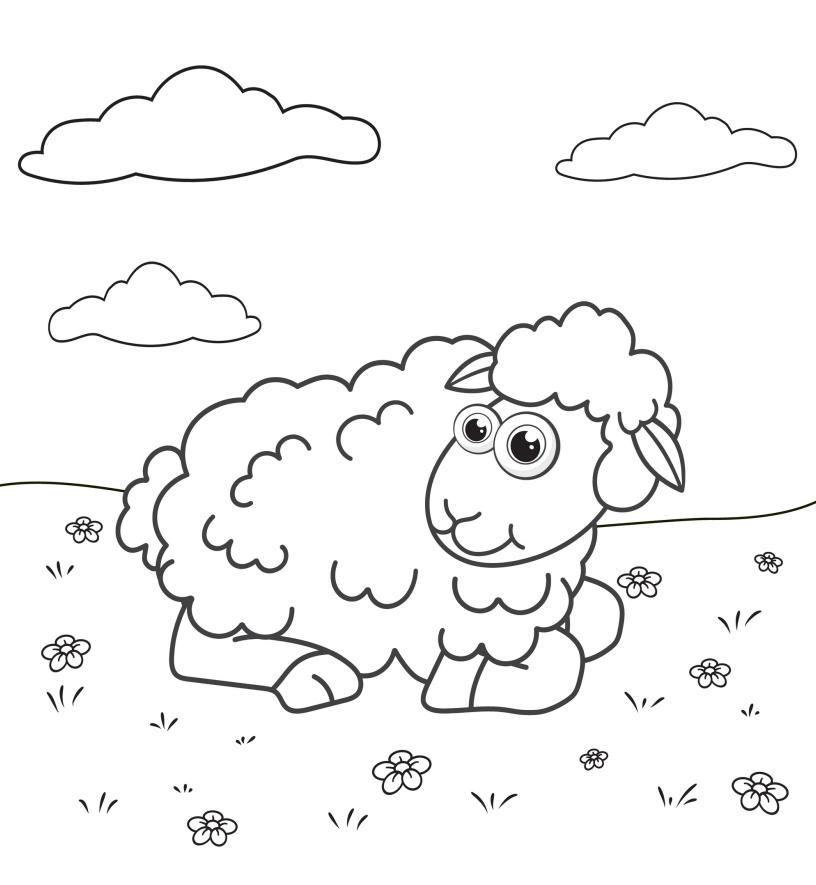
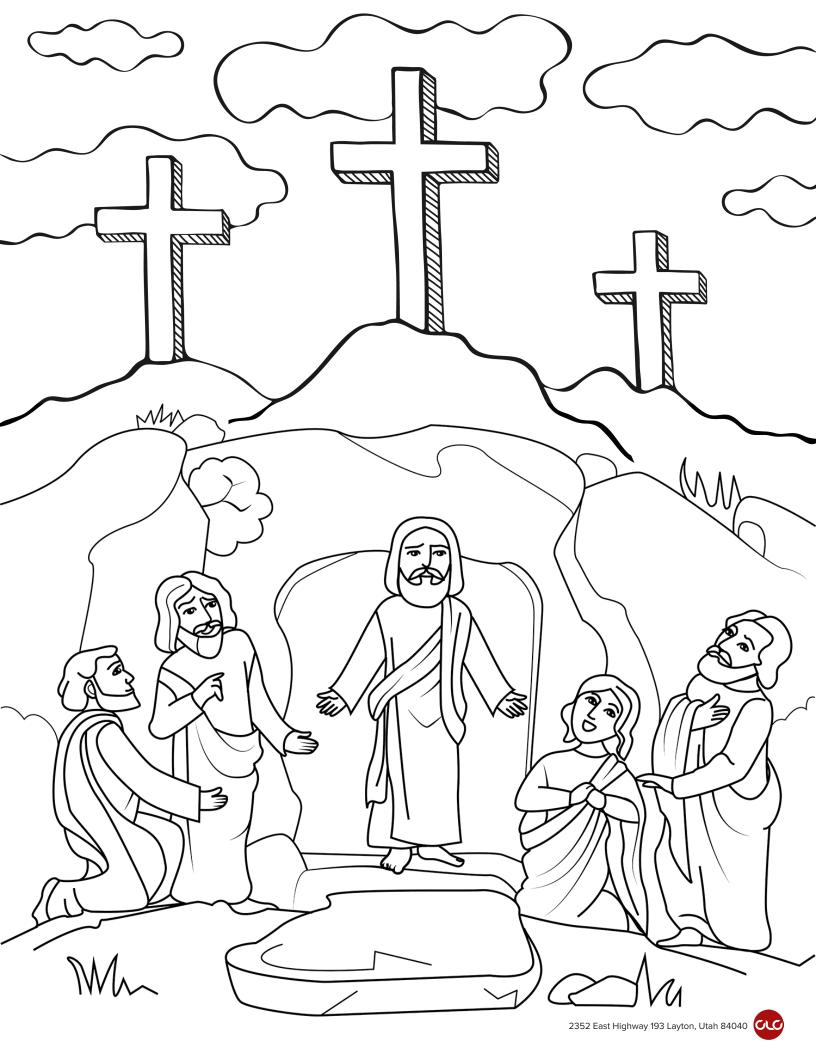
CHRISTIAN LIFE CENTER

