

# Chocolate Cake

1. Noun
2. Verb - Base Form
3. Adjective
4. Noun
5. Adjective
6. Adjective
7. Verb - Base Form
8. Noun
9. Verb - Base Form
10. Adjective
11. Noun
12. Adjective
13. Noun
14. Noun
15. Verb - Base Form
16. Number
17. Noun
18. Part Of Body
19. Noun
20. Verb - Present Ends In Ing
21. Adjective
22. Verb - Base Form
23. Animal (Plural)

24. Animal (Plural)
25. Verb - Base Form
26. Adjective
27. Adjective
28. Number
29. Unit Of Time
30. Adjective
31. Verb - Base Form
32. Adverb
33. Verb - Base Form
34. Food
35. Food
36. Noun
37. Food

# Chocolate Cake

For the \_\_\_\_\_, \_\_\_\_\_ all of the cake ingredients, except the \_\_\_\_\_  
\_\_\_\_\_, into a \_\_\_\_\_ mixing bowl. Using a \_\_\_\_\_ spoon, or electric whisk,  
\_\_\_\_\_ the \_\_\_\_\_ until smooth and well combined. \_\_\_\_\_ the boiling  
water to the mixture, a little at a time, until \_\_\_\_\_. (The \_\_\_\_\_ mixture will now be very  
\_\_\_\_\_.) Divide the \_\_\_\_\_ batter between the \_\_\_\_\_ tins and \_\_\_\_\_  
in the oven for \_\_\_\_\_ minutes, or until the top is firm to the touch and a \_\_\_\_\_ into the  
\_\_\_\_\_ of the cake comes out clean. Remove the cakes from the \_\_\_\_\_ and allow to cool  
completely, still in their tins, before \_\_\_\_\_. For the \_\_\_\_\_ icing,  
\_\_\_\_\_ the \_\_\_\_\_ and \_\_\_\_\_ in a saucepan over a low heat until the  
chocolate melts. Remove the pan from the heat and \_\_\_\_\_ the mixture until \_\_\_\_\_,  
\_\_\_\_\_ and thickened. Set aside to cool for \_\_\_\_\_, or until  
\_\_\_\_\_ enough to \_\_\_\_\_ over the cake. \_\_\_\_\_ remove the cakes  
from the tins. \_\_\_\_\_ a little \_\_\_\_\_ icing over the top of one of the \_\_\_\_\_ cakes,  
then carefully top with the other \_\_\_\_\_. Transfer the cake to a serving plate and ice the cake all over  
with the \_\_\_\_\_ icing .