

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

## PART 3: A RULE

Instead of treating people based on their behavior, we're called to treat them as if they're more valuable. It's not natural, and it's definitely not easy. But when we choose to go first in showing honor, we reflect the heart of Jesus and build relationships that actually go the distance.

### CONNECT

Who's someone you've met (famous, influential, or just impressive) that made you feel a little intimidated? How did you act around them?

### 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. What typically determines how you treat someone?
2. Where (work, home, friendships, etc.) do you struggle most to show honor? Why?
3. Is there someone in your life you tend to treat casually or even dishonor, maybe through tone, sarcasm, or dismissiveness? If you treated them like someone "important," what would change?
4. What's one specific way you can show intentional honor to someone this week?

### WRAP UP

Going forward, think about "The Three Ingredients for Relationships That go the Distance"—confession, mutual submission, and honor. Which one do you think the people closest to you wish you would work on most?

Bonus: Make this donut!

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

*Recipe*

Title:  
**BAKED  
GLAZED DONUTS**

2 cups all-purpose flour  
3/4 cup granulated sugar  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
3/4 teaspoon cinnamon  
3/4 cup milk  
2 large eggs  
3 tablespoons butter, melted  
2 teaspoon vanilla bean paste

**For the glaze:**

1 cup powdered sugar  
2 to 3 tablespoons milk  
1/2 teaspoon vanilla bean paste

**INSTRUCTIONS**

1. Preheat oven to 350°F and grease a donut pan.
2. In one bowl, mix flour, baking powder, cinnamon, and salt.
3. In another bowl, mix eggs, sugar, milk, melted butter, and vanilla.
4. Combine wet and dry ingredients. Mix until just combined.
5. Pipe or spoon batter into pan, filling each about 2/3 full.
6. Bake for 11-14 minutes, until lightly golden and set.
7. Let cool in pan, then transfer to a rack.  
**Glaze**
8. Mix powdered sugar, milk, and vanilla until smooth.
9. Dip cooled donuts, add toppings if you want.
10. Let set, then enjoy!



**PRAY**

*Heavenly Father, thank you for going first and modeling what it looks like to honor others. Please give us wisdom to know what to do with what we've just heard and discussed. And even in the midst of our most complicated relationships and*