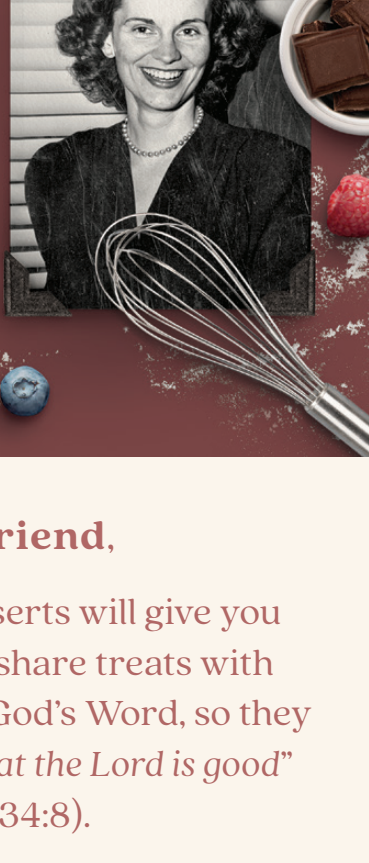


A Ministry of HOSPITALITY

6 Recipes From the Kitchen of:

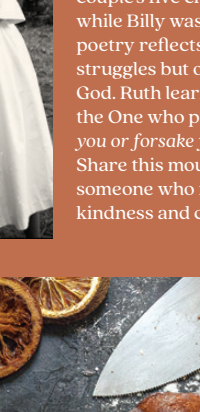


Dear Friend,

We pray these desserts will give you an opportunity to share treats with others as you share God's Word, so they can *"taste and see that the Lord is good"* (Psalm 34:8).

May God richly bless you,


FRANKLIN GRAHAM



Your Homemade Treats Can Open a Door to Share the Gospel

"Contribute to the needs of the saints and seek to show hospitality."

—ROMANS 12:13

Open Your Heart to Those in Need



This holiday season, look around and identify those in need of a friend. Many people long for companionship and conversation—especially during the holidays when families and friends gather. Feelings of isolation or a lack of close companions can feel overwhelming. Ruth understood these feelings. She raised the couple's five children largely on her own while Billy was away for weeks at a time. Her poetry reflects seasons of loneliness and struggles but overflowing with deep trust in God. Ruth learned to rely on Jesus Christ—the One who promises that He *"will not leave you or forsake you"* (Deuteronomy 31:8). Share this mouthwatering cake with someone who needs a friend and words of kindness and care.



FRENCH ORANGE CAKE

Ingredients:

3 pounds pitted dates
3 cups sugar
6 egg yolks
1 ½ cups butter

6 cups sifted flour
3 teaspoons baking soda
3 teaspoons baking powder
3 cups walnuts

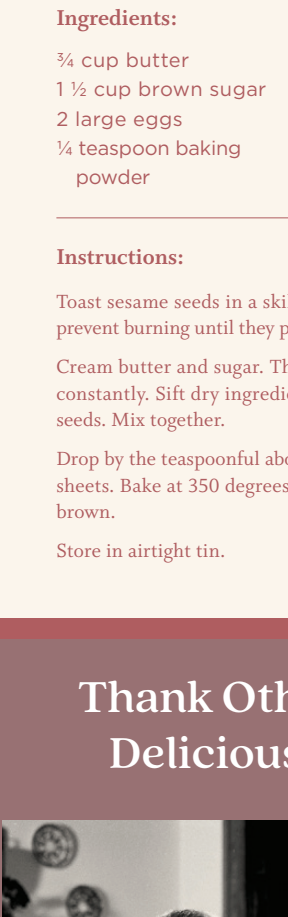
Instructions:

Grease one large or two medium angel food cake pans. Chop dates into fine pieces. Pour 3 cups boiling water over dates and allow to sit while preparing batter.

Mix the wet and dry ingredients in separate bowls, then add together. Add chopped dates and walnuts to batter. Pour into greased pan. Bake 1 hour at 325 degrees or until done.

While the cake bakes, make the glaze. Dissolve 3 cups sugar in the juice of 3 oranges. When the cake is done and still warm, transfer to a wire rack. Prick warm cake with a skewer; pour glaze over the cake. The sugar will form a lovely, crisp topping. For best results, let the cake rest for 8 hours at room temperature before serving.

