**Moses #2 (Middle School)**



Objectives**:**

1. Students should learn the 10 plagues in order (all Jewish kids do!).
2. Students should memorize the 10 commandments.
3. Students should be able to name Moses as the writer of the books of the Torah, the first 5 books of the Old Testament, and to name them.

Lesson Plan:

1. Open with prayer.
2. Scripture Reference: God is With Us pages 26-34, or you can read these passages in this order:

Exodus 5:1,2,7,8               Exodus 9:10-12           Exodus 14:10-16

Exodus 7:10-12                 Exodus 9:22-24           Exodus 16:13-15

Exodus 7:20-21                 Exodus 10:13-15         Exodus 20:1-18

Exodus 8:1-3                     Exodus 10:21-23         Exodus 24:15-18

Exodus 8:21-23                 Exodus 12: 21-23        Exodus 32:15-21

Exodus 9:2-5                     Exodus 12:29-32         Exodus 34:1

1. Discussion: First look at Moses and Pharaoh – Why was Pharaoh so arrogant? Why was Moses so persistent? Has persistence ever helped you? In athletics? In school? Did you ever give up and quit? What did you learn from each experience? What does faith have to do with persistence? For Moses? For you?
2. This lesson provides two different “cooking” projects parents can do with their children…Making Matzoh bread (fastest and easiest) or making Unleavened Bread. Both recipes are included below 😊

**Matzoh Bread**:

Begin your homemade matzoh bread (flat bread): Preheat oven to 450 degrees. Mix 3 cups flour with 1 ½ cups water in a mixing bowl (best done by children with their hands). Add flour if needed so the dough won’t be too sticky. Divide into 8 sections and roll to about 1/8 inch thick. Place on greased baking sheets. Poke with forks. Bake 10-12 minutes. Serve with honey.

**Unleavened Bread:**

Mix together 1 cup cold water, 2T vegetable oil, 8 T honey, 1 ½ tsp salt, 3 T softened butter, 1 egg. Slowly add the flour and give each child a piece about the size of a ping-pong ball to knead till elastic. Be sure to oil hands before kneading. Grease cookie sheet, smash each ball like a hamburger patty, place on the sheet and poke lots of holes in each with a fork. Bake 400 degrees for 10-12 minutes until golden brown and enjoy.

