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SEQUENCE - SEQUENCE IN A PROCESS

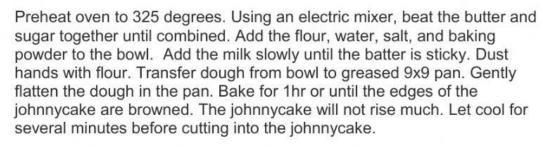
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HOW TO MAKE: Bahamian Johnny Cake

Bahamian Johnny Cake

Ingredients

- 1/2 cup butter, room temperature + extra for greasing pan
- 3/4 cups sugar
- 4 cups flour
- 1/2 cup water
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 3/4 cup milk



Read the recipe. Number the directions in the order they are given in the recipe.

Add the milk slowly until the batter is sticky.
 Use an electric mixer, beat together sugar and butter.
Bake for johnnycake for 1hr until the edges are browned.
Add the flour, water, salt, and baking powder to the bowl.
Let cool for several minutes before cutting into the johnnycake.
Preheat oven to 325 degrees.
Transfer dough from bowl to greased pan and flatten the dough



