

WAJD BIBLE KITCHEN

JEREMIAH SCRIPTURE CAKE

MYSTERY INGREDIENT CHALLENGE



HOW IT WORKS

Use a KJV Bible to read every reference. Find the food named in each verse and write it on the blank line.

THE CHALLENGE

16 mystery ingredients

20-minute Bible search

Baking steps on Page 2

KEY VERSE

"Thy words were found, and I did eat them; and thy word was unto me the joy and rejoicing of mine heart."

Jeremiah 15:16, KJV

LOOK UP EACH VERSE TO FIND THE INGREDIENT

CAKE

1 3/4 cup

Read: Judges 5:25

2 1 1/2 cups

Read: Jeremiah 6:20

3 5

Read: Isaiah 10:14

4 3 cups, sifted

Read: Leviticus 24:5

5 1/2 tsp

Read: 2 Kings 2:20

6 3 tsp

Read: Amos 4:5

7 1 tsp

Read: Exodus 30:23

8 1/4 tsp each

Read: 2 Chronicles 9:9

9 1/2 cup

Read: Judges 4:19

10 3/4 cup, chopped

Read: Genesis 43:11

11 3/4 cup, finely chopped

Read: Jeremiah 24:5

12 3/4 cup

Read: 2 Samuel 16:1

13 Whole, for garnish

Read: Genesis 43:11

BURNT JEREMIAH SYRUP

14 1 1/2 cups

Jeremiah 6:20

15 1/2 cup

Genesis 24:45

16 1/4 cup

Genesis 18:8

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NUMBERED BAKING INSTRUCTIONS



BAKE AFTER SOLVING THE CLUES

Complete every blank on Page 1 before beginning. Gather the numbered ingredients and keep your KJV Bible open for review.

TABLE PRAYER

Lord, thank You for Your Word and for every good gift You place upon our table.

In Jesus' name, Amen.

BEFORE YOU BAKE

- 1 Solve all 16 Scripture clues on Page 1.
- 2 Write each ingredient clearly on its blank line.
- 3 Measure and label the ingredients with their clue numbers.
- 4 Ask an adult to supervise the oven and prepare the hot syrup.

EQUIPMENT

- KJV Bible and pencil
- 10-inch tube pan
- Three mixing bowls
- Electric mixer or hand mixer
- Sifter, spatula, and measuring tools
- Wire cooling rack and cake tester
- Heavy 2-quart saucepan for syrup

PAN & OVEN

10-inch tube pan | 325 F

NUMBERED INGREDIENT CHECK

- | | | | | | | | |
|----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| ☐ 1 | ☐ 2 | ☐ 3 | ☐ 4 | ☐ 5 | ☐ 6 | ☐ 7 | ☐ 8 |
| ☐ 9 | ☐ 10 | ☐ 11 | ☐ 12 | ☐ 13 | ☐ 14 | ☐ 15 | ☐ 16 |

CAKE DIRECTIONS

- 1 Heat oven to 325 F. Grease a 10-inch tube pan and dust it lightly with a small portion of Ingredient #4.
- 2 Separate Ingredient #3. Keep the whites in a clean bowl and place the yolks nearby.
- 3 Cream Ingredients #1 and #2 until light and fluffy. Beat in the yolks from #3 one at a time.
- 4 Sift together Ingredients #4, #5, #6, #7, and #8.
- 5 Add the sifted mixture to the creamed mixture, alternating with Ingredient #9. Mix only until blended.
- 6 Beat the whites from Ingredient #3 until stiff, then fold them gently into the batter.
- 7 Fold in Ingredients #10, #11, and #12. Spoon the batter into the prepared pan.
- 8 Bake about 1 hour 10 minutes, until a tester inserted near the center comes out clean.
- 9 Cool in the pan 15 minutes, then turn onto a rack. When cool, drizzle with syrup and garnish with Ingredient #13.

BURNT JEREMIAH SYRUP

- 1 In a heavy saucepan over low heat, melt Ingredient #14. Stir occasionally until melted, then continuously until deep golden brown.
- 2 Carefully add Ingredient #15. Cook and stir until the syrup becomes smooth.
- 3 Remove from heat, stir in Ingredient #16 until melted, and cool before drizzling over the cake.

Hot sugar can cause severe burns. An adult should prepare the syrup.