

## Jesus' Resurrection worksheet

### Activity 1: Ingredients:

150g plain flour

1  $\frac{1}{4}$  baking powder

1/8 tsp salt

2 large eggs

150g caster sugar

60g unsalted butter

125g full fat warmed milk

2tsp vanilla extract

1  $\frac{1}{2}$  vegetable or canola oil

Preheat oven 180c/350 f for 20 mins before starting the batter. Place shelf on middle of the oven.

Put cupcake liners in a standard muffin tin.

Method:

Whisk flour, baking powder, and salt together in a large bowl.

. Heat milk and butter together in a saucepan or in the microwave. Don't boil the milk but it should be hot.

. Mix the eggs with a beater really well, then add the sugar until very light and fluffy. The mixture should look almost white.

. Add 1/3 flour mix to the egg mixture and beat well. Add more flour until all has been mixed in extremely well.

. pour in the hot milk, vanilla and oil into the flour mixture slowly, mixing all the time. The batter needs to be smooth and pourable.

. pour the mix into the cupcake cases, but only fill them to  $\frac{3}{4}$  or they will overflow.

. Bake for 22minutes or until a toothpick inserted into the middle comes out clean, or the sponge spring back up when its gently touched.

. when cooled you can ice them if you would like or eat them plain.

Activity 2:

Help Jesus find his way to the cross and then help the people find their way to the empty tomb.

