

# German Friendship Cake

My name is Herman. I am a sour dough cake and I need to be kept on your worktop for **ten days** without a lid on.

**I will die if you put me in the fridge!**

If I stop bubbling I am dead... ☹

**Day 1** You get Herman today...

- Take the lid off him.
- Place him in a mixing bowl capable of holding 2 litres.
- Cover with a tea towel.

**Day 2** Stir well.

**Day 3** Stir well.

**Day 4** Herman is hungry!

- Add the following ingredients:
  - 115 g plain flour
  - 225 g granulated sugar
  - 235 ml milk
- Stir well.
- Cover again.

**Day 5** Stir well.

**Day 6** Stir well.

**Day 7** Stir well.

**Day 8** Stir well.

**Day 9** Herman is hungry again!

- Add the same ingredients as day 4.
- Divide into 4 equal portions.
- Give 3 away to friends, along with a copy of these instructions.
- Herman stays with you and is ready to be baked.

**Day 10** Herman is starving!!!

- Stir well and add the following ingredients:

225 g plain flour	$\frac{1}{2}$ tsp salt
225 g caster sugar	160 ml vegetable or sunflower oil
2 eggs	2 cooking apples, peeled, cored, and cut into chunks
2 tsp vanilla essence	100 g walnuts or almonds (optional)
2 heaped tsp cinnamon	200 g raisins or sultanas (optional)
2 heaped tsp baking powder	

- Mix everything together and place into a large greased roasting tin.
- Sprinkle with 50 g brown sugar and 50 g melted butter.
- Bake for 45 minutes at 350 °F, 175 °C, Gas Mark 4.
- Check after 25 minutes... he may be ready.
- Allow him to cool and then cut him into fingers.
- His fingers can be frozen.

Herman is delicious served warm with cream or ice cream. ☺

A printable copy of this recipe is available at <http://www.ysolde.ucam.org/herman.pdf>