



Easter Egg Bible Study

Luke 24:1-9

Big Idea: Jesus is alive!

At Easter we see lots of colorful eggs, candy, and baby animals like bunnies and chicks. Those things are fun, but Easter is really about something very sad that turned very happy. Jesus died on a cross for our sins. He didn't do anything wrong but he was punished for all of the bad things that we do. He was put in a tomb and a big stone was rolled in front of it. On the third day, some friends of Jesus went to the tomb to take care of his body, but when they got there the tomb was empty. Oh no! They thought Jesus was missing. But there was an angel sitting at the front of the tomb who told them not to be worried. He said, "Jesus is not missing, Jesus is alive!" When the friends saw Jesus they were so happy! They went to tell everybody. That is why we celebrate Easter. We celebrate that Jesus rose from the dead and is still alive! Whenever you see an Easter egg, remember the empty tomb, and remember that Jesus is alive!

Ask It

For Preschoolers:

*Is Jesus alive? (YES! Jesus is alive!)

For Kindergarten and Up:

* How did Jesus die?

* Why was the tomb empty?

For Older Kids:

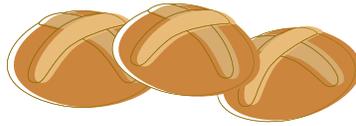
* Why did Jesus die on the cross?

** What happened when Jesus' friends went to the tomb?

* Do you believe that Jesus is alive?

Apply It

* Open an empty Easter egg and tell your family that it represents the empty tomb. Encourage them to remember the empty tomb every time they see an Easter egg.



Resurrection Rolls

Materials

- Pre-made refrigerated biscuit dough (like Pillsbury Grands)
- Marshmallows
- Cinnamon
- Honey
- A cupcake pan and some margarine or baking spray to grease it

Directions

Preheat the oven according to the package directions and make note of how long it will take for the rolls to bake. then grease the cupcake tin. Pop open the can. Next take a biscuit slice and flatten and stretch it out as much as you can without ripping it. Be gentle. Sprinkle a little bit of cinnamon on it and rub it in. Then place a marshmallow inside the dough, and wrap, tuck and pinch the edges so that it is completely and securely covered and the dough isn't peeling away from it. Place your rolls in the cupcake pan "seam" side down. Then bake your rolls according to package instructions. Let them cool a bit and then you can place them onto a plate or tray. Drizzle with honey and serve. When you break them open and see that the marshmallow is no longer there, remember that Jesus is risen!