

spring water, unbleached white flour\*, sugar\*, local cage-free eggs, olive oil\*, kosher salt, yeast (sesame seeds\*, poppy seeds\*, raisins\* on request)

### Whole Wheat Challah

#### or Raisin Whole Wheat (vegan)

spring water, whole wheat flour\*, unbleached white flour\*, flaxseeds\*, pure local maple syrup, olive oil\*, kosher salt, yeast (sesame seeds\*, poppy seeds\*, raisins\* on request)

### Celebration Challah

Double- or triple-sized Challah made to order in the variety of your choice (white, whole wheat, raisin) for special occasions like weddings or Bat/Bar Mitzvahs. Decorated to reflect the occasion. Custom labels on request.

### Maple Oatmeal Bread

spring water, unbleached white flour\*, whole wheat flour\*, buttermilk powder, rolled oats\*, local cage-free eggs, canola oil\*, butter, pure local maple syrup, kosher salt, yeast

**Slice of Heaven Breads is a non-profit, cooperative baking enterprise that produces a wide range of breads and baked goods to fill individual orders, for special events, and for limited retail distribution. Proceeds from the sale of Slice of Heaven baked goods support hunger relief programs, the Bread and Torah Project of Temple Sinai, and other charitable causes. Slice of Heaven Breads is staffed by community volunteers as well as individuals referred by local agencies.**

### "Seven Species" (Deuteronomy 8:8)

#### Bread (vegan)

spring water, whole wheat flour\*, unbleached white flour\*, barley flakes\*, flaxseeds\*, pomegranate molasses, date "honey", olive oil\*, figs\*, raisins\*, kosher salt, yeast

### Irish-Jewish Rye

#### (or Onion Rye) Bread (vegan)

Guinness® Stout, spring water, rye flour\*, unbleached bread flour\*, molasses, olive oil\*, caraway seeds\*, kosher salt, yeast (onion)

### Rich Olive Bread

spring water, unbleached white flour\*, whole wheat flour\*, sugar\*, local cage-free eggs, butter, olive oil\*, olives, sesame seeds\*, kosher salt, yeast

### Pumpkin Rolls

spring water, milk\*, butter, local cage-free eggs, unbleached white flour\*, whole wheat flour\*, pumpkin, sugar\*, pumpkin seeds\*, kosher salt, yeast

### Chai (Tea) Rolls

spring water, unbleached white flour\*, butter, decaffeinated chai\*, non-fat milk powder, local raw honey, lime zest, yeast, salt

### Special notes:

- Recipes can be modified to be dairy-free or vegan
- Labels can be customized for special occasions
- The "spring water" ingredient is drawn from the State Seal Spring in Saratoga Spa State Park
- Slice of Heaven Breads participates in the "Bicycle Benefits" program of the Saratoga Healthy Transportation Network – [www.healthtransportation.org](http://www.healthtransportation.org)
- This list is subject to change – particular items may not be available at all times

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\* certified organic ingredients.  
Please recycle this paper and all packaging materials.