

CAMP AT HOME EXPERIENCE

Parable of the Yeast

He told them still another parable: "The kingdom of heaven is like yeast that a woman took and mixed into about sixty pounds of flour until it worked all through the dough."

Matthew 13:33

Option #1

Find a place in your kitchen to display your yeast packet, and let it be a visual reminder of this final story campers learned about. Throughout the school year, remind them (and yourself) about the hidden nature of the Kingdom of God (aka "God's Dream"), that although it may not be visible, it doesn't mean it isn't at work inside each of us.

Option #2

Together with your camper, use the yeast in your packet to make a loaf of bread. You can use a recipe of your own or the one provided on the back of this sheet. While you bake together, you'll need to take a pause to let the yeast do its work and make the dough rise. After your pause, help your camper notice how the mixed-in yeast worked to grow the size of the dough. Maybe take a before and after picture to document the growth.

With either option...

Use these conversation questions with your camper. Share back and forth about your week and also be reminded about God's Dream working in and through us, even if it is sometimes hard to see.

Questions that Parents ask Campers:

- What was the funniest moment at camp?
- Which HYPE event was your favorite and why?
- What did you learn about your cabin leader?
- Did you make a new friend? What did you like about them?
- So what was the theme, "Seeking God's Dream" all about?
- What are you going to remember about that theme?
- The last of Jesus' stories was about yeast and dough. How does this story relate to you?
- What are some other examples of God's dream at work, even if it is sometimes hard to see in the moment?

Questions that Campers ask Parents:

- How often did you think about me while I was at camp? Did you miss me?
- What was the funniest moment that happened while I was away?
- When you were my age, what did you think Jesus' phrase, "The Kingdom of God" meant?
- What would you say is God's Dream for you right now?
- What growth have you seen in me, even if it is maybe hard for me to see?
- What would you say is God's dream for me right now?

Thank you for spending part of your summer with us!

We hope you continue to seek God's Dream at home, at school and wherever you go!

EASY, NO KNEAD BREAD

overnight version

prep time: 18 hours cook time: 30 mins
total time: 18 hours 30 mins yield: 1 loaf

Ingredients

- 3 1/4 cups (425 grams) all-purpose flour
- 2 teaspoons fine sea salt
- 1/2 teaspoon active dry yeast
- 1 1/2 cups warm water (about 110°F)

Instructions

- 1 Mix the dough.** Stir together the flour, salt and yeast in a large mixing bowl until combined. Add in the warm water and stir with a wooden spoon or spatula until the dough is evenly mixed and no large flour streaks remain. (The dough will look quite loose and shaggy, which is ok.)
- 2 Let the dough rise.** Cover the bowl with plastic wrap or beeswrap, and let the dough rest at room temperature for 12 to 18 hours.
- 3 Shape the dough.** Transfer the dough to a well-floured surface. Fold the dough on top of itself – pulling the outer edges up and into the center a few times until the dough feels a bit tighter and holds its shape – to form a round dough ball. (If the dough is sticky or feels too loose at any point, just keep sprinkling on extra flour as needed.) Lightly flour the top of the dough ball, and then carefully flip it upside-down onto a piece of parchment paper, so that the smooth side is on top. Use your hands to shape the ball into an even circle. Lightly flour the top of the dough ball, then loosely cover it with plastic wrap or beeswrap to rest while the oven heats.
- 4 Heat the oven and Dutch oven.** Place the Dutch oven inside of your oven, then set oven to 450°F. Wait for 20-30 minutes for the oven to heat, while the dough continues to rest. (If the dough rises and spreads out more than you would like during this time, just use your hands to shape it into a tighter ball once more just before baking.)
- 5 Bake.** Very carefully, use oven mitts to remove the Dutch oven from the oven. (It will be extremely hot!) Lift the edges of the parchment to carefully transfer the dough ball (along with the parchment) to the Dutch oven. Cover with the Dutch oven lid and bake for 30 minutes. Then carefully remove the lid and bake for 10-20 more minutes, until the crust of the bread reaches your desired level of doneness (as light or as deeply golden brown and crispy as you prefer).
- 6 Serve.** Remove from the oven, uncover, and then carefully lift up the edges of the parchment to transfer the bread to a wire cooling rack. Cool for at least 30 minutes, then slice, serve and enjoy!



Recipe and photo by Ali at Gimme Some Oven. View the full recipe with tips, variations and more photos at gimmesomeoven.com/no-knead-bread.