

## Activity instructions

Today we are exploring the story of Passover and Easter using Bible passages from Exodus 11 & 12 and Matthew 26, 27 & 28

### Activity 1: Stained glass window decoration

[alternative activity: draw a picture on baking paper using markers or crayons, of the empty tomb with Jesus is Risen or Jesus is Alive written somewhere on the picture]

You will need: the stained glass window decoration from your pack and some permanent markers (ordinary markers also work but rub off if rubbed)

Hint: It's also a good idea to put a sheet of white paper under the decoration to make it easier to see the colours as you work!

As you work talk about the joy of the women at the tomb and the disciples when they discovered that Jesus had risen and was alive.

*He isn't here! He has been raised from the dead, just as he said would happen. Come, see where his body was lying. Matthew 28:6*

### Activity 2: Making flatbread

Make and cook some flatbread. You can use the recipe provided below or another one of your choice.

God gave the Israelites the instruction to eat lamb with bitter herbs and bread without yeast just before he was going to rescue them from Egypt. Every year from that day, they were to celebrate Passover and the Festival of Unleavened bread to remember what God had done for them.

As you make the bread together, talk about all the things your family celebrate together during each year. How do you celebrate? Do you have special food to eat, hang up decorations, and anything else? Thank God for all those celebrations.

*That evening everyone must eat roast lamb with bitter herbs and bread made without yeast. Exodus 12:5*

### Activity 3: Easter card

You will need: card, glue stick, scissors, coloured paper, stickers, markers or colouring pencils and anything else you would like to use to create a special Easter card.

Decorate your card to show part of the Easter story using all the things you have available. Send this to someone you have not seen for awhile to remind them that you are thinking of them.

As you work, think and talk together about the people you are going to send your card to, to share with them the Good News that Jesus is Risen and is Alive!

*And now, go quickly and tell his disciples he has been raised from the dead, and he is going ahead of you to Galilee. You will see him there. Remember, I have told you. Matthew 28: 7*

#### **Activity 4:** Easter Garden

You will need: this depends on how you decide to construct your Easter garden. You could create your Easter garden using (1) Lego or other building blocks (2) recyclables and some coloured paper or paint (3) a container with soil, some plants, twigs and stones

In your Easter garden make sure to have the empty tomb to show Jesus has risen, and a cross to show how Jesus died. Then you could also have a tree and some flowers, a path. Can you think of anything else you could have?

As you work talk about the story of the first Easter morning.

*Early on Sunday morning, as the new day was dawning, Mary Magdalene and the other Mary went out to see the tomb. Matthew 28: 1*

#### **Activity 5:** Easter cake or cookies

Make some Easter cookies, buns or a cake to give to others to share the Good news of Easter, that Jesus is Alive! There is a recipe provided below or you can use your favourite recipe to create something special.

As you bake and decorate your special cookies/cake wonder together about what it was like for the women to meet Jesus.

*The women ran quickly from the tomb. They were very frightened but also filled with joy, and they rushed to find the disciples to give them the angel's message. And as they went, Jesus met them. 'Greetings!' he said. And they ran to him, held his feet, and worshipped him. Matthew 28: 8 & 9*

#### Recipes

##### Flatbread

Ingredients needed: 230g flour, ¼ teaspoon salt, 40g margarine, 150mls milk

Method: Place flour and salt in a bowl. Rub in the margarine. Then add the milk gradually and mix together to make the dough. Knead the dough on a floured work surface and add a little more flour if it is sticky. Roll out to a depth of 0.5cm and cut into round. Place on a fry pan over a medium heat and place a lid over the pan. Turn them over after a few minutes. You could also cook them on a tray in the oven at 180. They will take between 5-10 minutes to cook. Eat and enjoy

##### Cake

Ingredients: 100g grams margarine, 100g sugar, 150g self-raising flour, 2 eggs

Method: Beat margarine and sugar together. Beat in the eggs. Add the flour and mix till completely combined. Place the mixture in a 20cm round lined baking tin. Alternatively place in bun cases (approx. 12) Cook in a pre-heated oven at 180 for 25-30 minutes. (buns will take 15-20 minutes)

Ice and decorate the cake in whatever way you would like. A simple icing can be made by mixing icing sugar with water (optional: add food colouring).