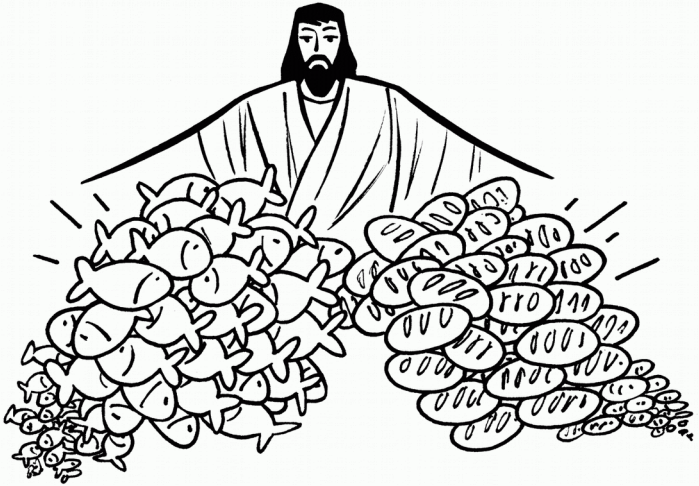


The Gleaner Jr. ★

JESUS FEEDS THE 5,000

Word of Jesus' miracles and life-changing teaching was spreading—he was becoming something of a celebrity. One day, on a hillside near the Sea of Galilee, a massive crowd of over 5,000 people gathered to hear him. In the midst of the crushing mass, a bad situation became obvious to Jesus' disciples: These people would soon be hungry and clearly there was no possible way to feed them all. Andrew found a young boy in the crowd who had food—but just five loaves and two fish. Miraculously, Jesus multiplied the small meal into a feast for thousands, with baskets of leftover food. Jesus knew what the people needed and, from the start, he “knew what he was going to do.” Through this amazing miracle, he demonstrated that he could—and would—provide. And even more, Jesus showed that when he gets his hands on our stuff, blessings explode in abundance. Jesus could have spoken a simple word, and food would have appeared. He could have simply thought about it, and the hunger of all the people would've been instantly satisfied. Maybe some people think he should've done it that way—it certainly would've been faster. But Jesus didn't. Instead, he let the people experience hunger. The day after he miraculously fed the 5,000, the same crowd gathered again. “I am the bread of life,” he said, “Whoever comes to me will never be hungry again” (John 6:35).



Rainy Day Cupcakes!

Ingredients

1 h 45 m [12 servings](#) [178 cal](#)

- 1 1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 pinch salt
- 5 tablespoons butter, cut into pieces

- 2/3 cup milk
- 1 cup white sugar
- 2 eggs 1 egg yolk 1 teaspoon vanilla extract

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1. Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with 12 paper cupcake liners. Combine flour, baking soda, and salt in a bowl; set aside.
2. Heat the butter and milk in a small saucepan over low heat until the butter has melted. Beat the sugar, eggs, egg yolk, and vanilla with an electric mixer in a large bowl until it has thickened slightly and is lighter in color. Gradually beat in the flour mixture on low speed until just incorporated. Slowly pour in the hot milk, beating until just combined.
3. Divide batter evenly between cupcake liners. Bake until toothpick inserted into center comes out clean, about 20 minutes. Cool cupcakes in pan for 10 minutes. Transfer cupcakes to a cooling rack to cool completely.

Cookie Dough Frosting Yield: Frosts about 12 cupcakes

Ingredients

- o 1/2 cup (1 stick) unsalted butter, softened to room temp
- o 3/4 cup light brown sugar
- o 1 teaspoon vanilla extract
- o 1 1/4 cup flour
- o 1/2 teaspoon salt
- o 4 Tablespoons milk
- o 1 cup mini chocolate chips
- o Instructions

1. With a mixer, cream together the butter and sugar at medium speed. Add the vanilla and beat well. Add the flour and salt and mix until combined. Add the milk gradually until desired consistency is reached and beat until fluffy. Gently fold in

chocolate chips. Frost cooled cupcakes. I like mine thick so I kind of spoon is on. Store in refrigerator.
I made those cupcakes and they are really great!

