

Recipes for Easter

Unleavened Bread

¾ cup scalded milk
1 egg
¼ cup honey
2¼ cup flour
¼ butter/margarine
1 tsp salt

Beat egg, milk, honey, and butter together. Add the flour gradually. Knead until smooth. Roll the mixture to ½cm thick, then cut into shapes. Prick with a fork – preferably in striped lines. Bake on baking sheet at 180°C for 15-20 minutes.

Tips:

- If you do not have honey, substitute with sugar (½ cup sugar and add extra ¼ cup milk)
- For bread to be truly right for Passover, it must be pierced and striped. So pricking the bread before baking is essential

Tips on Elements for Passover Haggadah under Lockdown Restrictions

You may not have all the elements in your pantry needed to do a full Passover celebration. Please be creative with what you have. The ultimate purpose is to remember what God has done to set us free and to respond to him in worship. Here are some ideas:

- Any red drink will be helpful as a symbol of blood (cranberry, apple juice, add red food colouring if you have)
- Any edible green leaf can be used to dip into salt water (e.g. lettuce, spinach, mint)
- The Charoset is usually grated apples with nuts and honey. But this can be anything sweet that you can make resemble the mixture used to make bricks with straw. Even grated carrots with sugar would work.
- The difficult element will be the horseradish or bitter herbs. One can use a bitter vegetable like Roman lettuce or rocket. My solution is to use vinegar (and preferably not a sweet balsamic vinegar). That will also remind us of how Jesus was given vinegar to drink on the cross.
- The Lamb bone does not need to be present. Most Jewish households celebrating Passover do not eat lamb as part of the meal as that is an expensive meat. They may even have a chicken bone present to represent the lamb. Even a picture of a lamb is sufficient as a reminder of the sacrifice made.
- Many seder plates include a hard boiled egg to represent the hardness of Pharaoh's heart against God. You can include this if you want to.



Then, if you have the ingredients, here is a wonderful way to tell the Easter story with your children:

Easter Story Biscuits

- 1 cup pecan nuts
Place in a bag and beat to small pieces
Jesus was beaten by the Roman soldiers – John 19:1-3
- 1 tsp vinegar
Place in a bowl (smell or taste it)
Jesus was given vinegar when he was thirsty – John 19:28-30
- 3 egg whites
Add to the vinegar
The eggs represent life. Jesus gave his life to give us life – John 10:10-11
- Pinch of salt
Taste and then add to the egg whites
This reminds us of the salty tears of Jesus' followers at his death, and our own tears over our sin that made him die – Luke 23:27
- 1 cup sugar
Add to the egg whites
The sweetest part of the story is that Jesus died for us because he loves us – Psalm 34:8; John 3:16

Beat the mixture on high for 12-15 minutes

The white of the mixture tells us that our sins have been cleaned by Jesus and therefore we are pure in the eyes of God – Isaiah 1:18; John 3:1-3

Fold the broken nuts into the egg mixture

Drop teaspoons of the mixture onto a baking sheet covered with baking paper
Each mound represents the rocky tomb where Jesus' body was laid – Matthew 27:57-60

Place the tray in a 150°C oven. Turn the oven off. "Seal" the oven with tape.
Jesus' tomb was sealed – Matthew 27:65-66

Go to bed while the biscuits cook overnight

Jesus' followers were in despair when the tomb was sealed – John 16:20,22

On Easter morning, break the seal from the oven and take out the biscuits. When you bite into them, they are hollow!

Jesus' followers were amazed and overjoyed to find the tomb open and empty – Matthew 28:1-9

HE IS RISEN!

However you tell the Good News of the Easter story, may this be an Easter that you and your children will never forget!

