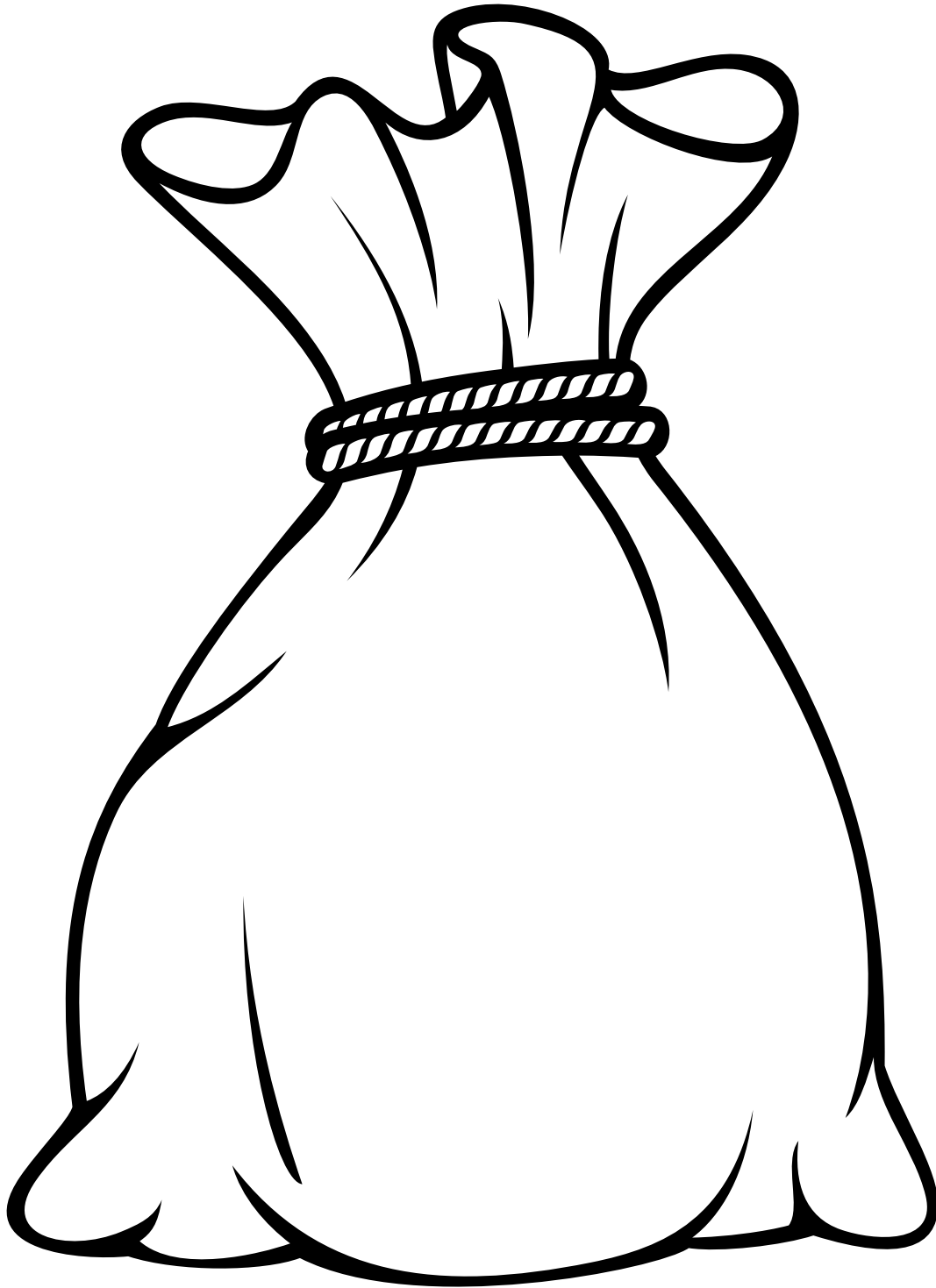


4A

## Coin Rubbings – Coloring Page

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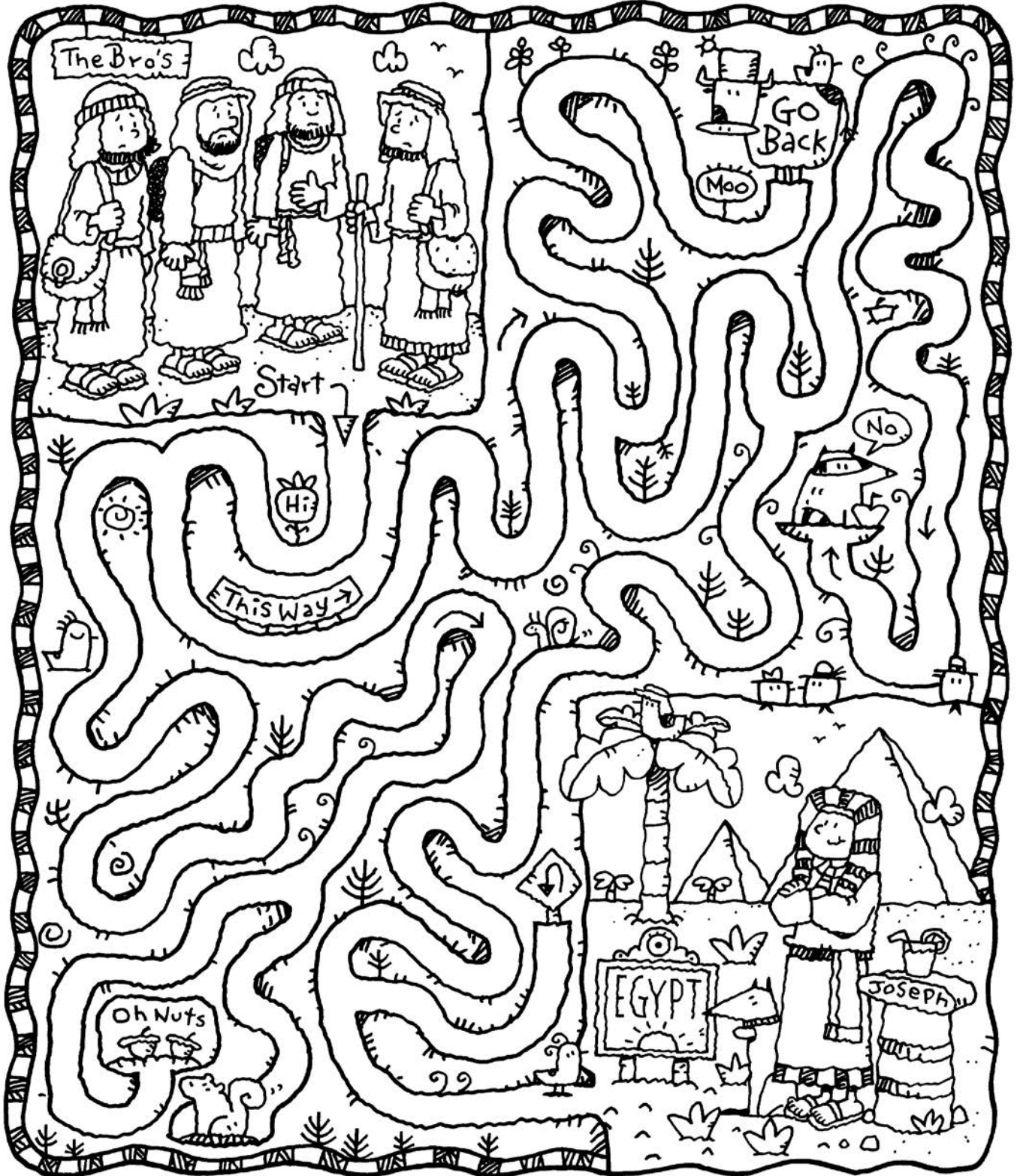
Joseph's brothers went to Egypt. They brought silver in their bags. Put some coins under this sheet. Then rub across the page with a crayon. Color the page.



4B

# The Brothers Travel to Egypt – Puzzle

Help Joseph's brothers get to Egypt. Then color the page.



Session 4 Fall 2021

Art: Dave Garbot/Deborah Wolfe, Ltd.

