Easy chocolate cake

1. Noun _____

2. Number _____

3. Number _____

4. Food _____

5. Noun Plural _____

6. Food _____

7. Noun _____

8. Noun _____

9. Noun _____

10. Verb Base Form _____

11. Adjective _____

12. Verb Present Ends In Ing _____

13. Adjective _____

14. Food _____

15. Number _____

16. Adjective _____

17. Verb Present Ends In Ing _____

18. Food _____

19. Adjective _____

20. Number _____

21. Adjective _____

22. Tool _____

23. Noun _____

24. Verb Base Form

25. Tool

Easy chocolate cake

Preheat the _____Noun_____ to _____Number_____/_____Number_____ Fan/Gas 4. Grease and line two 20cm/8in _____Food_____ tins.

For the cake, place all of the cake _____Noun Plural_____, except the boiling _____Food_____, into a large mixing _____Noun_____. Using a wooden _____Noun_____, or electric _____Noun_____, _____Verb Base Form_____ the mixture until _____Adjective_____ and well combined.

Add the _____Verb Present ends in ING_____ water to the mixture, a little at a time, until _____Repeat Last Adjective_____. (The cake mixture will now be very _____Adjective_____.)

Divide the cake batter between the _____Food_____ tins and bake in the oven for _____Number_____ minutes, or until the top is firm to the touch and a skewer into the centre of the cake comes out clean.

Remove the cakes from the oven and allow to _____Adjective_____ completely, still in their tins, before _____Verb Present ends in ING_____.

For the _____Food_____ _____Repeat Last Verb Present ends in ING_____, heat the _____Repeat Last Food_____ and cream in a saucepan over a low heat until the _____Repeat Last Food_____ melts. Remove the pan from the heat and whisk the mixture

until _____Adjective_____, glossy and thickened. Set aside

to cool for _____Number_____ hours, or until _____Adjective_____ enough to spread over the cake.

To assemble the cake, run a round-bladed _____Tool_____ around the inside of the cake tins to loosen the cakes.

Carefully remove the cakes from the tins.

Spread a little _____Repeat Last Food_____ icing over the top of one of the chocolate cakes, then carefully top with the

other cake.

Transfer the cake to a serving _____Noun_____ and _____Verb Base Form_____ the cake all over with the

_____Repeat Last Food_____ icing, using a palette _____Tool_____.