



# Bloom

AHBC Women's Ministry Newsletter

Created by Eve Smith May 2021



## bloom; verb

- (1): to mature into achievement of one's potential
- (2): to flourish in youthful beauty, freshness, or excellence.

Welcome to **Bloom**! Our monthly Newsletter will keep you up to date as well as in the loop and connected!



## May Calendar

SUNDAY SERVICE	10:30 AM
MOTHER'S DAY	9TH
WOMEN'S BIBLE STUDY STARTING	TUESDAYS
10 AM & 7 PM	
EVE SMITH BIRTHDAY	19TH

Meet Ellen Lont →



MY NAME IS ELLEN LONT. I HAVE BEEN MARRIED TO KEN FOR 44 YEARS. I WAS SAVED AT THE AGE OF 16. I STUDIED AT TENNESSEE TEMPLE COLLEGE AND BIBLE SCHOOL. AFTER GRADUATING I WAS A TEACHER AT A CHRISTIAN SCHOOL IN FLORIDA, THAT'S WHERE I MET KEN. WE HAVE 1 DAUGHTER AND 1 GRANDDAUGHTER, WE MOVED HERE LAST JUNE FROM SC TO BE CLOSE TO THEM. WE JOINED THE CHURCH, AND WE ARE ENJOYING GETTING TO KNOW OUR CHURCH FAMILY AT AHBC.

## Women's Ministry Leaders

If in need of prayer, meals, comaraderie or guidance, please contact us!  
We're here to help!

HANNAH CONTRERAS	210-621-4718
CLAUDIA KAUFFMAN	210-833-3607
GABRIELLE NEWTON	210-863-2887
EVE SMITH	210-215-2933
MICHELLE ZIMMERMAN	210-884-5110



## The Giving Closet

ACCEPTING DONATIONS FOR NEW SOCKS  
AND UNDERWEAR TO BENEFIT FOSTER  
CHILDREN. AGES RANGE FROM 0-17.

CONTACT  
CLAUDIA KAUFFMAN



Join us for  
our Bible Study!

### **RAISED TOGETHER**

A Study of Colossians

GLORIA FURMA

(books available \$10.00)

Tuesday, AM & PM

**10 AM** 104 Cloverleaf

home of Gabrielle Newton

**7 PM** 119 College Ave

home of Hannah Contreras

## Lemon Loaf Cake

submitted by Eve Smith



### Ingredients

1/2 pound (2 sticks) unsalted butter, at room temp  
2 1/2 cups granulated sugar, divided  
4 extra-large eggs, at room temperature  
1/3 cup grated lemon zest (6 to 8 large lemons)  
3 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon kosher salt  
3/4 cup freshly squeezed lemon juice, divided  
3/4 cup buttermilk, at room temperature  
1 teaspoon pure vanilla extract

### For the glaze:

2 cups confectioners' sugar, sifted  
3 1/2 tablespoons freshly squeezed lemon juice

### Directions



1. Preheat the oven to 350 degrees F. Grease and flour 2 loaf pans.
2. Cream the butter and 2 cups granulated sugar in mixer fitted with the paddle attachment, until light and fluffy, about 5 minutes. With the mixer on medium speed, add the eggs, 1 at a time, and the lemon zest.
3. Sift together the flour, baking powder, baking soda, and salt in a bowl. In another bowl, combine 1/4 cup lemon juice, the buttermilk, and vanilla. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Divide the batter evenly between the pans, smooth the tops, and bake for 45 minutes to 1 hour, until a cake tester comes out clean.
4. Combine 1/2 cup granulated sugar with 1/2 cup lemon juice in a small saucepan and cook over low heat until the sugar dissolves. Allow cakes to cool for 10 minutes. Remove the cakes from the pans and set them on a rack set over a tray or sheet pan; spoon the lemon syrup over them. Allow the cakes to cool completely.
5. For the glaze, combine the confectioners' sugar and lemon juice in a bowl, whisk until smooth. Pour over the tops of the cakes and allow the glaze to drizzle down the sides.