

Hope for the Heart: **The Acts of Kings and Presidents**

In 1 & 2 Kings; the royal monarchs of Israel & Judah were either kings who did what was evil in the sight of the Lord or kings who did what was pleasing in God's eyes. The holy standards of God's rule reflected only in leaders who obeyed his commands. Those who led the people into spiritual & moral corruption destroyed Israel's future. Solomon: asked for wisdom & built God's temple; Hezekiah: had a powerful prayer life; bringing civil & religious reforms; Josiah: sought after God & revived obedience to God's law. They made wise decisions rooted in their personal faith. Their leadership steered the nation toward God. Presidents of our country whose acts pleased God earned respect from their reputations to do what was right. Monuments in remembrance of Washington, Lincoln & Jefferson reflect a reverence for God chiseled into these inscriptions: 'Praise be to God'; 'Search the Scriptures'; 'Holiness to the Lord'; 'The judgements of the Lord are true & righteous altogether'; 'Can the liberties of a nation be secure when we have removed a conviction that these liberties are the gift of God?' As godly kings of ancient times speak truth to our hearts; even so the founders of our nation declare a timely warning to this generation. 'Woe to those who call evil good and good evil, who put darkness for light and light for darkness, who put bitter for sweet and sweet for bitter.' *Isaiah 5:20 (NIV) *The acts of kings & presidents lead into darkness or light!

Help for the Home: **Dark Chocolate and Pumpkin Swirl Cake** 12 servings

*1-3/4 cups flour * 2 tsp.pumpkin pie spice *1 tsp. baking powder *1/2tsp.baking soda *1/2t.salt
*2 large eggs *1-1/4 cups granulated sugar *1/2cup unsalted butter, melted *1/2cup buttermilk
*2tsp.vanilla extract *1 cup canned pumpkin *3 ounces dark chocolate, melted
*2 T.unsweetened cocoa powder *1-1/2 cups powdered sugar *1 tsp.finely shredded orange peel
*2-3 T.milk or orange juice

*Preheat oven 350. Coat 9x5 loaf pan w/cooking spray. Line pan w/parchment, spray; set aside. In large bowl, whisk flour, spice, baking powder & soda, salt. In medium bowl, whisk eggs & sugar. Add butter, buttermilk & vanilla. Fold in pumpkin.*Add wet ingredients to dry.Whisk till smooth. Divide batter in half. Add melted chocolate & cocoa to half batter; stir. Alternately add batters to pan. Using a knife, swirl through batter. Bake 55-65 min. until cake is risen/cracked. Remove. Let cool 20 min. Cool completely. For orange glaze: in small bowl, stir powdered sugar, orange peel & orange juice. Spoon over cooled cake.

*** Written & Compiled by Debi Sobotka ***