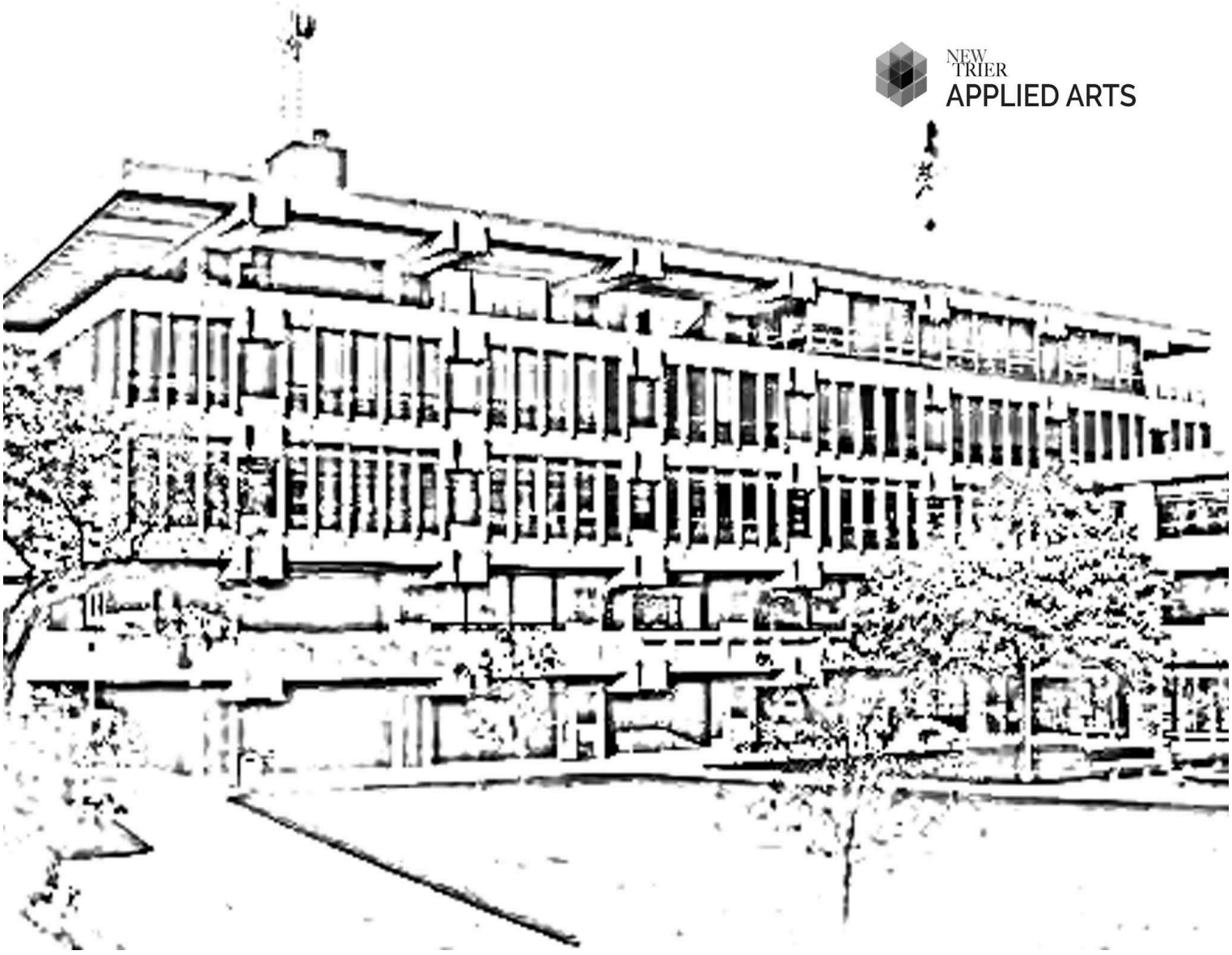
Hello New Trier class of 2025!

