

VOLUME 6

MARCH/APRIL 2024

GRATEFUL GIRL

a christian magazine celebrating faith, family, food & friendships

PIERCING PRAISE

ALLYSON GOLDEN

SIMPLE BUT
SIGNIFICANT
LAUREN DIGGS

5 WAYS TO
TAKE CARE OF
YOUR SOUL

SOMER PHOEBUS

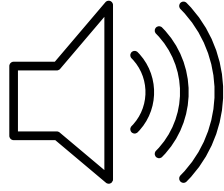
SOURDOUGH FROM
SCRATCH
3 VARIATIONS OF
FRIENDSHIP BREAD



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welcome



Welcome to the Spring issue of the Grateful Girl Magazine and our 6th edition!

I can't believe that we are going to celebrate our one- year anniversary of the magazine in May! It is just a reminder what God will do when you give Him your Yes!

I want to take this time to thank you our readers and our partners for being a part of this ministry. I don't know God's plan for this ministry but I know that He wants to use each of us to reach people for His kingdom. He wants to use whatever gifts we have (which He has given each of us). And I want to be a part of that. The businesses who join us each month to support this ministry also want to be a part of that mission and I pray that God is blessing them for their hearts for others.

I invite everyone who reads the magazine to share it with a friend. Maybe tag your friends in our social media posts so that they can see the magazine and maybe read it! We never know what sharing God's message of love and encouragement will do for that one person.

Spring is definitely one of my favorite seasons! Everything is coming alive again after the cold and dreary months of winter. It's a time of renewal and a time to be reminded that God makes all things new. He takes the mess we make of our lives and makes us new in Him. No one is ever too far gone for Him to completely restore.

I pray that during the Easter season this year that we all can all truly be in awe of His resurrection story. He is ALIVE! And He is ALIVE in me and you! He rose from the grave and defeated everything that seeks to do us harm. We are raised in HIM and that's Good News for Us Today and Every Day!

Patti Jensen

EDITOR/CREATOR/GRATEFUL GIRL

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**5 WAYS TO TAKE
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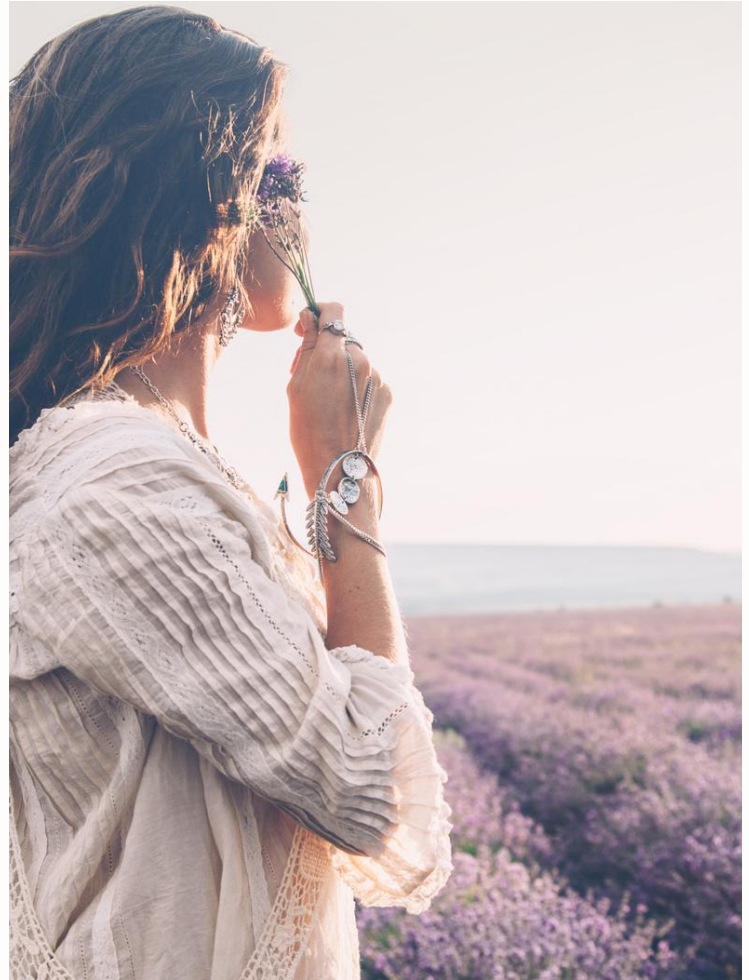
SOMER PHOEBUS

5 WAYS TO TAKE CARE OF YOUR SOUL

Before we talk about how to prioritize soul care, we need to define what it actually is.

Think of soul care as the spiritual version of self care. The world sees self care as one of the most effective ways to fight anxiety and depression as well as minimize the symptoms of stress.

If you're a believer though, you know that there is no amount of self care that will remedy whatever strife you're feeling if your soul isn't at peace. Self care without soul care is just a bandaid on a gaping wound. The soul must always be tended to first.



