

THREE INGREDIENTS FOR *Relationships* THAT GO THE *Distance*

A Posture

The secret to stronger relationships isn't being understood, but choosing to put someone else first, even when they don't deserve it.

Discussion Questions:

1. *Submit to one another out of reverence for Christ.* (Ephesians 5:21) What would that require? Where is this most difficult?
2. When you hear the word "submit," what reaction do you have, and why?
3. Where in your life do you tend to insist on your way the most?
4. Respond to this: Christian marriage is a submission competition. Agree? Disagree? Alternatives?
5. "Our tone, posture and approach toward others should reflect their value in the eyes of God." What makes that challenging?
6. Where are you currently holding your ground in a way that may be hurting a relationship, and what would it look like to take a step back and prioritize the other person?

Speaking of Ingredients...

Recipe

CANNOLI CAKE

Yellow Cake

2/3 cup unsalted butter softened
1 3/4 cups granulated sugar
2 large eggs
1 1/2 teaspoon vanilla bean paste
2 1/2 cups 1:1 GF flour
2 1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups whole milk

Cannoli Cream

16 oz ricotta cheese
8 oz mascarpone cheese
1 cup caster sugar
zest of one lemon
Zest of one orange
1 tablespoon vanilla bean paste
1 cup mini chocolate chips

INSTRUCTIONS

Yellow Cake

1. Preheat oven to 350°F. Grease, flour, and line cake pans with parchment.
2. Cream butter and sugar until light and fluffy.
3. Add eggs one at a time, mixing well after each. Stir in vanilla. In a separate bowl, mix flour, salt, and baking powder.
4. Add dry ingredients to the batter in batches, alternating with milk. Mix until combined.
5. Divide into pans and bake ~20 minutes, until a toothpick comes out clean.
6. Let cakes cool completely.

Cannoli Filling

1. Mix ricotta and mascarpone until smooth.
2. Add superfine sugar and mix well.
3. Stir in lemon zest, vanilla, and chocolate chips.
4. Chill for at least 2 hours (or overnight).

Assembly

1. Spread filling evenly between each cake layer.
2. Top with mini chocolate chips.
3. Chill for 2 hours before slicing.