

Born at Home



This guide is split into two sections; activities for families and activities for adults; single or couple.

We all know those Easter activities that everyone does... Egg decoration, Easter bunny, egg hunt, Easter baskets, etc. While the secular things of Easter dominate commercials and shopping centers, Easter is truly a holiday fully owned by Christians. These activities are meant to recognize the true meaning of Easter.

1

CRAWL

These activities are quick and can be done while doing other things.

2

WALK

These activities require some time and are simple things to do.

3

RUN

These activities require dedicated time and are more complex.

A QUICK GLANCE



Hot Cross Buns

Taste Tradition
Pg 2



Resurrection Garden

Grow Life
Pg. 2



Seder Service

Celebrate the Last Supper
Pg. 4

A Guide for Families

1

CRAWL

Hot Cross Buns: My two year old is always saying, “Daddy help.” She always wants to be apart of what I am doing and that includes in the kitchen. She loves to dump cups full of ingredients into the mixer. So here is a recipe that is sure to let your little ones, or big ones, dump tons of ingredients together.



The origin of the hot cross bun may be lost to time but most often is given credit to a 12th century monk, however they may even go back to the time of the disciples. One of the earliest variations may date back to ancient Roman times after archeologists found two carbonized loaves, marked with a cross, in the ruins of Pompeii which was destroyed in 79AD. The weren't always called “hot cross buns.” They used to be called “Good Friday Buns.” Interestingly, Queen Elizabeth I actually banned the sale of hot cross buns until Good Friday, Christmas, and during funerals, because it was believed that they had medicinal/magical

properties. King Arthur Baking has a great hot cross bun recipe. Try them out for yourself. You can find the recipe on page 6. Explain to your children what the cross symbolizes which is Christ’s victory over death on the cross and our salvation from sin and death.

2

WALK

Easter Basket Stuffers: My wife and I like putting together an easter basket for our daughter. We can easily find candy and bunnies, and eggs, but what we really wanted to include was something about Jesus which is increasingly harder to find. The Purposeful Mom put together a list of books all about Easter and Jesus to add to your Easter baskets: https://www.amazon.com/shop/thepurposefulmom/list/3L8VBE9VSIJEE?ref=idea_share_inf

Resurrection Garden: Let’s make a miniature garden that celebrates the resurrection:



Supplies:

- Terra cotta mini pot 2”(tomb)
- Terra cotta small tray 10”
- Small pebbles
- Grass seed or wild flower seed
- One small bag of potting soil
- Small twigs for Crosses
- Rock for tomb
- Glue gun
- Spray water bottle

Assemble the items according to the photos using the tray, small pot, pebbles, soil, and the rock. Use hot glue to secure the small pot to the tray. The opening should be about in the middle of the tray. Pile up soil to cover the small pot. Spread grass seed or wild flower seed on the soil. Make three small crosses with twigs and hot glue. Place on top of the soil mound. Water the soil daily with a light mist from the spray bottle.



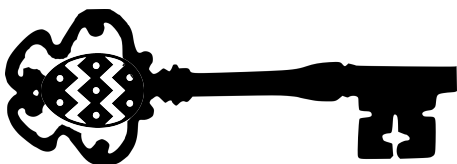
3

RUN

Easter Escape Room: I love escape rooms. If you ever get the opportunity to go to an escape room, DO IT! So much fun. Not everyone has an escape room in their town and if they do, its rather pricy. Upwards of \$35 for less than an hour. But what if you could have a FREE escape room in your own home! Well now you can! Head to www.born.church and see if you can find your first clue to unlock the download for the Easter Escape Room. You will need a leader and a group of players to do this escape room. A leader needs to read the instruction sheet and be able to show a power point presentation to the players. Good Luck!

Easter Passion Play: There are a number of organizations who put on easter passion plays which is the telling of the story of the crucifixion and resurrection of Jesus. The Marion Passion Play happens at the YMCA just down the street from Born Church. <http://www.easterpageant.com/> It looks like they preform on even years. Their next performance isn't until 2024, but in the mean time you can attend other plays. Search online and find a play. The number one passion play in America is in Munster, IN you can find information at <https://www.jesufnazareth.org/>

HINT: A book of the Bible that would have the Easter story is called what?



A Guide for Adults

Please take a look at the family activities and feel free to do any of them that you wish. We have included a few more activities just for adults.

1

CRAWL

Easter Egg Hunt: Throughout this packet there are 5 hidden easter eggs, they could be anywhere. Can you spot them all? They could be any size and they look like this:



Easter Picnic: Pack a picnic basket full of Easter-themed snacks, spring salads, and drinks to enjoy a sunny spring day outdoors. A picnic is a refreshing way to enjoy a delightful spread with family or friends. Serve traditional Easter fares such as deviled eggs, ham sandwiches, and marshmallow fruit salad, or try out new recipes like babka, and stuffed mushrooms. Add some festive touches with pastel-colored plates and napkins. This is the perfect opportunity to unwind and spend a leisurely afternoon outdoors surrounded by God's beauty.

Spring Cleaning: I know you saw this title and got really excited and said, "Yes! Finally something for me!" HA, probably not. But did you know that spring cleaning is actually a Jewish tradition during passover. Exodus 12:15

tell us, "remove the yeast from your houses." While removing anything in the house with yeast in it many Jewish families take the time to do a general deep cleaning of the house in preparation for passover. Clutter in our houses contributes to stress. Studies have also shown that people with cluttered homes have more difficulty with focusing, relationships, and controlling impulses. They are typically procrastinators, and have a lower quality of life. So take some time and declutter your homes. If you find anything in your house while you are decluttering consider selling it or donating it.