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5 WAYS TO TAKE CARE OF YOUR SOUL

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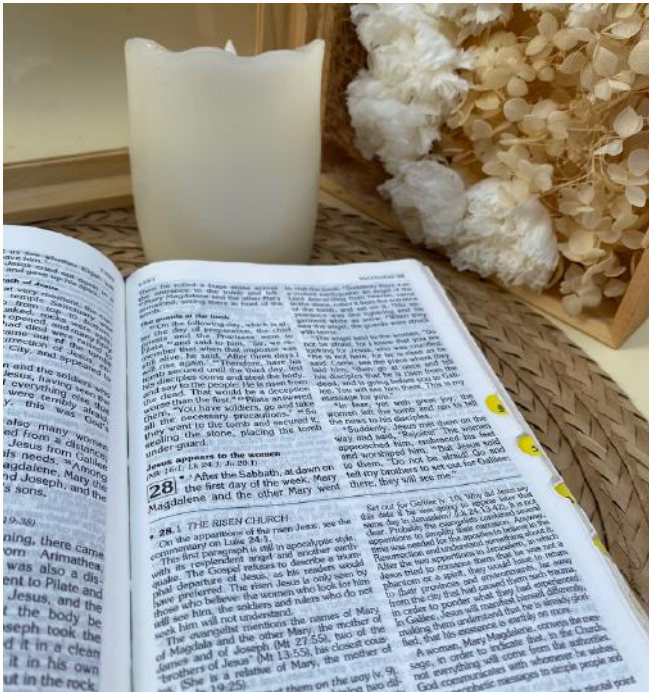


Matthew 14:23 reads,

“And after he had dismissed the crowds, he went up on the mountain by himself to pray. When evening came, he was there alone. But the boat by this time was a long way from the land.”

After so many sermons preached, miles walked, and miracles performed, Jesus knew what he needed was to go meet with his Father. Jesus, who was also God, did something so selfless when He basically took His deity, wrapped it up, and set it to the side so that He could live fully as man while here on earth.

And as a man He experienced the same struggles we are up against, but to an even greater extent than we can imagine. I'm sure Jesus often ended His day feeling depleted by people, by His circumstances, and by the many demands on his life. When He felt that way He knew what to do, and it's the same things we must do.



Using His example in Matthew 14 we see five ways we can be intentional about caring for our soul so that we can do the work of the Lord and run fully in the calling He has given us.

1. Jesus withdrew from the crowd.

Jesus withdrew from the crowd (and His disciples) because in order to lead people well, we sometimes need a break from them. It's much more challenging to be ready to lavish one another with grace, and stir each other up to good works, when we live our life constantly tending to the needs of the masses. People are the point when it comes to our ministry on earth, but they cannot distract us from our purpose. Leading well is not a result of being a great leader, but being a great follower of Jesus. Soul care is sometimes withdrawing from those you're leading.

2. Jesus climbed a mountain.

I really love that even though Jesus could have gone to His tent and zipped up the door (did they even have zippers yet?) or went and hid behind a rock to get alone with God, He chose to take a walk up a beautiful mountain. My husband was recently in Israel and was able to visit the mountain they believe Jesus climbed up to pray, and he said it was stunning. I don't know if you're anything like me but there's something about moving my body that always elicits worship, and then add to it beautiful scenery, and I always feel the presence of the Lord in a powerful way.



Leading well is not a result of being a great leader, but being a great follower of Jesus.

3. Jesus spent time alone.

Bible studies and discipleship groups are incredible and you should be involved in them when possible. But there is also something really special about your time alone with God. Jesus had been doing a lot of preaching and teaching in both small and large groups. The Bible tells us that He was one with His Father, and yet Jesus still felt it necessary to get alone with God.

Soul care is getting alone with the Lord.

4. Jesus prayed.

Do you find time to talk to God, just you and Him? When you're exhausted and overwhelmed, do you find yourself craving a conversation with Him? What a beautiful and miraculous thing it is to have God available to us at all times. Communication with the Lord is one of the greatest ways to build an intimate relationship with Him; one that will provide your soul with an immeasurable amount of peace. Soul Care is telling God everything.

Soul Care Is Doing What God Called You To Do



5. Jesus walked on water.

When we think of soul care, it's easy to think it always requires retreating, but soul care is also action. After Jesus had time with His Father, He left the mountain and performed one of the most amazing miracles we read about in scripture when He walked on water and had that beautiful exchange with Peter (Matthew 4:28-31).

Soul Care is doing what the Lord has called you to do.

Maybe you've tried all of the self care, but you find yourself still experiencing overwhelm and spiritual unrest. If that's the case, it might be wise to be intentional about caring for your soul. You see, unlike self care, soul care isn't the prioritization of ourselves, but rather the prioritization of our Heavenly Father. And when we seek Him first like Matthew 6:33 tells us to do, He promises to order everything else. What a sweet comfort that should bring us.




Somer is passionate about discipleship and helping women step boldly into their God given gifts and callings. She is the co-founder of She Works His Way, a non-profit discipleship community for working women, she coauthored *She Works His Way: A Practical Guide for Doing What Matters Most in a Get Things Done World*, with her best friend and ministry partner, Michelle Myers, and she is the creator of the 3 Step Planner. Somer lives in Annapolis, MD with her husband Kent who is a pastor at South Shore Church, and they have 2 daughters who both happened to be married to Navy Officers.



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A close-up photograph of a person's hand and wrist, positioned on the right side of the frame. The hand is wearing a silver-toned watch with a light blue face and a black leather strap. A simple silver ring is visible on the ring finger. The background is a dense field of bright yellow flowers with dark brown centers, likely Black-eyed Susans, with green foliage interspersed. The lighting is soft and natural, suggesting an outdoor setting.

“And why do you worry about clothes?
See how the flowers of the field grow.

They do not labor or spin.

Yet I tell you that not even Solomon in
all his splendor was dressed like one of
these.

