

Prune and Nut Cake

Complete the recipe with the verbs in the box



Ingredients

200 g Prunes

Pinch of salt

Pinch of sodium bicarbonate (I didn't use it last time and it was ok)

Cup of hot water

150 g butter

1 cup sugar (200 g)

1 spoon vanilla extract

2 eggs

$\frac{1}{4}$ cup(30 g) of corn starch (last time I used something similar and it worked)

1 $\frac{1}{4}$ cup of wheat flour(150 g)

2 teaspoons baking soda

$\frac{3}{4}$ cup nuts

Optional Topping: Melted chocolate, nuts

Instructions

_____ the prunes and _____ them into the hot water with the salt and sodium bicarbonate for half an hour.

_____ the butter and the sugar into a cream. _____ vanilla and eggs, one by one.

_____ the starch, baking soda and the flour and then the prunes cut into pieces and the water) and the nuts.

_____ this batter into a greased and floured baking pan. (you can also use a silicone cupcake mould)

_____ for about an hour at minimum heat (check after the first 30 minutes, just in case) If you chose to make cupcakes, they will be ready sooner)

_____ the cake from the pan before it is cold.

_____ with the melted chocolate and some nuts (or you can use some ready made chocolate frosting)

It can be eaten warm or cold. The day after it _____ even better. COOK, ENJOY AND SHARE!

REMOVE CUT PUT ADD COVER ADD TASTES BAKE MIX PUT