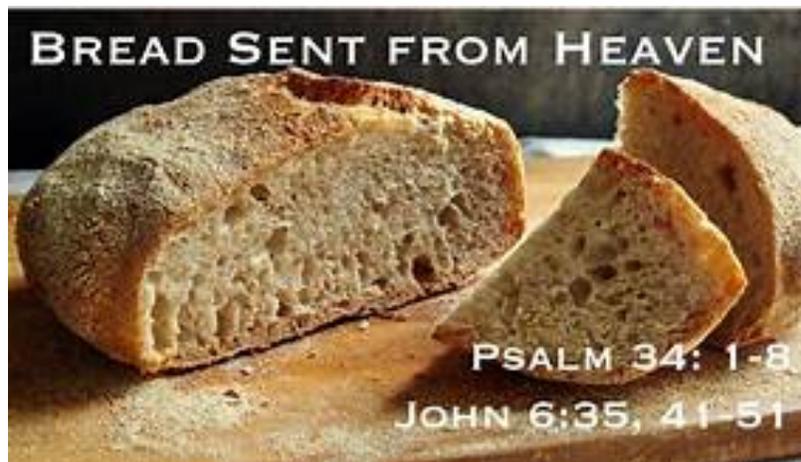


CHRISTIAN EDUCATION DEPARTMENT

Bread Sent From Heaven Baking Activity



I am the living bread that came down from heaven. Whoever eats of this bread will live forever; and the bread that I will give for the life of the world is my flesh."

John 6:51

As a group or family, take some time to make bread using this simple recipe or another of your choice. Just before sharing in your freshly baked bread, read John 6:35, 41-51 and discuss the scripture for this week. How is Jesus like bread? How is Jesus better than bread? If you need to do any baking conversions, visit: <https://bakingcalculators.com>.

Kid Friendly Bread in a Bag Mini Loaves

Prep Time 50 mins
Cook Time 25 mins
Total Time 1 hr 15 mins



Servings: 2 loaves

Ingredients

- 3 cups unbleached white flour
- 4 Tablespoons sugar
- 2 1/2 teaspoons rapid rise yeast or one 1/4 ounce package
- 1 teaspoon salt
- 3 Tablespoons oil
- 1 cup of warm but not hot water

Instructions

1. In your gallon size or larger Ziploc bag add: 1 cup of the flour, sugar, yeast, and warm water. Then seal up the bag, and while doing it, let out as much air (out of the bag) as possible. Then you or your child can scrunch and squeeze the ingredients around in the bag, till they are mixed well together.
2. Let the bag set on the counter for 10 minutes, so the yeast can begin to work.
3. Then open the bag again, and add another cup of the flour, the oil, and the salt. Close the bag and repeat scrunching and mixing. Finally, open the bag again and add the final cup of the flour, and mix one last time.
4. Lay out a sheet of wax paper lightly dusted with flour and pour the mixture onto it.
5. For around 5 minutes (or less), knead and work the dough till it's all nice and smooth. Divide the dough into two portions and place each into mini loaf pans that have been sprayed with cooking spray. (Mini loaf pan size is 5-1/2" x 3" x 2-1/2").
6. Set your dough loaves in a non-drafty warm spot and cover them with a clean kitchen towel. Let them raise for 30 minutes to an hour till they've almost doubled in size. If they don't get a whole lot bigger, don't worry, they will raise some in the oven too. Bake for around 25 minutes, in a preheated 375 degree oven, or until bread sounds hollow when you tap it on the top, and the top is a pretty lightly browned color.
7. Let them cool in the pan for just a couple of minutes and then turn them out onto a cooling rack or clean towel.

Recipe from <https://joyfulhomemaking.com/2016/12/kid-friendly-bread-bag-mini-loaves.html>