

Name: _____

SEQUENCE – SEQUENCE IN A PROCESS

Worksheet: 1-

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



Preheat oven to 325 degrees. Using an electric mixer, beat the butter and sugar together until combined. Add the flour, water, salt, and baking powder to the bowl. Add the milk slowly until the batter is sticky. Dust hands with flour. Transfer dough from bowl to greased 9x9 pan. Gently flatten the dough in the pan. Bake for 1hr or until the edges of the johnnycake are browned. The johnnycake will not rise much. Let cool for several minutes before cutting into the johnnycake.

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.