

## A Cake Recipe of Biblical Proportions!

It's crazy out there! So, I thought I'd give you a break from all the news about "you know what" and bring you something to pass the time. Baking some comfort food!

*Blessed be God, even the Father of our Lord Jesus Christ, the Father of mercies, and the God of all comfort; Who comforts us in all our tribulation, that we may be able to comfort them which are in any trouble, by the comfort wherewith we ourselves are comforted of God. 2 Corinthians 1:3-4*

How about an easy to bake cake recipe to try? Most of the ingredients you probably already have on hand. If not, the recipe's "add-in" flavors can be adapted to what you like or have in your pantry. Just don't substitute the *1 Samuel 14:25b* or it won't rise! (Scroll down to view and/or print.)

The ingredients are all found in scripture passages. So, get out your bible (or go to [biblegateway.com](http://biblegateway.com)) and look them up. I did add the answers at the bottom, but I challenge you to do the recipe without peeking! (Note: The answers are in the King James Version, not sure if other versions use the same words which may make a difference.)

And remember, the is One who overcomes all...

*These things I have spoken unto you, that in me you might have peace. In the world you shall have tribulation: but be of good cheer; I have overcome the world.*  
John 16:33

Good luck and have some fun!  
Sweet Blessings to you always,



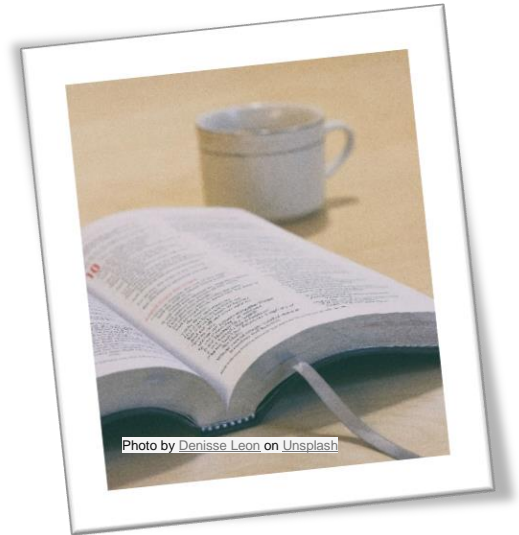
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Cake recipe from an old "Beacon" newsletter.

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Read each passage to determine the ingredients. (Answers at bottom)

- a. 1 cup, Judges 5:25b \_\_\_\_\_
- b. 2 cups, Jeremiah 6:20 \_\_\_\_\_
- c. 2 Tsp, 1 Samuel 14:25b \_\_\_\_\_
- d. 6, Jeremiah 17:11a \_\_\_\_\_
- e. ½ cup, Judges 4:19b \_\_\_\_\_
- f. 4 ½ cups, 1 Kings 4:22 \_\_\_\_\_
- g. 2 Heaping Tsp, Amos 4:5 \_\_\_\_\_
- h. To taste, 2 Chronicles 9:9b \_\_\_\_\_
- i. 1 Cup chopped, 1 Samuel 30:12 \_\_\_\_\_



Preheat oven to 375 degrees

Cream together a, b & c. Combine d & e, whisk until frothy. Sift together, in a separate bowl, f, g & h. Alternately add the wet mixture and dry mixture to the butter mixture until all are combined and mixed well. Fold in i. Bake in a prepared angel food cake pan for one hour at 375 degrees.

a. Butter, b. sugar, c. honey, d. eggs, e. milk, f. flour, g. leaven (baking soda), h. spices to taste (optional), i. raisins and/or figs