

# ■ Hermann Friendship Cake ■

There is something wonderfully old-fashioned about Hermann. Long before recipes were shared online, Hermann starters traveled from kitchen to kitchen tucked into bowls, jars, and handwritten notes. Receiving a Hermann was a little act of friendship — a promise of coffee, cake, conversation, and *gemütlichkeit*.

Some families even started “Hermann circles,” where friends passed portions along from home to home, each baker adding their own little touch with apples, cinnamon, nuts, or chocolate. Hermann is not just cake — it is tradition, hospitality, and sharing something homemade with the people you love.

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## ■ Caring for Your Hermann

Keep Hermann loosely covered on the kitchen counter at room temperature. Stir daily with a wooden spoon. Hermann likes a cozy kitchen and will reward you with gentle bubbles and a pleasant yeasty aroma.

## ■ 10-Day Hermann Schedule

Day 1: Let Hermann rest.

Days 2–4: Stir gently each day.

Day 5: Feed with 1 cup flour, 1 cup sugar, and 1 cup milk.

Days 6–9: Stir daily.

Day 10: Feed again, divide into portions, and bake.

## ■ Traditional Hermann Bundt Cake

1 portion Hermann starter

2 cups flour

1 cup sugar

1 cup milk

1/2 cup melted butter or oil

3 eggs

2 tsp baking powder

1 tsp vanilla

Pinch of salt

Optional: cinnamon, apples, raisins, nuts, or chocolate chips.

## ■ Baking Instructions

Bake in a greased 10–12 cup Bundt pan at 350°F (175°C) for approximately 45–55 minutes, or until a toothpick comes out clean. Let cool slightly before removing from the pan. Dust with powdered sugar and enjoy with coffee or tea.

## ♥■ Share the Tradition

Traditionally, Hermann is divided into portions after the final feeding. Keep one for yourself, bake one, and share the others with friends or family so the tradition can continue from kitchen to kitchen.