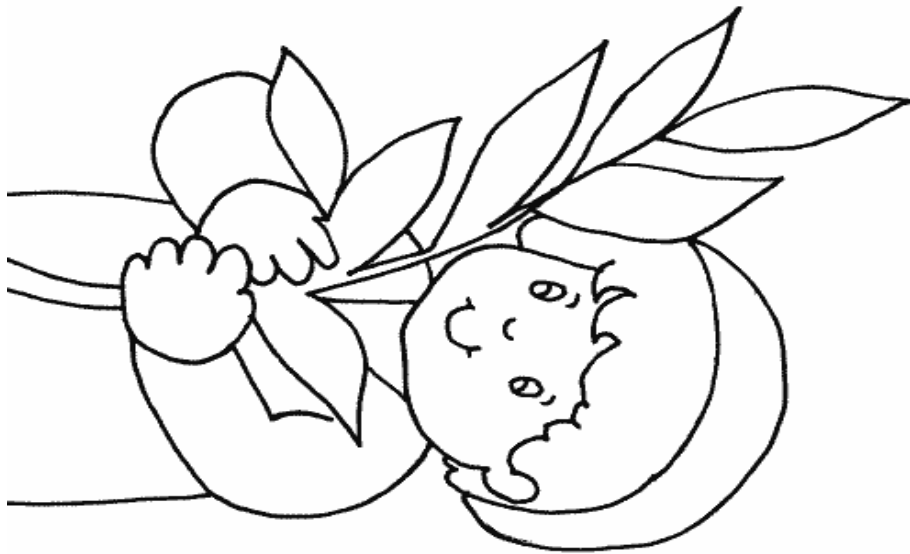
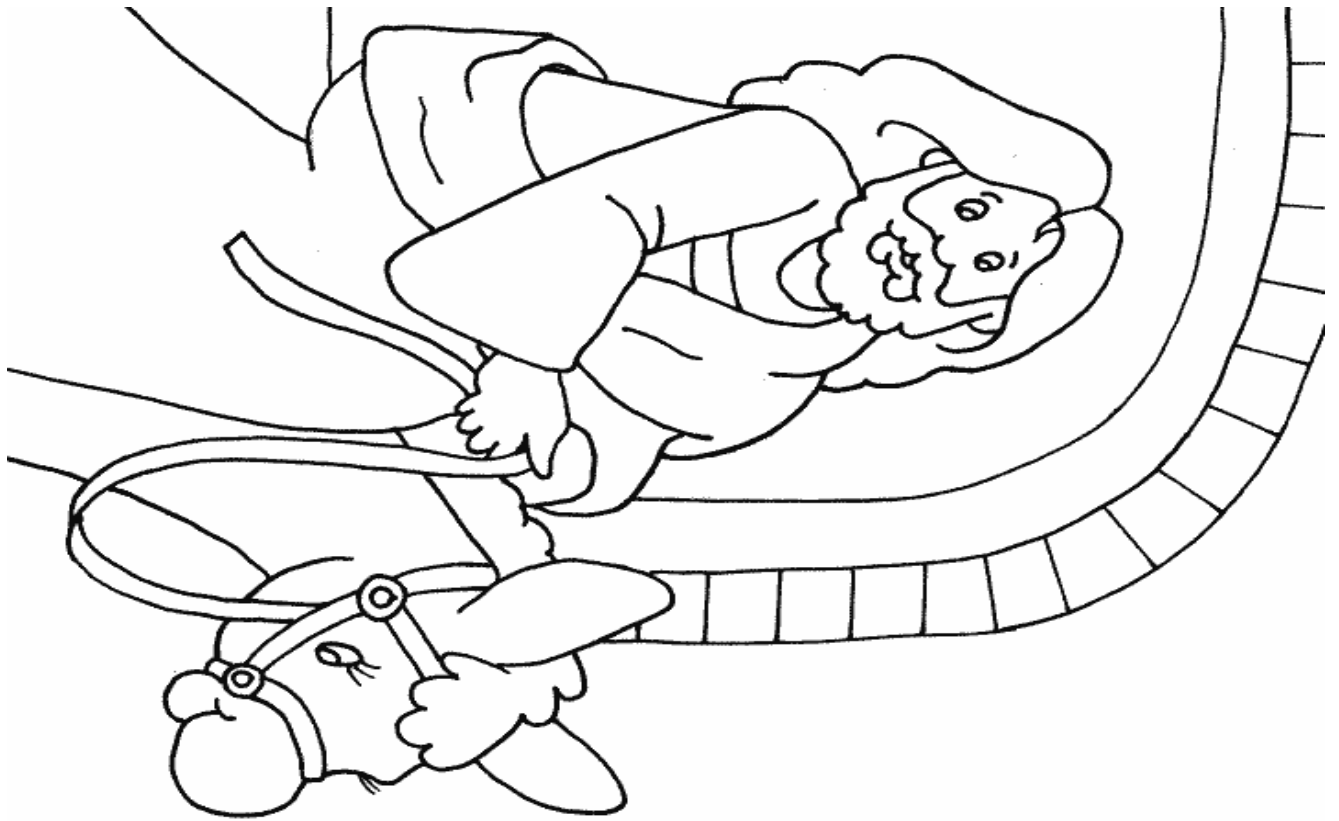


