

St. John's LYF Fellowship Hour Sche

Date	LYF Mer
Sept 3 & 10	Camryn
Sept 24 & Oct 1	Noah
Oct. 8 & Oct. 15	Zac
Oct. 22 & Oct. 29	Dylan
Nov. 5 & Nov. 12	Ethan
Nov. 19 & Nov. 26	Conner
Dec. 3 & 10	Camryn
Dec. 17 & 24	Daniel
Dec. 31 & Jan 7	Zac
Jan. 14 & 21	Dylan
Jan. 28 & Feb. 4	Ethan
Feb. 11 & 18	Conner
Feb. 25 & Mar. 3	Aiden
Mar. 10 & 17	Daniel
Mar. 24 & 31	Zac
Apr. 7 & 14	Dylan
Apr. 21 & 28	Ethan
May 5 & 12	Conner
May 19 & 26-if needed	Aiden

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

dule 2023-2024			
mbers			
Aiden			
Liam			
Daniel			
Mason			
Gretchen			
Greyson			
Aiden			
Liam			
Noah			
Mason			
Gretchen			
Greyson			
Camryn			
Liam			
Noah			
Mason			
Gretchen			
Greyson			
Camryn			
responsibility to switch with			

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 9x13-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.	


