

Baking Prayers

Prayer often works a lot like baking a loaf of bread: You mix the ingredients, knead the dough, proof the dough, then bake the finished loaf.

Step one: mix the ingredients

When baking bread, you can't just throw a bunch of random stuff in a bowl and expect to get a loaf of bread. Similarly, if you spout off a prayer haphazardly, without much thought or focus as to what you're saying, don't be surprised if you don't get much of an answer.

The Bible tells us of specific "ingredients" that can go into prayer, which make the prayer more effective. Of course, God hears every type and style of prayer, and He loves to answer prayer even if you don't really know how to pray or what to pray for. But it's helpful to know what "ingredients" you can add into your prayers.

Ingredient number one: Pray in Jesus' name. In John 14:14 Jesus said, "You may ask me for anything *in my name*, and I will do it."¹

Ingredient number two: Be definite and specific. Tell Jesus your needs and how you'd like Him to supply for you. Matthew 7:7 says, "Ask and it will be given to you; seek and you will find; knock and the door will be opened to you."²

Ingredient number three: Claim God's promises. When Jesus was talking to His Father, in John 17, He said, "Your Word is true."³ We have real power attached to our prayers, because God will make good on His promises. For example, if you are in need of God's comfort, you can claim promises in the Bible that are about His comforting us during troubling times, such as the ones from "[Crazily Cool Cards Set: The Comfort of God.](#)"



Ingredient number four: Have faith for the answer. Mark 9:23 says, “Everything is possible for one who believes.”⁴

Ingredient number five: Surround your prayer with praise and thanksgiving. Paul wrote, “With *thanksgiving*, present your requests to God.”⁵

When you put your prayer ingredients together, even if you forget to add in a few or you mess up on the order, God has promised to hear and answer. God’s much more forgiving than the loaf of bread if you happen to skip over some ingredients. He enjoys answering your prayers! “Before they call I will answer; while they are still speaking I will hear.”⁶

Step two: kneading your dough

When baking bread, you have to roll your dough over and over, folding and compressing it for a good length of time. You may not look at prayer as real work—it may even be the last thing you turn to after you’ve worked at a problem on your own for a while—but sometimes God expects you to keep praying until you receive the answer. Luke 18:1 says, “Men ought always to pray, and not to faint.”⁷

Step three: proofing the bread

The final step before baking the loaf of bread is the proving or proofing period. It’s the step where you leave the bread to rise. There’s not too much you can do to it at this point to make it go any faster. You just have to walk away and trust that it’s going to work. Patience is like the “proofing” of your prayer.⁸



The waiting part continues when it comes to baking bread, because once you've put it all together, then you've got to put it in the oven and let God do the rest. This can sometimes be the hardest part of the prayer process—waiting for the answer. The delay doesn't mean that no bread is coming; it just means you need to be patient a little longer.

Hebrews 11:6 says that when we come to God with a request we have to “believe that he is a rewarder of them that diligently seek him.”⁹ You must leave it there and wait till God's timer “dings.”

Remember, sometimes God's delays are just as much a part of the answer as the actual fulfillment of your prayer. The answer is on its way—it's “baking”—and you simply have to be patient as God gets all the pieces in place to bring it to you.

Footnotes:

¹ New International Version

² New International Version

³ John 17:17 NIV

⁴ New International Version

⁵ Philippians 4:6 NIV

⁶ Isaiah 65:24 NIV

⁷ King James Version

⁸ Hebrews 10:36

⁹ King James Version

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