



# APRIL

*Spring is the perfect reminder of how beautiful change can be.*

Take courage, I have overcome the world. - John 16:33

## Faith + Family Tips:

- + Good Friday: You can find several printable Stations of the Cross guides written for children and families online. Assemble and light 14 votive candles or tea lights on a flat platter. After praying each station, blow out a candle. When you are finished, you will be in darkness. We await the light of the world on Easter morning!
- + Resurrection Cross: In the same way that we color eggs, let's color crosses! On a piece of cardstock, use masking tape to make the shape of a cross. Have your children use watercolors (not too much water) to paint over the entire page. Then, take the masking tape off. What's left is a beautiful white cross, surrounded by so many colors! Display this new art as part of an Easter centerpiece.
- + Egg Hunt: Children and adults alike love an Easter egg hunt! Try something new by adding Scripture verses to some of the eggs. At the end of your hunt, read these Easter messages together. Share in the joy of the true meaning of Easter!



## Teaching:

Easter is the holiest day of the calendar year for Christians. We might think it is Christmas, which celebrates the birth of Jesus, but it was His rising from the dead that proved that He was God. Easter is the cornerstone of our salvation.

## Prayer:

Dear God, in springtime you renew the world! We are reminded of your Easter miracle as we watch things be born again: tulips, daffodils, bunnies, and chicks. Thank you for each and every sign of new life! Amen.



FAITH + FAMILY  
collective

## Recipe:

### Hot Cross Buns



Hot Cross Buns are a traditional Lenten food. The cross on the top of each bun represents Jesus' Crucifixion. They were often made and eaten on Good Friday.

- 8 oz. Can Pillsbury refrigerated crescent rolls
- 1/3 Cup of raisins (a snack size box)
- 1/4 Cup powdered sugar
- 1 Tsp. Milk
- Grated peel of half a meyer lemon (optional)

Heat oven to 375 degrees. Spray 8 regular size muffin cups with cooking spray. Separate dough into 8 triangles. In a small bowl, mix raisins and lemon peel. Spoon raisin mixture evenly on the narrow end of each triangle. Roll up to enclose filling and pinch dough to form a ball. Then, press seams to seal. Place buns, seam side down, in muffin cups. Bake for 11-12 minutes, or until golden. Remove from pan to cooling rack, cool for at least 20 minutes.

In a small bowl, mix powdered sugar and milk (icing will be thick). Spoon icing into a small Ziploc bag, and cut off a tiny corner of the bag. Squeeze bag to pipe icing in a cross shape on the top of each cooled bun.

## Family Adventure:

A day of planting, weeding, and watering as a family has long lasting results. Working together, being exhausted together, and watching things grow together teaches so many different lessons. Plant a fairy garden, vegetable garden, flower garden, or even a rock garden - if you don't have a green thumb! Invest in the future by planting something.

