

General Topics :: Let's Bake a Hebrew Fruit Cake

Let's Bake a Hebrew Fruit Cake - posted by inotof (), on: 2005/3/12 15:11

NOTE: This is a real recipe that was given to me by a friend of mine who is a Rabbi, you have to decipher the code to make the cake. I've never made it and the "wine" should be grape juice.

Preheat oven to 325 degrees.

1 cup 1 Sam 25:18
 1 cup Isa 34:4
 1 cup Num. 17:8
 1 cup Ex. 15:27
 1 and 1/2 cup Lev. 2:5
 Pinch oof Ex. 30:23
 Dash of Song of Sol. 4:10
 1 teaspoon Amos 4:5
 3 Isa. 10:14
 1 cup Jer. 6:20
 1/2 cup Num.11:8
 1 Tablespoon Judges 14:18

Mix dry ingrediaents together. gently add wet and stir in fruits and nuts pour into a wellgreased loaf pan or 2 small loaf pans Bake 40 min or until done.

Disclaimer; Not responsuble for accidents. Inotof is NOT a cook and has not tried to make this cake. If you do mke it i would love to know how it turns out! Enjoy :-P

Re: Let's Bake a Hebrew Fruit Cake - posted by PreachParsly (), on: 2005/3/12 16:32

Are we going to start a SI recipe book? Come one everyone else has one! :-P

Re: - posted by alanrepent, on: 2005/3/12 18:38

SERMON INDEX RECIPE BOOK ENTRY #1

Delicious Strawberry Jell-O

1 Box of Strawberry Jell-O

Stir 1 cup boiling water into gelatin in medium bowl at least 2 minutes until completely dissolved. Stir in 1 cup cold water . Refrigerate 4 hours or until firm. Makes 4 servings. Enjoy!

ok yeah i've got nothing... somebody teach me to cook :-)

Re: Let's Bake a Hebrew Fruit Cake - posted by philologos (), on: 2005/3/12 18:48

You don't think we have enough fruitcakes on here already? ;-)

Re: - posted by inotof (), on: 2005/3/13 16:43

Haha! That just made my day ! lol

Re: - posted by sermonindex (), on: 2005/3/13 16:58

Quote:
-----Haha! That just made my day ! lol

Funny and sad. Anyways to redeem this thread if that were possible, if anyone has any good recipes that they want to share this would be a good place to post them. I am sure there are some good cooks out there on SI.

Re: - posted by inotof (), on: 2005/3/15 11:25

Quote:

sermonindex wrote:

Quote:
-----Haha! That just made my day ! lol

Funny and sad. Anyways to redeem this thread if that were possible, if anyone has any good recipes that they want to share this would be a good place to post them. I am sure there are some good cooks out there on SI.

Sorry did not mean that the way that it looks. I don;t really think people are "fruitcakes". the comment just made me laugh, i meant no disrespect.

Re: for me - posted by dohzman (), on: 2005/3/15 16:16

Personally speaking I like a good upside down cake. Hey that reminds me , I think I can talk my wife into making me one of these fruit cakes if I can convince her that there's some spiritual benefit in it and not just calories!

Re: - posted by Spitfire, on: 2005/3/15 16:28

Quote:
-----somebody teach me to cook

OK Alan. This is one of my easiest and most favorite recipes. I created it myself.

Spitfire's Chicken Soup

5 boneless chicken breasts (frozen or fresh)
1/4 Cup chopped onion
1/2 Cup chopped celery
2 Tbsp. margarine
1 Pkg. Lipton Herb and Butter Rice Mix
1 Can Cream of Celery soup
1 Can Chicken Broth
4 slices of Deli American Cheese

Boil chicken breasts until tender in approx. 4 cups of water. Remove from water and chop into 1/4 inch pieces. Reserve broth. Saute onion and celery in margarine until onion is clear. Return chicken to broth and add the cooked celery and onion. Add rice mix and celery soup and chicken broth. Add cheese and stir till melted. This recipe is the BOMB! My family calls me the soup Nazi. :-x

Re: - posted by inotof (), on: 2005/3/15 18:13

Dave's sooper sammich.

Take 1 piece white bread (wheat or other healthy concotion may be substituted though not recommended)

Apply peanut butter liberly to bread.

Repeat proccess 4 times.

Stack buttered bread upon one another.

Open 1 Gallon milk and keep nearby. Enjoy! :-P

Re: - posted by hredii (), on: 2005/3/18 23:23

Quote:

sermonindex wrote:

Anyways to redeem this thread if that were possible, if anyone has any good recipes that they want to share

Last night my friend Russell made some unleavened bread. I tried some and it was good. When a was eating of it I remebered this thread and I wanted to share this with everyone.

1 Corinthians 6: 6-8

Your glorying is not good. Do you not know that a little leaven leavens the whole lump? Therefore purge out the old leaven, that you may be a new lump, since you truly are unleavened. For indeed Christ, our Passover, was sacrificed for us. Therefore let us keep the feast, not with old leaven,

nor with the leaven of malice and wickedness, but with the unleavened bread of sincerity and truth.

Recipe Pita Bread #1

3 cup white flour

1 tsp salt

1 cup Warm water

Vegetable oil

Combine the flour and salt; stir in enough warm water so that the dough pulls away from the sides of the bowl and ceases to be sticky. Stir till smooth. Knead for 5 minutes.

Divide dough into 12 equal portions and shape into smooth balls. Cover with damp towels and let rest 5 to 10 minutes. Press each ball flat and roll into a 6" or 7" circle. Lightly oil a griddle or skillet. Gently stretch each round as thin as possible. Cook about 90 seconds. Pitas will be brown and bubbly spots will appear at the bottom. Turn over & brown the other side.

Remove from griddle and immediately wrap your pitas in towels.