

Rotation.Org Writing Team

EMMAUS COOKING WORKSHOP

Bible Story: Luke 24:13-35

Memory Verse: Luke 24:30-31

Objective for Cooking Workshop

In this workshop, students will particularly explore the way in which the travelers recognized Jesus in the breaking of the bread and examine ways we too can open our eyes and recognize God's presence and activity in our lives.

PREPARATION

Read Bible Background.

Materials

- Bible(s)
- For rolls
- Cinnamon
- Lemon peel, 1/4-1/2 cup
- Marshmallows, large
- Pillsbury or other refrigerated crescent dinner rolls, 8-ounce cans (You will need enough for every child to have one roll. These keep in the refrigerator for quite a long time, so make sure you buy enough.)
- Raisins, 1/3-2/3 cup
- Sugar For glaze
- Milk, 1-2 teaspoons
- Powdered sugar, 1/4-1/2 cup
- Equipment
- Cookie sheet(s)
- Marker
- Mixing bowls, 2 small
- Napkins
- Newsprint
- Spoons

Advance Preparation

Preheat oven.

Prepare ingredients and put them in small bowls.

PRESENTATION

Open – Introduction

Introduce yourself and welcome them. Ask the children if they can recall any of the appearances Jesus made following his resurrection. Tell them they will hear the story of one of those appearances and invite them to find it in Luke's Gospel, 24:13-35. Discuss its location in Luke's Gospel: It's the fourth book in the New Testament and is one of the gospels. The word "gospel" means "Good News. Invite the children to discover with you the "Good News" found in this story as they "Listen for the Word of the Lord." Read or tell the story.

Dig - Main Content

Ask: Why do you think Cleopas and his friend did not recognize Jesus? Have you ever seen someone you didn't recognize at first? Perhaps they looked familiar, but you just could not figure out where you had seen them. With the older children, tell them that we are all on a journey to recognize Jesus in our lives and in the lives of those around us. Like the two travelers walking with Jesus, we sometimes miss seeing Him.

Explain that the children will make "resurrection rolls" and discuss the procedure for the project. Point out the supplies and the equipment that will be used. Give everyone a roll and ask him or her to lay it out flat, and to put anything they want on it such as raisins, lemon peel, a little cinnamon and sugar. Then give each child a marshmallow to put in the center. Roll up the dough following the directions on the refrigerated rolls can and bake.

Reflect - Closure

While the rolls are baking use a marker to make a list on a large piece of newsprint of ways they have seen Jesus at work this week. If they need prompting, ask if they saw anyone perform an act of kindness. Perhaps it was a parent, a teacher, a brother, sister or friend. The concept of Jesus being alive and living through us and in us may be difficult for little ones to comprehend. You can tell them how Jesus wants us to be his hands and feet since he is not physically present right now. Discuss ways we can do that.

When the rolls are done, drizzle a little glaze over them and let them cool for a couple minutes. Say: When Cleopas and his friend invited Jesus to have dinner with them, it was only when he broke bread that they recognized him. Let's all break our rolls together and see what we find. (The marshmallow melted, and there should be a hollow place). The inside of our bread reminds us of the empty tomb and that Jesus is indeed risen and alive. Jesus loves us and wants to be a part of our lives. He wants to reveal the wonders of life to us if we will just open our eyes and recognize Him. At Easter we celebrate the resurrection of Jesus, but it is something we can celebrate every day. Review the memory verse and close with prayer.

Risen Lord, we thank you for the time we have shared together this morning learning about your resurrection and your promise of everlasting life. Help us to look for you in our lives and to share your love with others. Amen.

SOURCE

I've had this recipe for a while and am not sure where I found it. I suspect it was on this website, but I didn't locate it.

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