

Easter

Messy Church at home!



Contacts: Revd **Becki** Stennett

0113 287 2412, becki_stennett@yahoo.co.uk

Revd **Bob** Bailey 0113 260 7721

rev.bob.bailey@gmail.com

Videos available online at these YouTube channels:

Leeds North and East Methodists

https://www.youtube.com/channel/UCUs2uu8UyJ00IH6_YELm_Xg

Elmet Trinity Benefice

<https://www.youtube.com/channel/UC2ID3IKIfaJisVxxttTBJJg/featured>

Alternative recipe

Hot Cross Buns

<https://www.bbcgoodfood.com/recipes/hot-cross-buns>

Ingredients

For the buns

300ml full-fat milk, plus 2 tbsp more
500g strong bread flour
75g caster sugar
7g sachet fast-action or easy-blend yeast
75g sultanas
1 apple, peeled, cored and finely chopped

50g butter
1 tsp salt
1 tbsp sunflower oil
1 egg, beaten
50g mixed peel zest 1 orange
1 tsp ground cinnamon

For the cross

75g plain flour, plus extra for dusting

For the glaze

3 tbsp apricot jam

Method

1. Bring 300ml full-fat milk to the boil, then remove from the heat and add 50g butter. Leave to cool until it reaches hand temperature. Put 500g strong bread flour, 1 tsp salt, 75g caster sugar and 7g sachet fast-action or easy-blend yeast into a bowl. Make a well in the centre. Pour in the warm milk and butter mixture, then add 1 beaten egg. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.
2. Tip on to a lightly floured surface and knead by holding the dough with one hand and stretching it with the heel of the other hand, then folding it back on itself. Repeat for 5 mins until smooth and elastic. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1 hr or until doubled in size and a finger pressed into it leaves a dent.
3. With the dough still in the bowl, tip in 75g sultanas, 50g mixed peel, zest of 1 orange, 1 finely chopped apple and 1 tsp ground cinnamon. Knead into the dough, making sure everything is well distributed. Leave to rise for 1 hr more, or until doubled in size, again covered by some well-oiled cling film to stop the dough getting a crust.
4. Divide the dough into 15 even pieces (about 75g per piece). Roll each piece into a smooth ball on a lightly floured work surface. Arrange the buns on one or two baking trays lined with parchment, leaving enough space for the dough to expand. Cover (but don't wrap) with more oiled cling film, or a clean tea towel, then set aside to prove for 1 hr more.

5. Heat oven to 220C/200C fan/gas 7. Mix 75g plain flour with about 5 tbsp water to make the paste for the cross – add the water 1 tbsp at a time, so you add just enough for a thick paste. Spoon into a piping bag with a small nozzle. Pipe a line along each row of buns, then repeat in the other direction to create crosses. Bake for 20 mins on the middle shelf of the oven, until golden brown.

6. Gently heat 3 tbsp apricot jam to melt, then sieve to get rid of any chunks. While the jam is still warm, brush over the top of the warm buns and leave to cool.

Additional activity

A cross from sticks

Collect sticks from your garden or from anything you find in the house. Take some string and tie the sticks together to make a cross. Write "He is Risen" on some paper in bright colours and tape it to the cross. Put the cross in your window as a sign of hope for the world. Say that through the cross we know that death and darkness are not the end for us. We have hope in new life after times of trouble and even after death.

Sing along!

Lord I lift your name on high

Lord I lift your name on high
Lord I love to sing your praises
I'm so glad you're in my life
I'm so glad you came to save us!

You came from heaven to earth to show the way
from the earth to the cross my debt to pay
from the cross to the grave, from the grave to the sky
Lord I lift your name on high!

Spring Chicken

One mother hen sat on 4 little eggs
keeping them warm in her little egg nest
then one day she heard a crack
and a little voice said as the egg was hatched

Chorus

I'm... a... spring chicken! I'm yellow and small
my feathers are fluffy and they're keeping me warm
my legs are not long so I'll never be tall
but I'm a real spring chicken and I'm having a ball
chicken, I'm a chicken, I'm a havin' a ball!