The word "Easter" is written in a blue, cursive script font. It is surrounded by several grey, decorative swirls of varying sizes. Below the word, the text "a 7 day devotional" is written in a simple, brown, sans-serif font.

Easter
a 7 day devotional

Children's Activity Guide

Day 1



Day 1

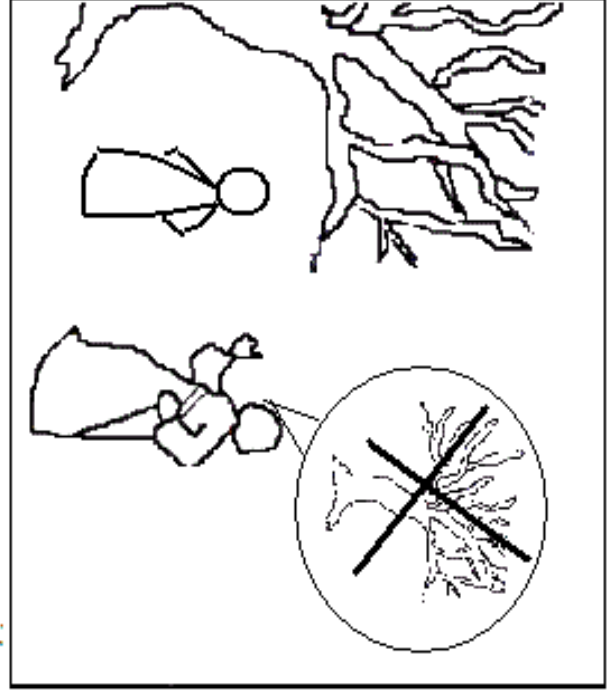
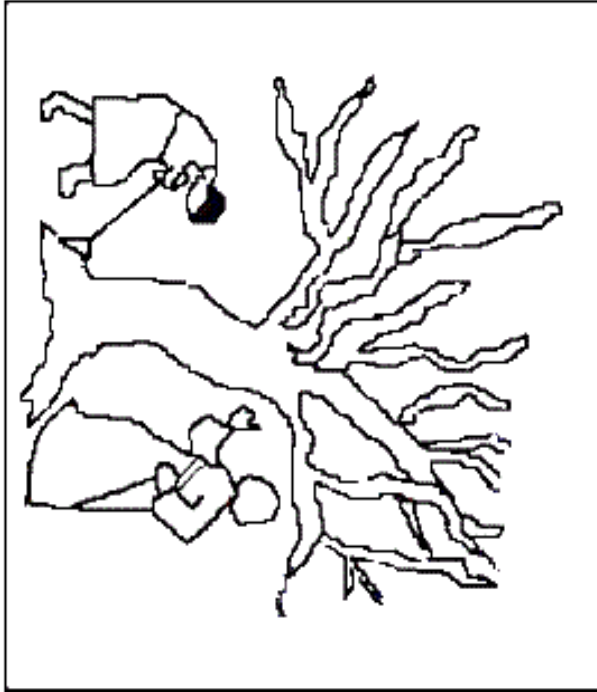
People Wave Palms to Jesus

