Napoleon cake

Many people might think Napoleon cake is French because of Napoleon Bonaparte, a famous French leader. **1.** _____. The cake was first made in France in the 18th century and is also called Mille-Feuille, meaning "thousand layers" in French. **2.** _____. Napoleon cake became popular in Russia after their military beat Napoleon's army in 1812. It went to Russia in the early 19th century and became a popular holiday treat. **3.** _____.

The Russian version has thin cake layers with creamy pastry cream. The dough used is like puff pastry, so it's flaky but melts in your mouth quickly. And the cream is spread between these thin and delicate cake layers.

To make this cake at home, roll the dough thinly, but not too thin, or it might break when adding frosting. **4.** _____. Some bakers suggest adding butter to the cream make it even softer and smoother. When you spread the cream, it will soften the flaky layers of dough. **5.** _____. Before serving, let the cake sit at room temperature for a minute after taking it out of the fridge.

A However, this name has nothing to do with the French general.

B After some time, the recipe was changed a bit by Russian chefs, which made the taste of the cake richer.

C Indeed, this cake has many thin layers of dough and cream.

D After that it's important to refrigerate the cake so the frosting soaks into the layers, making it soft.

E He was one of the greatest conquerors in Europe and inspired many people.

F The secret to making cream is to use a blender.

G While the dough is baking, whisk the cream until it is soft and fluffy.