



Trusting God... Loving My Family...

Stories, Devotions, and Recipes for Women

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Introduction

God has given you a book of promises—a timeless treasury of recipes for life here on earth and for life eternal. That book, of course, is the Holy Bible. If you're wise, you'll spend time every day focusing on the God's Holy Word, and this book can help.

This text is, first and foremost, a celebration of God's love and God's Son. But the book is also a celebration of life inside your kitchen, so if you're one of those women who celebrates good food (not to mention good company), the ideas on these pages are intended for you.

During the next 21 days, read a chapter from this book each morning. If you're already committed to a daily time of worship, this text will enhance that experience. If you are not, the simple act of giving God a few minutes each day will change the tone and direction of your life.

On the pages that follow, you'll find tasty recipes, a heaping helping of timely tips, and a cornucopia of great ideas from noted Christian women. And, of course, you'll also find a treasury of inspired wisdom from God's Holy Word.

Are you willing to trust God completely by allowing Him to work in you and through you? Are you willing to establish a life-altering relationship with your Creator? And do you desire the eternal abundance and peace that can be yours through God's Son? If so, ask for God's guidance many times each day . . . starting with a regular daily devotional. When you do, you will soon discover that your heavenly Father is not just near, He is here. He's with you in the kitchen and everywhere else, for that matter. And He stands ready, willing, and able to transform you into a new creation—all you must do is walk with Him.

God's Recipes for Life

I urge you now to live the life to which God called you.

Ephesians 4:1 NKJV

Life—inside the kitchen or out—is a glorious gift from God. Treat it that way. This day, like every other, is filled to the brim with opportunities, challenges, and choices. But, no choice that you make is more important than the choice you make concerning God. Today, as you care for your family and friends, you will either place Him at the center of your plans—or not—and the consequences of that choice have implications that are both temporal and eternal.

Sometimes, we don't intentionally neglect God; we simply allow ourselves to become overwhelmed with the demands of everyday life. And then, without our even realizing it, we gradually drift away from the One we need most. Thankfully, God never drifts away from us. He remains always present, always steadfast, always loving.

As you begin this day, place God and His Son where they belong: in your head, in your prayers, on your lips, and in your heart. And then, with God as your guide and companion, let the journey begin . . .

A Prayer

Dear Lord, You have created this glorious universe, and You have created me. Let me live my life to the fullest, and let me use my life for Your glory, today and every day. Amen

More Ideas About Life

We are common earthenware jars, filled with the treasure of the riches of God. The jar is not important—the treasure is everything.

Corrie ten Boom

When we invite Jesus into our lives, we experience life in the fullest, most vital sense.

Catherine Marshall

You have a glorious future in Christ! Live every moment in His power and love

Vonette Bright

Old-Fashioned Banana Tea Cake

¼ cup shortening	¼ teaspoon salt
¼ cup granulated sugar	2 cups flour, sifted
1 egg, beaten	1 ½ to 2 cups mashed bananas
1 cup milk	4 teaspoons baking powder

Blend the sugar with shortening and beaten egg. Sift baking powder, salt, and flour together. Combine both mixtures and add milk. Mix the batter well and then fold in the bananas. Pour the batter into a greased and floured 9-inch pan.

Sprinkle with the following topping:

½ cup granulated sugar blended with 2 teaspoons cinnamon.

Preheat oven to 400°; bake for 30 minutes or until done.