

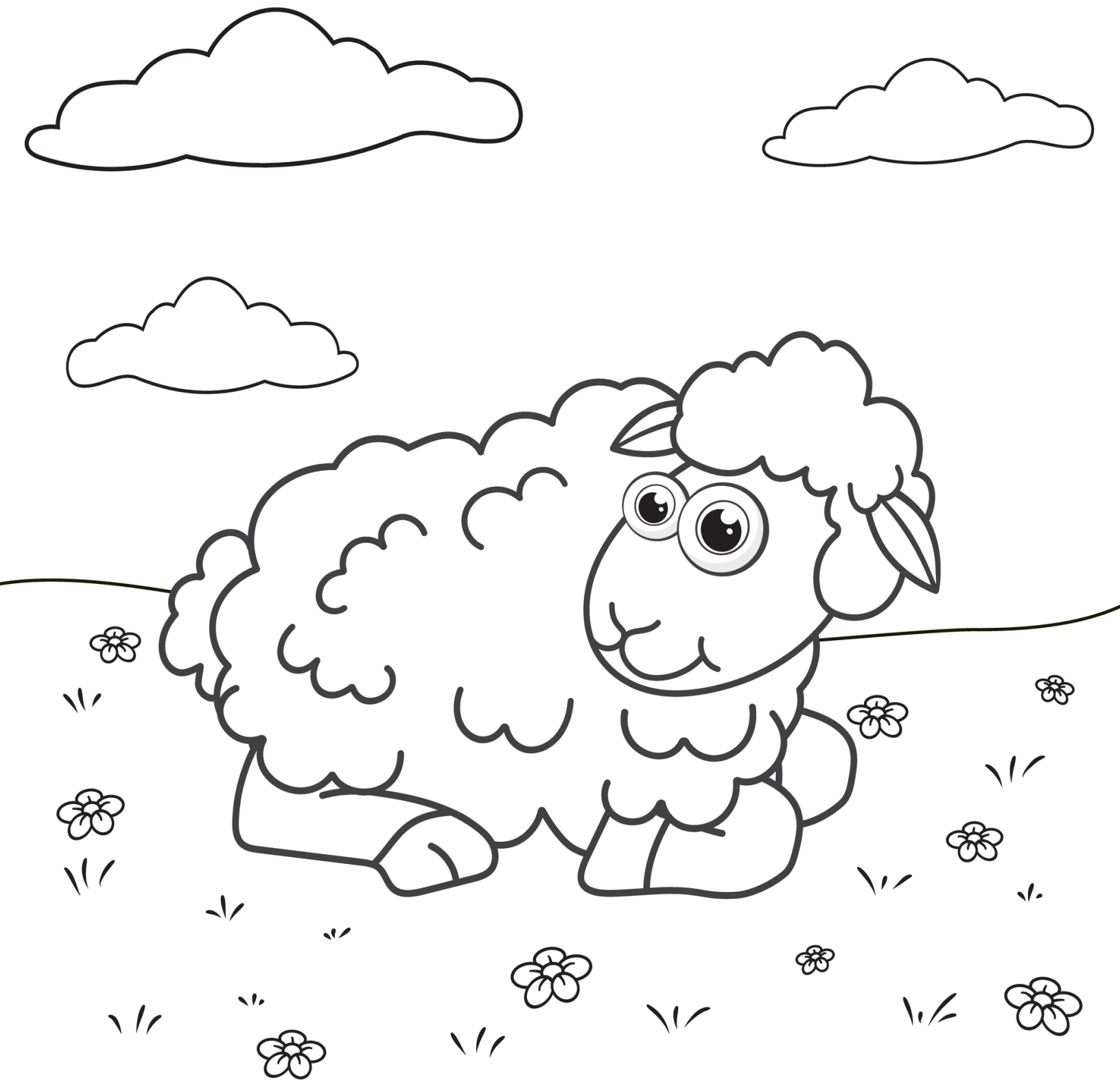


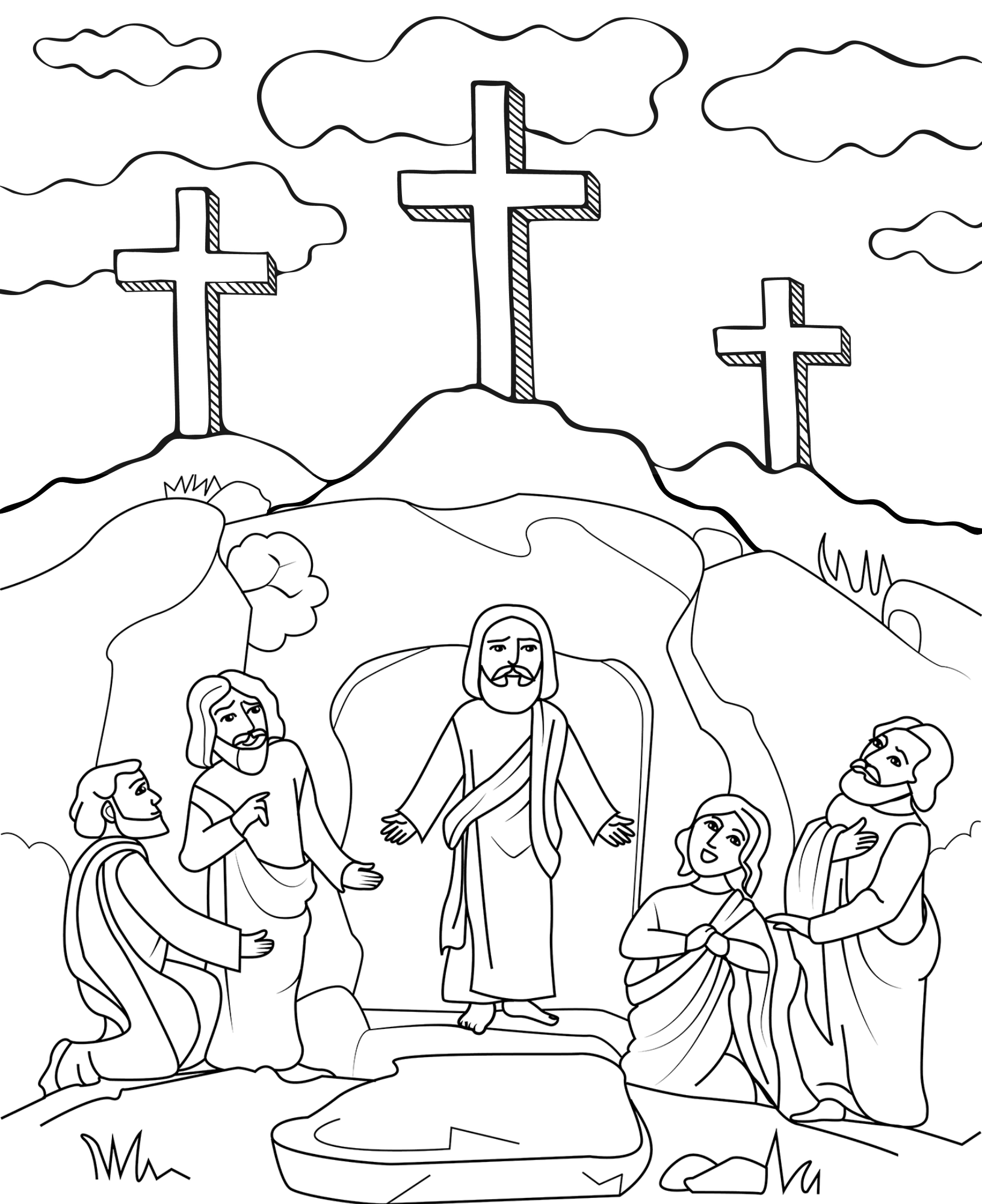
