



May the grace of Christ our Savior and the Father's boundless love, with the Holy Spirit's favor rest upon us from above. AMEN

*Have you ever wondered why pretzels have the shape they do? Can you see the shape of a person's arms folded in prayer? For prayer reminders, find directions on the back.*

Creative  
Communications  
Sample

Talk to the Lord—  
confessing,  
praising,  
thanking,  
asking,  
trusting.

In your prayers today thank God for making  
you his child in baptism.

*The earnest prayer of the righteous has great power and wonderful results.*

James 5:16

## DIRECTIONS

Cut out the pretzel on the front and hang it as a reminder that God wants you to talk to him often. Tell him what went wrong today and ask him to forgive you. Praise him for the crunchy snow to slide on and the warm earthworm to hold in your hand. Thank him for the strawberries on your breakfast cereal or the new socks you wore today. And ask Jesus to comfort your friend who is sad and to give rice to hungry children and know that he has a perfect love for all of us.

### PRETZEL RECIPE

1-½ cups warm water  
1 pkg. active dry yeast

½ teaspoon sugar  
½ teaspoon salt

4-½ to 5 cups flour  
1 beaten egg for glazing  
coarse (kosher) salt

Pour warm water into a bowl. Sprinkle the yeast, salt and sugar on the water and stir gently to dissolve. Mix in flour and form a ball. Knead dough, then let it rest for one hour. Roll pieces of dough into strips about ½" thick and 6" long. Form strips into pretzel shapes and place on lightly greased cookie sheet. Brush lightly with egg glaze and sprinkle with salt. Bake at 425° for 12-15 minutes. Yield: 2-½ dozen pretzels.

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