

Scripture Cake for Tu B'Shevat

Celebrate the Land of Israel and its produce by eating this unusual cake after you identify the ingredients. Look in your TANACH (Bible), find the chapter and verse, and write down the ingredient mentioned in the verse and the page number.

3/4 cup softened _____ Psalms 55:22 found on page _____

1 1/2 cups _____ Jeremiah 6:20 found on page _____

5 _____ (separated) Isaiah 10:14 found on page _____

3 cups _____ Leviticus 24:5 found on page _____

3/4 teaspoon _____ Second Kings 2:20 found on page _____

3 teaspoon _____ Amos 4:5 found on page _____

1 teaspoon _____ Exodus 30:23 found on page _____

1/4 teaspoon _____ Second Chronicles 9:9 found on page _____

1/2 cup _____ Judges 4:19 found on page _____

3/4 cup chopped _____ Genesis 43:11 found on page _____

3/4 cup finely cut _____ Jeremiah 24:5 found on page _____

3/4 cup _____ Second Samuel 16:1 found on page _____

Answer Sheet for **Scripture Cake for Tu B'Shevat**

These page numbers were taken from "The Holy Scriptures" published in 1955 in Philadelphia by the Jewish Publication Society of America. If you use another Bible the page numbers will be different.

Celebrate the Land of Israel and its produce by eating this unusual cake after you identify the ingredients. Look in your TANACH (Bible), find the chapter and verse, and write down the ingredient mentioned in the verse and the page number.

3/4 cup softened [cream] butter Psalms 55:22 found on page 907

1 1/2 cups sugar Jeremiah 6:20 found on page 635

5 eggs separated Isaiah 10:14 found on page 542

3 cups flour Leviticus 24:5 found on page 166

3/4 teaspoon salt Second Kings 2:20 found on page 492

3 teaspoon leavened [baking powder] Amos 4:5 found on page 811

1 teaspoon cinnamon Exodus 30:23 found on page 114

1/4 teaspoon spices [allspice] Second Chronicles 9:9 found on page 1232

1/2 cup milk Judges 4:19 found on page 330

3/4 cup chopped almonds Genesis 43:11 found on page 60

3/4 cup finely cut figs Jeremiah 24:5 found on page 664

3/4 cup raisins Second Samuel 16:1 found on page 429

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Cooking Instructions

Cream butter with the sugar. Beat in egg yolks one at a time. Mix together the flour, salt, baking powder, cinnamon, allspice and nutmeg. Blend these dry ingredients into the creamed mixture alternately with the milk. Beat egg whites until stiff and fold in. Gently mix in the chopped almonds, figs, and raisins. Bake in a greased and floured 10" tube pan (bundt pan) at 325 degrees for approximately 1 hour and 10 minutes or until cake is golden brown. Insert a cake tester or toothpick. The cake is done if the cake tester or toothpick comes out clean. Cool the cake 15 minutes and then turn out of pan. Cool completely before serving.