



## King David's Raisin Cakes

This is an adapted IA2 recipe mentioned in 1 Chronicles 12:40 that is called "sacred" in Hosea 3:1 (NIV)

### Ingredients

- 1 cup raisins
- 2 cups water
- $\frac{1}{2}$  cup butter
- $\frac{3}{4}$  cup honey
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $1\frac{3}{4}$  cups whole wheat flour

### Instructions

Preheat oven to 350° F or 175° C.  
Lightly grease one 10x10-inch baking pan (recommend a mini-loaf pan that makes 8 small loaves).

In a large saucepan, boil the raisins with the water for 10 minutes. Add the butter and melt in the boiling raisins, then add the honey and stir until it's mixed in. Remove the pan from the heat and allow the mixture to cool. In the same pan add the whole wheat flour, salt, cinnamon, and nutmeg.

Mix well, and pour batter into baking pan.

Bake at 350° for 35 minutes.