| EASTER

2023 FAMILY ACTIVITY KIT



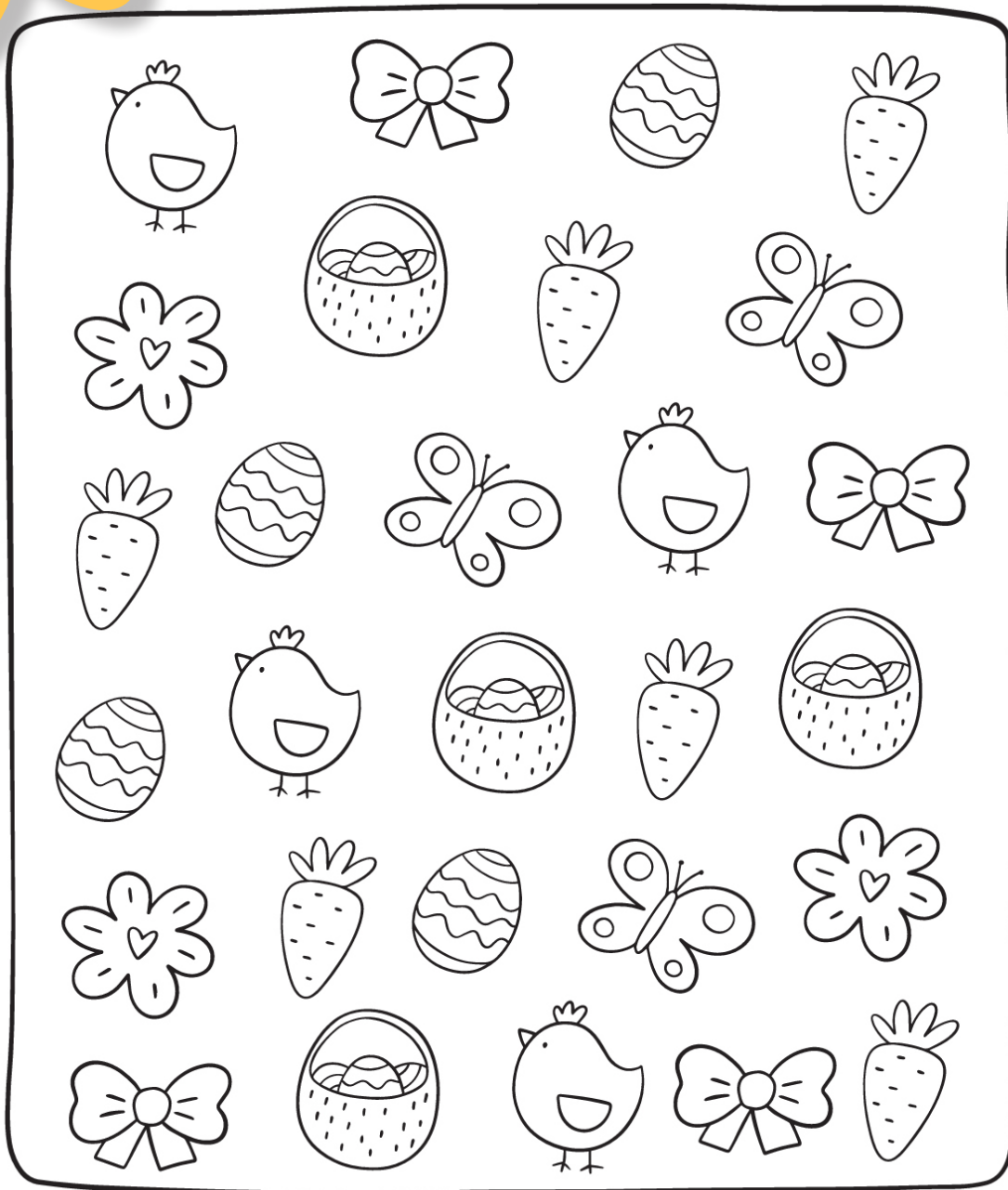
saddleback.com/easter







