

Lent: Daily Bread

WEEK ONE 02.21.21

Temptations of Jesus



recipe

HONEY CORIANDER CRACKERS

1 C all purpose flour
1/2 tsp kosher salt (1/4 tsp if using iodized salt), plus extra for sprinkling on top
1/2 tsp coriander
1/4 tsp baking powder
2 tsp honey
1/2 C Greek yogurt

1. In a medium-size bowl, mix together the flour, salt, coriander, and baking powder.
2. Add the honey and yogurt to the dry ingredients, and mix together until it forms a shaggy dough.
3. Let the dough rest for 5-10 minutes then roll into a rectangle roughly 8-inches by 6 inches. If the dough is sticky, dust the counter and the rolling pin with a little bit more flour so it does not stick.
4. Let the dough rest 5-10 minutes more. Meanwhile preheat the oven to 425°F.
5. Roll the dough once more until the rectangle is roughly 18 inches by 12 inches or the size of your baking tray. Transfer the dough to the tray, then using a pizza cutter slice into 5 rows and 5 columns so that you have 25 rectangular crackers.
6. Brush the crackers lightly with water then sprinkle a pinch more salt on top.
7. Bake for 12-15 minutes, until the crackers just begin to brown. Let cool then enjoy!



scripture

MATTHEW 4:1-4

4 Then Jesus was led up by the Spirit into the wilderness to be tempted by the devil. 2 He fasted forty days and forty nights, and afterwards he was famished. 3 The tempter came and said to him, "If you are the Son of God, command these stones to become loaves of bread." 4 But he answered, "It is written, 'One does not live by bread alone, but by every word that comes from the mouth of God.'"



conversation

What temptations did you face today?
How did God help you?



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