Matthew 6: 28-29”

sourdough

Sourdough from Scratch
3 variations of friendship breads





Sourdough



What better way to celebrate friendship and camaraderie than with comforting foods all can enjoy. Sourdoughs and friendship breads may go in and out of fashion, but you can make them a staple of your inner circle with recipes that are easier than they appear.

Consider this Sourdough Starter, a 7-day process that may seem lengthy at first glance but requires just a few minutes in the kitchen each day. Without breaking the bank, this made-from-scratch solution includes just two ingredients – unbleached flour and warm water – so you can whip up favorites like Plain Sourdough, Everything Loaf, and Cinnamon Brown Sugar Loaf.

Some are tempted to give up on a weeklong recipe, but if you can keep a houseplant alive, you can finish this sourdough starter and reap its delicious rewards.

Find more homemade favorites at Culinary.net.



Tips: If making bread every day, starter will need fed every day. If not making bread every day, starter can stay at room temperature and be fed every other day. If starter can't be fed, it can be safely stored in refrigerator up to 10 days, covered, without feeding.

To measure correctly, place empty bowl on scale then clear to zero before each measurement.

Day 1

In glass bowl, stir 50 grams flour and 50 grams warm water. Let sit at room temperature, covered.

Day 2

Add 50 grams flour and 50 grams warm water to bowl. Stir and let sit at room temperature, covered.

Day 3

Discard half the starter. Add 100 grams flour and 100 grams warm water. Stir and let sit at room temperature, covered.

Day 4

Discard half the starter. Add 150 grams flour and 150 grams warm water. Stir and let sit at room temperature, covered.

Day 5

Discard half the starter then pour remaining starter into Mason jar. Add 150 grams flour and 150 grams warm water. Stir and let sit at room temperature, covered.

Day 6

Discard half the starter. Add 200 grams flour and 200 grams warm water. Stir and let sit at room temperature, covered.

Day 7

Place warm water in bowl and add spoonful of starter to water. If it floats, it's ready to make bread. If it sinks, repeat Day 6 instructions. If not floating by Day 10, throw out and start over.



Everything Loaf

Ingredients

Ingredient 1	warm water
Ingredient 2	sourdough starter
Ingredient 3	salt
Ingredient 4	unbleached all purpose flour
Ingredient 5	everything bagel seasoning

In medium bowl, combine 330 grams warm water, 90 grams sourdough starter and 10 grams salt. Stir well then add 525 grams flour. Using silicone spoon, mix dough to sticky ball. Let rest, covered, about 45 minutes.

Pull dough from bottom and stretch to top of dough ball. Repeat around entirety of dough ball a few times then cover. Repeat process four times then cover and let sit at room temperature at least 6 hours but no more than 14 hours. Dough should double.

Sprinkle flour on counter then spread dough flat on floured surface. Sprinkle with everything bagel seasoning. Fold dough from sides then turn and roll into ball. Place on parchment paper and put back in bowl 1 hour.

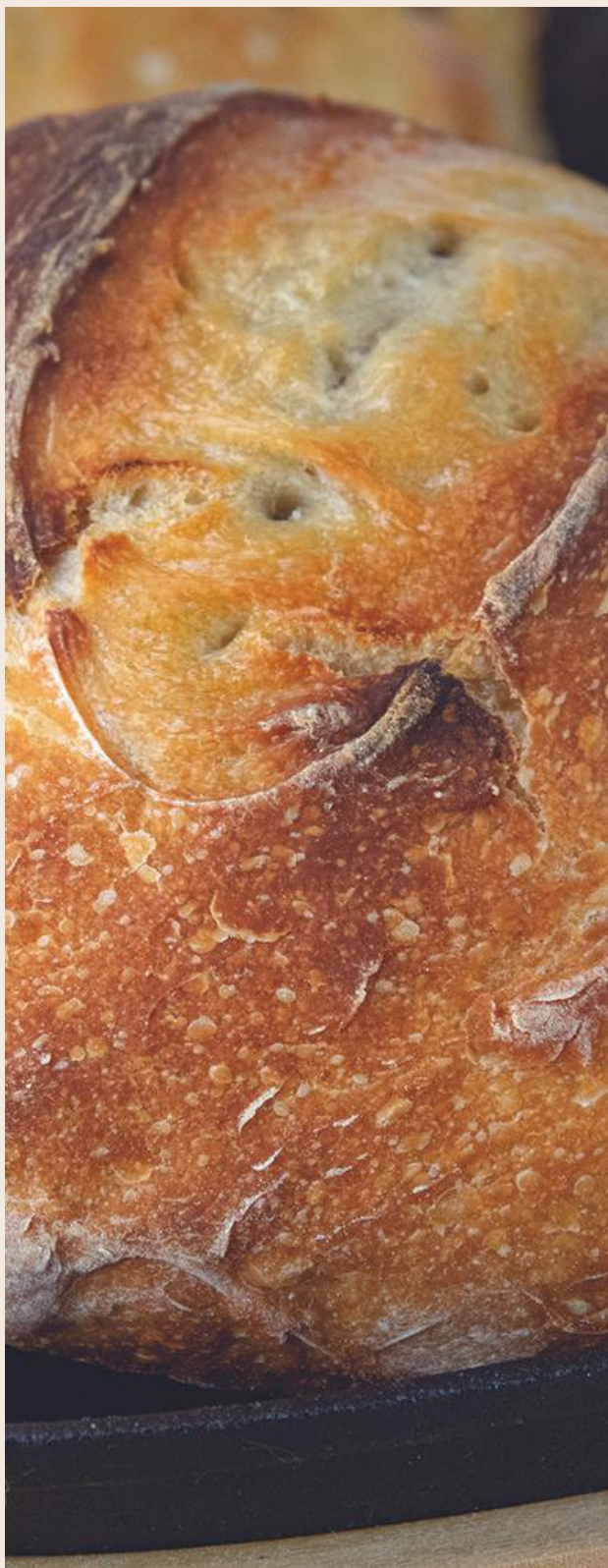
Heat oven to 500 F with uncovered Dutch oven inside.

