## 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 $\qquad$ to $\qquad$ 1 $\qquad$ Fan/Gas 4. Grease and line two $20 \mathrm{~cm} / 8$ in
$\qquad$ tins.

For the cake, place all of the cake $\qquad$ , except the boiling $\qquad$ , into a large mixing
$\qquad$ . Using a wooden $\qquad$ or electric $\qquad$ , $\qquad$ the mixture
until $\qquad$ and well combined.

Add the $\qquad$ water to the mixture, a little at a time, until $\qquad$ . (The cake mixture will now be very $\qquad$ .)

Divide the cake batter between the $\qquad$ tins and bake in the oven for $\qquad$ 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 $\qquad$ completely, still in their tins, before
$\qquad$ -

For the $\qquad$ heat the $\qquad$ and cream in a saucepan over a low heat until the $\qquad$ melts. Remove the pan from the heat and whisk the mixture
until $\qquad$ , glossy and thickened. Set aside
to cool for $\qquad$ hours, or until $\qquad$ enough to spread over the cake.

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

Carefully remove the cakes from the tins.

Spread a little $\qquad$ icing over the top of one of the chocolate cakes, then carefully top with the other cake.

Transfer the cake to a serving $\qquad$ and $\qquad$ the cake all over with the
$\qquad$ icing, using a palette $\qquad$ .

