



**Immanuel United Church  
Easter 2021  
Sunday School at Home Activity**



Easter is a time when we celebrate God's gift of life and God's promise of love. Easter is celebrated in the Springtime. There is much to celebrate at Easter time because there are signs of new life. In spring, deer give birth to their young. Baby deer are called fawn. We would need to travel outside the city or go to the zoo to see a fawn. In spring, rabbits, like the cotton-tail rabbits which roam wild in Winnipeg have baby rabbits. When the snow melts and the weather gets warmer (more signs of spring), birds, like chickadees and crows build their nests, lay their eggs. When their eggs hatch, baby chickadees and baby crows are born. Eggs are symbols of new life.

One way to celebrate new life is to decorate eggs. Eggs are plentiful and for many people, they are nourishing food to eat. When we decorate eggs, many people remember that it is Easter, a time to give thanks for God's love, and celebrate new life, new growth, beauty and nourishment.

An easy way to decorate eggs is to use dry rice and food colouring. This activity is suitable for children as young as two with supervision and even younger with assistance. The eggs are beautiful and the brightly coloured rice can be dried and used for other crafts.

### **Instructions**

#### Supplies Needed

- hardboiled eggs
- zipper lock plastic bags (Big enough to hold one egg with in space enough to shake it). You will need one bag for each colour you plan to use, making sure there are enough bags for all children to participate in the whole the activity
- Dry rice (Enough for 4 -5 tablespoons for each bag)
- Food colouring

It is helpful to have an empty egg carton available to hold the dyed eggs.

**NOTE:** Depending on the ages of the children, you may want to do Steps 1 and 2 ahead of time. If there is more than one child involved in this activity, you may wish to mark each child's initials on the egg with a crayon before dyeing the eggs..

**Step 1.** Put 4 or 5 tablespoons of dry rice in each bag. Add enough food colouring, several drops at a time, to turn the rice a vivid colour. Seal the bag, and shake the rice until the colour is evenly distributed and the rice is wet enough to transfer colour to the eggs. If necessary, add more food colouring.

**Step 2.** Repeat Step 1 with additional colours, one colour per bag.

**Step 3.** Give one bag to each child, along with one egg. Place the egg in the bag and seal it carefully.

**Step 4.** Shake the bag gently until the egg is coloured to the child's satisfaction. (To avoid breaking the egg, please take care to ensure that the bag with the egg and rice is not shaken directly above the table or countertop.)

**Step 5 (optional).** Repeat the process with the same egg in a different bag in order to mix colours.

**Step 6.** Remove the egg from the bag and place in the egg carton to dry. The eggs may still be slightly wet at this point, so be prepared for dye on fingers.

**Step 7.** Store finished eggs in the refrigerator.



*Coloured by the Immanuel United Church Sunday School Easter 2017*

## **EMPTY TOMB BUNS**

2 Tubes Refrigerated Crescent Rolls

(8 oz each, regular size)

16 Large Marshmallows

¼ cup sugar 1

tsp. cinnamon

¼ cup melted butter.

Separate crescent rolls into 16 triangles.

Mix sugar & cinnamon in small bowl.

Melt butter in another small bowl. Roll marshmallows in butter, then roll in cinnamon/sugar mixture. Place on wide end of triangle crescent roll. Fold up corners; roll up, tucking in and sealing bun as best you can. Press ends in well.

Dip bottom of bun in melted butter; place in muffin tin. Bake at 375°F for 12-14 minutes.

IMMEDIATELY remove from muffin tin to a cooling rack or they will stick.

Cool and glaze with icing. ½ cup icing sugar, ½ tsp. Vanilla, 2-3 tsp. milk or water.

Makes 16. Each package makes 8. Don't use the 'Grands' – they are too big. The marshmallow will melt inside, creating the 'empty tomb' space. Doesn't keep well, so eat the same day. Narrow/higher sided muffin tins work better than wide/low ones.

FOR EASTER MORNING

### **Planting a Resurrection Garden**

Plant your resurrection garden the weekend before Easter, on or around Palm Sunday.

Choose a shallow container and fill with soil. Sprinkle the oats (wheat or barley would also work well) on the soil, spacing the kernels about a finger width apart. Press the kernels gently into the soil and cover with a thin layer of soil, about 1-2 cm.

Keep the soil moist (but not soggy wet!) and place in a sunny location. Watch for signs of new life!

### **Soft Pretzels (Whole People of God)**

3 ½ cups flour

1 tsp salt

1 Tbsp yeast

1 Tbsp sugar

1 1/3 cups warm water

coarse salt

Put ½ cup warm water in warm bowl. Stir in sugar.

Sprinkle yeast on top, leave 10 minutes.

Add remaining water and salt and stir in.

Stir in 2 ½ cups of flour with a spoon, and knead in last flour with your hands.

Knead until smooth. Take piece of dough size of a walnut and roll into a snake.

Shape into a pretzel shape, and sprinkle with salt to taster (or other seasonings!) Bake at 400 F for 15 minutes (depending on size of pretzels).

Enjoy