You’re Invited to Join Us for Easter Services

Join us for Easter services April 16-17, both in-person and online.

**North Richland Hills**
- Saturday 5:00pm
- Sunday 8:30am | 10:00am | 11:30am

**Southlake**
- Saturday 5:00pm
- Sunday 9:00am | 10:45am

**West Fort Worth**
- Saturday 5:00pm
- Sunday 9:00am | 10:30am | 12:00pm

**Online**
- Saturday 5:00pm
- Sunday 8:30am | 10:00am | 11:30am

---

**En Español**

**La Caminata**
- Domingo 7:30am – 10:00am

**Servicio de Celebración**
- Domingo 11:15am
1. Combine crushed graham crackers and butter in small bowl. Spoon a heaping tablespoon of the crumbs into each cup of a mini cheesecake pan. With fingers or round end of a wooden spoon, press crust down evenly.

2. In a large mixing bowl, beat heavy cream until medium peaks form. Set aside.

3. In a medium mixing bowl, beat cream cheese, sugar, salt, and vanilla until smooth. Add cream cheese mixture to heavy cream and beat until incorporated.

4. Gently fold in Robin Eggs.

5. Divide batter evenly better between the cups. (You can use a scoop or pastry bag to pipe in to the cups.)

6. Refrigerate for at least 6 hours to set or overnight for best results.

7. Serve with a dollop of whipping cream and garnish with a Whopper.

*Don’t chop in a food processor. You want larger pieces than you’ll get in a food processor.
PREP TIME: 10 minutes  
COOLING TIME: 20 minutes  
TOTAL TIME: 30 minutes  
YIELD: 12 Servings

Instructions

1. Measure out 3 cups of marshmallows.  
2. Line an 8x11 glass dish or a half-sized cookie sheet with parchment paper.  
3. Pour chocolate chips into a glass or ceramic bowl and microwave for 1 minute 30 seconds. Let sit 2 minutes. Gently stir and microwave for another 15-20 seconds if chocolate isn’t fully melted.  
4. Add marshmallows and stir to coat.  
5. Transfer chocolatey marshmallows to your prepared pan. Using a rubber scraper, make sure marshmallows extend to the edge of the pan. Press down slightly to make it all somewhat even. Shake on any sprinkles you’d like to decorate the bark with.  
6. Put in the freezer for about 20 minutes, until chocolate is set. You want to use the freezer so that it cools the mixture as quickly as possible- you don’t want those marshmallows to melt!  
7. Remove from the freezer and let sit on the counter to return to room temperature. Cut into pieces. If you use a cookie cutter, I suggest using a metal one and spraying the edges with cooking spray prior to cutting.

Ingredients

- 12 oz white chocolate chips  
- 3 cups mini rainbow marshmallows  
- 1/2 TBSP shortening or coconut oil makes the melting process easier!  
- Easter sprinkles or other fun sprinkles for decor on top!

This recipe was re-printed with permission from Jessica at butterwithasideofbread.com.

To view this recipe online or to find more of Jessica’s amazing recipes click here: www.butterwithasideofbread.com/easter-marshmallow-bark/
Activities

Find 2 same pictures
Help the bunny find his basket
When they looked up, they saw that the stone, which was very large, had been rolled away. As they entered the tomb, they saw a young man dressed in a white robe sitting on the right side, and they were alarmed.

“Don't be alarmed,” he said. “You are looking for Jesus who was crucified. He has risen! He is not here.”

Mark 16:4-6
On the first day of the week, very early in the ________, the woman took the spices they had prepared and went to the tomb. They found the ________ rolled away from the tomb, but when they entered, they did not find the ________ of the Lord Jesus. While they were wondering about this, suddenly two men in clothes that gleamed like lightning stood beside them. In their fright the women bowed down with their faces to the ground, but the men said to them, “Why do you look for the ________ among the dead? He is not here; he has ________! Remember how he told you, while he was still with you in Galilee: ‘The Son of Man must be delivered over the hands of sinners, be crucified and on the ________ day be raised again.’” Then they remembered his words.

When they came back from the tomb, they told all these things to the Eleven and to all the others. It was Mary Magdalene, Joanna, Mary the mother of James, and the others with them who told this to the apostles. But they did not ________ the women, because their words seemed to them like nonsense. Peter, however, got up and ________ to the tomb. Bending over, he saw the strips of linen lying by themselves, and he went away, wondering to himself what had happened.
ARTS & CRAFTS

PAPER PLATE EASTER BUNNIES

Supplies For Paper Plate Bunnies Craft

- Paper Plate
- Construction Paper
- Pom Pom Balls
- Googly Eyes
- Pipe Cleaners
- Black Marker
- Glue and Tape

Directions For Egg Carton Chicks

1) Cut one piece of construction paper into two ears.
2) Glue the ears onto a different color of construction paper.
3) Cut around the ears so that once they are cut an outline of the ears is showing in a different color.
4) Tape or glue ears onto the front of the plate so that the front of the ears will show when the plate is turned over.
5) Glue googly eyes to the back of the plate.
6) Glue or tape the pipe cleaners whiskers to the middle of the plate (tape works better unless you are using hot glue).
7) Glue the pom pom ball nose to the middle of the pipe cleaners.
8) Use the black marker to draw a mouth on the bunny.
Arts & Crafts

Supplies For Egg Carton Chicks Craft

- egg cartons
- acrylic paint & brush
- glue, scissors, marker
- construction paper

Directions For Egg Carton Chicks

1. Cut apart two egg holders from the carton and trim off the excess on the edges.
2. Glue the two pieces together.
3. Paint and allow to dry.
4. Add a beak and some eyes.

To view this recipe online or to find more of Kelly’s amazing crafts click here:
www.typicallysimple.com/spring-chicks-egg-carton-craft/