

Instructions

This week, we would like you to write a set of instructions based around food. We have included 3 different options to inspire you. Please have a read through and pick which one you would like to have a go at.



Option 1:

Write a set of instructions of how to make your favourite sandwich.

Remember to include each and every step in order and be thorough.

For a bit of fun, you could give your instructions to someone to follow- see if you did a good enough job by the quality of the sandwich they have made.

If they have made a terrible sandwich, you may want to go back and have another go.



Option 2:

Do some baking with someone in your family. Enjoy the treats you have made.

Then from memory write up the instructions of how to make the tasty treat you baked. You are allowed to look at the recipe for the ingredients and their amounts, but try and remember the steps yourself and write these on your own.

Go back to the recipe and check your instructions to see how well you did.



Option 3:

Write a set of instructions for a meal you would like to cook for someone in your house, it can be as simple or elaborate as you wish.

For some fun, you may want to follow your own instructions with some help from someone older and cook what you have written.

Judge yourself and your instruction quality, you may want to go and edit your work to improve it.

Rice Crispy Cakes - Easy

100g milk chocolate, broken up

50g dark chocolate, broken up

100g butter

4 tbsp golden syrup

100g rice pops (we used Rice Krispies)

To decorate

50g milk chocolate, melted

sprinkles, mini marshmallows, nuts, Smarties, dried fruit or white chocolate buttons



1. Put the chocolate in a heatproof bowl with the butter and golden syrup and gently melt in 10-second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice pops, coating them gently with the chocolate until they are all completely covered.

2. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it's easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put in the fridge for 1 hr.

3. Drizzle with a little melted chocolate and decorate with sweets, dried fruit or nuts while they are still wet enough to stick them on. Will keep in an airtight container for five days.

Cupcakes - Medium



110g softened butter

110g golden caster sugar

2 large eggs

½ tsp vanilla extract

110g self-raising flour

For the buttercream

150g softened butter

300g icing sugar

1 tsp vanilla extract

3 tbsp milk

food colouring paste of your choice
(optional)



1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

2. Using an electric **whisk** beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a **wire rack**.

5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

7. If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.



Banana Loaf - Hard



140g butter, softened, plus extra for the tin

140g caster sugar

2 large eggs, beaten

140g self-raising flour

1 tsp baking powder

2 very ripe bananas, mashed

50g icing sugar

handful dried banana chips, for decoration

1. Heat oven to 180C/160C fan/gas 4.

2. Butter a 2lb **loaf tin** and line the base and sides with baking parchment.

3. **Cream** 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.

4. Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.

5. Pour into the tin and bake for about 30 mins until a skewer comes out clean. If your cake needs longer then keep it in the oven until it is cooked.

6. Cool in the tin for 10 mins, then remove to a **wire rack**.

7. Mix 50g icing sugar with 2-3 tsp water to make a runny icing.

8. Drizzle the icing across the top of the cake and decorate with a handful of banana chips.

Just an idea:

When I cook this at home - I always add in a big bag of chocolate buttons after step 4 and mix through the cake batter before pouring in step 5.

Instructions Checklist

Structure and Language	✓
Did I...	Child
Use organisational devices to structure your writing?	
Include an introduction with questions to interest the reader?	
Include what is needed and a method or list of steps?	
Put the steps in chronological order?	
Use imperative verbs?	
Use conjunctions, prepositions and adverbs to show time, place and cause?	
Include tips and extra advice for the reader?	
Include a conclusion?	

I was good at

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Next time, it would be even better if

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