



Staying Connected



The extended EBR leadership team spent this past Saturday re-connecting during a "Coffee and Conversation" Zoom meeting. We discussed this past summer, this upcoming summer as well as what everyone is experiencing in their own neighborhoods. We can't wait to be reunited in camp soon!

A Thanksgiving Treat from Sheryl

I was asked to share my favorite Thanksgiving recipe for this month's edition of the Lineup. There are so many and I'm happy to share them all but when I think of sharing the holiday with my family, I can't help but think of the day after, the continuation of the celebration and family time spent together. Because of that, I've decided to share my favorite recipe of that day!! Every Friday morning following the holiday, we all enjoy a long and lazy morning in our kitchen eating Monkey Bread!! The house smells so good and the loving feeling of family is the most wonderful thing. This recipe is easy for everyone to make and adds to the fun of being together.

I'm happy to make this at camp this summer with any campers who are interested!! It's definitely not just for Thanksgiving!!

Hope you all enjoy a sweet Thanksgiving and remember to share what you're thankful for!
Love, Sheryl



Monkey Bread Recipe

INGREDIENTS:

4 12-ounce cans regular size flaky biscuits
2/3 cup sugar, plus 1/3 cup
1 tablespoon cinnamon, plus 1 tablespoon
1/4 cup unsalted butter
1 teaspoon vanilla extract (or 1/2 teaspoon of vanilla and 1/2 teaspoon almond extract)

*Sometimes I add chocolate chips (often actually!!) and banana slices - really yummy.

*To keep the Thanksgiving theme, an alternate recipe is to substitute the cinnamon with pumpkin pie spice and also add pumpkin puree and cloves to the recipe. For the glaze, you can add pumpkin pie spice again with orange zest and @ 4 tablespoons of fresh orange juice. ENJOY!!!!

DIRECTIONS:

- Preheat oven to 350*.
- Cut biscuits into quarters and roll into balls.
- Combine 2/3 cup of sugar and 1 tablespoon of cinnamon and roll the cut biscuit pieces in this.
- Butter a bundt pan and as you add the rolled balls, also add additional cinnamon and sugar.
- In a small saucepan, melt butter and add remaining sugar, cinnamon, vanilla and almond extract until sugar dissolves.
- Pour the melted mixture over the biscuit balls in the pan.
- Bake for @ 30-40 minutes until the top of the bread is golden and caramelized.
- Remove from heat and let rest for a few minutes before you unfold the Monkey Bread onto a serving plate.

EBRConnects

CECBR campers (and some parents) traded their capes for harnesses on Saturday, October 31 and flew through our first 'EBR Connects' event at Boundless Adventures in Purchase, NY.

These high ropes courses tested their courage, determination, strength and agility with ladders, rolling elements, and bridges. They explored 110 platforms, some of which were up to 26 feet in the air. In addition to enjoying the company of our community, those in attendance also enjoyed snacks, refreshments and Halloween candy. It may have been chilly outside that day but the spirit of CECBR was warm, filling our cups with joy and the love of our camp family.

Thank you to everyone who made it out to this wonderful excursion. We look forward to our future 'EBR Connects' events, whether they are in-person or virtually!

