

1ST WEEK OF ADVENT
Exploring our Faith with Children
Celebrating our November & December Saints

One day Jesus said:

**“Long ago, there was a great flood,
and it swept all the people away,
except for Noah.**

**No one had prepared for the flood,
for they had not listened to Noah’s warnings.**

**In the same way, you will not know
when the Son of God will return,
for only my heavenly father knows this.
Lead good lives, so that when the time comes
you are ready.”**

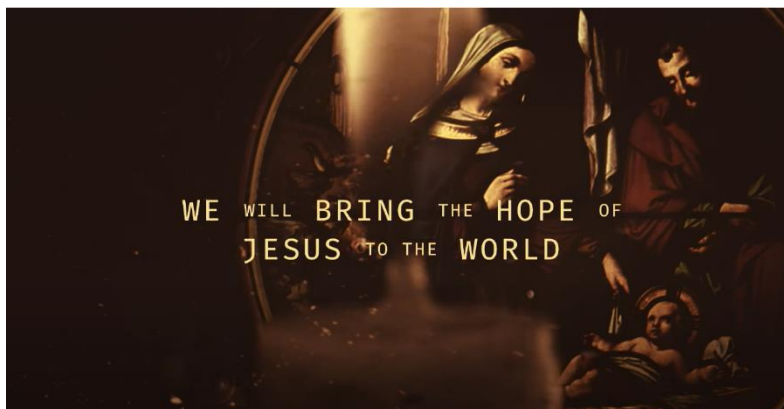




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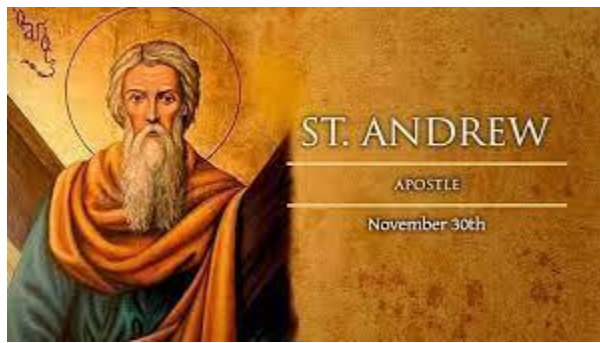
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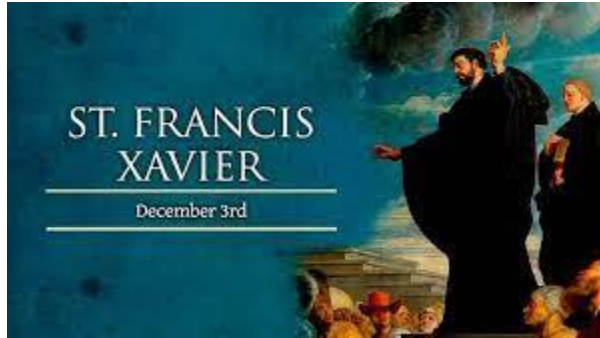
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Easy Chorizo Baked Potatoes

Ingredients

Large potatoes - 4

Oil - 2 Tbsp

Salt - 1/2 tsp

Medium onion, finely chopped - 1

Garlic, crushed - 1 clove

Chorizo sausages, chopped into small pieces - 2

Spinach, shredded - 1 cup

Lemon zest - 1 Tbsp

Feta, crumbled - 100 g

Salt and pepper, to taste

Chives - 1 Tbsp



Method

- Preheat an oven to 200°C (180°C fan forced).
- Rub the potatoes with 1 tablespoon of oil, sprinkle with salt and bake for 1 hour or until soft when poked with a skewer. Remove and cool for 10 minutes.
- Slice the top off the potato, gently scoop out the inside without piercing the skin, and place it into a bowl. Set the tops aside. Roughly mash the scooped-out potato with a fork.
- Heat the remaining oil in a frying pan. Add the onion and garlic, cooking for 5 minutes to soften. Add the chorizo, frying for 8-10 minutes or until golden brown. Add the spinach to wilt, and the lemon zest. Mix with mashed potatoes & crumble in the feta and season.
- Refill the potatoes, piling it up if need be. Sprinkle with half of the chives.
- Place the potatoes back in the oven for 15-20 minutes until golden brown on top. Add the potato lids on the side to crisp up and eat like chips.
- Serve with remaining chives sprinkled on top.

Quick Orange Cake

Ingredients

Oranges - 2
Eggs - 3
Sugar - 1 cup
Vanilla paste - 1 tsp
Self-raising flour - 1 3/4 cups
Yoghurt - 1/2 cup
Butter, melted - 100 g
Extra yoghurt to serve
Syrup
Sugar - 1/4 cup
Zest and juice from orange above

Method

- Preheat an oven to 170°C (150°C fan forced). Grease and line a 20cm cake tin with paper.
- Cut one and a half oranges into small pieces. Remove any pips. Blitz in a blender to a smooth pulp. Zest and squeeze the remaining half orange for the juice to use in the syrup later.
- With an electric beater, place the eggs, sugar and vanilla paste, beating until light and fluffy. Add the flour, yoghurt and butter, mixing again until smooth. Fold in the orange pulp. Pour into the tin and smooth the top.
- Bake for 60 minutes or until a skewer comes out clean.
- While the cake cooks, make the syrup. In a small pot combine the zest, juice and sugar, bringing to a simmer for 4 minutes. Cool slightly before pouring onto the warm cake.



Name: _____

Advent 1 - Hope

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Christmas
Jesus
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angel
Gabriel
Joseph
prophets

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Hope
Mary
rescuer

SPOT THE DIFFERENCE





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