

Method:

1. Preheat oven to 200C/400F/Gas 6
 2. In a large bowl, mix together the two types of flour, bicarbonate of soda and salt
 3. Add most of the buttermilk and mix until a sticky dough forms don't add it all at once – it can get too sticky! Add it all if it needs it.
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4. Lightly flour a work surface and tip the dough onto it.
 5. Gently roll and fold the dough a couple of times to bring the mixture together.
Do not knead.
 6. Shape the dough into a ball. Flatten the ball gently with your hand. Score the dough with a deep cross dividing it into quarters. Dust the bread with flour.
 7. Place onto a baking tray lined with baking parchment and bake for 30 minutes at 200C/400F/Gas 6. The loaf should be golden-brown.
 8. Leave to cool on a wire rack. This is best eaten on the day of baking.
7. Make a game (John11:1-44)

Watch the video about Jesus raising Lazarus from the dead. This story about Jesus is very exciting! He healed many people wherever He went. But as you can see this time what He did was even more amazing. This is a tricky story to understand – we are going to focus on the joyful part when Lazarus comes out of the cave alive!

*You will need three paper cups, some newspaper, a peg, some white cloth (or kitchen roll), small pieces of card to make the faces.

Make the doll by gluing a happy face on one side of the peg and a sad face on the other side.

Carefully glue the end of a narrow strip of cloth onto the peg, wrap it round and round and then glue the other end so it doesn't come undone.

Mark the cups so that they look as if they are caves (see the picture) and scrunch up three small bits of newspaper so that they fit into the top of the cups. Now you're ready to play the game.



Show someone the cups and the doll. Explain that Lazarus died and His body was put in a cave. Put the doll in one of the cups with his sad face showing and put some newspaper over the top like the stone. Put newspaper in the other cups as well so they look the same. Ask your friend to keep a