

Scripture Cake

Makes 2 (8X4-inch loaves)

3 cups granulated sugar (Jeremiah 6:20) ...the sweet cane from a far country...

1 cup (2 sticks) butter (Judges 5:25) ...she brought forth butter in a lordly dish...

6 eggs (Jeremiah 17:11) ...as the partridge sitteth on eggs...

3½ cups flour (1 Kings 4:22) ...Solomon's provision for one day was thirty measures of fine flour...

Pinch of salt (Leviticus 2:13) ...with all thy offerings thou shalt offer salt...

Spices to taste (such as ½ teaspoon each ground anise, cinnamon, mace and allspice OR 1 teaspoon each ground coriander and ginger) (1 Kings 10:10) ...abundance of spices as these which the queen of Sheba gave...

1 tablespoon honey (1 Samuel 14:29) ...mine eyes have been enlightened, because I have tasted a little bit of honey...

1 cup water (Genesis 24:17) ...let me, I pray thee, drink a little water of thy pitcher...

1 cup raisins (1 Samuel 30:12) ...and two clusters of raisins...

1 cup chopped figs (Nahum 3:12) ...thy strong holds shall be like fig trees...

1 cup chopped almonds (Genesis 43:11) ...a little honey, spices, myrrh, nuts and almonds...

Follow Solomon's advice for making good boys and you will have a good cake.

(Proverbs 23:14) ...thou shalt beat him with the rod...

1. Preheat oven to 325°F. Spray two 8X4-inch loaf pans with nonstick cooking spray.
2. Combine sugar and butter in large bowl with electric mixer at high speed 2 to 3 minutes or until well blended. Add eggs, flour, spices, honey and water; beat 5 minutes or until well blended. Stir in raisins, figs and almonds until blended. Spoon into prepared pans.
3. Bake 45 to 55 minutes or until toothpick inserted into centers of cakes comes out clean. Cool in pans 10 minutes. Turn cakes out on wire rack; cool completely.

Courtesy: Tasting Party of Bible Foods (October 11, 1978)