

## sponge cake receipe

1. Plural Noun
2. Plural Noun
3. Plural Noun
4. Plural Noun
5. Past Tense Verb
6. Past Tense Verb
7. Adjective
8. Verb Ending In Ing
9. Plural Noun
10. Noun
11. Number
12. Past Tense Verb
13. Sticky Substance
14. Drink
15. Number
16. Number
17. Noun
18. Noun
19. Number
20. Number
21. Number
22. Number
23. Noun

24. Number

25. Number

26. Noun

27. Noun

28. Noun

29. Noun

30. Noun

31. Noun

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Pan di Spagna in Italy) is a fluffy and tender cake made of \_\_\_\_\_ Plural noun \_\_\_\_\_ \_\_\_\_\_ Plural noun \_\_\_\_\_ and \_\_\_\_\_ Plural noun \_\_\_\_\_ without shortenings or yeast. The \_\_\_\_\_ Plural noun \_\_\_\_\_ well \_\_\_\_\_ Past tense verb \_\_\_\_\_ incorporate a lot of air, and that is what makes the sponge cake very porous and soft. The cake also, when properly executed, remains very flexible and soft after \_\_\_\_\_ Past tense verb \_\_\_\_\_.

It is \_\_\_\_\_ Adjective \_\_\_\_\_ that the \_\_\_\_\_ Verb ending in ing \_\_\_\_\_ are \_\_\_\_\_ Plural noun \_\_\_\_\_ carefully to prevent the air bubbles from being forced out. Also the \_\_\_\_\_ Noun \_\_\_\_\_ needs to be cooled slowly in the oven to avoid it to collapse. A Sponge cake can be served by itself, but also constitute the basis for \_\_\_\_\_ Number \_\_\_\_\_ layered cakes, such as Zuccotto, Zuppa Inglese, etc.. Sponge cake can be easily \_\_\_\_\_ Past tense verb \_\_\_\_\_ soaked in \_\_\_\_\_ Sticky substance \_\_\_\_\_ or \_\_\_\_\_ Drink \_\_\_\_\_, and flavored, which makes it very popular in baking. Preheat oven to \_\_\_\_\_ Number \_\_\_\_\_ F \_\_\_\_\_ Number \_\_\_\_\_ C).

Butter a round \_\_\_\_\_ Noun \_\_\_\_\_ Noun \_\_\_\_\_ of about \_\_\_\_\_ Number \_\_\_\_\_ inches \_\_\_\_\_ Number \_\_\_\_\_ cm) in diameter x \_\_\_\_\_ Number \_\_\_\_\_ inches \_\_\_\_\_ Number \_\_\_\_\_ cm) deep. Line the pan with a disk of parchment paper. In the bowl of an electric mixer, combine the eggs, vanilla, and sugar. Beat vigorously with an electric \_\_\_\_\_ Noun \_\_\_\_\_ for about \_\_\_\_\_ Number \_\_\_\_\_ â?? \_\_\_\_\_ Number \_\_\_\_\_ minutes, or until the mixture is very soft and doubled in volume. On a bowl or

plate, sift the \_\_\_\_\_ Noun \_\_\_\_\_ and a pinch of \_\_\_\_\_ Noun \_\_\_\_\_ together. Sift the \_\_\_\_\_ Noun \_\_\_\_\_ mixture into the beaten eggs. Fold the mixture thoroughly with a rubber spatula, 3 ?? 4 times, mixing gently with a round, top to bottom, movement. Remove from the \_\_\_\_\_ Noun \_\_\_\_\_ turning upside down. Remove parchment \_\_\_\_\_ Noun \_\_\_\_\_. Transfer on a rack to cool to room temperature.