Using sharp knife, score dough then place parchment paper and dough in Dutch oven. Cover with lid and bake 20 minutes then remove lid and lower temperature to 475 F for 25 minutes. Internal temperature should reach 195-205 F. Let rest at least 1 hour before sprinkling with everything bagel seasoning, cutting and serving.

1 gram =0.35274 oz

[Click Here for Grams to Ounces](#)

[Converter](#)



Plain Sourdough

Ingredients

Ingredient 1	warm water
Ingredient 2	sourdough starter
Ingredient 3	salt
Ingredient 4	unbleached all purpose flour

In medium bowl, combine 330 grams warm water, 90 grams sourdough starter and 10 grams salt. Stir well then add 525 grams flour. Using silicone spoon, mix dough to sticky ball. Let rest, covered, about 45 minutes.

Pull dough from bottom and stretch to top of dough ball. Repeat around entirety of dough ball a few times then cover. Repeat process four times then cover and let sit at room temperature at least 6 hours but no more than 14 hours. Dough should double.

Sprinkle flour on counter then spread dough flat on floured surface. Fold dough from sides then turn and roll into ball. Place on parchment paper and put back in bowl 1 hour.

Heat oven to 500 F with uncovered Dutch oven inside.

Using sharp knife, score dough then place parchment paper and dough in Dutch oven. Cover with lid and bake 20 minutes then remove lid and lower temperature to 475 F for 25 minutes. Internal temperature should reach 195-205 F. Let rest at least 1 hour before cutting and serving.

1 gram =0.35274 oz

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Cinnamon Brown Sugar Sourdough

Ingredients

Ingredient 1	warm water
Ingredient 2	sourdough starter
Ingredient 3	salt
Ingredient 4	unbleached all purpose flour
Ingredient 5	brown sugar
Ingredient 6	softened butter
Ingredient 7	cinnamon

In medium bowl, combine 330 grams warm water, 90 grams sourdough starter and 10 grams salt. Stir well then add 525 grams flour. Using silicone spoon, mix dough to sticky ball. Let rest, covered, about 45 minutes.

Pull dough from bottom and stretch to top of dough ball. Repeat around entirety of dough ball a few times then cover. Repeat process four times then cover and let sit at room temperature at least 6 hours but no more than 14 hours. Dough should double.

In bowl, mix 4 tablespoons butter, 1/2 cup brown sugar and 2 tablespoons cinnamon.

Sprinkle flour on counter then spread dough flat on floured surface. Spread cinnamon mixture on dough. Fold dough from sides, pinching to keep cinnamon inside, then turn and roll into ball. Place on parchment paper and put back in bowl 1 hour.

Heat oven to 475 F with uncovered Dutch oven inside.

Using sharp knife, score dough then place parchment paper and dough in Dutch oven lined with aluminum foil. Cover with lid and bake 20 minutes then remove lid and lower temperature to 450 F for 25 minutes. Internal temperature should reach 195-205 F. Let rest at least 1 hour before cutting and serving.

1 gram = 0.35274 oz

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PIERCING PRAISE

Allyson Golden



ALLYSON GOLDEN

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It was a Friday, and I had picked up an extra shift at the hospital. It had luckily been a pretty slow and easy morning for me, so I walked to the nurse break room to check my phone. I opened my locker, grabbed my phone out of my backpack, and texted my husband to ask him how his day was. He responded, “I think I am getting let go from my job.”

Instantly my heart started pounding, my hands began sweating, and my mind went into panic mode. That was the last thing I had expected to hear from him.



I immediately called him to ask for the details, and I could hear the trembling fear in his voice. My husband told me that he was about to have a meeting with his boss where he would find out if it was actually happening or not.

Those next thirty minutes felt like three days to me. I could hardly focus on the work I was doing and began to think of all of the worst outcomes. Thirty minutes passed by. I went to check my phone again and saw the text, “It happened.”



I went to check my phone again and saw the text, “It happened.”

Instantly my mind began to question the Lord. What is going on? Why would this happen, Lord? My husband loves his job as a recruiter and is so happy. Why would such a good thing be taken away?

On top of all these questions, I began to panic about our finances. The Lord had been doing a lot of work in my life ministry-wise and had called me to cut down the hours I was working at the hospital. I had been in my new schedule for only a few weeks.

So not only was my husband’s income now gone, but it was also the income that we were depending on at that time. How are we going to make it? I began to spiral into over-whelm with worry of the future.



I got home from work that night and wrapped my arms around my husband. We held each other and cried, confused and upset at what had happened that day. We know God is good. We know He has the best for us. But at that moment, it was really hard to declare.

We reached out to friends and family for prayer because we knew that the journey ahead was one that we couldn't do alone. We needed help remembering the truth that the Lord declares over us. We asked our friends to intercede for us to help us fight the lies that the Enemy was trying to make us believe.

