

St. John's LYF Fellowship Hour Schedule 2024-2025

Date	LYF Members	
Sept 8 & 15	Aiden	Liam
Sept 22 & Sept 29	Zac	Dylan
Oct. 6 & Oct. 13	Mason	Emitt
Oct. 20 & Oct. 27	Noah	Cash
Nov. 3 & Nov. 10	Daniel	Deavon
Nov. 17 & Nov. 24	Camryn	Kingston
Dec. 1 & 8	Conner	Greyson
Dec. 15 & 22	Ethan	Gretchen
Dec. 28 & Jan 5	Aiden	Liam
Jan. 12 & 19	Zac	Dylan
Jan. 26 & Feb. 2	Mason	Emitt
Feb. 9 & 16	Noah	Camryn
Feb. 23 & Mar. 2	Daniel	Deavon
Mar. 09 & 15	Cash	Kingston
Mar. 23 & 30	Conner	Greyson
Apr. 6 & 13	Ethan	Gretchen
Apr. 20 & 27	Aiden	Liam
May 4 & 11	Zac	Dylan
May 18 & 25 if needed	Mason	Emitt

If you are unable to be there for your week, it is your responsibility to switch with someone.

CINNAMON ROLL CAKE RECIPE

Ingredients

Cake

3 cups All-Purpose Flour
1/4 tsp Salt
1 cup Sugar
4 tsp Baking Powder
1 1/2 cups Milk
2 Eggs
2 tsp Vanilla
1/2 cup (1 stick) Butter, melted

Topping

1 cup (2 sticks) Butter, softened
1 cup Brown Sugar
2 tbs Flour
1 tbs Cinnamon

Glaze

2 cups Powdered Sugar
5 tbs Milk
1 tsp Vanilla

METHOD

Preheat oven to 350 degrees. Spray a 13 x 9-inch baking pan with cooking spray and set aside.

In an electric stand mixer add the flour, salt, sugar, baking powder, milk, eggs, and vanilla. Once combined, slowly stir in the melted butter. Pour mixture into the prepared 9×13-inch baking pan.

For the topping, In a large bowl mix the 2 sticks of butter, brown sugar, flour, and cinnamon together until well combined and creamy. Drop evenly over the batter by the tablespoonfuls and use a knife to marble/swirl through the cake.

Bake for 30-35 minutes or when a toothpick inserted near the center comes out nearly clean.

For Glaze: In a medium bowl, mix the powdered sugar, milk, and vanilla together with a whisk. Drizzle evenly over the warm cake. Serve warm or at room temperature.