## Week 24

## Day 2

### Readers

## I Can Read It! Book 3 | "The Prune Cake" pp. 82–83

# Day 3

### Readers

## I Can Read It! Book 3 | "The Mix Fizzes" pp. 84–85

#### Prune Cake Recipe

Someone asked for the Prune/Coke Cake recipe mentioned in "The Mix Fizzes" this week.

As it turns out, the recipe idea was totally made up out of my over-fertile imagination, but ... the great brains among Sonlight users came up with a recipe ... and here it is.

"Kiwi and Superman" provided me the following tested recipe! Kiwi wrote:

"I think we have done it!!! Here is the recipe we altered and we think it tastes great. After we made it we reread the story and found that we were missing dates and nuts, but those can be added very easily and we think it would taste just fine. We just don't happen to be date and nut fans. Thanks for the inspiration."

### Prune Cake with Coke and Glaze

- 2 cups flour
- 2 cups sugar
- 1 stick butter
- 2 tablespoons prune/plum filling (we used a brand called Solo<sup>®</sup> found in the baking section)
- 1 cup Coke
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon

#### Optional:

• <sup>1</sup>/<sub>2</sub> cup chopped pecans and/or dates

Mix flour and sugar. Combine butter and Coke in a saucepan and bring to a boil. Pour over sugar/flour mixture. Mix well. Add eggs, baking soda, vanilla, nutmeg, cinnamon, and prune/plum filling. Beat well. Optional: Mix in dates and nuts.

Pour into a well-greased and floured 13" x 9" pan. Bake 30-40 minutes at 350 degrees.

#### Glaze

- 1<sup>1</sup>/<sub>2</sub> cups powdered sugar
- 2 tablespoons butter
- ¼ teaspoon vanilla
- pinch of salt
- milk

Melt butter in a small saucepan over low heat, allowing butter to brown a little. Mix sugar and salt, add butter and just enough milk to make glaze desired consistency and add vanilla. Beat well and spread on cooled cake.

# Day 4

#### Readers

## I Can Read It! Book 3 | "Black Smoke" pp. 86-88

#### To Discuss After You Read

- Q: What causes the smoke?
- A: a plate in the oven with food baked on
- Q: Do the girls win the contest?
- A: no