



Dinner Stones with Butter Board

Build a Butter Board appetizer for your Easter dinner, the bread-n-butter of charcuterie-style boards. While you wait for the yeast in the Trinity Dinner Stones to take action, whip up three flavored butters to serve alongside your fresh rolls. Be sure to allow enough time to thaw the frozen dough the night before you bake, soften the butter before you mix it up into delicious spreads, and chill a serving platter in the refrigerator for one hour before spreading the flavored butters on top.

On Palm Sunday, when Jesus was on his way into Jerusalem and headed into the events of Holy Week, he tells the people (and us!) that if the crowd didn't praise God, that creation itself would cry out. Read the story in Luke 19:37-40 before you make a batch of Dinner Stones, bread rolls that sing out praises to God like puppets. Let the trio of flavored butters remind diners of the Trinity—God the Father, Jesus the Son and the Holy Spirit. Which butter best matches which part of the Trinity?

Supplies

- Muffin tin
- Clean dish towel
- Serving platter

Honey Butter

Ingredients

- 1 stick of butter, softened
- ¼ cup honey
- ½ teaspoon vanilla
- ¼ teaspoon cinnamon

Instructions

1. Whip the butter in a bowl with a hand mixer.
2. Add honey, vanilla, and cinnamon.
3. Whip for another minute until blended and light.
4. Smear onto a corner of a chilled serving platter.

Herby Butter

Ingredients

- 1 stick of butter, softened
- 1 clove garlic, minced
- 1 tablespoon fresh rosemary, finely chopped
- 1 tablespoon fresh parsley, finely chopped
- Salt and black pepper to taste

Instructions

1. Whip the butter in a bowl with a hand mixer.
2. Add garlic and herbs and whip until blended.
3. Smear onto another section of the chilled serving platter.

Berry Butter

Ingredients

- 1 stick of butter, softened
- ¼ cup raspberry jam
- Zest of half a lemon

Instructions

1. Smear one stick of butter onto the last section of the platter.
2. Pour a puddle of jam on top.
3. Sprinkle with lemon zest.

Trinity Stone

Ingredients

- 1 loaf frozen bread dough
- Baking spray

Instructions

1. Thaw a loaf of frozen bread dough overnight in the refrigerator.
2. Preheat oven to 325 degrees Fahrenheit.
3. Set out butter to soften.
4. Chill a serving platter for one hour in the refrigerator.
5. Grease a 12-cup muffin tin.
6. Pull the dough into 12 even pieces, then pull each of those pieces into three chunks.
7. Gently roll the dough pieces into balls.
8. Place three balls into each muffin tin. Jesus was in the tomb for three days. Count out the days as you drop each ball into the muffin cups.

9. Cover with a dish towel, like sealing the tomb. Imagine what it must have been like inside Jesus' tomb when the stone door was rolled into place.
10. Set in a warm spot in the kitchen to rise for about 90 minutes. While you wait for the dough to rise, discuss what Jesus' friends must have felt like as they mourned his death.
11. After 90 minutes, peel back the dish towel to reveal the risen rolls. After three days of sadness, his friends were shocked and surprised to find that Jesus has risen from the tomb and is resurrected back to life!
12. Bake the rolls for 15-20 minutes or until golden brown.

Serve with the Butter Board. Encourage diners to try each butter, one on each of the three sections of the rolls.

Cut a small horizontal slit in each of the three parts of the rolls, like mouths. Pinch the Dinner Stones so the slits move like puppet mouths to sing out "Hosanna!"

Even the stones can't help but praise God! Fill the mouths with the flavored butters and enjoy.