

# Easter Story Cookies

## Ingredients

1 cup whole pecans, 1 tsp. Vinegar, 3 egg whites, pinch salt, 1 cup sugar

## Supplies

Ziploc Bag, Wooden spoon, Tape, Cookie Sheet, Wax paper, Bible

## Directions

- Preheat oven to 300 degrees (this is important-don't wait until you're half-done with the recipe!)
- Place pecans in zipper baggie and let children beat them with wooden spoon to break into small pieces. Explain that after Jesus was arrested, He was beaten by 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. 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 the bitterness of our own sin. Read Luke 23:27.
- So far, the ingredients are not very appetizing. Add 1 cup sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Psalm 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 color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isaiah 1:18 and John 3:1-3.
- Fold in broken nuts. Drop by teaspoons onto wax paper covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matthew 27:57-60.
- Put the cookie sheet in the oven, close the door and turn the oven OFF. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matthew 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, 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 Matthew 28:1-9.

# Pineapple Stuffing

## Ingredients

- 1 - 80z bag of plain croutons
- 2 - Sticks of butter (melted)
- 1/2 - Cup of sugar
- 1 - Beaten egg
- 1 - Can of crushed pineapple

## Directions

- Mix all the ingredients together.
- Bake at 350° for approx. 15 – 20 minutes.