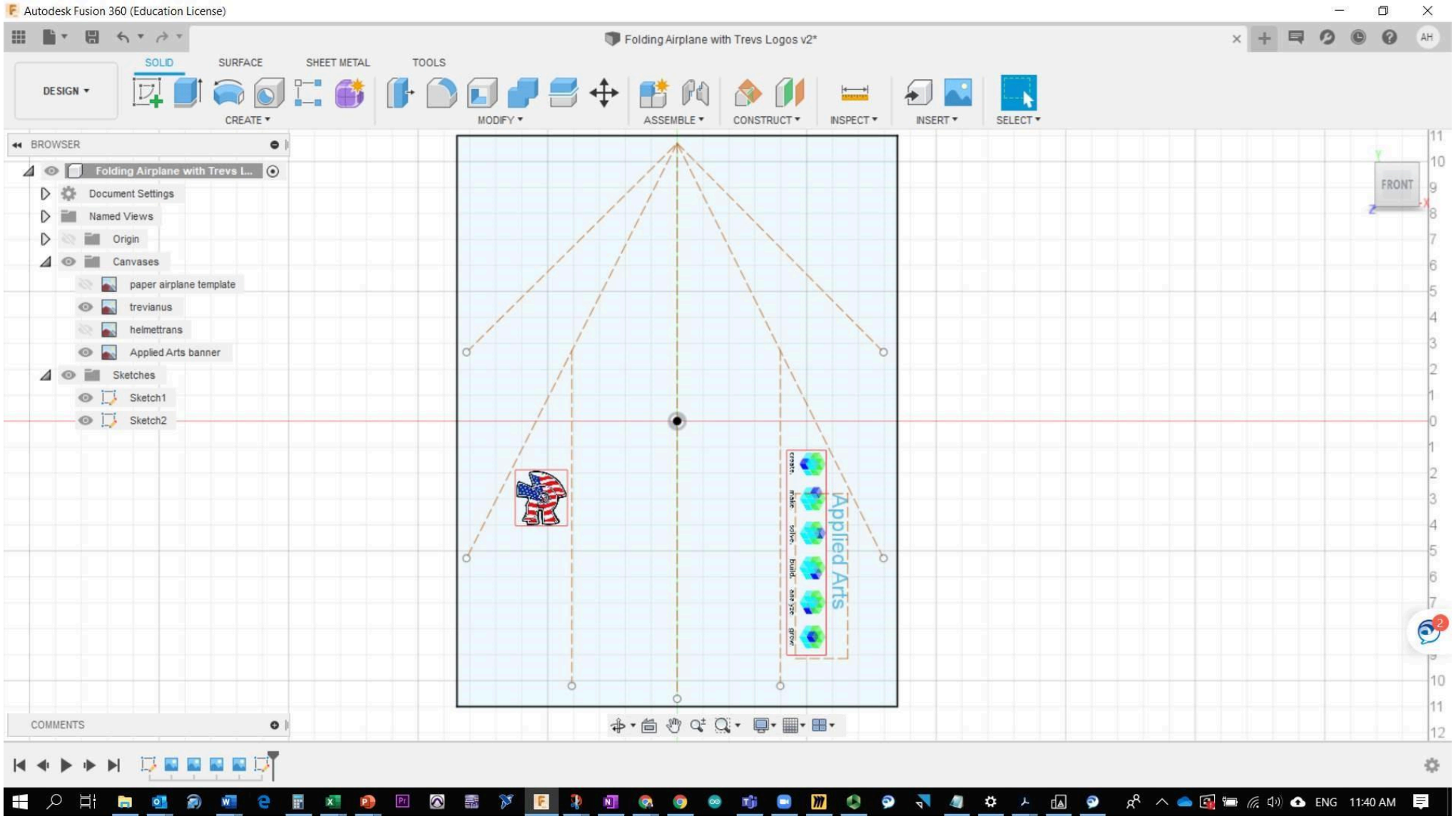
Just for fun we created an “old school” activity book for you to enjoy. Please find the following coloring book, paper airplane and recipe as a way to bring joy to your day.

Together we will create. make. solve. build. analyze. Grow.



NEW TRIER
APPLIED ARTS




Autodesk Fusion 360 (Education License)
Folding Airplane with Trevs Logos v2*
SOLID
SURFACE
SHEET METAL
TOOLS
DESIGN
CREATE
MODIFY
ASSEMBLE
CONSTRUCT
INSPECT
INSERT
SELECT
BROWSER
Folding Airplane with Trevs L...
Document Settings
Named Views
Origin
Canvases
paper airplane template
trevianus
helmettrans
Applied Arts banner
Sketches
Sketch1
Sketch2
COMMENTS
FRONT
Applied Arts
ENG
11:40 AM

Cinnamon Rolls

Dough Ingredients:
1 ¼ t. yeast
2 T. warm water
¼ t. sugar
1 T. butter
2 T. milk
½ t. salt
2 T. sugar
½ egg (2 T)
1 c. & 2 T. flour

Filling Ingredients:
2 T butter
¼ c. brown sugar
¼ t. cinnamon
⅛ c. chopped walnuts (optional)
¼ c. raisins (optional)

Frosting/glaze Ingredients:
¼ c. powdered sugar
1 ¼ t. milk
1 t. melted butter
⅛ t. vanilla

Directions: Method of mixing – *Modified* Straight Dough Method

1. Sprinkle the yeast in the warm water. Stir in ¼ t. sugar and allow it to stand 7 - 10 minutes or until mixture begins to foam.
2. Melt the butter in a sauce pan over medium heat, then add milk, 2 T. sugar, and salt; heat for 30 seconds more or until warm. Remove pan from stovetop.
3. In a large mixing bowl whisk the ½ egg until well blended.
4. Add the milk mixture to the egg gradually as you continue to whisk.
5. Test the mixture to make sure it is at about 100 degrees, then add the yeast mixture.
6. Beat in 1 cup of flour, using a wire whisk, to the above mixture. Whisk until it is smooth. Stir in enough of the remaining flour using a wooden spoon until you form a soft dough.
7. Turn the dough out onto a lightly floured counter top and knead the dough until it is smooth and elastic: about 10 minutes. Use only enough flour to keep the dough from sticking.
8. Place the dough in a greased zip-lock bag. Zip the bag and allow the dough to rise for 30 minutes. After 30 minutes, burp the bag and place dough in the freezer.

Day Two
1. Make the filling. Combine the softened butter, brown sugar, and cinnamon. Mix until creamy.
2. Punch down the dough. Roll the dough out into a 15 x 9 inch rectangle on a lightly greased surface.
3. Spread filling on the rectangle of dough. (Optional: sprinkle with the raisins or nuts.) Roll up jelly-roll style. Cut into about 6 equal pieces using dental floss or thread.
4. Place pieces cut side down in a greased cake pan and press them down.
5. Cover with plastic wrap and place in the refrigerator.

Day Three
1. Preheat oven to 375°
2. Carefully place in the oven using DRY hands in OVEN MITTS. Bake for 25 minutes or until golden brown.
3. Carefully take out of the oven with DRY hands in OVEN MITTS and place on a heat safe space. A cooling rack or cool stove-top would be a good option if available.
4. Combine the ingredients for the frosting; whisk until smooth.
5. Spread on top of rolls.