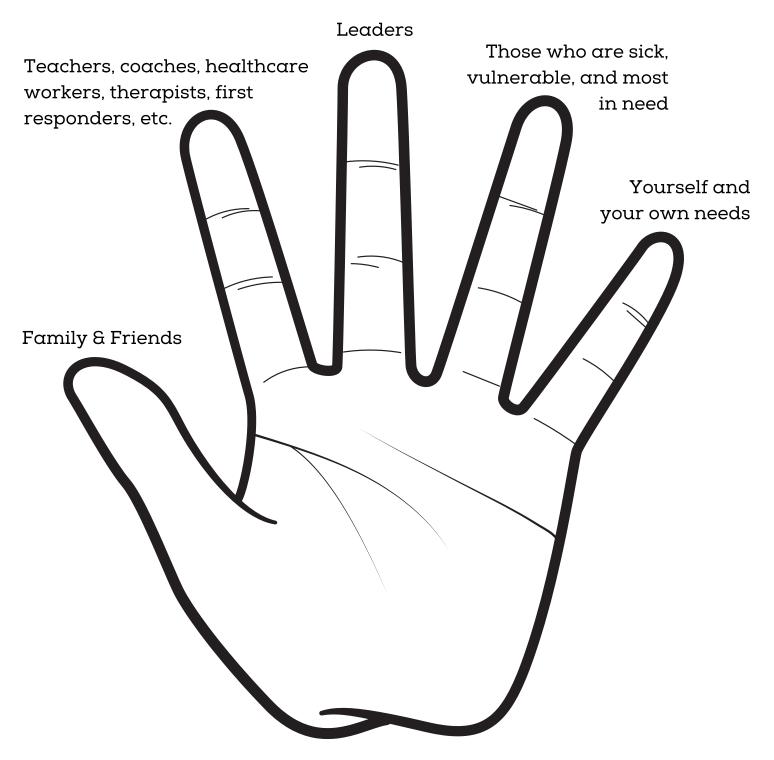
5 Finger Prayer



Hold out your hand, and follow the prompts to pray using each finger.

Finger Labyrinth



Use your finger to trace the path slowly. Pray quietly or out loud as you go. You can pray for others or yourself. You can pray with words or without words.

Breath Prayers

Psalm 23

Inhale: I will not be afraid Exhale: for You are with me

2 Corinthians 12:9

Inhale: Your grace Exhale: is enough for me

Psalm 46:10

Inhale: Be still Exhale: and know that you are God

Psalm 56:3 Inhale: When I am afraid Exhale: I will trust you

Romans 8:38-39

Inhale: Nothing can separate me Exhale: from God's love

Psalm 46:1

Inhale: You are our refuge Exhale: and our strength

Inhale: Come Exhale: Lord Jesus

Philippians 4:7

Inhale: Peace of Christ Exhale: guard my heart and mind

Nature Prayer Walk



Bird: Pray for someone important to you



Flower: Pray for those who care for others



Evergreen Tree: Pray for leaders

Grass/Snow/Sand: Pray for teachers



Leaves: For your family



Bug: Pray for whatever - you choose!

What else can you find in nature?

Pretzel Prayer

"A young monk baked the first pretzel - making a Lenten bread of water, flour, and salt, forming the dough into the prayer position of the day and baking it as a soft bread. These little breads were shaped in the form of arms crossed in prayer and were called bracellae (Latin, 'little arms'). Among the Germans the word became 'bretzel.' These pretzels were a common Lenten food throughout the Middle Ages in Europe, and became an all year round snack, in its original shape only in the last (19th) century."

(from bustedhalo.com/life-culture/pretzels-and-lent)

Make Pretzels!

Make your own pretzels or purchase them pre-made

Ingredients:

1 package of yeast 1 ½ cups of warm water 1 Tablespoon sugar 1 teaspoon salt about 4 cups of flour 1 egg (optional) Extra salt for the tops - large salt works best

Steps:

Mix the yeast, water, sugar and salt in a large bowl. Stir in the flour and knead the dough until it is smooth. Shape into the form of arms crossed in prayer and place on a baking sheet.

Brush the dough with a beaten egg to give it a shiny finish (optional).

Sprinkle the top with salt and bake in a 425 degree preheated oven for 15 minutes.

(recipe from catholicicing.com/pretzels-for-lent/)

As you enjoy your pretzels, fold your arms in the shape of a pretzel and say a prayer, thanking God for everyday things in our lives that remind us of God!

Whole-wheat recipe: sallysbakingaddiction.com/30-minute-whole-wheat-pretzels Gluten-free recipe: www.kingarthurbaking.com/recipes/gluten-free-soft-pretzels-recipe