S D A N Y C O W Q D R S I B C V
B E M R X O M R E E D K M R A A
Y R H F A A C F G S J O O L N Y
J T G C H T G J L S Q W N N A R
Z H N J N S I G V E D U A K E P
X V I L L A G E T L W S U S E J
M E L A S U R E J B O Q P M H Y
T C N V J U E B Z H B Q D V P C

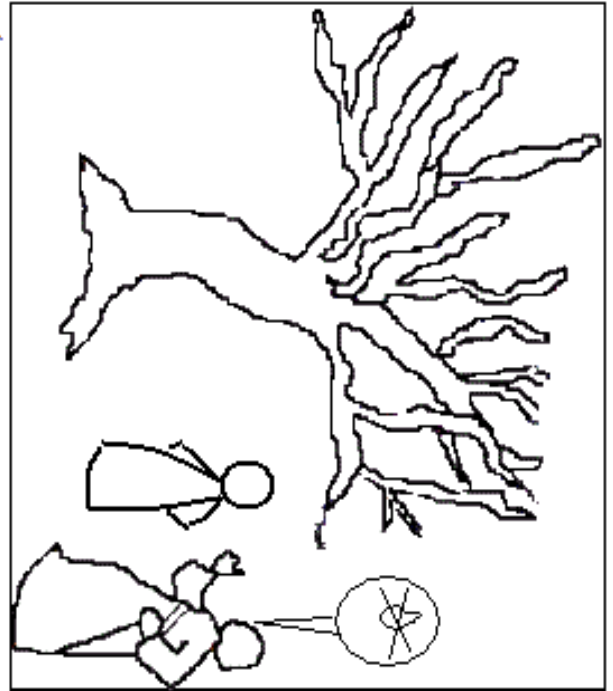
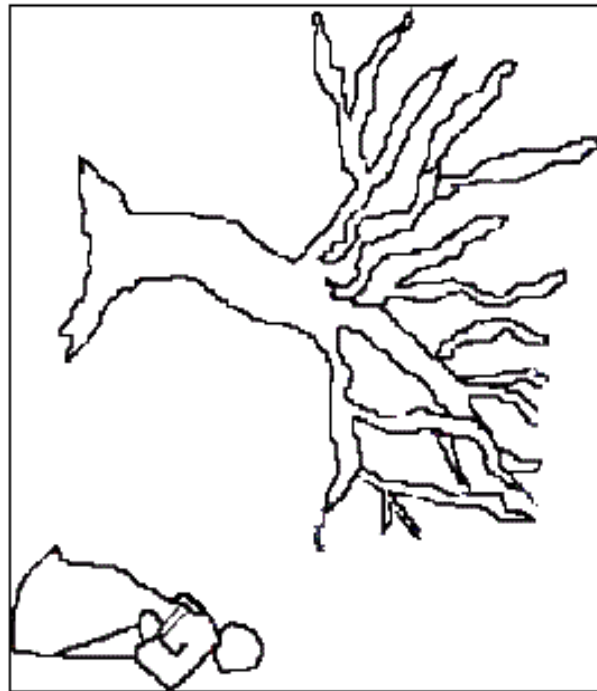
**BLESSED
BRANCHES
COATS
CROWD
DONKEY
HOSANNA
JERUSALEM
JESUS
PALMS
VILLAGE**