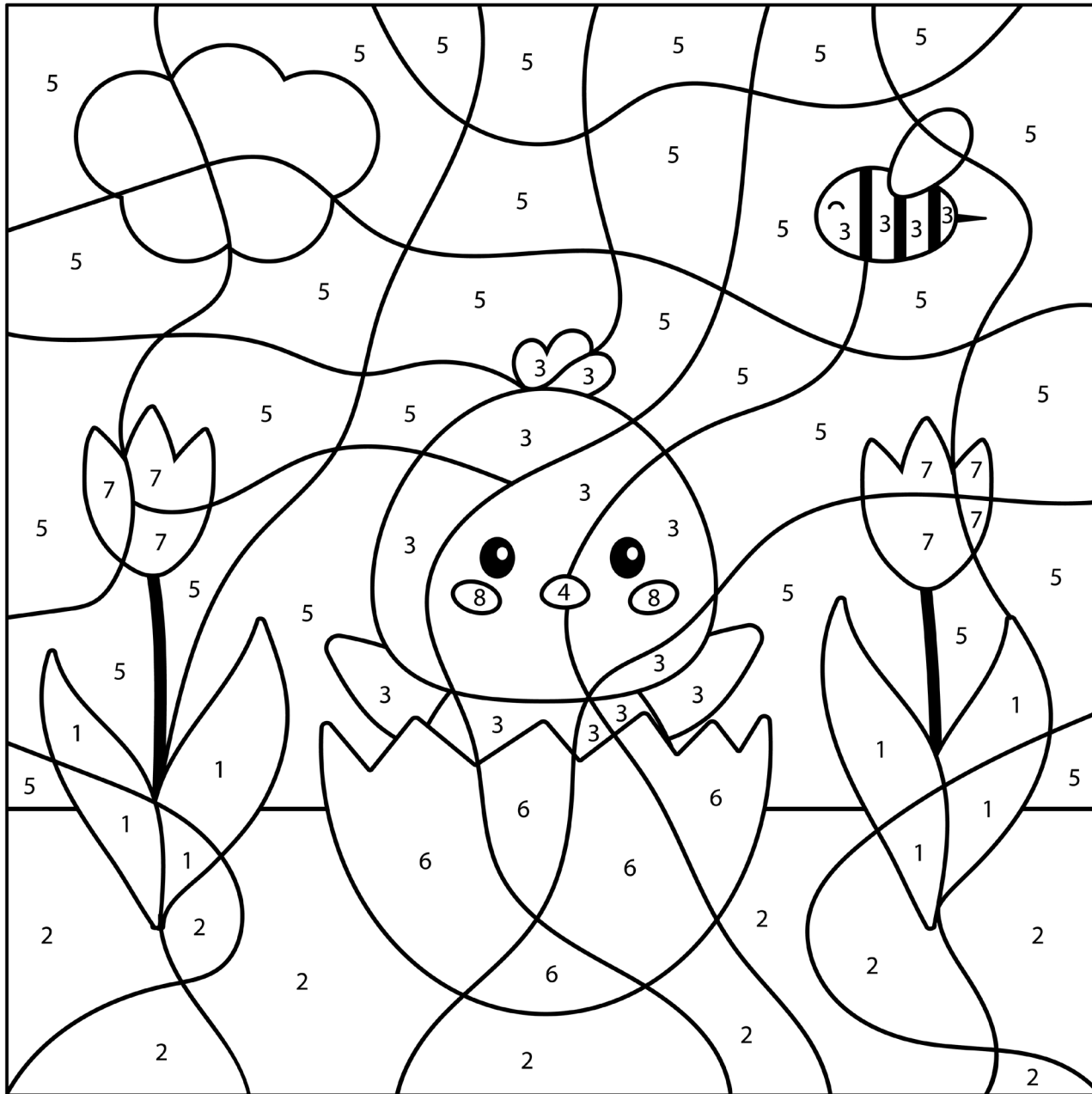
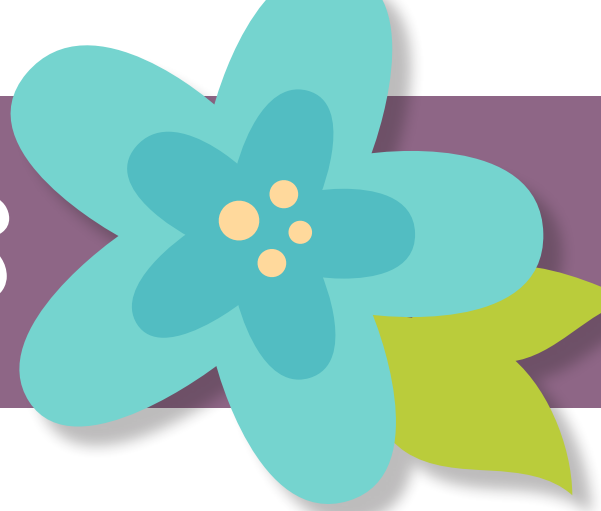
I SPY!



