

# LESSON 2: WELCOME TO THE KINGDOM (PART 2)

## Activity: No-Knead Bread

### Ingredients:

- 3 cups of all-purpose flour
- ½ tsp of yeast\*
- 1 ½ cups of warm water
- 1 tsp salt

**Instructions:** Combine all ingredients in a large bowl and stir until a sticky dough forms. Cover dough with towel and allow to rise for 6-8 hours. Toss the dough with enough flour to decrease the stickiness. Shape into a round ball and bake at 450 F in a Dutch oven\*\* lined with parchment paper for 30 minutes. After 30 minutes, remove the lid of the Dutch oven and bake for an additional 10-15 minutes or until golden brown.

\*If using fast-rising yeast, the bread dough only has to rise for 3-4 hours before baking.

\*\*If you don't own a Dutch oven, place in a regular loaf pan or cast iron skillet and cover dough with tented foil for the first 30 minutes. Remove foil and bake for an additional 10 minutes.

**Remember:** While you don't have to knead this bread for success, you do need to add a small amount of yeast for it to rise. Remember how Jesus compared the small amount of yeast added to bread to how the kingdom of God grows!

While it may start out small, it expands and grows as more and more people make Jesus their King.

## *Activity: The Mustard Seed*

*Supplies: whole mustard seed spice, computer*

*Instructions: Go to the grocery store with your parents and purchase whole mustard seeds in the spice aisle. When you get home, pour the tiny seeds into your hands. Next, with the help of your parents, locate pictures of full-grown mustard trees on a computer. Can you believe that small seed produces the grand and fruitful mustard tree? It's pretty miraculous, isn't it?*

*Remember: Jesus used the example of the mustard seed when talking with his followers about the kingdom of God to illustrate this miraculous effect.*