

## Easter Surprise

Today we are celebrating a very special day. It's Easter!

Today's Bible lesson is "An Easter Surprise." But the Easter Surprise in our lesson isn't about finding something that wasn't expected. It's about NOT finding what was expected. Listen to what happened with "An Easter Surprise."

On the Sunday after Jesus was crucified, Mary Magdalene and another woman named Mary went to visit the tomb where Jesus had been buried. When they arrived, the stone that had covered the tomb had been rolled away, and an angel was sitting on it. The two women were shocked and a bit afraid.

Can you help me with this Easter Surprise story? Every time you hear the name "Jesus," say "He is risen!" Let's practice....Jesus (Kids say, "He is risen!")

"Don't be afraid," the angel said to them. "I know you are looking for Jesus (Kids say, "He is risen!") who was crucified. He is not here, He has risen, just as He said He would. Come, see the place where He lay. Then go quickly and tell His disciples."

The two Marys looked in and saw that the tomb was empty and hurried away. They were surprised! They were afraid! But they were filled with joy. As they ran to tell the disciples, they met Jesus. (Kids say, "He is risen!") They ran to him and grabbed him and worshiped him.

Jesus (Kids say, "He is risen!") said to them, "Don't be afraid! Go tell my brothers to leave for Galilee, and they will see me there."

Now, that is what I call a real Easter Surprise. They went to see Jesus (Kids say, "He is risen!") in the tomb, but He was not there. He was risen! That is why when we see our friends on Easter we greet them by saying, "He is risen!" and our friends reply, "He is risen indeed!"

Dear God, we thank You for this glorious celebration of the resurrection of our Lord Jesus (Kids say, "He is risen!"). We are not surprised that the tomb was empty. He has risen just as He said He would. In His name we pray. Amen.

**To coincide with the lesson today, you may choose to bake Easter Surprise Cookies.**

## INGREDIENTS

### Cookie

- 2/3 cup sugar
- 1 cup Butter, softened
- 1 large Egg
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 1/4 cups all-purpose flour
- 48 jelly beans

### Glaze

- 1 1/2 cups powdered sugar
- 5 to 6 teaspoons milk
- 1 1/3 cups sweetened flaked coconut
- Food coloring, if desired

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Combine all cookie ingredients except flour and jelly beans in bowl. Beat at medium speed, scraping bowl often, until well mixed. Stir in flour until well mixed.
3. Shape rounded teaspoons of dough into 1-inch balls. Place 1 jelly bean in center of each ball making sure candy is covered with dough. Place cookies 2 inches apart onto ungreased cookie sheets. Bake 15-18 minutes or until edges are lightly browned. Cool completely.
4. Combine powdered sugar and enough milk for desired glazing consistency in bowl; stir until smooth. Tint coconut with food color, if desired. Dip tops of cookies in glaze; sprinkle with coconut.