



## Moon Cake

### Ingredients

- 1 1/2 cups plain flour
- 1/2 cup sugar
- 1/2 cup brown sugar
- 4 tablespoons cocoa powder
- 5 tablespoons butter, melted
- 1 teaspoon vanilla
- 1 teaspoon bi-carbonate of soda (baking soda)
- 1 tablespoon white vinegar
- 1 cup milk
- 2/3 cup miniature marshmallows

### Utensils

- A cake pan
- A cup measure
- A mixing spoon
- A tablespoon
- A teaspoon

## Method

1. Preheat the oven to 180° (350°F, Gas mark #4)
2. Put the flour, sugars, salt and cocoa in the cake pan. Mix them carefully. You will have the light brown **moon sand**.
3. Use the mixing spoon to make a big crater in the middle so the bottom of the pan shows through. Make another medium-sized crater and a little crater.
4. Put the baking soda in the medium-sized crater.
5. Pour the melted butter into the big crater.
6. Pour the vanilla into the little crater.
7. Pour the vinegar onto the bi-carb soda in the medium-sized crater. Watch it become a bubbling, foaming **volcano**.
8. When the volcano stops foaming, pour the milk over the moon sand and carefully mix it all together until it looks like **smooth moon mud**.
9. Scatter marshmallow **rocks** over the surface.
10. Bake it for around 35 minutes, or until a toothpick stuck in the centre comes out dry. Let the cake cool in the pan.