How many do you see?



COLOR BY NUMBERS



EASTER SCAVENGER HUNT

☐

YELLOW EGG

☐

CANDY

☐

BASKET

☐

CARROT

☐

BUNNY

☐

CHOCOLATE EGG

☐

CROSS

☐

BABY CHICK

☐

JELLY BEAN

☐

CANDLE

☐

GREEN EGG

☐

MARSHMALLOW PEEP

☐

FLOWER

☐

GRASS



Italian Ricotta Easter Bread

Ingredients

3/4 cup plain or butter-flavored shortening, room temperature
1-1/2 cups sugar
3 large eggs, room temperature
3 large egg yolks, room temperature
1 cup whole-milk ricotta cheese
1 teaspoon almond extract (or flavor of choice)
6 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup 2% milk

Glaze:

1-1/2 cups confectioners' sugar
3 tablespoons 2% milk
1/2 teaspoon almond extract (or flavor of choice)
Sliced toasted almonds or assorted sprinkles



Directions

Preheat oven to 350°. Cream shortening and sugar until light and fluffy, 5-7 minutes.

Add eggs and egg yolks, one at a time, beating well after each addition. Beat in ricotta and extract.

In another bowl, whisk 5 cups flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in final 1 cup flour by hand.

Turn onto a lightly floured surface; divide into thirds. Roll each into an 18-in rope. Place ropes on a parchment-lined baking sheet and braid. Pinch ends to seal; tuck under braid.

Bake until a toothpick inserted in center comes out clean, 45-55 minutes (do not overbake). Remove to wire rack to cool.

Meanwhile, beat confectioners' sugar, milk and extract until smooth. Brush on bread while still warm; top with sliced almonds or sprinkles.

www.tasteofhome.com/recipes/italian-ricotta-easter-bread



Lemon Chick Peeper Cookies

Instructions

In a large bowl, combine cake mix, oil and eggs. Mix until well combined and batter is very thick, like dough. Add yellow coloring if you want your chicks brighter.

1

Preheat oven to 350 degrees. Spray a cookie sheet with non-stick cooking spray.

2

Roll 2 balls of dough for 1 chick - 1 ball larger than the other. Place on cookie sheet with smaller ball touching the larger ball.

3

Bake for 10-12 minutes or until cookies just start to brown.

4

Remove from oven and immediately add eyes and beak.

5

Feathers: (Optional)

Color frosting dark yellow and place in decorator bag fitted with a #4 tip. Fill another decorator bag with white frosting and fit with a #4 tip.

6

Pipe on yellow feathers by squeezing a little frosting out of the tip and pulling away. Add a few white feathers, and finish with a few more yellow feathers

7

Ingredients

Cookies

1 Lemon Cake Mix

1/3 cup oil

2 eggs

Yellow coloring, optional

Face

Eyes - mini chocolate chips

Beak - orange Tic-Tacs

Feathers

Yellow and White Frosting -
very small amount of each





CHICK FINGER PUPPETS

Supplies needed to make your finger puppets:

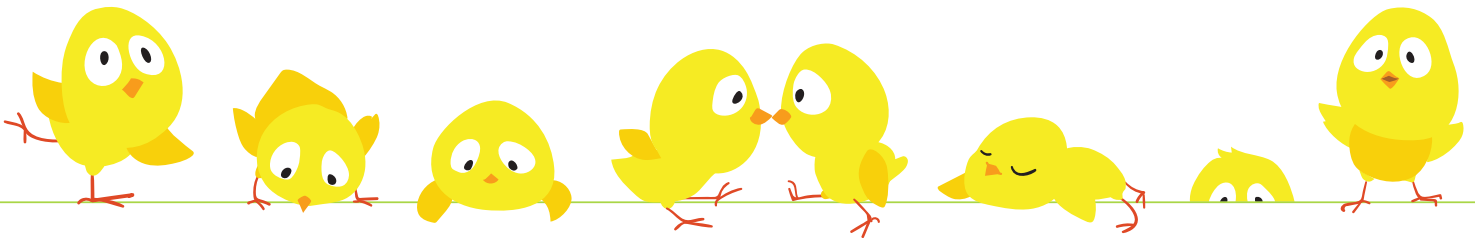
yellow and orange cardstock paper

3/4-inch circle punch (1/2-inch might be better for toddlers)

googly eyes

yellow feathers

glue



Instructions for making this simple chick craft:

1. Start by cutting out a 3-inch circle and a 2 1/2-inch circle out of your yellow cardstock paper. Use your 3/4-inch circle hole punch to cut out two circles at the bottom of the 3-inch circle for your finger slots.

