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	Verl	h D	000	\mathbf{E}_{α}	m
Z4.	ven	υD	ase	ΓO	ш

25. <u>Tool</u>

Easy chocolate cake

Preheat the to to / Fan/Gas 4. Grease and line two 20cm/8in
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 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)
Divide the cake batter between the tins and bake in the oven for minutes, or unt 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 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, glossy and thickened. Set aside
to cool forhours, or untilAdjective enough to spread over the cake.
To assemble the cake, run a round-bladed around the inside of the cake tins to loosen the cakes.
Carefully remove the cakes from the tins.
Spread a little 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.

©2025 WordBlanks.com \cdot All Rights Reserved.