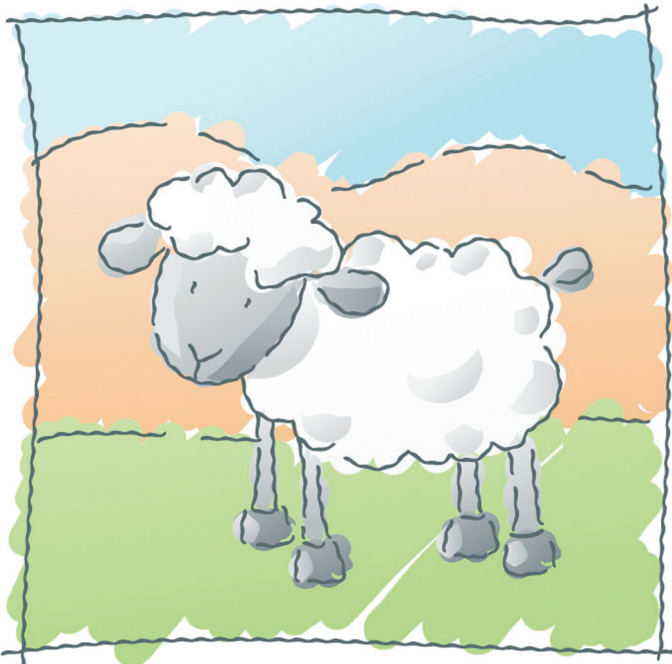


# Called to Wonder

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What is so good about Good Friday?



Good Friday is the Friday before Easter. It is the day we remember the cruel death of Jesus Christ. He loved his Father (and us!) so much that he willingly gave us his life as a sacrificial lamb.

In the Old Testament, Jewish people would kill a lamb and offer it to God so that God would forgive their sins. In the Bible (John 1:29), John the Baptist saw Jesus coming and told the people "look, the lamb of God who takes away the sins of the world."

Jesus sacrificed himself on this day for the greater good of God's people. The humiliation, pain, and death he experienced were a sacrifice on our behalf. Today, we appreciate the price of that sacrifice and we do things to remember the great good that Jesus' sacrifice brought.

Some people go to church on the morning of Good Friday. Some people darken their church so no light comes in. Some people sing really somber, sad songs. Some people make Hot Cross Buns.

## Hot Cross Buns Recipe (you'll need a bread maker—and an adult's help—for this!)

### Ingredients

- 3/4 cup warm water
- 3 tbsp butter
- 1 tbsp instant powdered milk
- 1/4 cup white sugar
- 3/8 tsp salt
- 1 egg
- 1 egg white
- 1 egg yolk
- 3 cups all-purpose flour
- 1 tbsp active dry yeast
- 3/4 cup dried currants
- 1 tsp ground cinnamon
- 2 tbsp water

### Directions

1. Put warm water, butter, skim milk powder, 1/4 cup sugar, salt, egg, egg white, flour, and yeast in bread maker and start on "dough program."
2. When five minutes of kneading are left, add currants and cinnamon. Leave dough in the machine until it doubles in size.
3. Punch it down on floured surface, cover, and let rest for 10 minutes.
4. Shape dough into 12 balls and place in a greased 9 x 12-inch pan. Cover and let rise in a warm place until doubled, about 35-40 minutes.
5. Mix egg yolk and two tablespoons water. Brush on the balls.
6. Bake at 375 degrees F (190 degrees C) for 20 minutes. Remove from pan immediately and cool on wire rack.

### For the Icing:

- 1/2 cup confectioners' sugar
- 1/4 tsp vanilla extract
- 2 tsp milk

Mix together, then draw a cross on top of each bun to remind us of Jesus's sacrifice on the cross.