Presenting information

Read this recipe.

Speedy Pizza for Two

For the sauce: 1 onion, 1 small can tomatoes, 2 teaspoons tomato paste, a pinch of salt, a pinch of pepper. For the dough: 2/3 C self-raising flour, 3–4 tablespoons milk, 3 tablespoons butter, a pinch of salt. For the topping: 1/4 C grated cheese, 6 mushrooms.

1. To make the dough, put the flour, butter, and salt into a bowl and add the milk a little at a time, mixing well, until the dough is smooth.
2. First, turn on the oven to 428°F to warm up.
3. Cook the sauce mixture over a low heat for 15 minutes, stirring it from time to time.
4. Place the balls of dough on a greased baking tray, then spread the sauce evenly over each circle.
5. Divide the dough in half, and roll out each half into a ball.
6. Put the pizzas in the oven to cook for 15–20 minutes.
7. To make the sauce, chop the onion and mix it in a saucepan with the tomatoes, tomato paste, salt, and pepper.
8. Top the pizzas with sliced mushrooms and grated cheese.

The order of the instructions is wrong. Write them out here in the correct order.

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On this page, your child has more practice investigating factual information and also learns about the importance of writing instructions in a logical order. Take a close look at your child’s handwriting, and praise your child’s efforts.