Two days later was Sunday. My husband is the worship leader at the church we attend. I was brought to tears watching him still choose to wholeheartedly worship the Lord even through some very difficult circumstances. He chose to declare light over the situation in his life that felt very dark. He chose to sing praise to God when it was difficult.

A sacrifice takes place when we choose to declare God's truth over the hard, gut-wrenching, heart-breaking situations that happen in our lives. That Sunday my husband said to our church congregation, "God is deserving of our best praise on our worst day." As I mentioned in the last chapter, that's a line he says frequently, but to see him actively live it out gave it so much more power. Our circumstances do not change the fact that God is good, God is faithful, God is powerful, and God is all-knowing. It honors Him when we declare the truth of who He is over our hard circumstances. It isn't about what we feel when it comes to Jesus. It is about declaring what we know to be true despite what we feel.



A friend encouraged me with a verse in the middle of the confusion we were feeling, and I share it to encourage you today if you are in a similar season:

“For the Lord God is a sun and shield; the Lord bestows favor and honor. No good thing does he withhold from those who walk uprightly” (Psalm 84:11, esv).

When we are walking uprightly with the Lord, He does not withhold good from us, even though we may have to wait for things to happen. If you are in a long waiting season or one that has come out of nowhere, just keep reminding yourself, No good thing is God withholding from me. I will worship Him in the waiting.



ARISE AND SHINE: HOW TO BE THE LIGHT THAT IGNITES HOPE IN A DARK WORLD BY ALLYSON GOLDEN

OSD: FEBRUARY 20 TH , 2023

WATERBROOK HARDCOVER;

EXCERPTED FROM PAGES 79 – 81

754 WORDS

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An empowering, encouraging message to be a light for Christ amid the darkness and pain in this world, by the inspirational Instagram writer of Words Are Golden.

“The practical guide you need to stop questioning your purpose and instead give the gift God has graciously placed within you.”—Ashley Morgan Jackson, bestselling author of Tired of Trying

When the darkness of the world feels overwhelming, we wonder, Where can I find light?

And even more, How can I be the light?

In Arise and Shine, Allyson explores our deepest questions:

- Can Jesus shine through me even when I doubt His presence?
- Does shining God’s light mean being cheerful all the time?
- How can I hold on to God’s light—and is that even a thing?
- Why is it so hard to give my burdens to God?
- Is the darkness ever going to go away?

With practical action steps at the end of every chapter, Arise and Shine helps you renew your mind, recharge your spirit, and take a positive step forward, because nothing can dim the light inside of you.

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Lauren Diggs



**simple
but significant**



simple but significant

“Make it simple but significant.” Wise words once spoken to me by the Titus 2 woman in my life. *If you don’t have a woman like that in your life, ask the Lord to show you one, buy her a coffee and be encouraged and strengthened by her wisdom in the Lord!

In the early years of marriage we were too poor to afford a babysitter for date nights so, Stephen and I would have our date night at home. We even gave it a title: Wing Night because we would cook up a couple of boxes of Tyson’s hot wings and watch whatever movie we got in our mailbox from Netflix. Remember those days?! Then, we would put the kids to bed and have our date night. It was affordable, it was fun, and most of all, it was simple. Simple, but significant.

We would hold hands walking into the store or while driving in the car or as we sat next to each other on the couch.

Simple, but significant.

Sometimes, we would leave handwritten notes in places the other would find later in the day.

Simple, but significant.

Or we’d buy a favorite snack or drink for the other just because.

Simple, but significant.

These little, simple moments throughout our twenty-three years of marriage don’t look like much but they hold some of our laugh-until-we-cry-moments, some of our deepest conversations, and some of our most precious memories.



This kind of love is stirred up in the simple, everyday choices we make. Simple doesn't mean easy, but easy almost never leads to anything significant.

When we surrender our simple but intentional thoughts and actions to the Lord, He will always produce results greater than what we ever could on our own.

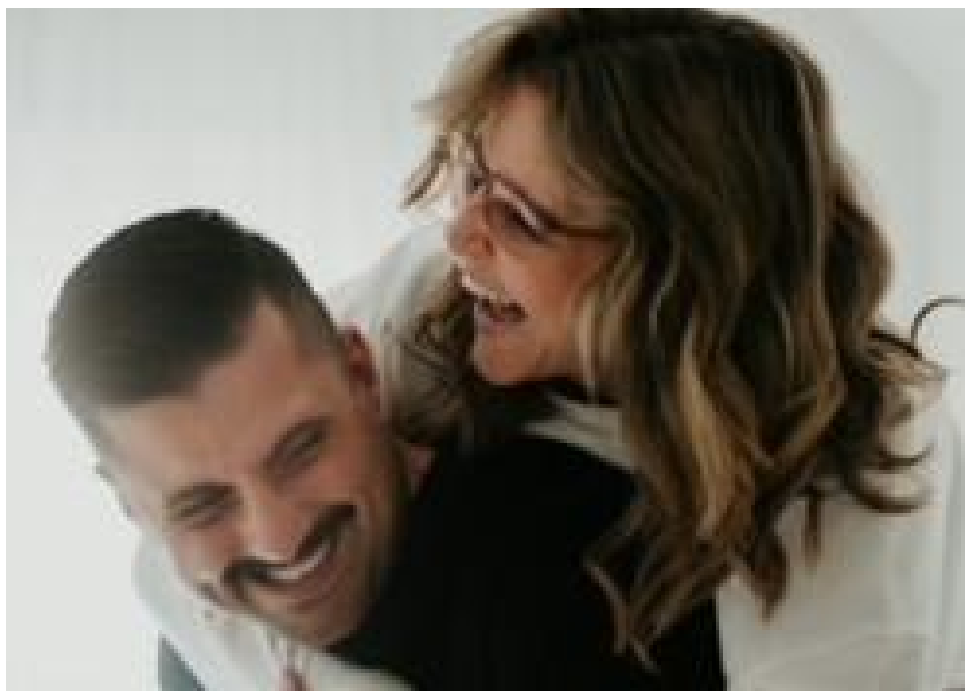
So, choose to honor God and your spouse in the simple things today and watch God produce something significant.