Open Your Door to Friends and Neighbors



Franklin recalls, "If you knocked on the door to my grandmother's home, she would greet you with a warm smile and say, 'Come in, come in, you are so welcome!' Inside the sparkling light blue parlor, something sweet would be waiting for you. Mother Graham would ask you questions about yourself, always followed by Scripture and an encouraging word." You can use her pound cake recipe to welcome others into your home—and invite conversation, share a tasty treat, and *"encourage one another and build one another up"* (1 Thessalonians 5:11).



MOTHER GRAHAM'S POUND CAKE

Ingredients:

3 sticks butter (1 ½ cups)
2 cups granulated sugar
8 large eggs
3 ¾ cups all-purpose flour (sifted)
¼ teaspoon salt

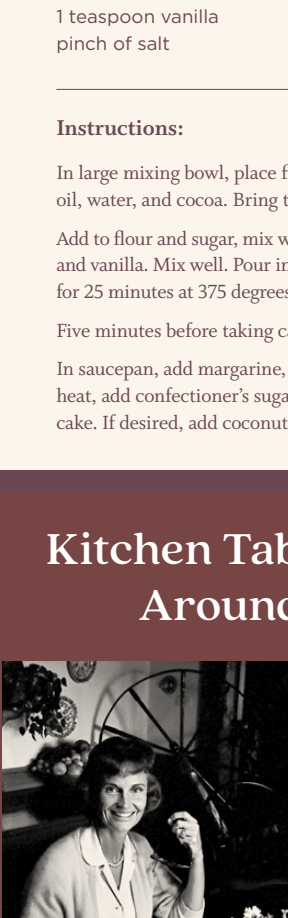
1 teaspoon baking powder
¼ teaspoon mace (or a seasoning of your choice, such as nutmeg or cinnamon)
½ pint heavy whipping cream

Instructions:

Cream butter (at room temperature) and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat the mixture thoroughly. Sift together flour, salt, and baking powder. Gradually add to batter, mixing well. Add mace and blend mixture thoroughly. Then, slowly add heavy cream and stir in well, but don't beat.

Pour batter into a large 10-inch well-greased and floured tube pan and bake in slow oven (325 degrees) for 1 hour or 1 hour and 15 minutes, or until cake tests done.

Train Your Children and Other Young People to Follow Him



Ruth Graham once wrote, "You have your children for a few short years. Train them before the time is gone" (see Proverbs 22:6). Franklin recalls, "Even in my rebellious years, I never doubted that Mama loved me unconditionally. I know she prayed for me earnestly. As my father was busy in his worldwide ministry, my mother was equally busy in her version of home missions—raising our family in an atmosphere that was wholesome, fun, and God-fearing. She taught us to memorize Scripture, to think for ourselves, and to care for others." As you read and follow this cookie recipe with your children, explain how Christians read God's Word and learn how to follow Him (see Matthew 4:19).



SESAME COOKIES

Ingredients:

¾ cup butter
1 ½ cup brown sugar
2 large eggs
¼ teaspoon baking powder

2 cup sifted flour
1 teaspoon vanilla
¾ cup toasted sesame seeds

Instructions:

Toast sesame seeds in a skillet over low heat, stirring constantly to prevent burning until they pop like popcorn. Remove from heat.

Cream butter and sugar. Then add eggs, one at a time, beating constantly. Sift dry ingredients and add vanilla. Finally, add sesame seeds. Mix together.

Drop by the teaspoonful about 2 inches apart on greased cookie sheets. Bake at 350 degrees for 10–12 minutes or until edges are brown.

Store in airtight tin.

Thank Others With Ruth's Delicious Holiday Cake

Ruth Bell Graham walked closely with the Lord, and she had a gracious spirit of hospitality. She demonstrated kindness to everyone she met, eager to encourage others—while also sharing the Gospel. Anne Graham Lotz, daughter of Billy and Ruth, described her mother as having "the heart of an evangelist. Her gift is exercised effectively on behalf of individuals, loving them one by one." Show your appreciation for others by making this cake as a gift or inviting them to your home for a sweet treat.

PARADISE PUMPKIN CAKE

Ingredients:

8 ounce pkg. cream cheese
¼ cup sugar
½ teaspoon vanilla
1 8-inch unbaked pie crust
1 egg

Filling:

1 ¼ cup pumpkin
½ cup sugar
1 teaspoon cinnamon
¼ teaspoon ginger
¼ cup nutmeg
1 cup evaporated milk
2 eggs, slightly beaten
Dash of salt

Instructions:

Combine softened cream cheese, sugar, and vanilla. Mix well. Add egg, mix well. Spread mixture on bottom of crust. Combine remaining ingredients. Mix well. Carefully pour over cream cheese mixture. Bake 1 hour at 350 degrees or until done (knife comes out clean). Cool. If desired, brush with maple syrup and garnish with nuts or serve with whipped cream.