2. Glue your 2 1/2-inch circle onto your 3-inch circle to make the chick head and body. Make sure to keep the finger holes at the bottom of the chick.

3. Cut a diamond shaped beak out of your orange cardstock paper and glue it onto your chick face. Then glue googly eyes onto your chick.

4. Finish your chick by gluing small yellow feathers onto the sides for chick wings. You might also like to glue a small amount at the top of the chick's head too.

Now these adorable chick finger puppets are all ready for imaginative play!

Simply place two fingers into the finger slots at the bottom of the chick and have fun making your little chick cheep and chirp.

<https://iheartcraftythings.com/chick-finger-puppets.html>

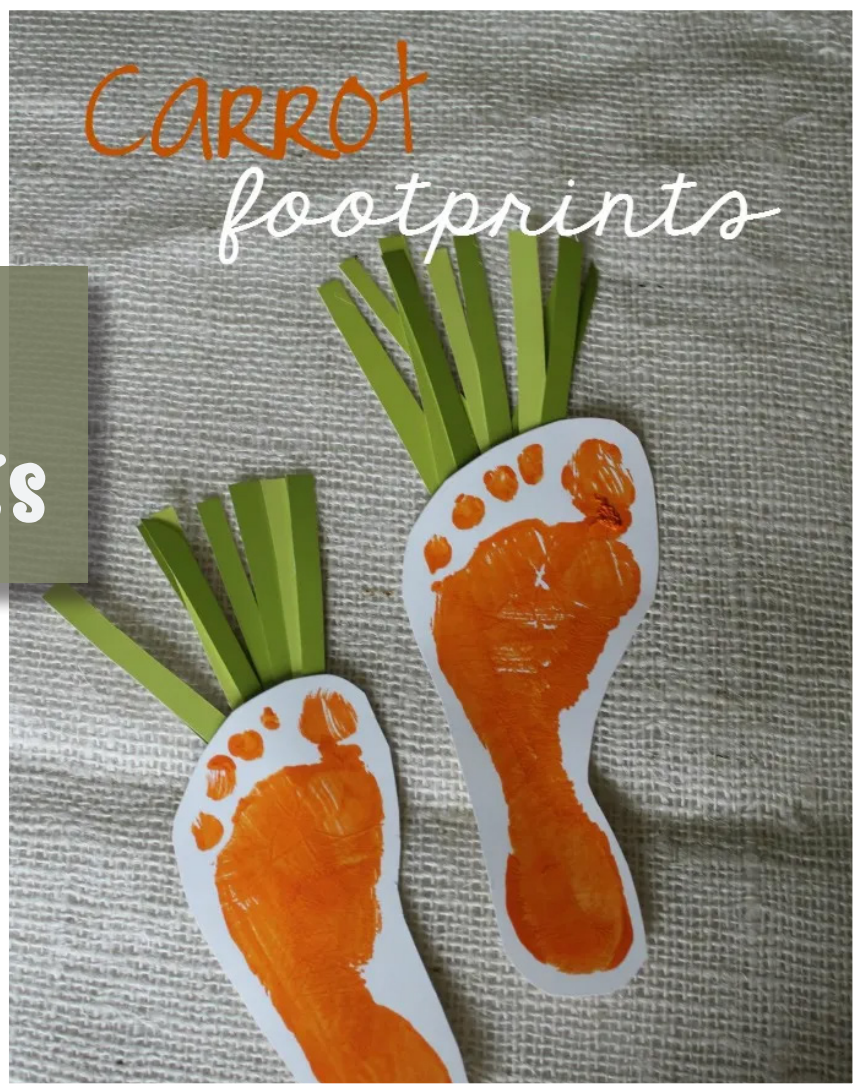
Carrot Footprints

What You'll need:

