

# How To Make a Christmas Cake

1. Adjective
2. Noun
3. Plural Noun
4. Adjective
5. Noun
6. Number
7. Noun
8. Plural Noun
9. Plural Noun
10. Plural Noun
11. Verb
12. Verb
13. Colour
14. Noun
15. Verb
16. Noun
17. Verb
18. Adverb
19. Verb
20. Liquid
21. Noun
22. Noun

# How To Make a Christmas Cake

A \_\_\_\_\_Adjective\_\_\_\_\_ Christmas cake with lashings of \_\_\_\_\_Noun\_\_\_\_\_ and \_\_\_\_\_Plural noun\_\_\_\_\_. This recipe is sure to impress anyone that loves a \_\_\_\_\_Adjective\_\_\_\_\_ desert at Christmas.

First, pre-heat the \_\_\_\_\_Noun\_\_\_\_\_ to gas \_\_\_\_\_Number\_\_\_\_\_.

Then, grease and double line the base and sides of the loose bottomed \_\_\_\_\_Noun\_\_\_\_\_ tin.

After that cream the butter and sugar together until pale.

Gradually beat in the \_\_\_\_\_Plural noun\_\_\_\_\_ adding a little of the \_\_\_\_\_Plural noun\_\_\_\_\_ if necessary.

Sift the remaining \_\_\_\_\_ Plural noun \_\_\_\_\_ and spices together and fold into the mixture.

Stir in the remaining dry ingredients and lemon and spoon into the prepared tin.

Next, \_\_\_\_\_ Verb \_\_\_\_\_ the surface of the cake and then make a \_\_\_\_\_ Verb \_\_\_\_\_ in the centre.

Take a strip of \_\_\_\_\_ Colour \_\_\_\_\_ wrapping paper and wrap around the cake tin to form a collar. Secure with string.

Bake the \_\_\_\_\_ Noun \_\_\_\_\_ for 1 hr.

After that, \_\_\_\_\_<sup>Verb</sup> the cake with greaseproof \_\_\_\_\_<sup>Noun</sup> to prevent the top from over browning if necessary and \_\_\_\_\_<sup>Verb</sup> for a further 2 hrs 30 mins.

Remove from the oven. Cool \_\_\_\_\_<sup>Adverb</sup> and \_\_\_\_\_<sup>Verb</sup> out of the tin

Pour the \_\_\_\_\_<sup>Liquid</sup> over and re-wrap in greaseproof paper and foil.

Finally, store in an airtight \_\_\_\_\_<sup>Noun</sup> until ready to \_\_\_\_\_<sup>Noun</sup>.