

# Flowers of Blessing

A Family Fun Idea by Joshua's House



*"I am the living bread that came down from heaven. If anyone eats of this bread, he will live forever. This bread is my flesh, which I will give for the life of the world." - John 6:51*

Here's a fun idea that your whole family will enjoy. Use the recipe listed below taken from "[Fun With Kids in the Kitchen Cookbook](#)" by Judi Rogers to make Golden Grain Bread (see next page). You will also need:

- Kabob Skewers
- Fruits of Various Colors
- 2 Small Clay Flower Pots

As you make the bread with your kids (making bread is something kids of all ages love to do), talk with them about bread in the Bible. You can talk about the unleavened bread at the Passover, the manna that came from heaven, and the Bread of Life, Jesus, who feeds us all.

When the bread is done, cut up the fruits and stick them on the kabob skewers, and they will be the flowers. Keep one pot of "flowers" to share as a special meal together as a family. You can serve each other, eat by candlelight and share Bible verses and stories of how God is working in your lives. You may even want to sing some songs if your family is musical.

"What about the other "flower" pot?" you may ask. This pot is to offer to someone who needs some encouragement, or maybe a family member or friend who could use a smile. Attach a note with the Bible verse listed above and a short message from each family member. Load up in the car (or if it's a neighbor, take a short walk together), and take these healing flowers to that special person. You might even take some time as a family praying together to come up with ideas about who God might want you to bring a blessing to today.

*(Continued on next page.)*

## Recipe for Golden Grain Bread

### Ingredients

1. 1 1/2 Cups Unbleached flour
2. 1/2 Cup Raw Oatmeal
3. 1 teaspoon Salt
4. 1 Packages active dry yeast
5. 2 Tablespoons Molasses or Honey
6. 1 Tablespoons Margarine or Oil
7. 1 3/4 Cups Hot Tap Water
8. 1 3/4 to 2 Cups Whole-Wheat Flour

### Directions:

1. Stir together the flour, oatmeal, salt, and the yeast in a bowl.
2. Add the honey or molasses, oil and the water.
3. Mix for about 2 minutes with a wooden spoon, until nice and smooth
4. Add Whole Wheat Flour
5. Mix it until it becomes very smooth and forms a ball.
6. Put a little white flour on the counter.
7. Take the dough and put it on the flour.
8. Knead it with your hands until it is nice and smooth. If the dough gets sticky, just add a little more white flour.
9. Roll the dough into a ball, put a little flour on the top, and cover it with a piece of plastic wrap and a kitchen towel.
10. Let dough rest for 20 minutes.
11. Spray the flower pots with nonstick spray, or grease with margarine.
12. Punch the dough down with your hands
13. Divide dough into two equal parts.
14. Shape into loaves and put the seam side down into the flower pot.
15. Put the dough in flowerpots and let it rise until it has doubled in size.
16. Turn on the oven (350) while the dough is rising
17. Bake 15 minutes or until light brown.



Don't forget to share with us how God works in your family through this fun idea.