

Empty Tomb Cookies (To be made the evening before Easter.)

You need: candy coated chocolate eggs, 1 tsp. vinegar, 3 egg whites, ¼ tsp salt, 1 cup. sugar, ziplock bag or parchment paper, wooden spoon, tape, Bible.

Preheat oven to 300 BEFORE BEGINNING.

Place candy eggs in ziplock bag or between two pieces of parchment paper and let children beat them with the wooden spoon to break into small pieces.

Explain that after Jesus was arrested, he was beaten by the Roman soldiers.

Read John 19:1-3.

Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. *Explain that when Jesus was thirsty on the Cross, he was given vinegar to drink.*

Read John 19:28-30.

Add egg whites to vinegar. Eggs represent life and are a symbol often associated with Easter. *Explain that Jesus gave His life to give us life. Read John 10:10-11.*

Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. *Explain that this represents the salty tears shed by Jesus' followers, and God's sadness when we do wrong things. Read Luke 23:27.*

So far, the ingredients are not very appetizing so add the 1 cup of sugar. *Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know this and how to belong to Him. Read Ps. 34:8 and John 3:16.*

Beat with a mixer on high speed for 12 to 15 minutes until stiff peaks are formed. *Explain that the colour white holds all colours together just as we are all held together by Jesus even the wrong things we do.*

Read Isaiah 1:18 and John 3:1-3.

Fold in broken candy eggs. Drop by teaspoons onto parchment paper covered cookie sheet (32-36 cookies). *Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matt. 27:57-60.*

Put the cookie sheet in the oven, close the door, let cookies start baking for 20 mins (10 mins longer if cookies are larger) at 300 and then turn the oven **OFF**.

Give each child a piece of tape and seal the oven door. *Explain that Jesus' tomb was sealed. Read Matt.27:65-66.*

GO TO BED!

Explain that they may feel sad to leave the cookies in the oven overnight Jesus' followers were in despair when the tomb was sealed. Read John 16:20 and 22.

On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Easter Jesus' followers were amazed to find the tomb open and empty! *Read Matt. 28:1-9*

Soft Pretzels

Shaped to represent the crossed arms of a child praying.

Mix:

2/3 cup hot water
1 Tablespoon honey

Sprinkle over top:

½ Tablespoon active dry yeast

When fully active (bubbling lots!) add:

2 teaspoons olive oil

Add:

1½ cups flour
½ teaspoon salt

Mix, adding approximately ½ cup more flour as needed to form a soft, not sticky dough.

Knead 5-7 minutes until dough is smooth and elastic.

Grease baking sheet with shortening.

Cut dough into 6 pieces.

Roll each piece into a thin rope to form the traditional shape by crossing ends twice and flipping over.

Beat:

1 egg
1 teaspoon water

Brush some of the egg mix over the pretzels on pan, sprinkle with coarse salt (or sesame seeds or other topping)

[Let rise 10-15 minutes for more bread-like pretzels]

Bake for 10-12 minutes at 375° F.

Recipe can be doubled.

Shaping Soft Pretzels, Philadelphia-Style



The upside-down U



The two ends of the U are crossed; now cross one end behind the other



The ends have been crossed twice; now fold the large top loop down, so that it lands on the ends



A perfectly twisted pretzel