

Test Your Reading Skills

How to Make a Chocolate Cake

Gradually _____ in the margarine and eggs.

_____ the mixture with a wooden spoon until it is smooth.

Let the cakes _____ on a wire tray for a few minutes until they are cool.

Using a sieve, _____ the flour, cocoa powder and baking powder together into a large mixing bowl.

_____ the oven to 180°C or Gas Mark 4.

_____ the cakes from the tins using a spatula.

When the cakes are cool, _____ plenty of jam onto one of them, then put the other cake on top.

Use a little margarine to _____ the bottom of two 23cm cake tins.

_____ the tins into the oven, placing them on the middle shelf.

Allow the cakes to _____ for approximately 30 minutes.

Put your feet up and _____ the fruits of your labours with a nice cup of tea.

Wash your hands thoroughly.

_____ the outside of the cake with icing, sweets or lots of melted chocolate.

_____ both tins with greaseproof paper.

_____ equal amounts of the mixture into each cake tin.

_____ the cakes out of the oven.

Ingredients:

110g self-raising _____
110g soft _____
2 large eggs
1 tablespoon _____ powder
1 teaspoon _____ powder
½ jar raspberry jam
Sweets and _____ for decoration (optional)