

Lemony Snicket

PROCEDURAL TEXT

In this chapter the Baudelaire Children are told (in a written note) to make dinner for Count Olaf's theatre troupe. All ten of them. To be served by 7pm.

The children find a simple recipe for Pasta Puttanesca. They follow the recipe and are quite pleased that it turned out well from the instructions in the recipe book.



Task: To write a procedural text to a recipe you know off by heart, or something that you are able to make out of simple instructions i.e. how to make a stress ball, or tissue flower.

Choose one of the below appropriate writing formats for your recipe or made product.

RECIPE

INTRODUCTION (EXPLAINING WHAT THE RECIPE IS, WHAT OCCASION IT WOULD BE USED FOR, HOW YOU LEARNT THIS. USE DESCRIPTIVE LANGUAGE.)

INGREDIENTS

UTENSILS

METHOD

SERVING SUGGESTION

A PASTED PICTURE OF YOUR FINAL PRODUCT

HOW TO MAKE A...

INTRODUCTION (INTRODUCING THE ITEM AND WHY THE PERSON SHOULD MAKE IT, WHERE YOU LEARNT IT AND PERHAPS WHY IT IS SPECIAL TO YOU. USE DESCRIPTIVE LANGUAGE.)

MATERIALS

USEFUL SUGGESTIONS ON HOW IT CAN BE USED.

STEPS

A PASTED PICTURE OF YOUR FINAL PRODUCT

Yummy SCRUMMY VANILLA CUPCAKES

This recipe was handed down from my Grandmother Ollie. She used to make us the yummiest cupcakes and desserts and would spoil us kids rotten. Before Nanny passed away she taught my sister and I how to make the most simple, yet delicious vanilla cupcakes.

They are a favourite to bake in my house because you can decorate them with any icing and vanilla goes with just about any flavour you can think of. Whenever they make their way out of the oven I can smell the most beautiful, warm vanilla scent in the air, which always takes me back to when my grandmother taught us this recipe.

I hope you enjoy them as much as I do baking them.

Ingredients:

- 200g butter, softened
- 1 3/4 cups (370g) caster sugar
- 2 teaspoons vanilla bean paste
- 4 eggs
- 2 3/4 cups (405g) self-raising flour
- 1 cup (250ml) milk

Utensils:

- Muffin pans
- Patty cases
- Mixing bowl
- Wooden spoon
- Electric mixer
- Oven
- Palette knife
- Small bowls
- Baking Tray

Butter frosting

- 200g butter, softened
- 6 cups (900g) icing sugar mixture
- 1/2 cup (125ml) milk

Steps:

- Preheat oven to 180°C. Line 24 1/3 cup (80ml) muffin pans with patty cases.
- Cream the butter, sugar and vanilla bean paste with an electric mixer. Add the eggs, one at a time, and beat until just combined. Add the flour and milk in alternate batches and stir with a wooden spoon until just combined.
- Spoon mixture evenly among the patty cases. Bake for 15-20 minutes or until cooked through. Remove from oven and transfer to a wire rack to cool completely.
- For the frosting, use an electric mixer to beat the butter until very pale. Gradually add the icing sugar while beating. Add the milk and beat until well combined.
- Divide frosting into small bowls and colour. Use a small palette knife or round-bladed knife to spread the icing.

