

Section 1

#1: Sugar Syrup Instructions

Strengths:

- Your instructions are clear and easy to follow, with simple numbered steps that tell readers exactly what to do.
- The addition of time details like "simmer for 5 minutes" helps readers know when the syrup is ready.

Missing Ingredient Reference: Your instructions mention adding "saffron" in step 3, but saffron isn't listed anywhere in the ingredients box. This creates confusion because readers won't know how much saffron to use or whether they actually need it.

Exemplar: "Add crushed cardamom and rose essence" OR include "a pinch of saffron" in the ingredients list.

#2: Dough-Making Section

Strengths:

- Your step about adding milk "a little at a time" is helpful because it prevents readers from making the dough too wet.
- The instruction to "rest for 5 minutes" shows you understand that dough needs time to settle.

Unclear Measurement Guidance: Whilst you mention adding ghee to make the mixture crumbly, you don't explain what "crumbly" should look or feel like. Young cooks might not know if they've mixed it enough, which could affect the final texture of the jamuns.

Exemplar: "Add ghee and mix with your fingertips until the mixture looks like breadcrumbs or sand."

#3: Frying Temperature Instructions

Strengths:

- Your heat level guidance ("LOW-MEDIUM HEAT") helps prevent burning, which is important for beginners.
- The test method of dropping dough to check temperature is a practical tip that gives cooks confidence.

Vague Visual Cue: Your instruction to "fry until golden brown evenly" doesn't give enough detail about how long this might take or what shade of golden brown to look for. Without this information, readers might undercook or overcook their jamuns.

Exemplar: "Fry for 8-10 minutes, turning gently, until the jamuns are a deep golden brown colour all over (like honey)."

■ Your recipe provides a good foundation with organised sections and logical steps that flow from preparation to soaking. The ingredient measurements are specific, which helps readers gather exactly what they need before starting. However, your recipe could benefit from adding more descriptive details that help readers understand what they should see, feel, or smell at each stage. For example, when you say "smooth dough," you could add "soft like playdough" so readers know the right texture. Additionally, your frying section would be stronger if you mentioned approximately how many jamuns to fry at once, as overcrowding can lower the oil temperature. The soaking time of "at least 2 hours" is helpful, but you might also mention that jamuns can soak overnight for even better results. Consider adding a tip about keeping the syrup warm throughout the process, as cold syrup won't absorb properly into the fried jamuns. Your "Shape the jamuns" section could be improved by explaining why smooth balls with no cracks are important—this helps readers understand that cracks will cause the jamuns to break apart during frying. Overall, your recipe demonstrates good organisation, but enriching it with sensory details and troubleshooting tips would make it much more user-friendly for home cooks.

Overall Score: 42/50

Section 2

Golden Sweetness GULAB JAMUNS

Perfectly soft Gulab Jamuns every time

Instructions

INGREDIENTS:

Sugar syrup

- 1 ½ cups sugar
- 1 ½ cups water
- 5 crushed cardamom pods
- ½ tsp rose essence
- A pinch of saffron (optional)]

Jamuns (dough balls)

- 1 cup milk powder
- ¼ cup plain flour (maida)
- ¼ tsp baking soda
- 2 tbsp ghee
- ¼ cup milk

Frying

- Ghee

Sugar syrup

1. Combine sugar and water in a saucepan[.]
2. Heat on medium, stirring until sugar dissolves[.]
3. ~~Add crushed cardamom, saffron, and rose essence~~[Add crushed cardamom, saffron (if using), and rose essence.]

- ~~4. Let simmer for 5 minutes until the Syrup's sticky~~[Let simmer for 5 minutes until the syrup becomes sticky.]
 5. Turn off heat and keep the syrup warm while you make the dough[.]
-

#1 Make the dough

1. In a mixing bowl, combine milk powder, flour, and baking soda.
 - ~~2. Add ghee and mix with your fingertips until crumbly.~~[Add ghee and mix with your fingertips until the mixture resembles breadcrumbs or sand.]
 3. Gradually add milk, a little at a time, to form a smooth dough [that feels soft like playdough.]
 4. Cover the dough and rest for 5 minutes.
-

#2 Shape the jamuns

1. Lightly grease your palms with ghee.
 2. Divide the dough into small equal portions.
 - ~~3. Roll each portion gently into smooth balls with no cracks.~~[Roll each portion gently into smooth balls with no cracks, as cracks will cause the jamuns to break apart during frying.]
-

#3 Fry the jamuns

1. Heat ghee or oil in a deep pan on LOW-MEDIUM HEAT.
 2. Test by dropping a small piece of dough—it should rise slowly to the surface.
 - ~~3. Carefully fry a few balls at a time, stirring gently.~~[Carefully fry 4-5 balls at a time (avoid overcrowding), stirring gently.]
 - ~~4. Fry until golden brown evenly.~~[Fry for 8-10 minutes, turning gently, until the jamuns are a deep golden brown colour all over (like honey).]
 5. Remove with a slotted spoon and drain briefly on paper towel[.]
-

Soak the jamuns

1. While still warm, place the fried jamuns into the warm sugar syrup.

2. ~~Let them soak for at least 2 hours to become soft and juicy.~~ [Let them soak for at least 2 hours (or overnight for best results) to become soft and juicy.]