

A RECIPE from ByziMom.com!

# St. Lazarus Sweet Buns



## Ingredients

- 1 package of dry yeast
- 2 cups warm water (about 100 degrees)
- 2 Tbsp sugar
- 1 Tbsp salt
- 1/2 cup coconut (or other) oil, melted
- 5-7 cups of flour

## Preparation

Add the warm water to the yeast and sugar in a large mixing bowl and allow it to sit 10 minutes or so until the yeast begins to bubble (proof). Add the salt and oil, and then the flour, mixing in the last cup or so only if necessary, to make a workable dough. Knead 10 minutes until smooth and elastic. Cover with plastic wrap and allow the dough to sit in a warm place until doubled in bulk, (about an hour). Once our dough has risen and doubled, we can roll it out and use a gingerbread-man cookie cutter to make little Lazarus. Give him two raisin eyes, then place him on a greased baking sheet and cover him with a clean white cloth...poor fellow. It is time to mourn the death of our friend, Lazarus. While he's laid out (in a warm place) you can read the bible story, so we know exactly what has happened to Jesus' best friend. ( [John 11:1-45](#) )

*How would you feel if you were standing in the cemetery and had just seen someone call out a man who was buried there for four days? What would you do? Well, first I would probably run until I couldn't run anymore! But then, I would think about what I just saw. No wonder they wanted to make him a king! What power! What influence! They all shouted and waved and welcomed Jesus into Jerusalem as a triumphant king! All but the Pharisees...THEY wanted the influence! THEY had the power! And to them, Jesus only got in their way.*

After the story, you can place our poor friend Lazarus in the tomb...I mean, the oven...and bake at about 375 degrees, for about 12-15 minutes or so, just until he's risen (and slightly golden brown!). When the timer goes off and he's done, the children may imitate Our Lord and shout, "Lazarus, Come forth!", before you open the oven door...they always love to do that. Once the Lazarus Buns are completely cooled, you can mix up his winding sheet glaze.

## Winding Sheet Glaze

In a medium mixing bowl, combine: 1 cup powdered sugar a dash of vanilla or almond flavoring water Add one Tbsp of water at a time, to make a glaze of a "white glue" consistency. Spoon it into a plastic bag. Cut the tip off the bag and then pipe on his winding sheet, making sure not to cover his eyes!