

RESOURCES:

Scripture Cake Challenge - Get out Your Bibles!

American Baptist Women's Ministries will be turning [70 years old](#) this year! A celebration is not a celebration without a cake! American Baptist Women's Ministries invites you to join the celebration and participate in a Scripture Cake Challenge through June 12, 2021.

All Scripture is God-breathed and is useful for teaching, rebuking, correcting and training in righteousness, so that the servant of God may be thoroughly equipped for every good work.
--2 Timothy 3:16-17 NIV

Find the women in your lives (grandmothers, mothers, daughters, or even a friend!), and determine the ingredients for making your cake right from the Bible! When your work is done, critique your findings: looks, taste, and family reaction.

Share your photos to American Baptist Women's Ministries' [Facebook page](#) or email them to info@abwomensministries.org. Prizes will be awarded for the best scripture cake, best attempt, and best story.



Scripture Cake Recipe

½ c Judges 5:25, last clause
2 c Jeremiah 6:20
2 Tbsp 1 Samuel 14:25
6 of Jeremiah 17:11, separated
1 ½ c 1 Kings 4:22, first clause
2 tsp Amos 4:5, first clause
a pinch of Leviticus 2:13
2 Chronicles 9:9 as desired
½ c Judges 5:25, first clause
2 c each 1 Samuel 30:12, chopped
2 c Numbers 17:8, chopped

DIRECTIONS

1. Search the scripture for your ingredients.
2. Preheat oven to 300 degrees. Grease and flour 10 inch tube pan.
3. Cream. Add yolks. Mix dry ingredients.
4. Add spices. Add dry ingredients to creamed mixture, alternating with liquid.
5. Beat whites until stiff and fold into batter.
6. Coat chopped "elements" with flour to keep the from sinking to the bottom, and stir into mixture.
7. Pour into cake pan and bake for 2 hours.
8. Remove from oven, let cool, and remove carefully from pan.

Burnt Jeremiah Syrup

1 ½ c Jeremiah 6:20
½ c Genesis 24:45
¼ c Genesis 18:8

In a 2 quart saucepan over low heat, melt sugar, stirring continuously, until it is a deep golden brown. Add water and cook, stirring frequently, until smooth. Remove from heat, add butter and stir until it melts; allow to cool. Pour over cooled Scripture cake.