In this with you—LD

But more than what these simple moments held for us, is what they cultivated. A deep and significant love for one another grew from the everyday choices we made to love each other in spite of our feelings or circumstances, to count the other as more significant than ourselves, and to look to each other's interests, not just our own—Philippians 2:3-4 doesn't play around!

I'm not talking about the kind of love carried on the fleeting wings of butterflies, but the kind of love that has endured remarkable pain along with remarkable healing. It's the kind of love that has suffered the deepest betrayal only to be met with overflowing grace and God-sized redemption. It's the kind of love that questioned over and over again, "Why?" and "How long, Lord?" to find the answer to those questions may never come on this side of Heaven but that our security isn't in answers, it's in Christ alone and the hope He gives. It's the kind of love that makes a multitude of mistakes but continues to offer a multitude of forgiveness through God's grace.

**SIMPLE DOESN'T MEAN
EASY, BUT EASY ALMOST
NEVER LEADS TO
ANYTHING SIGNIFICANT.**



Worthy
is the
Lamb



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LEMON CREAM SCONES

You had me at lemon! I love all things lemon and these Lemon Cream Scones are delish! Perfect for a brunch or to take to a friend! I think you are gonna love these!

All you need is:

For the Scones:

- 1/3 cup Granulated Sugar
- Lemon Zest, from one large lemon
- 2 cups All-Purpose Flour
- 1/2 teaspoon Salt
- 1 teaspoon Baking Powder
- 1/4 teaspoon Baking Soda
- 8 tablespoons Butter, frozen
- 1 Egg
- 1/2 cup Heavy Cream

For the Glaze:

- 1 cup Powdered Sugar
- 2 tablespoons Lemon Juice, freshly squeezed
- 3 tablespoons Butter, melted
- 1/2 teaspoon Pure Vanilla Extract

Directions

- Preheat oven to 400°F.
- In a medium bowl, combine sugar and lemon zest. Using your fingertips, mix together.
- Stir in flour, baking powder, baking soda, and salt.
- Using largest holes on a box grater, grate frozen butter. Add to flour mixture and mix until it resembles coarse meal.
- In a small bowl, combine egg and cream and mix well. Pour into flour mixture, Mix well, scraping down the sides of the bowl. Scrape dough out onto a lightly floured surface. Using hands, shape dough into a ball, making sure to fold in all the loose clumps.
- Shape into a 7 inch circle, approximately 3/4 inch thick, and cut into 8 equal pieces. With space between each triangle, place on a parchment covered baking sheet. (Alternatively, you can use a scone pan) Bake for approximately 15 minutes, or until golden. Allow scones to cool and prepare glaze.
- In a small bowl, combine all of the glaze ingredients and whisk until smooth. Drizzle glaze over cooled scones and allow glaze to harden.



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GET CREATIVE WITH EASTER SWEETS



Kid-friendly crafts that bring loved ones together



Kids Krafty Easter Cake Pops

Kids Krafty Easter Cake Pops

Recipe courtesy of "Cookin' Savvy"

- 1 box cake mix
- 1 can frosting
- 1 bunny chocolate mold
- 1 cakesicle mold
- ice pop sticks
- 1 bag white chocolate chips or melting chips
- 1 bag orange melting chips
- 2 tablespoons canola or coconut oil, divided
- 1 bag green melting chips
- pastel sprinkles
- 1 piece hard foam (optional)
- edible markers

Bake cake according to package instructions and let cool completely.

Crumble cake and mix with 1/2 can frosting until dough forms. Add more frosting, if needed. Using small cookie scoop, form dough into balls and set aside. Place dough in bunny molds then pop out and set aside with balls. Place

dough in cakesicle mold, insert ice pop stick in each slot and freeze 5-10 minutes.

Melt handful of white melting chips. Stick tip of each cake pop stick in chocolate then insert into every cake ball and bunny until each has one stick. Set aside to dry.

Remove cakesicles from freezer and pop out of molds. In bowl, melt orange melts then mix in 1 tablespoon oil and transfer to cup. Dip cakesicles and scrape off excess using rim of cup. Place on parchment paper to dry.

In bowl, melt green melts then place in zip-top or piping bag. Cut tip off bag, pipe carrot leaves onto piece of parchment paper and let dry.

Melt remaining white melts and mix in remaining oil. Transfer to cup and dip ball-shaped cake pops and bunnies then tap stick on edge of cup to remove excess.

Over separate bowl, sprinkle ball-shaped pops with pastel sprinkles. To keep ball shape, let dry by sticking in piece of hard foam. Bunnies can dry face side up on parchment paper. After bunnies are dry, use edible markers to make face and color in ears.

