

A NEW JERUSALEM CAKE FOR NEW CHURCH DAY

I, John, saw the holy city, New Jerusalem, coming down out of heaven from God (Revelation 21:2).

Here is a delicious way to enhance your celebration of the birthday of the New Church!

Supplies:

yellow cake mix or ingredients for making a yellow cake from scratch
white or yellow frosting/icing (store bought or made at home)
two square 8 inch cake pans
yellow decorating sugar (or color regular sugar by mixing with a few drops yellow food coloring)
circular sugar or lemon cookies for the gates
jelly beans, gumdrops, or hard candies (in various colors) for the gemstones of the foundation of the city
whipped cream, Cool Whip, white icing, or mini marshmallows around the base of the cake for “clouds”
cake platter or cardboard covered with aluminum foil for a base
various yellow candies if desired

Directions:

1. Bake two 8” square layers of cake, using a yellow cake mix or your own cake recipe.
2. Let cool completely and remove from pan.
3. Prepare the frosting, adding yellow food coloring as needed to make the frosting a sunny color. Kids will enjoy mixing the food color into the icing!
4. Place the bottom cake layer on the cake platter or cardboard base (covered with foil). Cover the top of the bottom layer with yellow icing.
5. Place on the second layer on top of the bottom layer. Then cover the top and sides with icing.
6. Optional: If you want to make the cake more of a cube, bake 2 more cake layers....

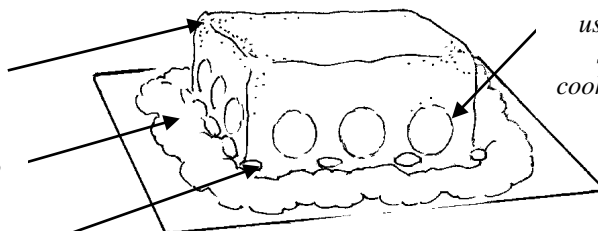
Now it is time to decorate the cake!

7. Sprinkle yellow decorating sugar over the entire cake. (You can make your own yellow sugar by mixing several drops of yellow food coloring with some regular sugar.) The sugar will glisten, suggesting the beauty of the golden city.
8. Make 3 “gates” on each side of the cake using circular sugar or lemon cookies as the pearl gates.
9. Arrange jelly beans, gum drops, or hard candies around the base of the cake to suggest the twelve foundation of the city. These were gem stones of various colors, so try to use several different colors of candy. Putting one at each corner and between the gates equals 12.
10. Optional: Use whipped cream, Cool Whip, or fluffy white icing to suggest clouds around the base of the holy city as it comes down “out of heaven.” Or pile mini-marshmallows around the base for the clouds.
11. Optional: Pick all the yellow candies out of the bags of Mike & Ikes, etc. and use the yellow ones to further decorate the cake. You can place them randomly or in patterns (such as making arches above the gates).

yellow sugar sprinkled on yellow frosting

clouds of whipping cream or Cool Whip

candy “precious gems” for foundation stones



*use white, circular
sugar or lemon
cookies for pearl gates*