

The Great Escape!

Moses Leads the Israelites out of Egypt

Cooking Workshop: Faith Journal

God commanded the Israelites to worship Him, and freed them from slavery so they could worship Him. He wants us to worship Him too. What is one way you can make sure your family gets to worship each week?

Draw an illustration of unleavened bread to go with the recipe printed below. Write a sentence or two about why we use unleavened bread during worship.

Unleavened Bread Recipe

Ingredients:

1 cup whole wheat flour

¼ tsp salt

1 tbsp butter

2 tsp oil

¼ cup water

- 1) Mix flour, salt, and butter (best if melted) in a bowl.

- 2) Mix oil and water into the bowl until it leaves the side of the bowl, and forms workable dough. If the dough is too crumbly, add a small amount of water (1/2 tbsp) until pliable. If the dough is too sticky, add a small amount of flour.

- 3) Put a small amount of flour on a bread board and knead the dough lightly.

- 4) Flatten the dough until it's thin, about 1/16 to 1/8 of an inch thick. Pick it up, turn it over and roll out thin again.

- 5) Perforate with a fork and place on a lightly greased cookie sheet

- 6) Bake 8-10 minutes at 400 degrees until light brown.