

Otsar's Sunday-Holiday Program

SUNDAY
FUNDA

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It was so great to be back at Otsar after Pesach break.

We began the day with davening and Parsha with Rabbi Jay. We always sit attentively as we listen to the interesting thoughts and stories Rabbi Jay has to tell us.

Next, we moved on to baking some Funfetti Banana Cupcakes (see the recipe in this newsletter). Everyone enjoyed the hands-on fun of preparing these delightful treats for our snack.

With spring in the air, we couldn't help but think about the beautiful songs the birds are singing. They seem just as happy about the lovely weather as we are! To celebrate, we created a fun bird project by pasting Model Magic onto a picture of a bird. We then used pointed sticks to push tissue paper squares into the Model Magic, and finished by adding a googly eye for a super 3D effect.

Our day continued with drumming—Mike was here today, and as always, we had an amazing time drumming together. Mike led the group in a circle, asking each participant what they like about spring. Everyone sang their answers along with Mike while playing out the beats on their drums. He also played trending songs that everyone could drum to, making it a lively and engaging activity.

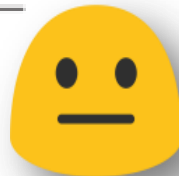
We can't wait to see everyone again next Sunday!





Name: _____

Today I was feeling:



<p>I ate: (Please list foods and times)</p>	<p>I used the bathroom/ was changed: (Please list times)</p>

Comments: _____

Funfetti Banana Bread/Muffins

1 1/2 cups mashed overripe banana about 3 medium bananas



- 2 large eggs
- 1/3 cup neutral oil (avocado, vegetable, melted coconut)
- 1/3 cup maple syrup or brown sugar can reduce to 1/4 cup for less sweet bread
- 1/2 cup plain yogurt (whole milk or 2% works best) regular or Greek-style. **(We used pareve yogurt.)**
- 1 Tbsp vanilla extract
- 1/4 tsp almond extract (optional)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups white whole wheat flour, regular whole wheat flour, or all-purpose flour
- 1/3 cup rainbow sprinkles see note



Preheat oven to 350 degrees. Grease an 9-by-5 inch loaf pan (or similar size) (you can also make these into cupcakes).

In a large bowl, mix mashed banana, eggs, oil, maple syrup, and yogurt, vanilla, and almond extract, if using, until well combined.

Stir in the baking powder, baking soda, and salt. Add the flour and mix until almost combined. Add half of the sprinkles then continue to stir until everything is just combined.

Pour the batter into your prepared loaf pan/cupcake holders. Top with the remaining sprinkles. (For cupcakes fill about 10 cupcakes $\frac{3}{4}$ full.)

Bake the loaf/cupcakes until a toothpick inserted into the center comes out clean, 50 to 60 minutes for a loaf or about 25 minutes for cupcakes.

Allow the loaf to cool at least 20 to 30 minutes before slicing. Store at room temperature for a day, in the fridge for 5 days, or freeze, well wrapped, for 2 months.