

Patti's Page



Let's Sparkle

"For ye were sometimes darkness, but now are ye light in the Lord, walk as children of light."

-Ephesians 5:8

Women and young girls love things that shine, and my husband says women are like raccoons, they like anything that shines and sparkles. Women in general like diamonds, they are beautiful and wonderful. God too.

Diamonds are rough and ugly when they are first discovered. They do not shine at first, because they come out of the dirt of the earth. Diamonds have to be cleaned and polished before they become beautiful. It is the same with us ladies. When we first come to Jesus, we came from the deep mirey clay of sin. He took our darkness and made it into light. Jesus cleaned and polished us so we could shine to a lost and dark world.

An important characteristic of a valuable diamond is its clarity. The amount of impurities or inclusions decides the grade of a diamond. The grade of the diamond is established on the clarity, sparkle or shine. It is the same with us; a Christian with impurities or sins will determine our grade. We are like the diamond with the impurities. Our sins may not be visible with the naked eye, but Christ can see our hearts. God knows what our clarity is.

A diamond has to be cut by a skilled diamond person, in order for it to sparkle, shine and reflect light. Diamonds do not just naturally shine, they come uncut and rough. We as Christians, have to be cut by the Jeweler, Jesus Christ in order to shine and sparkle. Then we can reflect the light of Jesus Christ in the way we are supposed to. Jesus is the best designer there is. We can have the brilliance that diamonds have. The brilliance in us is Jesus.

Please let Christ shape and work your life in the way He wants you to be. He will reflect His light to the maximum in us to help others. The brilliance of Jesus will shine in you. You are a diamond! The value of diamond goes up everyday, and never loses their value.

With Love and Prayer,

Patti Grier

1/2 lb bittersweet chocolate
3T butter, room temp
2 eggs
1T honey

1/3 c sugar, plus more for rolling
3/4 c ground almonds
2 tsp cocoa powder
pinch of salt
powdered sugar for garnish

Melt chocolate on top of a double boiler, over (but not in contact with) simmering water. Cut butter into small pieces and mix into the heated chocolate until melted. falls in thick, smooth ribbons from the beaters (about 10 minutes). Fold into the chocolate-butter mixture. Add the cocoa powder and salt to the ground almonds & mix; gently add to the chocolate mixture.

Cover and refrigerate overnight.

Line a baking sheet with parchment paper. Use a small ice cream scoop to form the dough into 1 inch balls. Working quickly, roll the balls in granulated sugar. Place on the baking sheet about 2 inches apart. Bake at 325 degrees F for about 12 minutes, until the centres are moist, but not wet. Cool slightly. Dust lightly with powdered icing sugar.