

# Easter “Resurrection” Cookies

“Experience” Notes on page 2

To be made the  
Saturday night  
before Easter  
Sunday

## YOU NEED:

1 cup whole pecans	Wooden spoon
1 tsp vinegar	Tape
3 egg whites	Bible
Pinch of salt	Wax paper
1 cup sugar	Cookie sheet
Gallon zipper bag	Mixer

Read side 2 first  
for best  
experience!

**Preheat oven to 300 degrees** (This step is important! Don't wait till you're half done with the recipe.)

1. Place pecans in the zipper bag and let kids beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested, He was beaten by the Roman soldiers.

Read John 19: 1-3

2. 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: 29-30

3. Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave His life to give us life.

Read John 10: 10-11

4. 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

5. 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 Psalms 34:8 and John 3:16

6. Beat with a mixer on high speed for 12-15 minutes until stiff peaks form. 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

7. Fold in broken nuts. Drop by teaspoons onto parchment or wax paper that covers the cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid.

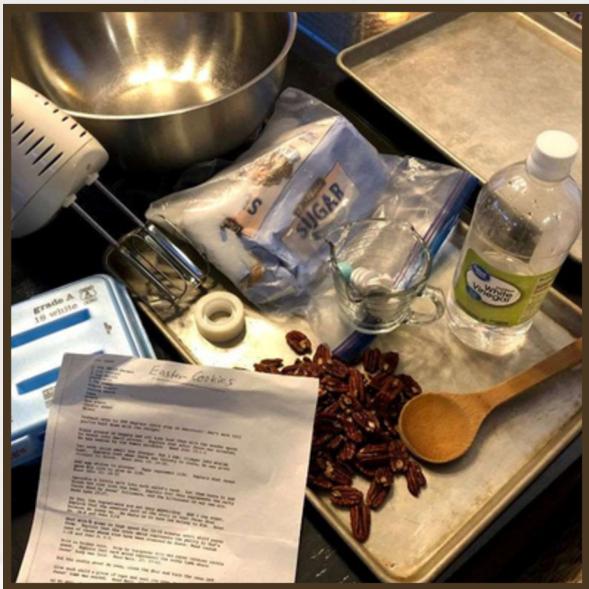
Read Matt. 27: 57-63

8. Place 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 Matt. 27: 65-66

9. GO TO BED! Explain that they may feel sad to leave the cookies in the oven overnight, just as Jesus' followers were in despair when the tomb was sealed. Read John 16: 20 and 22.

10. 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 Matt. 28: 1-9

## NOTES from our Family Experience



Do NOT forget to preheat the oven before you begin this process. I know the instructions say it, but if you are a scanner/speed reader like I tend to be, you may have missed that important note.

Have the kids who are at reading age take turns with the Bible passages, even the young readers.

Take the time to beat the mixture. A hand-held mixture will take a good 15 minutes. Something like a Kitchenaid mixture takes a little less time. Regardless, it takes patience.

You want this mixture to be bright white with stiff peaks. It will look a lot like marshmallow cream!

The kids usually bail on the mixing part after a few minutes 😊



You can regather when it's time to create the "mounds" on the cookie sheet(s).

We've used as many as 3 cookie sheets.

Tape: We've used Scotch, Freezer and Painter's tapes over the years. Fold at least one end of each piece back on itself so that it's easy to remove in the morning.

If you happen to have any left, these will keep for a few days in a sealed plastic container.