When carrots and leaves are dry, remelt orange melts and place in piping or zip-top bag. Cut off tip and drizzle orange over carrots. Add small line of orange on each ice pop stick and place leaves on each stick. Let dry.

FAMILY FEATURES

Holiday hams and deviled eggs may take center stage at Easter gatherings, but edible crafts offer a reminder of the magic of the season that's found in moments spent together. Simple recipes that call for a dose of creativity are perfect ways to bring the kids to the kitchen, made even easier when all that work leads to sweet treats.

While plastic eggs may have led to a decline in good, old-fashioned egg-dyeing, there are still fun ways to bring crafts back to Easter celebrations. Consider these Kids Krafty Easter Cake Pops, which call for little ones to help dip seasonal shapes in chocolate, use cake molds and more.

Children of virtually any age can relish in the joys of using cookie cutters and decorating Easter Sugar Cookies, all with a little supervision and short list of instructions. This version shows how to make the cookies and homemade icing so you can create any color you desire for maximum creativity.

Remember, these delicious crafts don't have to be perfect – having fun and making memories that last a lifetime are what make Easter truly special. Visit Culinary.net to find more Easter inspiration and recipes from "Cookin' Savvy."

Easter Sugar Cookies

Recipe courtesy of "Cookin' Savvy"

Icing:

- 1/3 cup meringue powder
- 1/2 cup warm water, plus additional for thinning (optional), divided
- 3 tablespoons vanilla
- 1 bag (2 pounds) powdered sugar
- 2 tablespoons corn syrup
- assorted food coloring

Cookies:

- 2 sticks unsalted butter, at room temperature
- 1 cup sugar
- 1 egg
- 1 tablespoon vanilla
- 2 teaspoons baking powder
- 1 dash salt
- 3 cups all-purpose flour

To make icing: Mix meringue powder, 1/2 cup warm water, vanilla, powdered sugar and corn syrup. Separate into bowls and add food coloring; mix with water, as needed, to thin for piping.

To make cookies: Heat oven to 350 F.

Cream butter and sugar. Mix in egg, vanilla, baking powder and salt. Mix in flour 1 cup at a time to form dough. Roll dough out to 1/4-1/2-inch thickness.

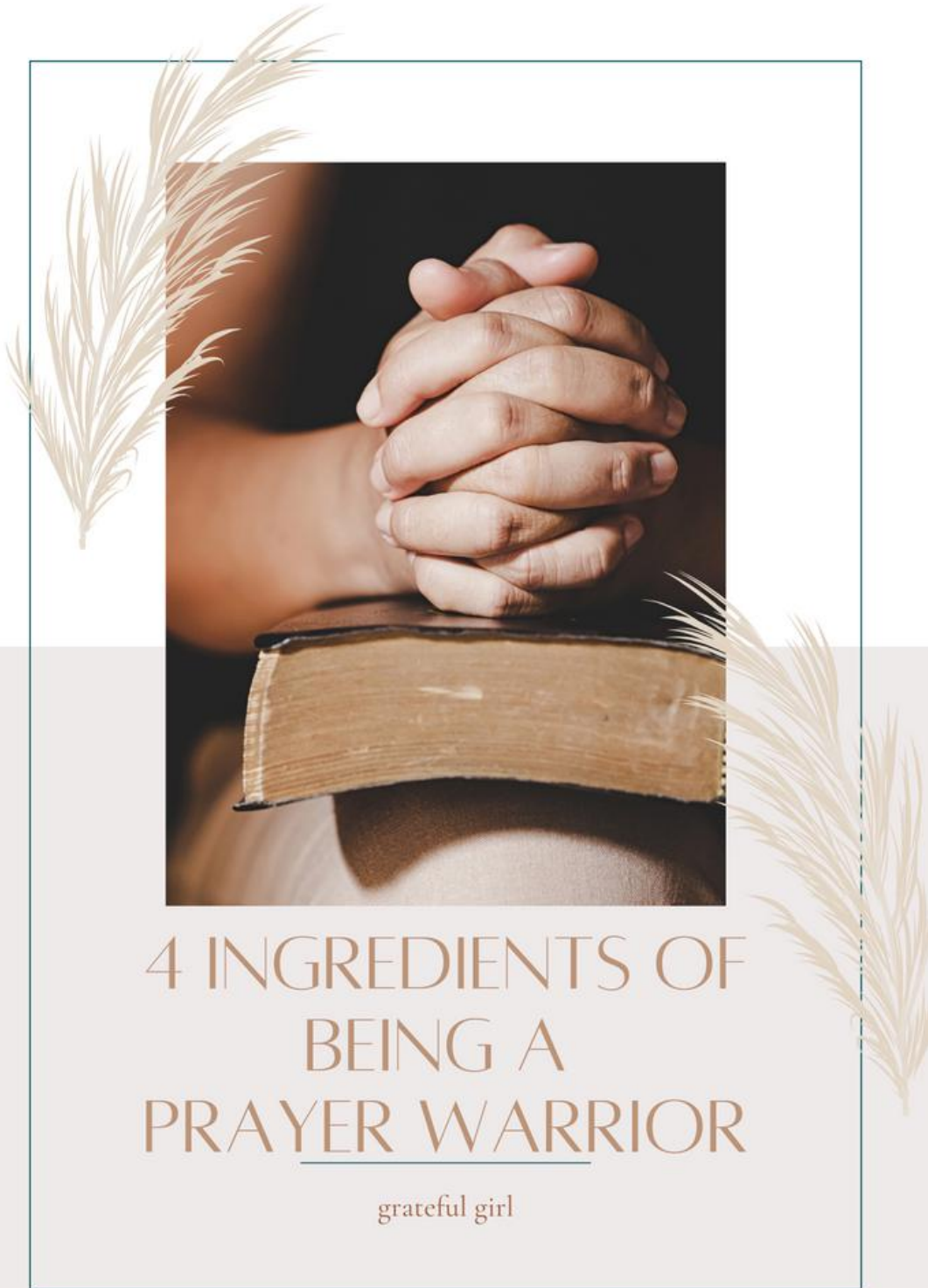
Cut into shapes, place on baking sheet and freeze 10 minutes. Bake 8-12 minutes. Cool completely before icing.

