

## Section Assignment 1.3B: Write for the Web

### Instructions:

The following recipe is for a website called "Useful Things to Know." The information is correct, but it wasn't written for the Web.

Rework the piece so it's easy to read online. Reworking means rewriting and restructuring the piece, based on what you have learned in the previous lesson about writing and presenting information for the web. Use the information given, but delete anything that isn't necessary; add anything, such as headings, that would be helpful. **Hint:** you'll want to present it in some way other than a paragraph.

### Option 1: Recipe

This is my recipe for crêpes, which I think is really delicious as well as quick and easy to make. Get a blender and put in three eggs. Then pour in a cup of milk and half a cup of water. Then add two tablespoons of olive oil, one tablespoon of sugar, and half a teaspoon of salt. Then put one cup of flour into the blender. Put on the lid and blend it for thirty seconds. This makes the batter that then must be put in the refrigerator for at least one hour. After one hour take the batter out of the refrigerator. You're now ready to cook the crêpes. To do this take a large, non-stick frying pan and heat it up on medium high heat. When the pan is hot, add approximately one-quarter cup of batter to the pan. (The amount of batter to add will depend on the size of the pan.) Once the batter is in the pan, quickly lift the pan up and tilt it around to spread the batter over the entire surface in a thin layer. Set the pan back on the element to cook one side of the crêpe. After two to three minutes, bubbles will form on the surface of the crêpe and it will appear slightly dull. This means that side of the crêpe is done. Flip the crêpe over to cook the other side. The second side of the crêpe is cooked when it is golden brown. This usually takes about one to two minutes. Now the crêpe is completely cooked. Remove it to a plate and keep it warm. Cook the rest of the crêpes the same way. Crêpes are best served hot, filled with jam or fruit and yogurt. Another way to enjoy them is to squeeze some juice from an orange or lemon over them and sprinkle with sugar. Some people like serving crêpes with savoury fillings such as cheese. To serve, place your desired filling in a line down the centre of the crêpe then fold the crêpe over the filling. This recipe makes approximately twelve crêpes, which is enough for two to four people, depending how hungry they are.

Now rework this piece for online reading: