

french toast easter bake

SCRIPTURE SCAVENGER HUNT

Complete the recipe using the scriptures provided as clues to fill in the blanks!



- 1 Prepare _____ by _____ into 1/2 inch cubes. Set aside.
Ingredient Clue / John 6:35 Action Clue / Matt 26:26
- 2 Break 8 _____ into a separate bowl. (see page two)
Ingredient Clue / Matt 11:28-30
- 3 Measure and add 3 different _____ .
Ingredient Clue / Mark 16:1

1 tsp _____
1/2 tsp _____
2 TBSP _____
- 4 _____ egg mixture until separated and very well blended.
Action Clue / John 2:13-16 (see footnote 15a for an extra clue!)
- 5 Add 2 Cups of _____ + 1/2 tsp _____ to egg mixture.
Ingredient Clue / Numbers 14:8 (1st Ingredient only) Ingredient Clue / Mark 9:50
- 6 Then, add 1/2 Cup _____ + 1/3 Cup of MAPLE SYRUP and stir well.
Ingredient Clue / 2 COR 2:14-15
- 7 _____ egg mixture over cubed bread.
Action Clue / Mark 14:3
- 8 _____ and turn cubes in mixture to coat evenly.
Action Clue / Matthew 8:23-27
- 9 Pour coated bread and excess egg mixture into greased 9x11 glass baking dish, cover with plastic wrap and let _____ overnight.
Action Clue / Matthew 26:45
- 10 Make crumble topping; store in bag or covered bowl. Refrigerate overnight as well.
(To make Crumble: Cut 2 TBSP cold butter into 1/4 cup flour, 1/4 cup brown sugar, 1 tsp cinnamon & 1/2 tsp salt)
- 11 The next morning... uncover and preheat oven to 350°. Carefully mix/turn bread to re-coat and _____ crumble topping on top.
Action Clue / Matthew 21:8-11
- 12 Bake for 60-70 minutes... As you bring the French Toast Bake out of the oven... what do you notice? Just like the Savior, it has _____!
Action Clue / Luke 24:6

Now... Take a picture of your family making it, baking it or eating it and SHARE it with the #HALLELUJAH!





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SCRIPTURE CLUES & BAKING TIPS

Below are a few extra clues for decoding the scriptures + additional baking tips included (or refer to the recipe cards).



- 1 { (BREAD) JOHN 6:35 "And Jesus said unto them, I am the **bread** of life: he that cometh to me shall never hunger; and he that believeth on me shall never thirst." (BAKING TIP: I recommend using 10 small plain bagels – bagels are soft, yet perfectly dense which allows them to soak up the egg mixture, yet keep its shape and not fall apart or get soggy like other drier breads.)
- (BREAKING/CUTTING) MATTHEW 26:26 "And as they were eating, Jesus took bread, and blessed it, and **brake it**, and gave it to the disciples, and said, Take, eat; this is my body." (BAKING TIP: Cut bagels into 1/2 inch cubes, put in large bowl and set aside.)
- 2 (EGGS) MATTHEW 11:28–30 "Come unto me, all ye that labour and are heavy laden, and I will give you rest. Take my **yoke** upon you, and learn of me; for I am meek and lowly in heart: and ye shall find rest unto your souls. For my yoke is easy, and my burden is light." (BAKING TIP: Use the entire egg, not just the yolk.)
- 3 (SPICES) MARK 16:1 "And when the Sabbath was past, Mary Magdalene, and Mary the mother of James, and Salome, had bought **sweet spices**, that they might come and anoint him." (USE THESE SPICES: 1 tsp Cinnamon, 1/2 tsp Nutmeg, 2 TBSP Vanilla)
- 4 (WHIP) JOHN 2:13–16 "And the Jews passover was at hand, and Jesus went up to Jerusalem, And found in the temple those that sold oxen and sheep and doves, and the changers of money sitting: And when he had made a **scourge of small cords**, he drove them all out of the temple, and the sheep, and the oxen; and poured out the changers' money, and overthrew the tables; And said unto them that sold doves, Take these things hence; make not my Father's house an house of merchandise." For an extra clue on this one, see Footnote 15a.
- 5 { (MILK) NUMBERS 14:8 "If the Lord delight in us, then he will bring us into this land, and give it us, a land which floweth with **milk** and honey." (BAKING TIP: This step requires milk only, not honey.)
- (SALT) MARK 9:50 – "**Salt** is good: but if the salt have lost his saltness, wherewith will ye season it? Have salt in yourselves, and have peace one with another."
- 6 (SUGAR) 2 COR 2:14–15 "Now thanks be unto God, which always causeth us to triumph in Christ, and maketh manifest the savour of his knowledge by us in every place. For we are unto God a **sweet savour** of Christ, in them that are saved, and in them that perish."
- 7 (POUR) MARK 14:3 "And being in Bethany in the house of Simon the leper, as he sat at meat, there came a woman having an alabaster box of ointment of spikenard very precious; and she brake the box, and **poured** it on his head."
- 8 (TOSS) MATTHEW 8:23–27 "And when he was entered into a ship, his disciples followed him. And, behold, there arose a great tempest in the sea, **insomuch that the ship was covered with the waves**: but he was asleep. And his disciples came to him, and awoke him, saying, Lord, save us: we perish. And he saith unto them, Why are ye fearful, O ye of little faith? Then he arose, and rebuked the winds and the sea; and there was a great calm. But the men marvelled, saying, What manner of man is this, that even the winds and the sea obey him!" ★ (PS.. I love the imagery of this one! Tossing/coating the bread with the waves of the egg mixture just like a tempest tossing a ship!)
- 9 (REST) MATTHEW 26:45 "Then cometh he to his disciples, and saith unto them, Sleep on now, and take your **rest**: behold, the hour is at hand, and the Son of man is betrayed into the hands of sinners."
- (No scripture or tips for Step 10)
- 11 (SPREAD) MATTHEW 21:8–11 "And a very great multitude **spread** their garments in the way; others cut down branches from the trees, and strawed them in the way. And the multitudes that went before, and that followed, cried, saying, Hosanna to the Son of David: Blessed is he that cometh in the name of the Lord, Hosanna in the highest. And when he was come into Jerusalem, all the city was moved, saying, Who is this? And the multitude said, This is Jesus the prophet of Nazareth of Galilee."
- 12 (RISEN) LUKE 24:5–6 " ... Why seek ye the living among the dead? He is not here, but is **risen**..." (BAKING TIP: To know if your "BAKE" is done, insert knife in center – just like you would a cake – and if the knife comes out clean, it's done. Cook 60 minutes or less if you prefer a more moist/bread pudding like center, or cook for 70 minutes to yield a less moist, but more cake-like texture inside. If the top browns too quickly, cover with tin foil.)