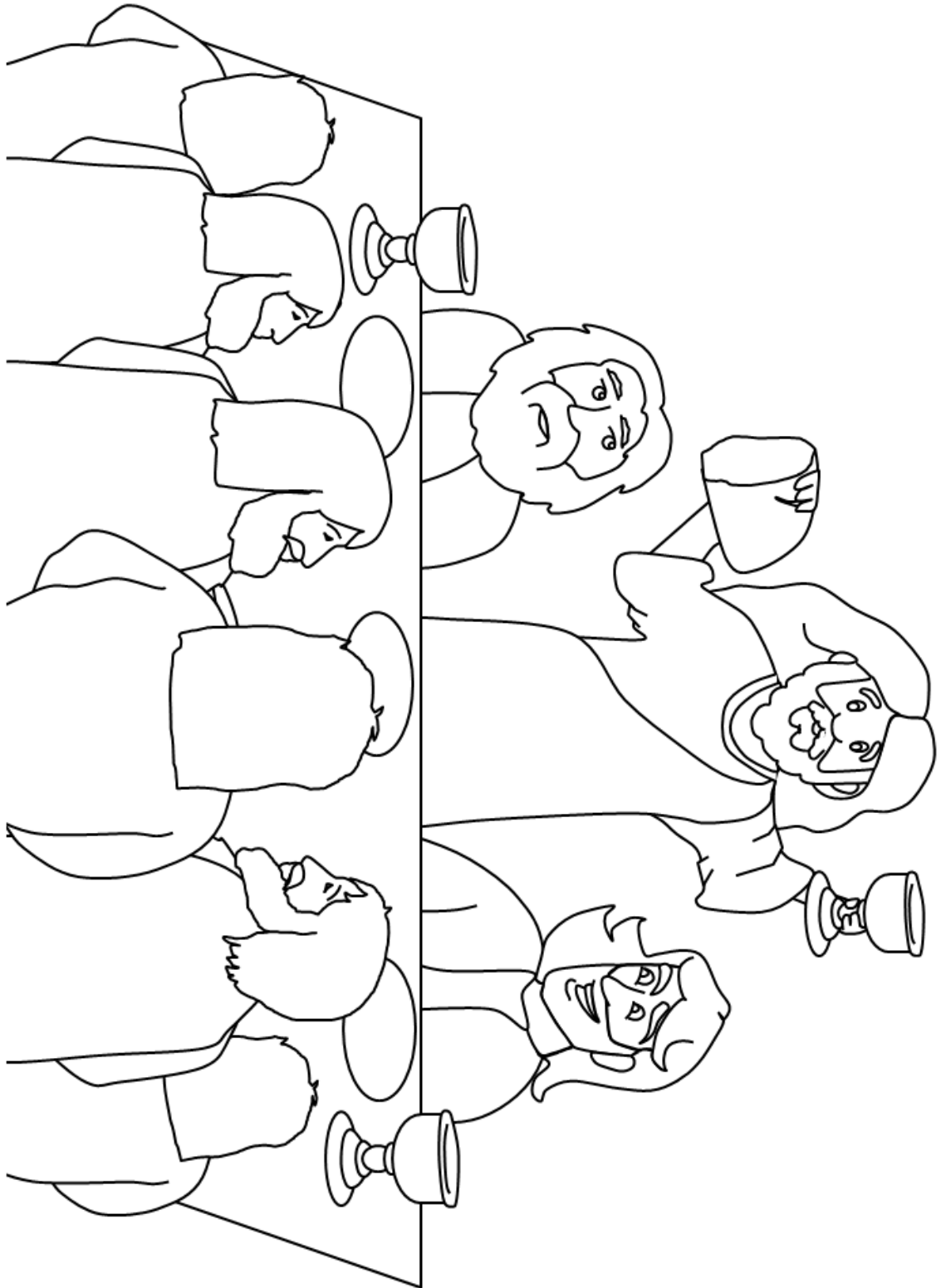
Day 2



ideas-cate



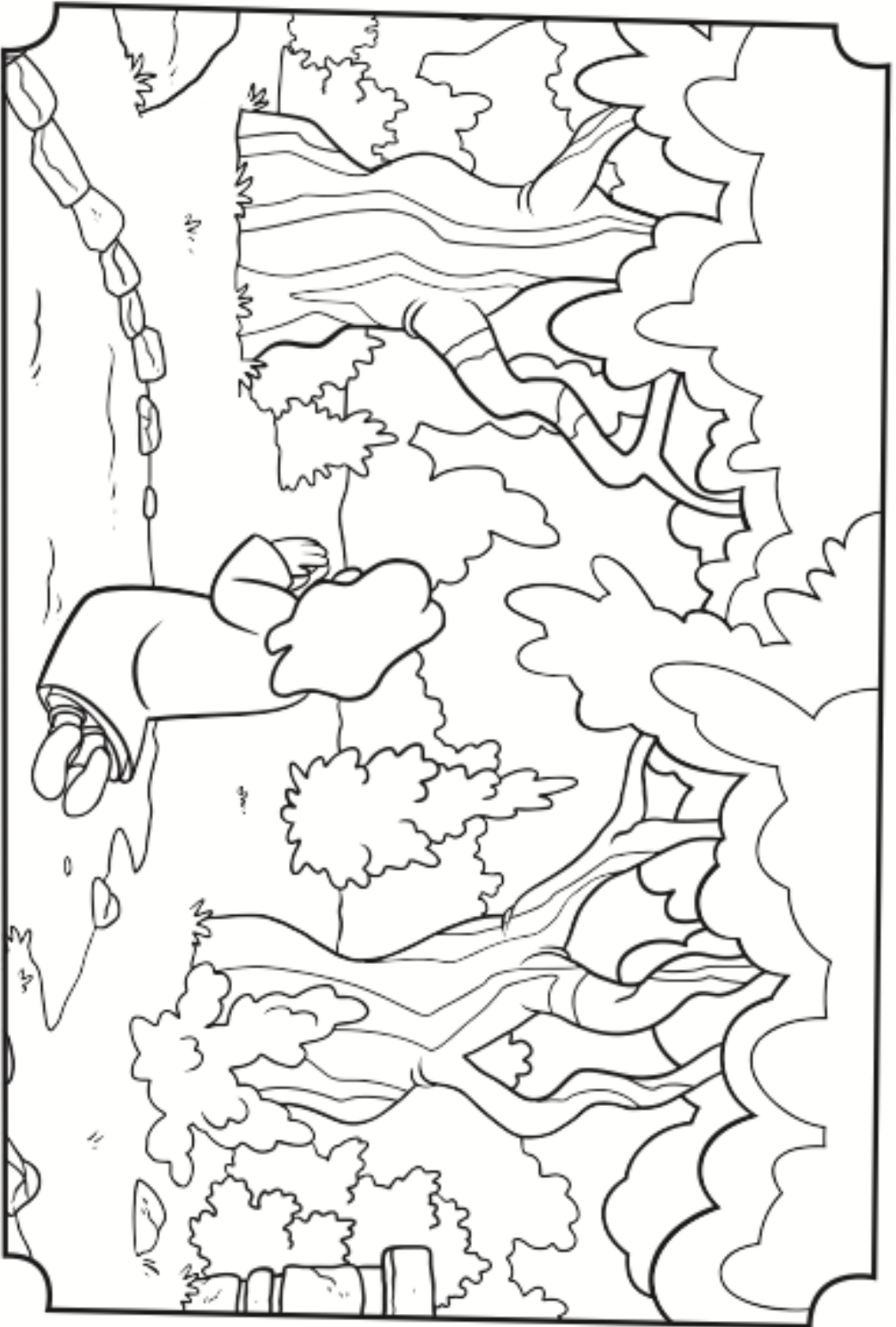
Day 3



Day 3

Check out our website for a video for kids about the last supper!

