

Activities for Easter Messy Church At Home



Pace Eggs:

This is a very old tradition of dying & boiling eggs to be eaten over the Easter weekend

What to do:

Wrap red or brown onion skins around the number of eggs you want in a random way, leaving gaps if you like.

White eggs work best but brown are fine.

Encase in foil and press gently
Boil for 10 mins & cool in the water

Remove foil & skins

Store in fridge and eat within 2 days.



Easter tomb biscuit

This represents the empty tomb that Mary found on Easter Day

What you need:

Round biscuits, sprinkles,
Icing sugar, green food colour (opt)
mini eggs

What to do:

Put 4 tablespoons of icing sugar in a small bowl, add water 1 teaspoon at a time until thick but spreadable
Cut off one side of biscuit to make a stone and spread icing on the other. Arrange egg to one side & Sprinkles on the rest. Leave to set.