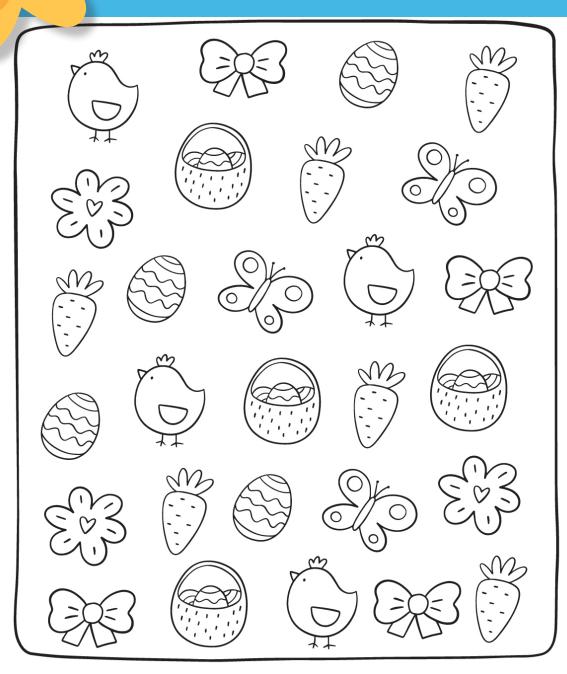


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I SPY!



How many do you see?





























COLOR BY NUMBERS





EASTER SCAVENCER HUNT

YELLOW EGG	BABY CHICK
CANDY	JELLY BEAN
BASKET	CANDLE
CARROT	CREEN ECC
BUNNY	MARSHMALLOW PEEP
CHOCOLATE EGG	FLOWER
CR0SS	CRASS

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.

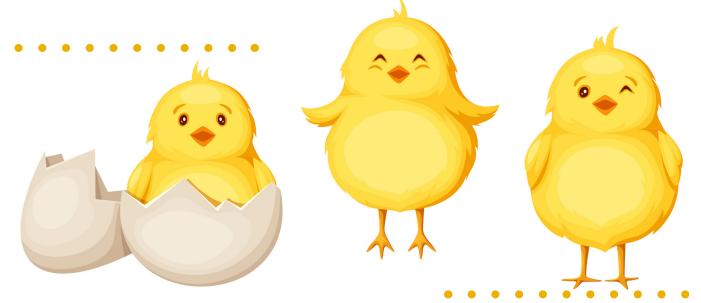
In another bowl, whisk 5 cups flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in final 1 cup flour by hand.

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.
- Preheat oven to 350 degrees. Spray a cookie sheet with non-stick cooking spray.
- 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.
- Bake for 10-12 minutes or until cookies just start to brown.
- Remove from oven and immediately add eyes and beak.

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.
- 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

Ingredients
Cookies
1 Lemon Cake Mix
1/3 cup oil
2 eggs
Yellow coloring, optional

Face
Eyes - mini chocolate chips
Beak - orange Tic-Tacs

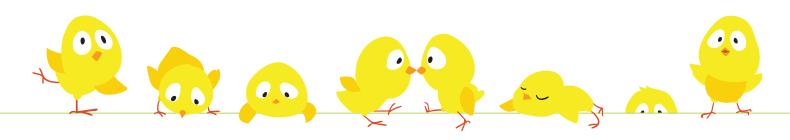
Feathers Yellow and White Frosting very small amount of each





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!