Day 4



Jesus prayed in a garden when He knew that He was about to die. He trusted God. Luke 22:39-44



Day 4

BibleWise

In the Garden of Gethsemane

Matthew 26:36-46

Are the statements below TRUE or FALSE?
Read the story and color in the appropriate box.



TRUE	FALSE
TRUE	FALSE
TRUE	FALSE
TRUE	FALSE
TRUE	FALSE

Jesus healed the ear of the servant who came to arrest him.

James betrayed Jesus by accepting pieces of silver for leading the authorities to Jesus.

Jesus and his disciples came to the garden of Gethsemane after celebrating Passover.

When the authorities arrived at the garden to arrest Jesus, he did not resist.

James, Peter, and John stayed up all night with Jesus to watch and pray.

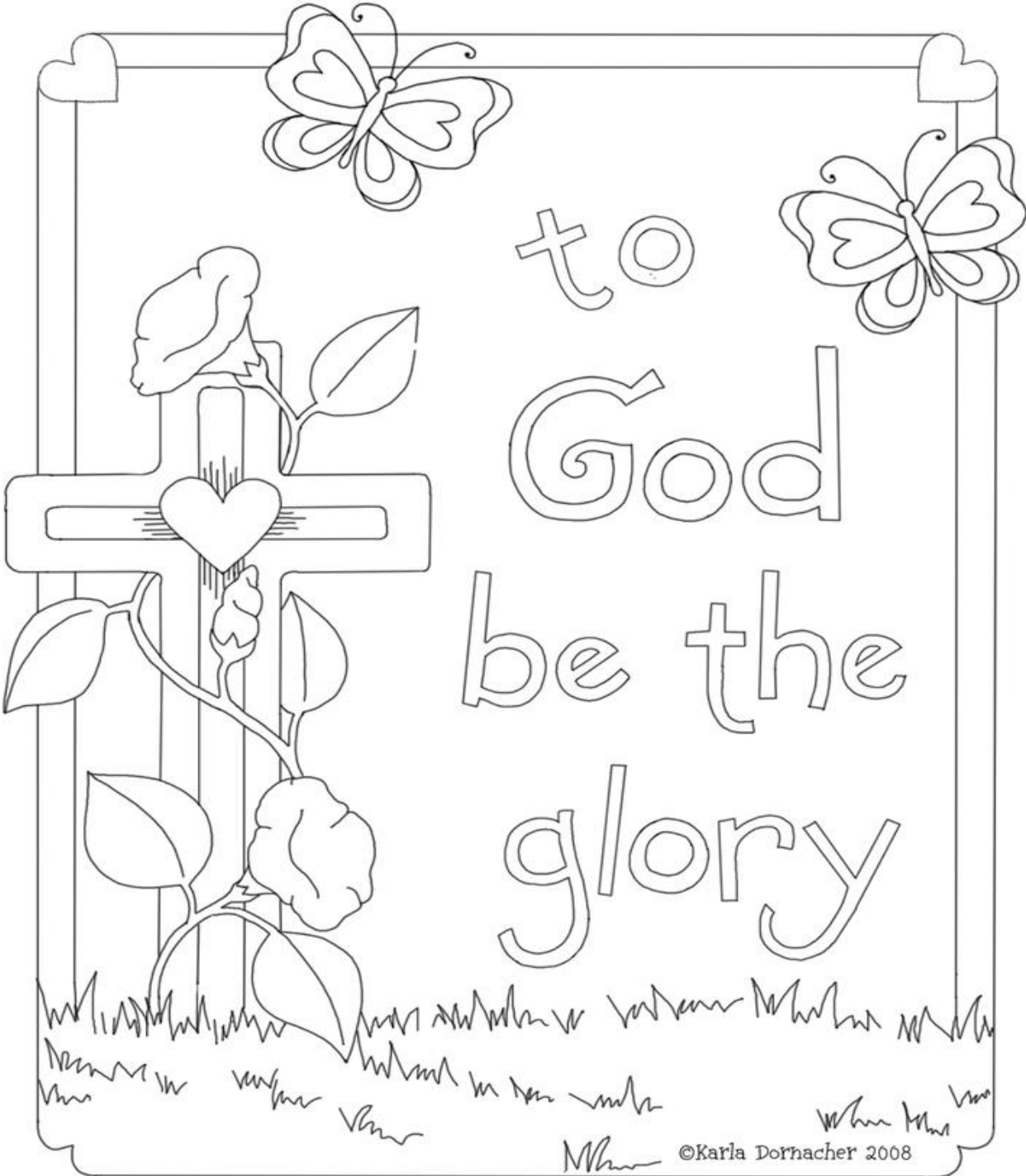
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Day 5



