

Feast of the Epiphany – January 6

Christmas officially comes to an end with the Feast of the Epiphany, the first day of the season in which the person and nature of Jesus is revealed or made manifest. The first story of the Epiphany season is the manifestation of Christ to the Gentiles which marks the arrival of the three wise men and their gifts of gold, frankincense and myrrh. These gifts reveal the royal, divine and sacrificial nature of Jesus.

Epiphany is a wonderful night to take the Christmas tree down and to have a party complete with a “twelfth night cake”. Families may choose to use the recipe below or their favorite bundt-cake recipe. Traditionally one (for small families) or three (for larger families) beans are hidden in the cake. The individual(s) who finds the bean(s) in their serving gets to be king or queen for the next 24 hours. With the privilege of being the kind or queen comes the responsibility of retelling the story of the three king’s long journey by the light of the star. The king or queen can also be dressed to play the part and more mature kings and queen can share their own journey with God over the past year as well as challenge us to keep our eyes on the star, the light of Christ in the year to come. For fun the king or queen choose the menu and assign other assorted agreed upon tasks for their 24 hour reign.

Twelfth Night Ring Cake

2 pkgs. (8 oz. each) chopped dates	¾ tsp baking powder
1 ¼ cup sugar	½ tsp. nutmeg
1 cup butter	3 eggs
1 cup orange juice	1 pkg. (6 oz.) semisweet chocolate morsels
1 pkg. (6 oz.) semisweet chocolate morsels	1 cup chopped nuts
1 tsp. vanilla	½ cup orange juice
2 ¼ cup flour	4 candied cherries, halved
1 ½ tsp. cinnamon	glaze
1 tsp. salt	
½ tsp. baking soda	

Preheat oven to 350 degrees. In small saucepan, combine 2 cups of chopped dates, sugar, butter, and 1 cup orange juice. Cook over moderate heat, stirring occasionally, until mixture boils and dates are tender. Add 1 cup semisweet chocolate morsels and vanilla extract. Stir until morsels melt. Transfer chocolate mixture into large bowl. Cool 15 minutes. In small bowl, combine flour, cinnamon, baking soda, salt, baking powder, and nutmeg; set aside. Beat eggs, one at a time, into cooled chocolate mixture. Stir in flour mixture. Blend in 1 cup semisweet chocolate morsels and chopped nuts. Spread into greased and floured 9-cup bundt pan or 10-inch tube pan. Bake at 350 for 1 hour. Cool 10 minutes. Invert cake onto flat surface. Make holes in top of cake with a tooth pick. Pour ½ cup orange juice over top. Cool completely.

For glaze, combine 2 cups sifted confectioners sugar and 7 tps. Water; mix till creamy. Cover top of cake with glaze; allow to drip down sides. Decorate with remaining chopped dates and candied cherries to form glower pattern. Makes one 10-inch cake. Keeps very well.

O God, by the leading of a star you made revealed you only Son to the peoples of the earth: be our light in the darkness and help us to recognize that you walk with us through the joys and sadnesses of our life, through Jesus Christ our Lord. Amen.