



Writing a recipe

Here is a set of instructions for making a pudding. Each step has several options. **Choose the best option from each step and write out the recipe.**

1. Crush two packets of ginger biscuits with a rolling pin and put them in a bowl.
 1. The first step is to put two packets of ginger biscuits into a bowl and then to crush them using a rolling pin.
 1. A rolling pin should be used to crush the ginger biscuits in a bowl.
2. Following that, the biscuits should be mixed with some orange juice so that the mixture is sticky.
 2. Then pour in some orange juice (enough to make the mixture sticky) and stir.
 2. Orange juice must be added to the biscuits so that they form a sticky mixture.
3. The next step is to place a layer of the biscuit mixture at the bottom of a glass bowl.
 3. The bottom of a glass bowl should be covered with a layer of the biscuit mixture.
 3. Next, put a layer of the biscuit mixture into a glass bowl.
4. Then cover the mixture with a layer of satsumas.
 4. Satsumas should be placed in a layer, over the biscuit mixture.
 4. Following that, the biscuit mixture should be covered with a layer of oranges.
5. On top of that, put a layer of whipping cream.
 5. Put a layer of whipping cream on top of the satsumas.
 5. A layer of whipping cream should then be placed on top of the satsumas.
6. Then you need to cover with a layer of biscuits, a layer of satsumas, a layer of cream, and so on, until all of the ingredients are used up.
 6. Repeat the layers until you have used up all of the ingredients.
 6. Make sure you use up all of the ingredients by repeating the layers.
7. The final layer of cream must be decorated with a further layer of satsumas.
 7. A decorative layer of satsumas should be placed on top of the final layer of cream.
 7. Finish with a layer of cream and decorate with more satsumas.