2

WALK

Seder Service: Born Church is hosting a Seder Service on Maundy Thursday, April 6th, 2023 at 7pm. This day commemorates the Last Supper when Jesus shared the Passover meal with His Disciples. We have a lot of different names for the same thing. Seder means "order." The celebration of passover has a lot of tradition and a meal is one of them. The meal has many different components that all have a specific order to them. So Jesus celebrated **Passover** by having a **Seder** meal where he and his disciples had the first



Communion and Christians Commemorate this day and call it **Maundy Thursday**.

3

RUN

Easter Bible Study: I found this free 10 session small group bible study while looking for resources. I like this study because it is set up into four sections that maximize what we get out of study the Bible. It somewhat follows a model that I have used often called SOAP: Scripture, Observation, Application, and Prayer. Although these same steps are split up a bit differently in this study. Check it out! <https://www.creativebiblestudy.com/support-files/countdown-to-easter.pdf>



CLEAN UP YOUR BIBLE STUDY WITH SOAP

THE SOAP BIBLE STUDY METHOD

1. SCRIPTURE

WRITE DOWN ONE VERSE FROM YOUR BIBLE READING THAT WAS MEANINGFUL FOR YOU



2. OBSERVATION

WHAT STOOD OUT TO YOU MOST? DID GOD SPEAK TO YOU IN THE VERSE? DID YOU LEARN ANYTHING NEW (TRY VERSE MAPPING)?



3. APPLICATION

HOW CAN YOU APPLY THIS SCRIPTURE TO YOUR LIFE? CAN YOU FORM A NEW HABIT FROM IT? MAKE A CHANGE?



4. PRAYER

CAN YOU THINK OF A PRAYER USING THIS SCRIPTURE? ASK GOD TO SHOW YOU HOW YOU CAN USE THIS IN YOUR LIFE.





Easy Hot Cross Buns

This soft dough is easily shaped, and makes tender, aromatic buns, ready for an icing cross on top.

PREP	BAKE	TOTAL	YIELD
25 mins	20 mins	2 hrs 45 mins	12 to 14 buns



Ingredients

Buns

- 1/4 cup (57g) apple juice or rum
- 1/2 cup (78g) dried fruit
- 1/2 cup (78g) raisins or dried currants
- 1 1/4 cups (283g) milk, room temperature
- 2 large eggs, plus 1 egg yolk (save the white for the topping)
- 6 tablespoons (85g) butter, at room temperature
- 2 teaspoons instant yeast
- 1/4 cup (53g) light brown sugar, packed
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves or allspice
- 1/4 teaspoon nutmeg
- 1 3/4 teaspoons (11g) salt
- 1 tablespoon baking powder
- 4 1/2 cups (540g) King Arthur Unbleached All-Purpose Flour

Topping

- 1 large egg white, reserved from above
- 1 tablespoon (14g) milk

Icing

- 1 cup + 2 tablespoons (128g) confectioners' sugar
- 1/2 teaspoon King Arthur Pure Vanilla Extract
- pinch of salt
- 4 teaspoons milk, or enough to make a thick, pipeable icing

Instructions

- ① Lightly grease a 10" square pan or 9" x 13" pan.
- ② Mix the rum or apple juice with the dried fruit and raisins, cover with plastic wrap, and microwave briefly, just till the fruit and liquid are very warm, and the plastic starts to "shrink wrap" itself over the top of the bowl. Set aside to cool to room temperature. Note: If you worry about using plastic wrap in your microwave, simply cover the bowl with a glass lid.
- ③ Keep the fruit set aside. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Mix together all of the remaining dough ingredients (including the eggs and the egg yolk from the separated egg). Knead the mixture, using an electric mixer or bread machine, until the dough is soft and elastic. It'll be very slack, sticking to the bottom of the bowl and your hands as you work with it (greasing your hands helps). Mix in the cooled fruit and any liquid not absorbed.
- ④ Let the dough rise for 1 hour, covered. It should become puffy, though may not double in bulk.
- ⑤ Divide the dough into billiard ball-sized pieces, about 3 3/4 ounces each. A heaped muffin scoop (about 1/3 cup) makes about the right portion. You'll make 12 to 14 buns. Use your greased hands to round them into balls. Arrange them in the prepared pan.
- ⑥ Cover the pan, and let the buns rise for 1 hour, or until they've puffed up and are touching one another. While the dough is rising, preheat the oven to 375°F.
- ⑦ Whisk together the reserved egg white and milk, and brush it over the buns.
- ⑧ Bake the buns for 20 minutes, until they're golden brown. Remove from the oven, carefully turn the buns out of the pan (they should come out in one large piece), and transfer them to a rack to cool.
- ⑨ Mix together the icing ingredients, and when the buns are completely cool, pipe it in a cross shape atop each bun.

Tips from our Bakers

- ☆ Want to make these buns a day or so ahead of time? Try the tangzhong technique, a Japanese method for increasing the softness and shelf life of yeast rolls. Begin by measuring out the flour and milk you'll be using in the recipe. Now take 3 tablespoons of the measured flour and 1/2 cup of the measured milk; put them in a saucepan set over medium-high heat. Cook the mixture, whisking constantly, until it thickens and forms a thick slurry; this will take about 1 1/2 to 2 1/2 minutes. Transfer the cooked mixture to a bowl, let it cool to lukewarm, then combine it with the remaining flour, milk, and other dough ingredients. Proceed with the recipe as directed. Well-wrapped and stored at room temperature, your finished hot cross buns should stay soft and fresh for several days.