Jesus was taken before Pilate, the Roman governor, for His sentence. Pilate tried to release Him, but the crowd demanded the prisoner, Barabbas, instead.

Day 6



Let us rejoice and be glad and give Him glory!
Rev. 19:1

Day 6

Hot Cross Buns

According to many stories, hot cross buns were introduced in the 12th century. An Anglican monk began baking them and marking them with a cross in commemoration of Good Friday. Popularity gained and soon became a symbol of Easter weekend. As a family, bake your own hot cross buns to celebrate the hope we find in Jesus.

Recipe

Prep Time:

2 Hours

Difficulty:

Easy

Cook Time:

20 Minutes

Servings:

18 Servings

Ingredients:

For the Buns

- 2 cups Whole Milk
- 1/2 cup Canola Oil
- 1/2 cup Sugar
- 1 package (2 1/4 Teaspoons) Active Dry Yeast
- 4 cups All-purpose Flour
- 1/2 cup (additional) Flour
- 1/2 teaspoon (heaping) Baking Powder
- 1/2 teaspoon (scant) Baking Soda
- 2 teaspoons Salt
- 1/4 cup Sugar
- 1 teaspoon Cinnamon
- Spices: Cardamom, Nutmeg, Allspice (optional)
- 1/2 cup Raisins

For the Glaze

- 1 whole Egg White
- Splash Of Milk
- Icing
- 1 whole Egg White
- Powdered Sugar
- Splash Of Milk

Instructions:

BUNS

Combine 2 cups milk, canola oil, and 1/2 cup sugar in a saucepan. Stir and heat until very warm but not boiling. Turn off the heat and allow to cool until mixture is still warm, but not hot--about 30 minutes.

Sprinkle yeast over mixture. Add 4 cups of flour and stir to combine. Mixture will be very sticky. Cover with a towel and set aside for 1 hour.

Add 1/2 cup flour, baking powder, baking soda, and salt. Stir till combined.

Combine 1/4 cup sugar with cinnamon and whatever other spices you want to use.

Lightly flour surface. Press to slightly flatten dough. Sprinkle a couple tablespoons of the sugar/cinnamon mixture. Sprinkle on about a third of the raisins. Then fold the dough over on itself and flatten again so the dough is "plain" again. Repeat the sugar/raisin process, then fold the dough again. Repeat a third time until all the raisins are used. (You won't use all the sugar/cinnamon mixture.)

Pinch off ping pong or golf ball-size bunches of dough. With floured hands, quickly roll it into a ball, then turn the edges under themselves slightly. Place on a lightly greased cookie sheet. Cover and allow to rise in a warm place for at least 30 minutes...an hour-plus is better.

PREHEAT OVEN TO 400 degrees

GLAZE

Mix 1 egg white with a splash of milk. Brush onto each roll.

Bake for 20 minutes, give or take, or until tops of buns have turned nice and golden brown.

Remove from pan and allow to cool on a cooling rack.

ICING

Mix 1 egg white with enough powdered sugar for icing to be very thick. Splash in milk as needed for consistency.