Place icing in zip-top or piping bags and cut off tips. Put cookies on parchment paper. Trace outline first then fill in middle. Use toothpicks to smooth out.

Let dry 6 hours and finish decorating with different icing colors or edible markers.



Easter Sugar Cookies



4 INGREDIENTS OF
BEING A
PRAYER WARRIOR

grateful girl



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If you would like to showcase your business or organization while helping us share encouragement and the good news of Jesus in a future issue, [click here](#) to get more information or email gratefulgirlhome@gmail.com



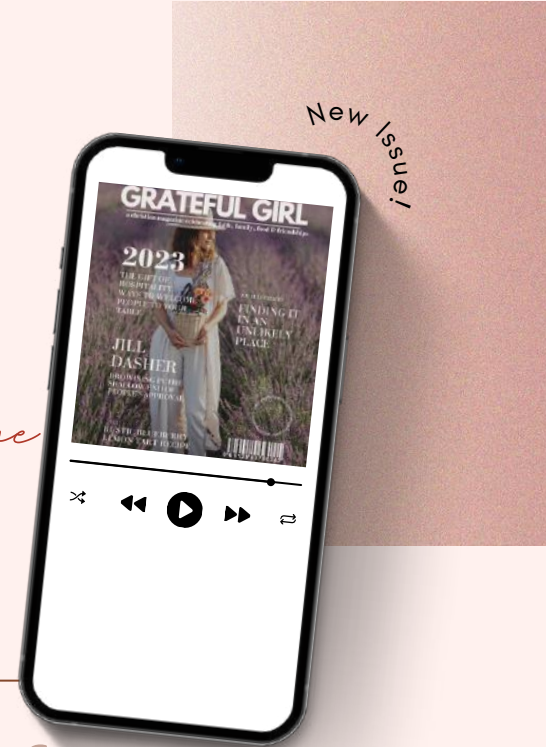
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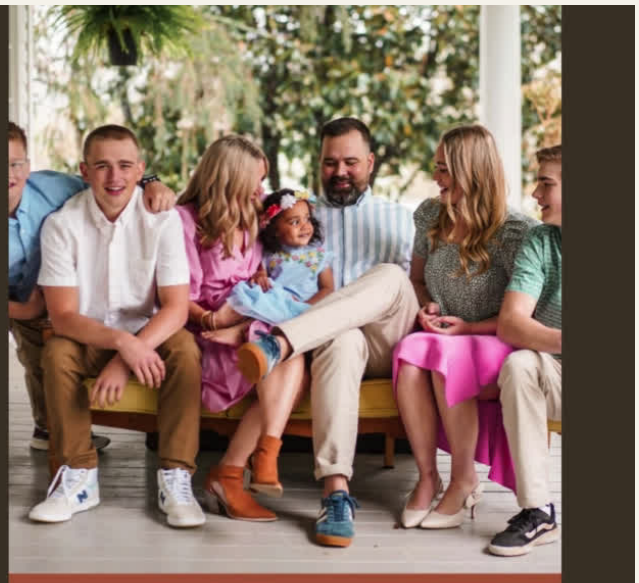


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presents
3rd Annual

Downtown Worship

Oak Avenue, Upper Street, Spruce Pine

live christian music from local praise bands

May 29th
5:30 - 8:45

Brian Burgess, Pastor
with

Clayton King Ministries Service

Worship and Praise 6:45 - 8:45



106.9
The Light
FM
in attendance





Easter Community Meal

Hosted by Neighbors Feeding Neighbors

This is a free meal that is open to anyone and any age.
Easter egg hunt from 4 - 5 pm (for all ages)

Saturday March 30th
1-4 pm
14 Jacksontown Road Spruce Pine, NC 28777

Fairytale GETAWAYS

WITH LAUREN BOMAR

I am a Smart Moms Certified travel planner that specializes in Disney, Universal, and cruising vacations. I am here to help you navigate all the aspects of planning your fairytale getaway. I am local to Spruce Pine, and look forward to serving our community in this way! Bonus, my services are FREE to you when you book with me!

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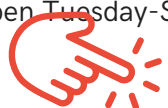
grateful girl shop

Shop with the Grateful Girl Shop affordable apparel decor, gifts and more.

Come Shop the NEW Spring Inventory!



The Grateful Girl Shop is located at the Lamp Post Vintage Market in downtown Burnsville
Open Tuesday-Saturday 10-5 (check seasonal hours in January)



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Thank you for being one of our first readers!
We would love your feedback!
Email us and let us know what you liked, what
you would like to see more of, and even what
wasn't your favorite. Your feedback matters!

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