Share Your Wisdom With the Next Generation

Ruth's granddaughter Cissie Graham Lynch wrote, "Oh, how I miss my grandmother's twinkling eyes, her voice, her wit, her passion, her contagious joy. But more than anything else, I miss her wisdom."

"I want to sit around her large round kitchen table and sip on a cup of coffee and just talk to her. I want to ask her the questions I was too young to ask when I had the chance. The questions I didn't even know to ask. I want to ask her about the things that matter. I want to be able to learn from her."

Invite the young people in your life to sit at your kitchen table with a slice of this chocolate cake, creating an environment where they can freely ask you questions.

DOUBLE FUDGE CAKE

Ingredients:

2 cups flour
4 tbsp. cocoa
2 cups sugar
½ cup buttermilk
1 stick margarine
1 tsp. baking soda
½ cup cooking oil
2 eggs (optional)
1 cup water
1 teaspoon vanilla
pinch of salt

Frosting:

1 stick margarine
1 cup coconut (optional)
1 cup nuts (optional)
1 box confectioner's sugar
4 tbsp. cocoa
1 tsp. vanilla
6 tbsp. milk

Instructions:

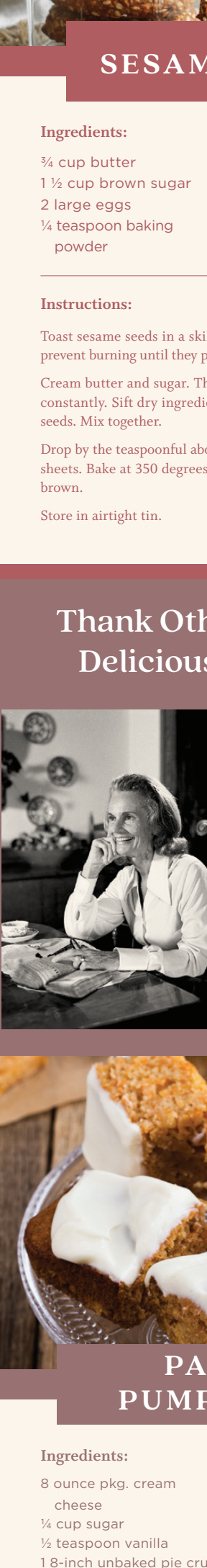
In large mixing bowl, place flour and sugar. In saucepan, place margarine, oil, water, and cocoa. Bring to a boil.

Add to flour and sugar, mix well. Add buttermilk, baking soda, salt, eggs, and vanilla. Mix well. Pour into greased, floured 10×14-inch pan and bake for 25 minutes at 375 degrees.

Five minutes before taking cake from oven, make frosting.

In saucepan, add margarine, milk, and cocoa. Bring to boil. Remove from heat, add confectioner's sugar and vanilla. Beat, then spread over hot cake. If desired, add coconut and nuts to frosting.

Kitchen Table Conversations Around God's Word



Billy and Ruth Graham devoted their lives to sharing the Gospel with others—from large evangelistic events to one-on-one conversations. In their later years, the couple saw the need for Christians to study the Bible with well-known pastors and teachers. As they prayed and discussed their vision with others, God provided a place that became the Billy Graham Training Center at The Cove in Asheville, North Carolina. The first seminar was held in 1988. Central to The Cove experience is a welcoming dining room where guests enjoy fellowship around shared meals. Pecan pie is a popular guest dessert. Invite people over to study God's Word together and enjoy this tasty treat.



THE COVE PECAN PIE

Ingredients:

½ cup unsalted butter
½ cup all-purpose flour
¾ cup light brown sugar
2 eggs
¼ teaspoon kosher salt
¾ cup light corn syrup
¾ teaspoon vanilla extract
1 cup pecans, chopped

Reserve some pecan halves (or additional chopped pecans) for topping
1 9-inch partially cooked pie crust, frozen

Instructions:

Preheat oven to 300 degrees.

Blend butter and flour together until mixture becomes creamy. Blend sugar into butter/flour mixture. Once combined, beat in eggs, one at a time. Add corn syrup, vanilla, and salt to filling. Then stir in one cup chopped pecans. Place pie crust into a 9-inch round baking dish and pour mixture into pie crust. Add extra pecans for topping. Bake in the oven at 300 degrees until set, about 1–1 ½ hours. Allow pie to cool to room temperature.

BILLY GRAHAM
Evangelistic Association
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