



A Baker's Challenge

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I've shared before the story of my daughter's science fair project in middle school. To learn the properties of each item in a muffin recipe, she cooked multiple batches, each with just one of the ingredients missing. I volunteered courageously as the taste tester and offered my critique.

Now, I share a challenge with all the bakers out there. Who is willing to bake a Scripture Cake? You'll need to find a taste tester to offer some critique (and perhaps some improvements on the recipe!). This recipe comes from the Childress County Heritage Museum in Texas. It might have been best assembled with a well-worn King James near at hand. I've tried to modify it for the New Revised Standard Version, but who knows if I got it right? Also, some of the verses contain more than one possible ingredient. Which will you choose?

If you're daring enough to try this, let me know how it turns out. Or, if you have a similar recipe tucked away in one of the old church cookbooks, feel free to share that, too.

Scripture Cake

2 cups Jeremiah 6:20

1 ½ cups Psalm 55:21

6 Jeremiah 17:11

2 cups 1 Samuel 30:12

2 cups Nahum 3:12

1 cup Numbers 17:8

2 tablespoons 1 Samuel 14:25

Season to taste with 2 Chronicles 9:9

Pinch of Genesis 19:26

1 ½ cups Judges 4:19

4 ½ cups 1 Kings 4:22

2 teaspoons Galatians 5:9

Preheat oven to 300 degrees. Mix wet ingredients together; mix dry ingredients together. Add the dry ingredients to the wet ingredients gradually, mixing well. Fold in remaining chopped ingredients. Pour into a well-greased cake pan and bake for 2 hours.

Do you have memories of baking Bible Cakes or Scripture Cakes in years past? Maybe your children or youth groups have done this activity together? I'm curious to hear your stories.

Oh, and don't tell me you gave up sweets for Lent. This cake fits squarely into the Christian-formation-exercise exception!