

KLAG TIME ACTIVITIES:

Why does the writer of the psalm compare the Word of God to honey (v103)?

- He does it because the word of God is something he is hungry for and wants more of, just like someone wants more sweet things like honey.
- He wants to read it every day.

Why should we read the Bible all the time (v105)?

- Because it is a light for our path and lamp to our feet – it shows us how to live... what to do and what not to do. It makes us wise.
- It keeps us following God’s way.

When are the times during your day that you could make time to read your Bible and who might help you to do this?

- Parents: If you would like to some helpful resources to read the Bible you might like to go to [Bible reading aids for children](#)

For something different... here is a song you can sing!

Your Word Is.... (Johnny Burns)

(lyrics)

Your word is - **Your word is**
A lamp to my feet - **Lamp to my feet**
A light to my path - **Light to my path**
Psalm 119 verse 105

Your word is - **Your word is**
A lamp to my feet - **Lamp to my feet**
A light to my path - **Light to my path**
Psalm 119 verse 105

Yeah.....

Yeah.....

Your word is - **Your word is**
A lamp to my feet - **Lamp to my feet**
A light to my path - **Light to my path**
Psalm 119 verse 105

Your word is - **Your word is**
A lamp to my feet - **Lamp to my feet**
A light to my path - **Light to my path**
Psalm 119 verse 105

YEAH...YEAH....YEAH.....

Want to try some cooking? Here's some suggestions...

HONEY POP CORN BALLS

- **REP TIME: 15 MINUTES**
- **COOK TIME: 5 MINUTES**
- **TOTAL TIME: 15 MINUTES**
- **YIELD: 14 -18 POPCORN BALLS**

- **INGREDIENTS:** 6 cups popcorn (I used Kettle Brand Sea Salt Popcorn)
- 4 tablespoons (1/4 cup) honey

INSTRUCTIONS

1. Place popcorn in a large mixing bowl. Set aside.
2. Heat honey in a small saucepan over medium-high heat until it reaches a simmer, stirring occasionally. Let the honey simmer for 1 minute without stirring. Then immediately remove from heat and drizzle the honey over the popcorn. Toss to combine until the popcorn is evenly coated with the honey.
3. Transfer the popcorn to the freezer. Let it chill for 5-15 minutes until the honey is chilled and cool to the touch. Remove from the freezer.
4. Shape the popcorn into small balls using a large ice cream scoop or a (1/4 cup) measuring cup, or by simply shaping the popcorn into balls with your hands. (It may help to grease your hands with cooking spray.) Place the popcorn balls on a parchment-lined baking sheet. If desired, stick a bamboo skewer or a popsicle stick into the center of the popcorn ball. Let cool to room temperature.
5. Serve immediately or store in a sealed container for up to 1 week

HEALTHY LCM BAR

Ingredients

- 4 cups (120g) rice bubbles (or any puffed rice)
- 1/2 cup (170g) honey
- 1/3 cup (70g) coconut oil, melted
- sprinkles or 100s and 1000s

Instructions

1. Grease and line a 20cm X 20cm square cake tin with baking paper.
2. Place the rice bubbles, honey, coconut oil and sprinkles into a bowl and mix together really well (the rice bubbles should all be coated with the honey and coconut oil).
3. Spoon the mixture into the prepared tin and press down firmly (see notes). Add extra sprinkles.
4. Place into the fridge for 2-3 hours or overnight. Cut into slices straight from the fridge (with the slice still in the tin). Store in the fridge for up to 5 days (or freeze for up to 1 month). Serve straight from the fridge (see notes).

Notes

Use a cake tin of the same size to help press the mixture down firmly. It's important that the mixture is pressed down very firmly so that it doesn't crumble when sliced. Remove the slice from the fridge and cut immediately (if you allow it to come to room temperature, it will crumble on slicing).

Cut the LCM bars with a very sharp knife while the slice is still in the tin.

Place the slice pieces back into the fridge as soon as you've cut them (to keep them intact).

This slice must be eaten straight from the fridge (it will crumble/melt at room temperature (I wouldn't recommend it for lunch boxes... but perfect for an after school treat!).

Honey Joys Recipe

Cook Time 15 minutes

Servings 24 cupcakes

Ingredients

- 6 tablespoons /90g butter
- 1/4 cup sugar
- 2 tablespoons honey generous tablespoons
- 4 cups cornflakes

Instructions

1. Preheat oven to 150°C/300°F
2. Prepare 24 muffin tins lined with small paper muffin liners.
3. In a large saucepan, melt butter, sugar and honey together until frothy.
4. Add cornflakes to the hot butter mixture and mix until coated.
5. Quickly spoon into prepared muffin tins and bake for 10 minutes.

Sound sweet and tasty??

Hope you enjoy them!

Don't forget you can still send in photos if you want!

***KLAG IS BACK IN TERM 4!!!
CAN'T WAIT TO SEE YOU!!!!***

(Kylie)