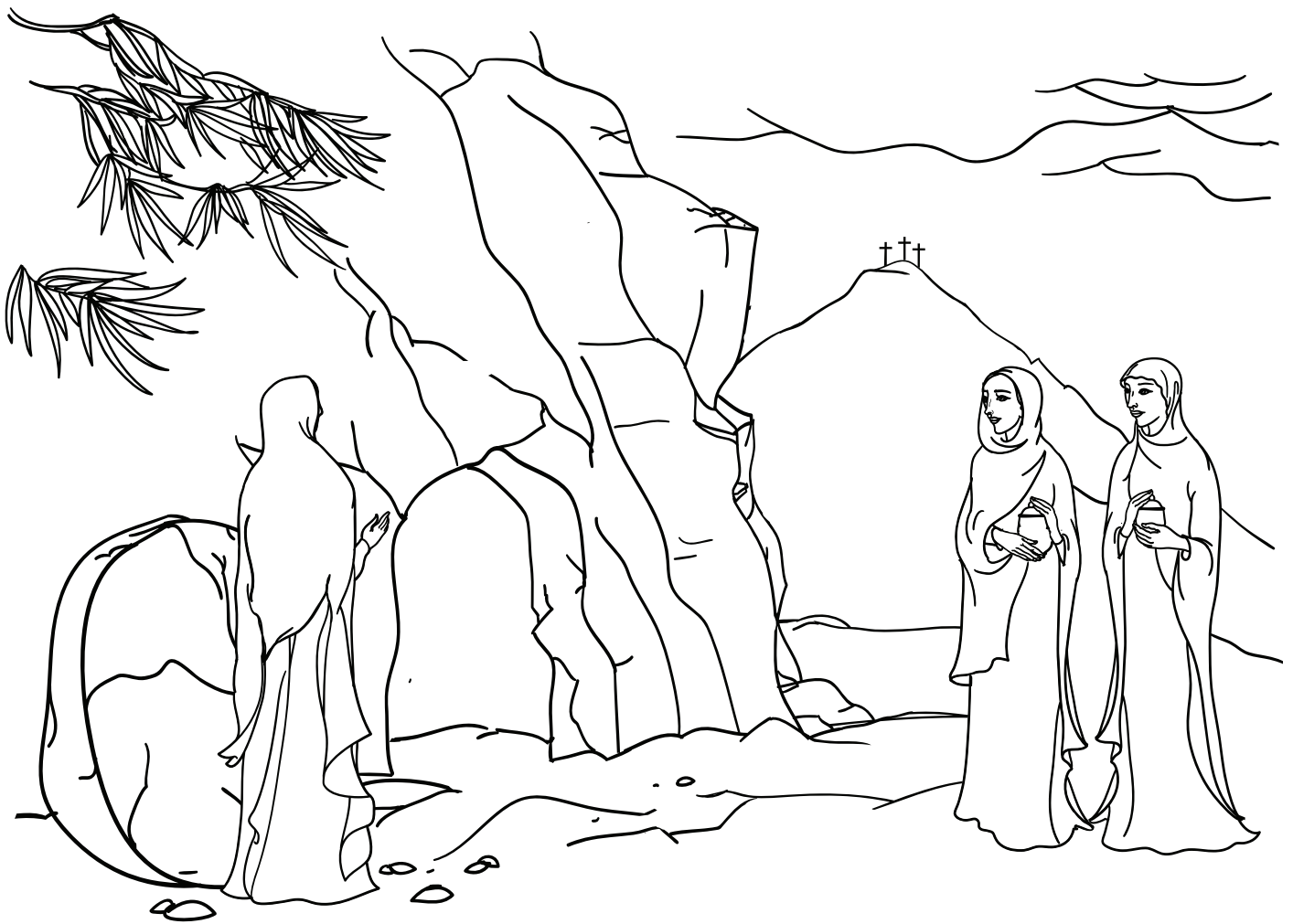
- painted footprints
- strips of green for carrot top
- tape

Instructions:

1. Paint footprint.
2. Cut footprint out.
3. Cut strips of green paper or a paint swatch.
4. Tape green strips on back (top) of "carrot."



