



Lucy Robbins Welles Library Virtual Book Kit

Thunder Cake by Patricia Polacco -

A loud clap of thunder booms, and rattles the windows of Grandma's old farmhouse. "This is Thunder Cake baking weather," calls Grandma, as she and her granddaughter hurry to gather the ingredients around the farm. A real Thunder Cake must reach the oven before the storm arrives. But the list of ingredients is long and not easy to find . . . and the storm is coming closer all the time!

WATCH and LISTEN to THUNDER CAKES read by author Patricia Polacco:
<https://www.youtube.com/watch?v=YhhtKGCsAyY>

CHOOSE an activity or two to extend the fun!

- Discuss thunderstorms and electricity; your feelings during a storm.
- Make a stormy weather craft - <https://alittlepinchofperfect.com/stormy-weather-craft-for-kids-inspired-by-thunder-cake/>
- Make your own thunder cake! – see below for the recipe

My Grandma's Thunder Cake

Cream together, one at a time	1 cup cold water
1 cup shortening	½ cup pureed tomatoes
1 ¼ cup sugar	Sift together
1 teaspoon vanilla	2 ½ cups cake flour
3 eggs, separated	½ cup dry cocoa
(Blend yolks in. Beat whites	1 ½ teaspoons baking soda
until they are stiff, then fold in.)	1 teaspoon salt

Mix dry mixture into creamy mixture.
Bake in two greased and floured 8½-inch round pans at 350° for 35 to 40 minutes.
Frost with chocolate butter frosting. Top with strawberries.