# Love one another

# Maundy Thursday

**When he had finished washing their feet, he put on his clothes and returned to his place. “Do you understand what I have done for you?” John 13: 12**



Maundy Thursday is the day Christians remember Jesus’ last supper with his disciples during the feast of the Passover. He breaks bread and drinks wine and commands his disciples to do this in memory of him. He then washes his disciples feet as a sign of his humility and love for his friends. It was also a sign that he had come to serve not to be served.

**Equipment:**

* Heart shape
* Pens/felt tips
* Cooking utensils and ingrediency (see below)

**Instructions:**

* Give each person a heart shape and a pen. If you don’t have a printer, draw a heart shape on a piece of paper.

**Reflection: Begin by watching this clip of the Easter story**

[The Story of Easter (The Last Supper) - YouTube](https://www.youtube.com/watch?v=SigoALSS1R8)

Jesus washed his disciple’s feet as a sign of his love for each one of them and to show us how important it is to serve one another in love. If we read a little further on in the Gospel of John, Jesus leaves his disciples with a new commandment: ‘Love one another just as I have loved you.’

* What act of kindness could you do today to show a member of your family that you love them?
* Enjoy cooking together. One suggestion is to make fairy cakes. Share them with your family as a sign of your friendship and love for one another.
* What kind message or picture could you draw on your heart shape for a member of your family to let them know that you love them?

**Time to be still and quiet:**

In the quietness of your own home, take one of the heart shapes and either draw or write a message for someone in your family that tells them how much you love them.

**Before you go and give your heart shape to the person, I invite you to say this prayer: Dear God, help us to show our love to our family and friends by using kind words and kind actions. Amen**

A recipe for fairy cakes



**Ingredients:**

* 100g caster sugar
* 100g very soft butter
* 100g self-raising flour
* 2 eggs
* 1 tsp vanilla extract for the icing
* 200g very soft butter
* 200g icing sugar
* Food colouring, sprinkles, marshmallows etc

**Method:**

* Ask a grown-up helper to turn the oven on to 180C/160C fan/gas 4. Put a paper case in each bun hole.
* Put the sugar and butter (it must be soft or you won’t be able to mix it properly) in a bowl and mix it together. Sift in the flour.
* Break the eggs into a separate bowl (spoon out any bits of shell that fall in) and add them to the bowl with the vanilla. Mix everything together.
* Divide between the cases using a spoon, scraping it off with a knife. Ask a grown-up helper to put the tray in the oven for 20 minutes.
* Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.
* Let the cakes cool completely in the tray. Pipe icing onto each cake and decorate with marshmallows or sprinkles, or whatever you like.

 

