

# Weekly Faith Formation Update

## March 1- 5, 2021

### Tie Dye Easter Eggs

Easter is fast approaching! This fun craft is sure to help you get in the spring-spirit! These tie dye Easter eggs are SO FUN and they're so simple to make!

**Supplies:** Hard Boiled Eggs, Food Coloring, Paper Towel, Water Spray Bottle, Tiny Elastics or Twist Ties, Table Fan

#### Instructions:

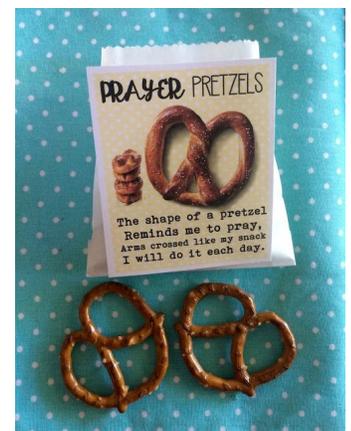
1. Tear apart the paper towels into small rectangles. Place a cool, dry egg in the middle of the paper towel.
2. Wrap the paper towel up and around the egg so it's completely covered. Twist the top of the paper towel so it's tight against the egg and secure it with a tiny hair elastic or a twist tie.
3. Wearing rubber gloves, gently squeeze drops of food coloring directly onto the paper towel wrapped egg (3 or 4 drops at a time), leaving some white space between each color. Repeat until there are large food coloring dots around the whole egg.
4. Using a spray bottle, gently spray a small amount of water into the center of each food coloring dot. Keep spraying until the colors bleed and there is no more white space. The less water you spray, the brighter the colors on the egg will be.
5. Gently squeeze the wet paper towel wrapped egg over the sink to drain any excess water. Even if there's no extra water, gently squeeze the egg to make sure the color on the paper towel transfers to the egg.
6. Place the wet, paper towel wrapped eggs in a baking dish. Point a table fan at the eggs and allow them to dry for 3 to 4 hours. (Without a table fan, you'll have to wait overnight for them to dry).
7. When the paper towels are completely dry, remove the elastics and unwrap each egg.

**Notes:** It's best if you can make these the day you plan to serve them. If they MUST be refrigerated, place the eggs in an egg carton. Make sure you remove them from the fridge (and open the egg carton lid) at least 3 hours before you plan to serve them to give time for the condensation to dry.

### Pretzels for Lent

If you do supply bags for your Zoom meetings, consider the pretzel recipe that each child can make at home. You can demonstrate on Zoom and then let them make their own.

Lent has traditionally been a time of fasting. Because eggs, milk, and fat were not eaten, people did not eat bread. Pretzels originated when a baker in Germany experimented with flour, salt, and water to make a dough. He twisted the dough so that it resembled two arms crossed in prayer. For many years pretzels were given to people on Ash Wednesday to remind them to pray and were only eaten during Lent.



**Supplies:** 2 cups biscuit mix, ½ cup milk, Flour, Melted butter, Coarse salt, Bowl, Fork, Pastry brush, Baking sheet, Knife

**Instructions:**

Set the oven at 425 degrees. Put the mix and milk into a bowl and stir with a fork until it is soft, sticky dough. Place the dough on a floured board. Knead the dough: Push down on the dough with the heel of your hand, fold it over, and repeat the process until it is smooth. Roll the dough into long, thin snakes of ¼ inch thick. Cut the dough into ten inch pieces and shape them into pretzels. Put the pretzels on an ungreased baking sheet, brush them with melted butter and sprinkle with coarse salt. Bake for 10-12 minutes. As they are cooling, say the pretzel prayer: