

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

PART 2: A POSTURE

What if the key to better relationships wasn't finding better people but becoming a better person to the people you already have? This idea comes from the apostle Paul: instead of treating people based on what they deserve, we're invited to respond based on who Jesus is.

CONNECT

What's an act of kindness you've experienced, and how did it make you feel?

LEARN

You will watch a shortened version of a message from this series to set up your group discussion. Watch the full message sometime this week as a reminder of what you talked about today.

APPLY

After sharing what stood out from the video, discuss the following questions as a group:

1. Where do you typically see people resisting putting others first? Why do you think it's difficult to live this out consistently?
2. Think about your daily environments (work, home, friendships, etc.). Where is it easiest for you to put others first? Where is it hardest?
3. Who is one person in your life right now that's hard to "submit to" or serve? If you truly saw them the way God sees them, how would your tone or approach change?
4. What's one practical way you could "go first" in that relationship this week?

BEFORE NEXT TIME

In the full message, Andy suggested asking a simple question:

"What can I do to help?"

Ask yourself, *Where in my life do I need to start asking this question more often?* What's one specific situation this week where you can intentionally put someone else first, even if it costs you something?

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Bonus: Make this cannoli cake!

Recipe

**CANNOLI
CAKE**

Title:

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.



PRAY

Heavenly Father, thank you for preserving this ancient text, which is 2,000 years old and still relevant. Wherever this lands with us, please give us the courage to step into it and embrace where you are leading. Help us to see others the way you see them, and give us the wisdom to know what to do and the courage to do it. Amen.