

# Review of the Beatitudes



Well, our hive is full. We have come to the end of our lessons on the Beatitudes. These 8 lessons for life are all about living to God's standards instead of the world's standards. You can be happy (content) when you try to please God, instead of yourself or others.

**Psalm 119: 103** says, "How sweet are your words [God] to my taste, sweeter than honey to my mouth!" Does knowing the Beatitudes and better understanding them taste sweet to you?

**Try:** Together rewrite each of the Beatitudes in your own words. Imagine how Jesus would give this sermon today so many people would hear it. Do you think they would understand what he was speaking about?

**Play:** Celebrate all you've learned with a sweet, Great 8 Party! Make a recipe featuring honey or decorate cookies to look like bees. Play some praise music. And play a Beatitudes game. You'll see some ideas on the next page.

**Pray:**

Thank God for the Beatitudes and all of the Scriptures. Ask for His help to live to please Him every day. Praise Him for His love.

## Recipes

### Honey-Roasted Chex® Mix

#### Ingredients:

- 3 cups Corn Chex™
- 2 cups Honey Nut Cheerios™ (or an allergy-friendly honey cereal)
- 1 ½ c. Bugles® corn snacks
- ½ cup honey-roasted peanuts or 1 cup pretzels
- 2 Tbsp. light corn syrup
- 2 Tbsp. honey
- 1 Tbsp. butter
- ½ tsp. vanilla

#### Steps:

1. Heat oven to 325°F. In very, large, heat-safe bowl, mix cereals, snacks and peanuts.
2. In 1-quart saucepan, heat corn syrup, honey and butter to boiling over medium heat, stirring occasionally. Or heat in microwave for 1 minute on high. Carefully, remove from heat; stir in vanilla. Pour over cereal mixture, stirring until evenly coated.
3. Spread in ungreased 13x9 inch pan. Bake 24 minutes, stirring after 12 minutes. Spread on waxed paper or foil to cool, about 15 minutes. Break into bite-size pieces. Store in airtight container.

### Pumpkin Honey Bun Cake

#### Ingredients:

- 1 box Betty Crocker™ yellow cake mix
- ½ cup vegetable oil
- 4 eggs
- ½ cup sour cream
- ¾ cup canned pumpkin (not pumpkin pie mix)
- 2 ½ tsp. pumpkin pie spice
- ¾ cup packed brown sugar
- ½ cup chopped pecans (optional)
- 1 cup powdered sugar
- 2 Tbsp. milk
- 1 tsp. vanilla

#### Steps:

1. Heat oven to 350°F (325°F for dark or nonstick pan). Spray 13x9-inch pan with cooking spray.
2. In large bowl, beat cake mix, oil, eggs, sour cream, pumpkin and 1 ½ tsp. of the pumpkin pie spice with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Spread half of the batter in pan (about 2 ¼ cups).
3. In small bowl, stir together brown sugar, pecans and remaining 1 tsp. pumpkin pie spice; sprinkle evenly over batter in pan. Carefully pour and spread remaining batter evenly over pecan mixture.
4. Bake 38 to 42 minutes or until deep golden brown and toothpick inserted in center comes out clean. Remove from oven to cooling rack. In another small bowl, stir powdered sugar, milk and vanilla until thin enough to spread. Prick entire surface of warm cake with fork. Carefully spread powdered sugar mixture over warm cake. Cool completely, about 1 hour. Store covered.

## Beatitudes Games

Match-Up – Make a classic matching game. Each pair make a full Beatitudes. (Ex. “Blessed are the Poor in Spirit” & “For Theirs Is the Kingdom of Heaven”)

Treasure Hunt – Remind kids that God’s word is a treasure with this game. Write the Beatitudes on 8 pieces of paper with a clue. Hide them around the house or outside. Each token has a Beatitude and a clue to find the next one. Give them their first clue and work together to find all 8.