

The Boy with Loaves and Fishes



I AM the

BREAD of LIFE

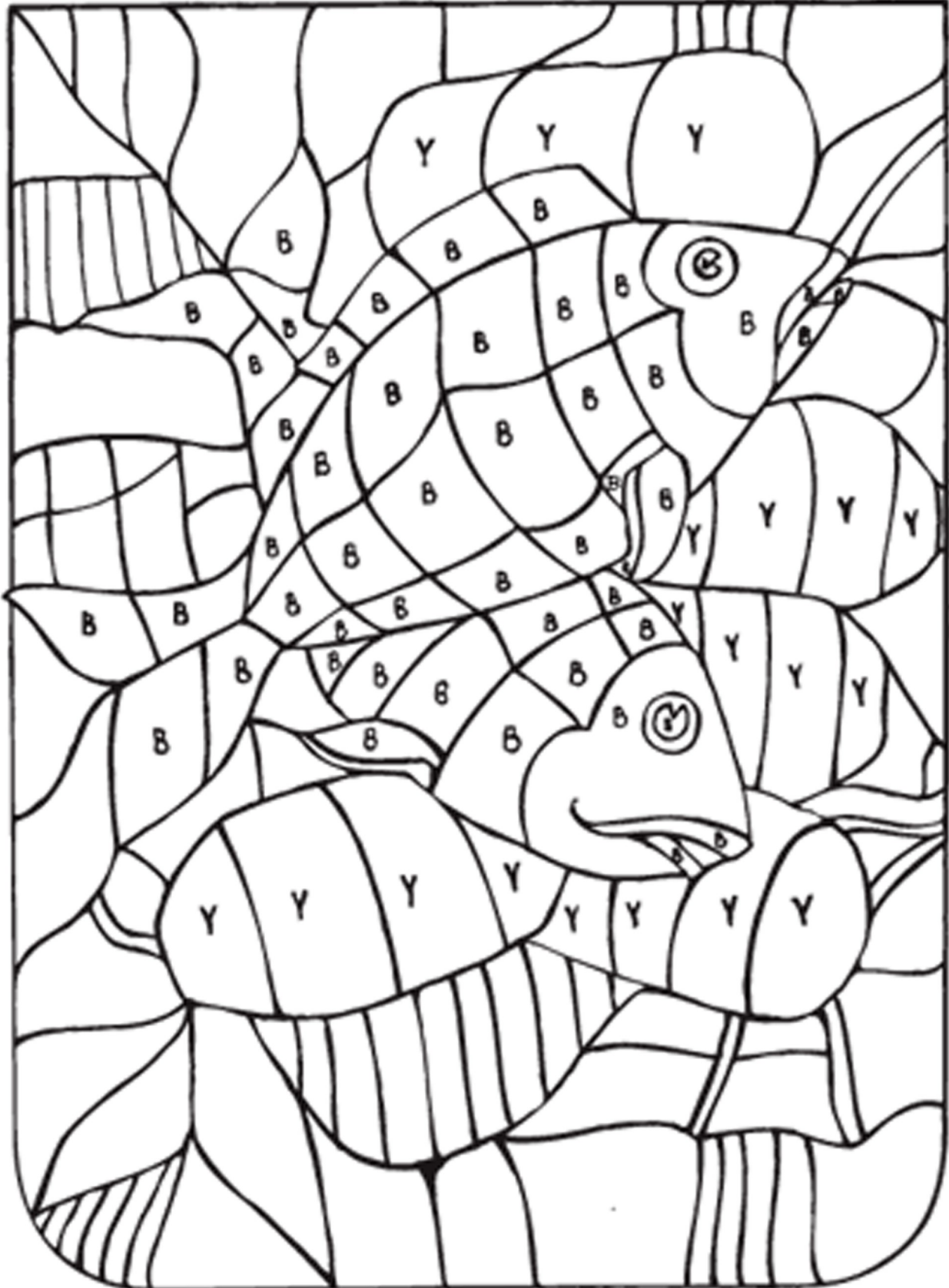
Whoever comes to me
will never go hungry, and
whoever believes in me
will never be thirsty.

JOHN 6:35



What's for Lunch?

Read the story of the boy who gave his lunch away that's found in John 6. Then make a picture of that lunch by coloring the Y spaces yellow and the B spaces brown. You may color the leftover spaces with your favorite color.



Bread in a Bag

What You Need:

3 cups all purpose flour, divided
3 Tbsp white sugar
1 package rapid rise yeast (2 1/4 tsp)
1 cup warm water
3 Tbsp olive oil or vegetable oil
1 1/2 tsp salt

Other supplies:

1 1-gallon plastic storage bag (freezer bag is best)
2 mini loaf pans
Nonstick cooking spray
Kitchen towel

What To Do:

- 1 In a resealable plastic bag place 1 cup flour, sugar, and yeast and add in warm water.
- 2 Squeeze air out of the bag and seal.
- 3 Squish the bag with your hands until well mixed together.
- 4 Let it rest for 10 minutes at room temperature. Bubbles will form.
- 5 Open bag and put in another cup of flour, oil and salt.
- 6 Seal bag again and squish until well blended.
- 7 Add last cup of flour and continue mixing in the same way until well blended.
- 8 Remove dough from bag and put onto a lightly floured surface.
- 9 Knead for 5-10 minutes or until smooth.
- 10 Divide dough in half and place each half into a greased mini loaf pan.
- 11 Cover with a towel and allow to rise for about 30 minutes.
- 12 Bake in a 375 degree oven for 25-30 minutes or until bread is golden brown.