One mother hen sat on 3 little eggs
Keeping them warm in her little egg nest
then one day she fell asleep
and a little voice said in a whispered tweet:

Chorus

One mother hen sat on 2 little eggs
keeping them warm in her little egg nest
Then one day she moved about
And a little voice said as the chick popped out:

Chorus

One mother hen sat on 1 little eggs
keeping it warm in her little egg nest
then one day she gave a sigh
and a little voice said,
'SURPRISE, SURPRISE!'

Chorus

Prayer activity

Pathway to the future

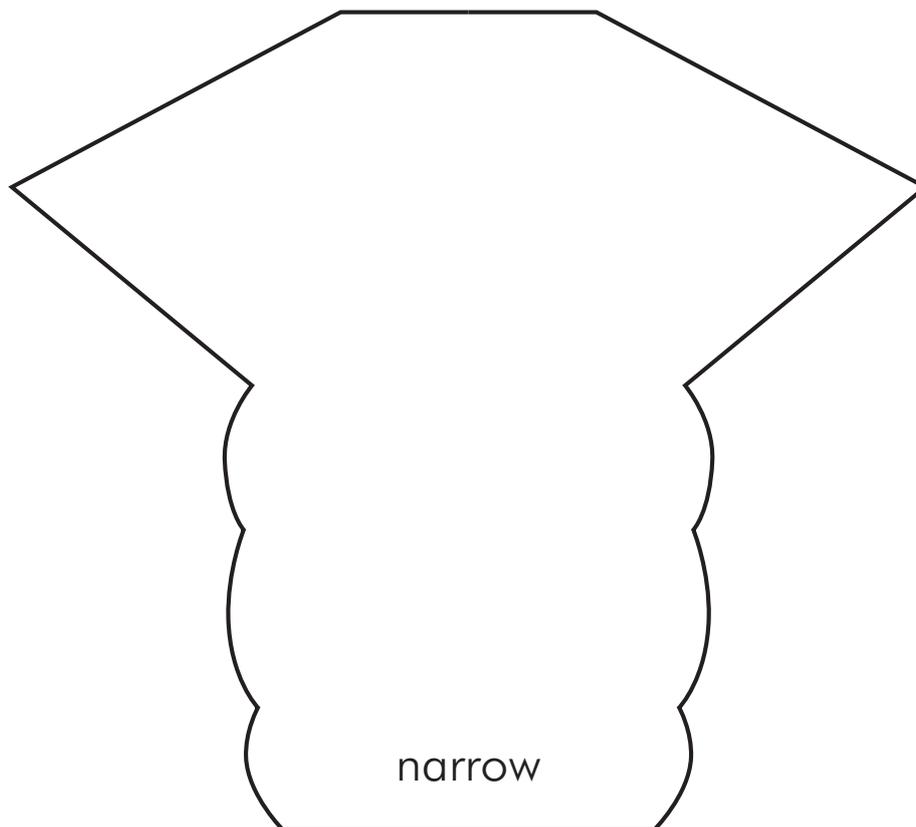
You will need: chalk, dominoes, stones or sheets of paper

Either chalk the stepping stones on a wipeable surface, or take some dominoes, stones or sheets of paper (make sure they're not a slipping hazard) and take it in turns to place them down on the table or floor to make a pathway. Say you're going to ask God to help you build a good pathway into the future. For example, 'Dear God, please help us put down paving stones of [trust, love, kindness, gentleness, friendship, hope, respect, etc.]'. As you place each one down or write the word in chalk, say one-word prayers for what you would like the pathway into the future to be built of. Walk forward together on the pathway.

We never know what the future will hold, but we can make sure good building blocks are in place in the present.

from <https://www.messychurch.org.uk>

Butterflies



Butterflies

