**German Friendship Cake**

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for the blog;



Hello, my name is Herman, I am a sourdough cake. I’m supposed to sit on your work top for 10 days. You CANNOT put me in the fridge or I will die. If I stop bubbling, I am dead.

Day 1. When you get Herman put him in a large mixing bowl or container and cover loosely with a tea towel or cling film.

Day 2. Stir well

Day 3. Stir well and talk to Herman

Day 4. Herman is hungry. Add the following ingredients, stir well and cover again.

115g/4oz plain flour (1 cup)

225g/8oz granulated sugar (1 cup)

225ml/8oz milk (1 cup)

Day 5. Stir well

Day 6. Stir well and talk to Herman

Day 7. Stir well

Day 8. Stir well

Day 9. Herman is hungry again! Add the same ingredients as day 4 and stir well.

Divide into four equal portions and give three away to friends with a copy of these instructions or keep one if you want to start a new batch.

The remaining Herman stays with you to be baked the following day.

Day 10. Herman is very hungry. Stir well and add the following:

225g/8oz sugar (1 cup)

1/2 tsp salt

225g/8oz plain flour (2 cups)

2 heaped tsp cinnamon

2 heaped tsp baking powder

175ml/6oz cooking oil (2/3 cup)

2 eggs

2 tsp vanilla essence

2 cooking apples cut into chunks

1 cup raisins

Other options include: Pineapple, cherries, chocolate chips, coconut etc.

Mix everything together and put into a large greased baking tin. Sprinkle with 50g/2oz brown sugar and 50g/2oz melted butter. Bake for 45 minutes at 180°C Gas Mark 4.

When cold cut into fingers. This cake freezes well and is also delicious warm as a dessert with cream or ice-cream.

**Join us online.** We’d LOVE to hear how your Herman is doing. Please join us on the Herman’s Herman blog and share your story and pictures. Don’t forget to add your Herman to our Herman family tree. You can find the blog here; <https://blogs.glowscotland.org.uk/my/herman/> or just use your phone to scan the code at the top of the page. OR you can email your story and pics to Susan R. on gw14rowleysusan@glow.sch.uk or Stephen on gw14leitchstephen@glow.sch.uk or Susan S. on gw18singersusan@glow.sch.uk