

Section 1

#1: Steps 1-5 (Introduction and initial preparation)

Strengths:

- Your recipe starts with clear, simple steps that are easy to follow, such as "Put one tablespoon of ghee onto a pan"
- You provide helpful details about the cooking method, like specifying "low heat" for roasting the coconut

Weakness: Confusing Order → Your instructions jump around in a way that doesn't make sense. In step 3, you tell us to add coconut to the pan, but then in step 4, you suddenly say to shred the coconut into fine pieces. This means someone following your recipe would put whole coconut in the pan first, then have to take it out to shred it! The shredding should come before adding it to the pan. This confusing order could lead to messy mistakes in the kitchen.

Exemplar: *First, shred the coconut into fine pieces. Then add 3–¾ cups of the shredded coconut to the pan.*

#2: Steps 6-9 (Adding ingredients and thickening)

Strengths:

- You give helpful timing information, like "After 2-3 minutes the mixture should be thick"
- Your recipe includes the important step of adding cardamom for flavour

Weakness: Missing Important Details → Your instructions don't explain what to do with the cardamom pieces. Do we crush them? Leave them whole? Take out the seeds? When you write "add 5–6 pieces of cardammon," readers won't know how to prepare this spice properly. Also, you don't tell us to keep stirring the mixture when we add the milk and sugar, which is very important to stop it from burning on the bottom of the pan.

Exemplar: *Remove the seeds from 5-6 cardamom pods and crush them lightly. Add the crushed cardamom to the mixture and stir continuously.*

#3: Steps 10-13 (Final cooking and shaping)

Strengths:

- You remember to mention turning up the heat at the right moment
- Your instruction to roll the mixture into balls is clear

Weakness: Vague Timing and Instructions → Your recipe says "3–4 minutes later" and "5–6 minutes later" without explaining what we should be looking for. What should the mixture look like? How do we know when it's ready? Also, "take it off the pan" is unclear—do you mean remove it from the heat? And you don't mention letting it cool before rolling, which is crucial because the mixture will be burning hot!

Exemplar: *Cook for 5-6 minutes, stirring constantly, until the mixture comes away from the sides of the pan. Remove from heat and allow to cool for 10 minutes until comfortable to handle, then roll into small balls.*

■ Your recipe has some good basic information, but it needs more detail to help someone actually make these laddoos successfully. Right now, the steps are quite bare and don't give enough guidance about what the mixture should look like at each stage. Think about someone who has never made laddoos before—they need to know what to expect! You could improve your recipe by adding descriptions of how the mixture changes as you cook it. For example, what colour should it be? What texture? Additionally, your measurements need checking because "3–¾ cups" is confusing—did you mean 3 to ¾ cups, or ¾ of a cup? Make sure your numbers are clear. Also, consider adding a short introduction at the beginning explaining what laddoos are and how many this recipe makes. Your optional decorating suggestions at the end are a nice touch, but they could be written more clearly. Think about adding a final sentence telling people how to store the laddoos once they're made. With these improvements, your recipe would be much easier to follow and more helpful for young cooks trying this sweet treat for the first time!

Overall Score: 37/50

Section 2

Coconut Laddoo [Laddoos]

- ~~1. Put one tablespoon of ghee onto a pan~~ [#1 First, shred the coconut into fine pieces. Then, heat one tablespoon of ghee in a pan]
- ~~2. After that put the pan on the stove on a low heat~~ [over low heat on the stove]
- ~~3. Then add 3–¾ cups of coconut to the pan as well~~ [Add 3–¾ cups of the shredded coconut to the pan]
- ~~4. Shred some coconut into fine pieces~~ [*This step has been moved to step 1*]
- ~~5. Then roast coconut on low heat until it has absorbed the ghee~~ [Roast the coconut on low heat, stirring occasionally, until it has absorbed the ghee]
- ~~6. Afterwards add 5–6 pieces of cardammon~~ [#2 Remove the seeds from 5–6 cardamom pods, crush them lightly, and add to the pan]
- ~~7. Then add 1 and ½ cups of full cream milk~~ [Add 1½ cups of full-cream milk and stir continuously]
- ~~8. After 2–3 minutes the mixture should be thick~~ [After 2–3 minutes, the mixture should become thick]
- ~~9. Then add 1 and ½ cups of sugar~~ [Add 1½ cups of sugar and continue stirring]
- ~~10. Once you have done that turn the heat up slightly~~ [Turn the heat up slightly]
- ~~11. 3–4 minutes later add 1 cup of milk powder~~ [After 3–4 minutes, add 1 cup of milk powder]
- ~~12. Keep mixing~~ [Continue mixing constantly to prevent burning]

~~13. Then 5–6 minutes later take it off the pan and roll into balls~~ [#3 Cook for 5–6 minutes, stirring continuously, until the mixture comes away from the sides of the pan. Remove from heat and allow to cool for 10 minutes until comfortable to handle, then roll into small balls]

Optional: ~~—If there is leftover coconut sprinkle it onto the laddoos~~ [If there is leftover shredded coconut, sprinkle it onto the laddoos]

~~—you may dye it if you want~~ [You may add food coloring [colouring] if you wish]