

The Christian Corner : MAY 2021

Hope for the Heart : For Those Who Are Weary *Isaiah 40:25-31; Ps.19:1-4; Mt.11:28-30

Our sojourn on planet earth often becomes a weary journey. On whom do we rely on for the daily strength we need? There is no adequate comparison to the One who creates, controls & calls myriads of stars by name! We may feel forgotten but He is intimately aware of all of our troubles. He is acquainted with our deepest needs (Psalm 139) His presence knows no time frame- it is everlasting. He never grows weary; possessing wisdom beyond our imagination! He is the ultimate source of power & strength when we come to the end of ours. How do we tap into this wonderful eternal energy? That is why God sent His Son to become flesh; to walk among us, dying for our sins; conquering death through the Resurrection. Jesus was the agent of creation before time began. He 'emptied himself' of using his divine attributes apart from his Father's will. His obedience led him to great sacrifice & victory. Christ invites us to come to him to ease our burden-to partner with his enablement to follow beside him. The things he asks us to do are a custom fit, so we can 'learn the unforced rhythms of grace.' We can soar-seeing life from his perspective; we can run the race-releasing our burdens; we can walk-without fainting in the way. It is through our faith in Christ that we can live a new life of trust & obedience. "Let us not grow weary of doing good, for in due season, we will reap, if we do not give up." *Galatians 6:9 *This is indeed, good news for all who are weary!

Help for the Home : Croissant Bread Pudding Ham Cups & Blueberry Banana Nut Smoothie

CROISSANT BREAD PUDDING HAM CUPS:

*6 thin slices Deli ham, patted dry *3 large eggs *3/4 cup half n half *2 Tbsp.sugar
*1-1/2 t.vanilla *pinch salt *1-3 day old croissants, torn into 2 inch pieces (3 cups) * fine sugar for sprinkling *Berries for serving. *Heat oven to 400. Coat 6 cup muffin tins with cooking spray. Tuck one slice ham into each cup, making a cup shape. In bowl, whisk eggs, half n half, sugar, vanilla, salt. Throw croissant pieces into egg mixture, toss to coat; let sit, 15 minutes. Fill ham cups with croissant mixture & sprinkle each w/fine sugar.
*Bake until tops are golden & crusty, 15-18 minutes. Cool slightly.

BLUEBERRY-BANANA-NUT SMOOTHIE

*In blender, puree 1 cup unsweetened Almond milk, 1 frozen banana, 1/2cup fresh or frozen blueberries & 2 Tbsp. Almond butter until smooth.

*** Written & Compiled by Debi Sobotka ***