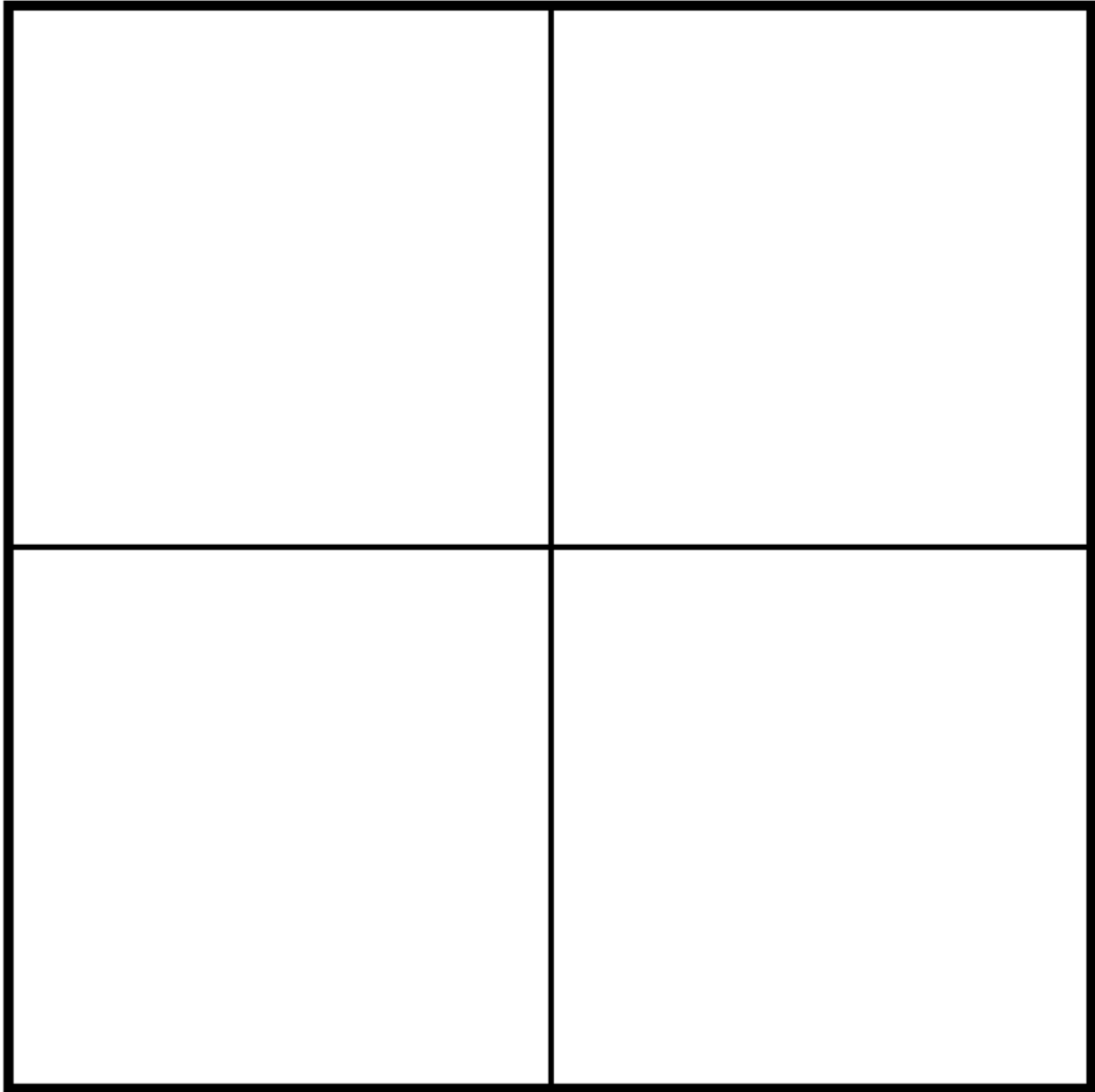
Celebrate Wonder All Ages © 2021 Abingdon Press

