

Thunder & Lightning Cake

Rowli Puw the Scarecrow used to live with his Grandma. They were very poor but that was alright because everyone on their farm was poor. Grandma Puw was a very good cook so she would collect berries, mushrooms and wild herbs to make soups and stews. Even so she used to worry that Rowli never had anything nice to eat – no sandwiches, no puddings and no cakes.

One day there was a note pinned to the field gate. It was to say that all of the scarecrows had been invited to a Sunday tea at the big farm in the valley. Grandma washed Rowli's shirt, combed his straw and patched his worn bits then they walked down to the farm in the valley.

They were taken to a big barn with long tables and so much food, the like of which they'd never seen before! There were egg sandwiches and ham sandwiches; cucumber sandwiches and salmon sandwiches. Rowli tried every sandwich twice and he still couldn't make up his mind which he liked best! Before could try a third one, all of the sandwiches were taken away and two plates of cake were brought in.

“The pink cake is called La Truly cake and is named after a little French Hen called Truly who used to lay little pink eggs,” explained Grandma. Everyone was given a piece of La Truly cake and Rowli thought it was the best thing he’d ever eaten.

“What’s the other cake?” asked Rowli but before Grandma could answer the barn went very dark.

Outside big black clouds filled the sky. A bright flash of lightning lit everything up and was followed by the loudest bang of thunder Rowli had ever heard. Some of the scarecrow children started to cry because they were frightened but Grandma clapped her hands and cheered.

“Right on time, children!” she shouted. “The storm has come because we’re having Thunder and Lightning cake!” None of the scarecrow children had ever heard of it so as everyone was given a plate with the cake on, Grandma explained.

Thunder and Lightning has light coloured cake to look like the sky and dark coloured cake to look like storm clouds and across the top are lines of icing to look like flashes of lightning. No sooner had the scarecrow children finished their cake then the storm had passed. In the field by the

farm they played games happily until it was time to say thank you to the farmer and go home.

Thunder & Lightning Cake

8oz margarine, 8oz self raising flour; 8oz sugar, 4 eggs, 1oz cocoa powder. Jam, cream, icing sugar.

Mix the margarine, flour, sugar and eggs together in a bowl until light and fluffy.

Divide the mixture into two. Drop dollops of one lot of mixture into a greased cake tin. Add the cocoa powder to the other lot of mixture and stir in well then drop dollops of it into the same cake tin. Use a fork and swirling movements to mix the dollops into each other.

Cook the cake for about 20-25 mins at gas 4/180C.

Turn out onto a tray to cool and while it's cooling whip the cream until stiff or make up buttercream.

Cut the cake in half. Spread jam and cream on each half and sandwich it back together.

Add a small drop of boiling water to some icing sugar and using a teaspoon, pour lines of icing across the top of the cake.