

# Elizabeth's "impossible" baby

Luke 1 v 36-45

Can you touch your ear with your elbow? Or your eye with your tongue? No! Impossible!

Elizabeth was very old. So was her husband, Zechariah. They thought that they were too old to have a baby. Far too old! Impossible!

But nothing is impossible for God. God can do amazing things. And so, guess what? God gave Elizabeth and Zechariah a baby. The baby started to grow inside Elizabeth. 'This is God's work,' said Elizabeth. 'God has been so kind to me.'

Mary went to visit Elizabeth. They were both so excited about what God was doing. Elizabeth's baby jumped for joy inside her!

Elizabeth was old. But she had a baby growing inside her. Mary didn't have a husband. But she had a baby growing inside her. Mary had God's forever-King, Jesus, growing inside her!

Impossible? Not for God. Nothing is impossible with God.

## Hidden surprise cake

Elizabeth had a baby in her tummy. She thought that would be impossible! But all things are possible for God.

**Pray:** Thank you God that nothing is impossible for you. You even sent your forever-King into our world. Help me to trust you more and more. Amen.

## Ingredients (for 1 loaf cake/8 servings)

For the cake:

- 1 large, light-coloured rectangular cake (e.g. Madeira cake)
- 4 eggs
- 140g/2/3 cup caster or superfine granulated sugar
- 120g/1 cup self-raising flour
- 35g/1/3 cup cocoa powder

For the icing:

- 55g/1/4 cup butter, softened
- 25g/1/5 cup cocoa powder
- 90g/3/4 cup icing sugar/  
powdered sugar
- White icing pen/white  
chocolate icing tube
- Christmas cake decorations  
or sprinkles

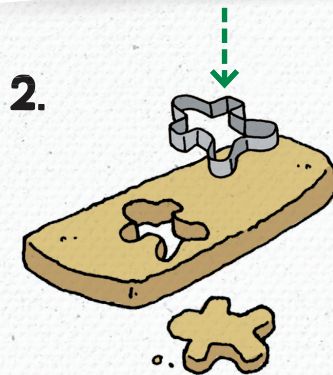
Time needed  
1 1/2 hours  
(plus 1 1/2 hrs to cool  
and to set)

# Equipment

- Large sharp knife
- Small boy cookie cutter
- 2 mixing bowls
- Electric or hand whisk
- Large metal spoon
- Loaf tin, greased and lined with parchment
- Bread or chopping board
- Sieve
- Wooden spoon
- Table/eating knife



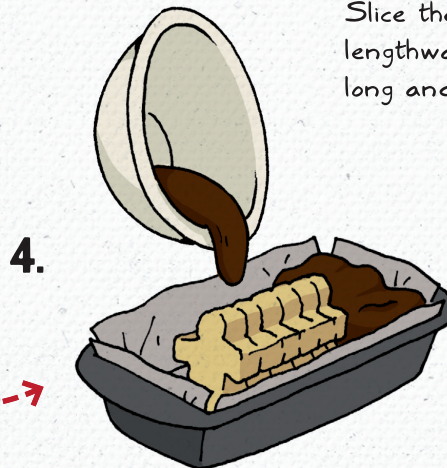
1. Preheat the oven to 170°C/325°F/gas 3. Slice the cake into three, lengthways, to make three long and thin rectangles.



2. Use your cutter to cut out as many 'boys' from the cake as you can.



3. Break the eggs into the mixing bowl. Add the sugar and whisk for 5 minutes until the mixture is thick and almost white. Gently fold in the flour and cocoa powder using the big metal spoon.



4. Stand the 'boys' in the loaf tin tightly in front of each other, with no gaps between them. Carefully pour in some mixture at either end of the tin, then at the sides, then on top of the 'boys'.

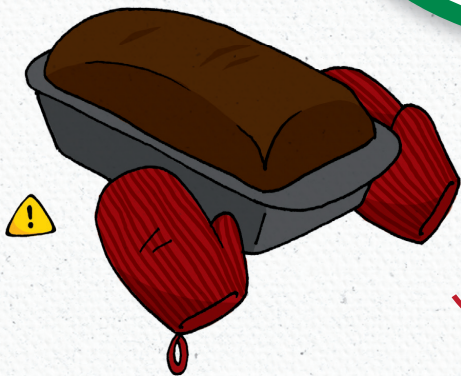
## While you cook...

- What did Elizabeth think was impossible? Why?
- How was God kind to Elizabeth?
- What impossible thing did God do for Mary?
- Is anything impossible for God?

### Time-saver

Buy a ready-made gingerbread man and hide it in a bowl underneath yogurt.

5.



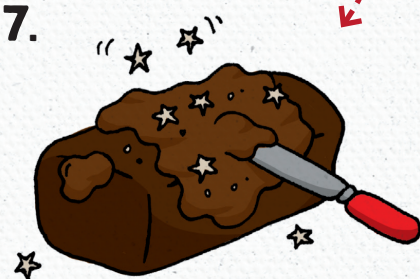
Put the cake in the oven for 40 minutes, until it is springy when you gently push a finger in. Leave to cool in the tin for about an hour, before turning out onto the board.

6.



To make the icing, sieve the icing sugar and cocoa powder into the mixing bowl. Add the butter and mix with the wooden spoon until the icing is smooth.

7.



Use the knife to spread the icing on the top of the cake. Decorate with your Christmas cake decorations or with sprinkles. Leave to set for 30 minutes.

Bake through the Bible at Christmas  
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## While you eat...

Take the whole cake to someone who hasn't seen you make it. As an adult cuts it open (straight down, in the middle), look at the surprise on their face! Can you explain to them why Elizabeth was surprised too?