Simple 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:

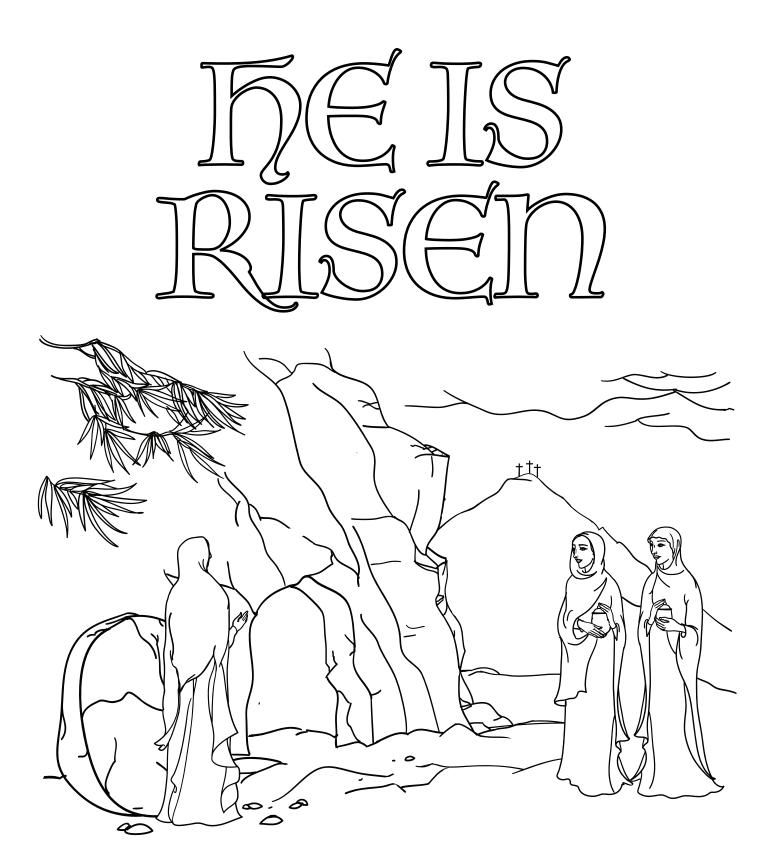
- painted footprints
- strips of green for carrot top
- tape

Instructions:

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







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.

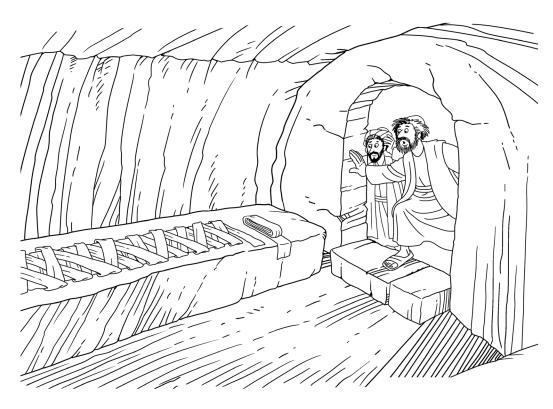
"Don't be alarmed," he said. "You are looking for Jesus who was crucified. He has risen! He is not here."

Mark 16:4-6

The Resurrection

On the first day of	the week, very early in the	, the woman	took the
spices they had pre	epared and went to the tomb. They	/ found the	rolled
away from the tom	b, but when they entered, they did	not find the	of
the Lord Jesus. WI	nile they were wondering about this	s, suddenly two men ir	n clothes
that gleamed like	lightning stood beside them. In the	heir fright the womer	n bowed
down with their fa	ces to the ground, but the men sai	id to them, "Why do y	you look
for the	among the dead? He is not	here; he has	!
Remember how he	e told you, while he was still with y	ou in Galilee: 'The Sor	n of Man
must be delivered	over the hands of sinners, be crucific	ed and on the	day
be raised again.'" T	hen they remembered his words.		
When they came b	ack from the tomb, they told all the	ese things to the Eleve	n and to
all the others. It w	as Mary Magdalene, Joanna, Mary	the mother of James,	and the
others with them v	vho told this to the apostles. But th	hey did not	the
women, because th	neir words seemed to them like nor	nsense. Peter, howeve	r. aot up

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