# 4C

## Paper Pyramid – Origami

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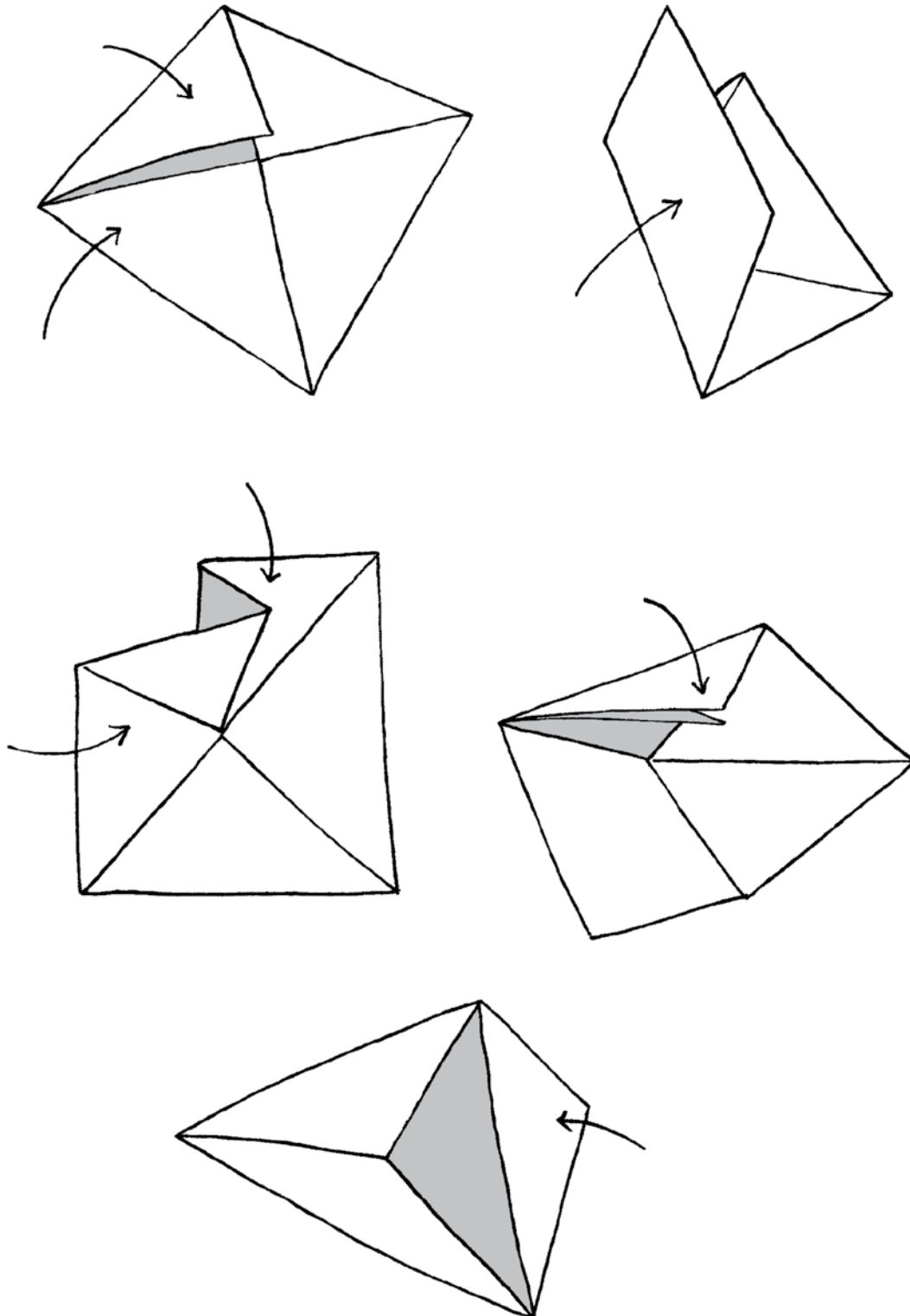
Use the pattern below to fold your own paper pyramid. Follow the directions provided on 4D.



# 4D

## Paper Pyramid Instructions – Origami

Use these instructions to fold the paper pyramid from 4C. Additional help can be found by searching for "origami pyramid" on the internet.



# 4E

## Oatmeal Cookies – Snack/Intergenerational Activity

Joseph's brothers traveled to Egypt to get grain to eat. Since oats are a grain, consider making oatmeal cookies today! Use the recipe below or substitute your own.

### Ingredients

- 1¼ cups (2½ sticks) butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 cups instant or old-fashioned oats (uncooked)
- ½ teaspoon salt (optional)

### Supplies

- Access to an oven
- Cookie sheets
- Large bowls
- Measuring spoons
- Measuring cups
- Electric mixers
- Spoons
- Spatulas
- Wire racks

### Directions

- Heat oven to 375°F.
- In large bowl, beat butter and sugars until creamy.
- Add egg and vanilla. Beat well.
- Add combined flour, baking soda, cinnamon, salt, and nutmeg. Mix well.
- Add oats. Mix well.
- Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
- Bake 8 to 9 minutes for a chewy cookie. Bake 10 to 11 minutes for a crispier cookie.
- Cool 1 minute on cookie sheets. Then remove to wire racks. Cool completely before serving.
- Store cookies tightly covered.

Makes three dozen cookies.

*For high altitudes, increase flour to 1¾ cups and bake as directed.*