HE IS RISEN



When they looked up, they saw that the stone, which was very large, had been rolled away. As they entered the tomb, they saw a young man dressed in a white robe sitting on the right side, and they were alarmed.

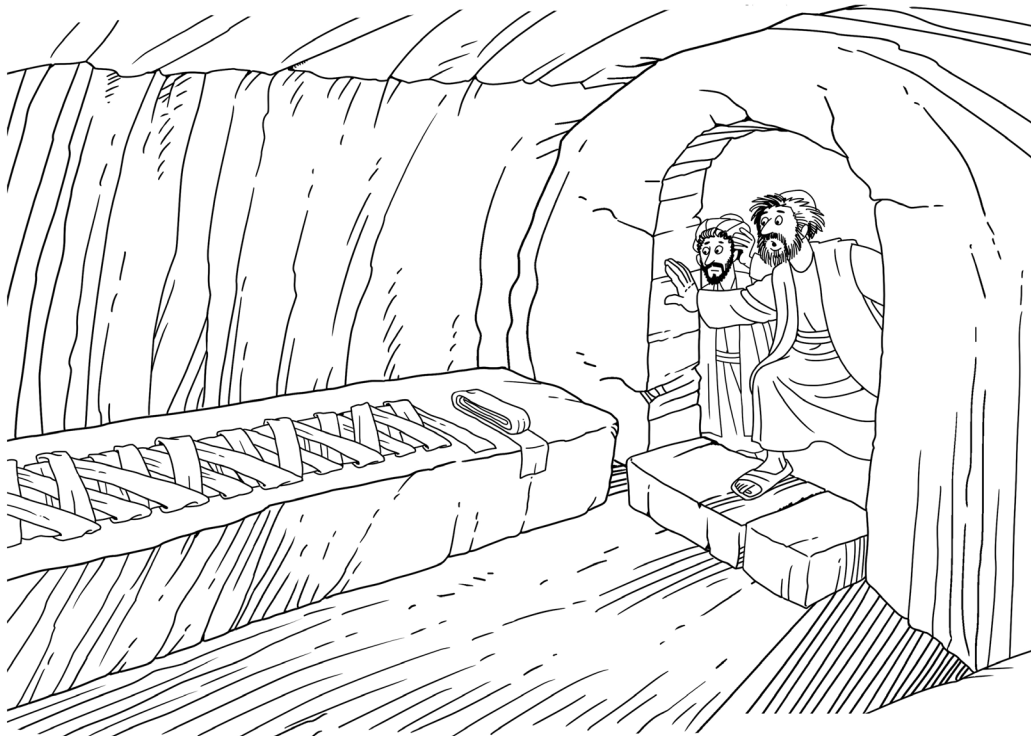
“Don’t be alarmed,” he said. “You are looking for Jesus who was crucified. He has risen! He is not here.”

Mark 16:4-6

The Resurrection

On the first day of the week, very early in the _____, the women took the spices they had prepared and went to the tomb. They found the _____ rolled away from the tomb, but when they entered, they did not find the _____ of the Lord Jesus. While they were wondering about this, suddenly two men in clothes that gleamed like lightning stood beside them. In their fright the women bowed down with their faces to the ground, but the men said to them, “Why do you look for the _____ among the dead? He is not here; he has _____! Remember how he told you, while he was still with you in Galilee: ‘The Son of Man must be delivered over to the hands of sinners, be crucified and on the _____ day be raised again.’” Then they remembered his words.

When they came back from the tomb, they told all these things to the Eleven and to all the others. It was Mary Magdalene, Joanna, Mary the mother of James, and the others with them who told this to the apostles. But they did not _____ the women, because their words seemed to them like nonsense. Peter, however, got up and _____ to the tomb. Bending over, he saw the strips of linen lying by themselves, and he went away, wondering to himself what had happened.



stone

body

believe

third

ran

living

risen

morning

IF YOU ARE LOOKING
FOR MORE ACTIVITIES,
JOIN US THIS EASTER AT
ONE OF OUR CAMPUSES.

YOU'RE MORE THAN
WELCOME HERE,
YOU'RE WANTED.

[SADDLEBACK.COM/EASTER](https://saddleback.com/easter)