

My Menorah Here is my menorah, (Put hands together.) Eight candles standing tall. (Fan out eight fingers.) In the middle is the shamash, (Link thumbs and hold them up straight; let fingers fan on the sides.) Rising above them all. We use the shamash, (Pretend to hold a candle.) To light a flame each night. (Pretend to light a candle.) Eight nights of Hanukkah, (Hold up eight fingers; pretend to sleep.) Eight candles burning bright. (Hold up eight fingers; cup hands around face like a candle flame.)

Pretty Little Dreidel Pretty little dreidel, wound up tight, *(Cup hands together and place on top of head like handle.)* Whirl and whirl with all your might. *(Spin around.)* Whirl and whirl 'til you can whirl no more, *(Spin some more.)* Then sit quietly upon the floor. *(Sit down quietly.)* I'm a Little Dreidel

I'm a little dreidel (Point to self.) With a point and a top. (Make point with hands; pat head.) I spin, spin, spin, (Spin around.) Then I drop. (Fall to the ground.)

Ten Little Latkes

Ten little latkes sizzling in a pan, (Hold up 10 fingers.) One jumped out, said "Catch me if you can!" (Jump.) I chased it and chased it and chased it some more, (Run in place.) Then that little latke ran out the kitchen door. (Wave good-bye.)

Now, there's nine little latkes sizzling in a pan ... (Hold up 9 fingers.)

Latkes, Latkes Latkes, latkes, *(Make circle with fingers.)* Sizzling in a pan. *(Hold hands out flat in front of you; move them slightly up and down.)* Flip them, *(Flip hands over.)* Toss them, *(Make tossing motion.)* Catch them if you can. *(Make catching motion.)* <u>Learn a New</u> <u>Song</u>

Sing Along

<u>HERE with</u>

the

Kiboomers

<u>"Candle</u> <u>Chase"</u>

Dreidel,

Dreidel,

Dreidel





Baking Box! GLITTERBALL

COOKIES

Directions

RECIPE

Step 1: Preheat oven to 350 degrees. Beat butter, confectioners' sugar, and salt with an electric mixer on medium-high speed until pale and fluffy, 3 to 4 minutes, scraping down side of bowl as necessary. Beat in vanilla. Reduce speed to low; add flour, and mix just until combined. Shape into 3/4-inch balls (chill dough if too . sticky). Place sanding sugar in shallow bowls. Roll each ball in sanding sugar, and place on parchment-lined baking sheets, spacing 1 inch apart.

Step 2: Bake, rotating sheets halfway through, until edges are lightly golden, 15 to 18 minutes. Let cookies cool completely on a wire rack. Spread 2 cookies with just enough filling to allow them to stick together. Cookies can be stored in an airtight container at room temperature up to 3 days.

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INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup confectioners' sugar, sifted
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract
- 2 cups plus 2 tablespoons all-purpose flour
 Sanding sugar, in assorted colors
 - <u>Creamy Ginger Filling</u>