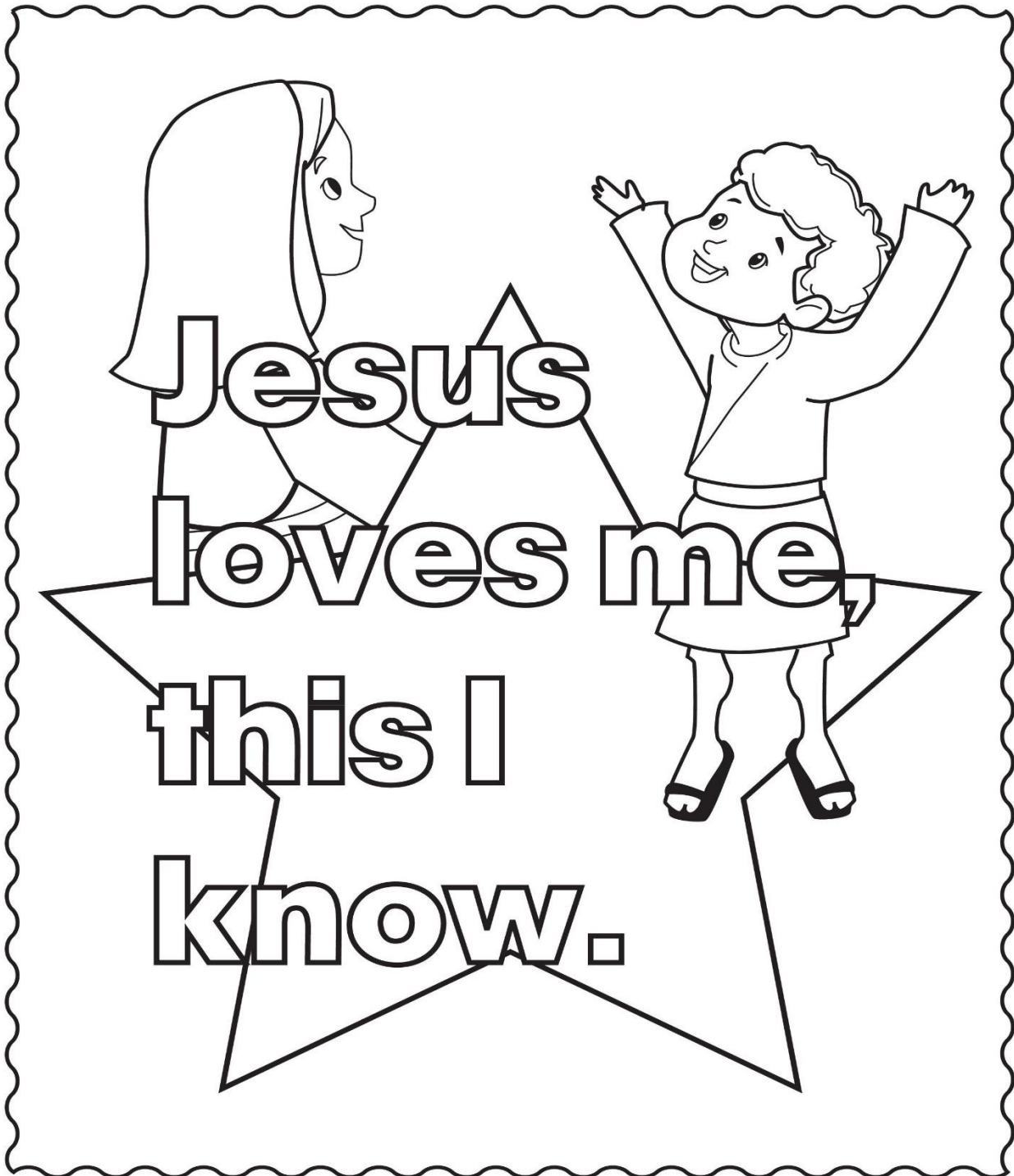
Add icing to a small Ziploc bag and snip the corner. Make icing crosses on each roll, making sure they're completely cooled first.

Recipe from Pioneer Woman

Day 6

Check out our website for a video for kids about Jesus' crucifixion.

Day 7



Day 7

