

Scene	Narrative	Image Prompt / Illustration Box
1. Preparing the Sweet Potatoes	First, we peel and wash the sweet potatoes. These will be the star of our Jamaican pudding.	A kitchen counter with Jamaican sweet potatoes being peeled and washed under running water in a bright, homely kitchen scene. A bowl of peeled potatoes sits nearby, tropical sunlight streaming through the window.
2. Grating the Potatoes & Coconut	Next, we grate the sweet potatoes and fresh coconut, the traditional way, for that authentic taste.	Hands grating sweet potatoes into a bowl, with grated coconut beside it. Rustic Jamaican kitchen vibes, wooden table, grated pile forming, coconut shells nearby.
3. Mixing the Batter	Now we mix grated sweet potato with coconut milk, sugar, spices, and a little rum to bring everything together.	A mixing bowl filled with grated sweet potato, coconut milk, raisins, nutmeg, cinnamon, and melted butter. A wooden spoon stirs the colorful, textured mixture.
4. Baking the Pudding	We pour the batter into a greased pan and place it in the oven. Soon, the whole house will smell like pudding.	A baking pan filled with the raw pudding mixture being placed into an oven. The kitchen is warm and glowing, a cozy family atmosphere.
5. Adding the Custard Topping	After one hour, we pour on a rich custard topping of coconut milk, sugar, flour, and nutmeg, then bake until golden.	Someone pouring creamy custard topping over half-baked pudding in a pan. Golden brown crust forming underneath, nutmeg sprinkled lightly.
6. Serving & Enjoying	Finally, we cool the pudding, cut it into squares, and serve. Jamaicans say, 'Hell a top, Hell a bottom, Hallelujah in the middle!'	A serving plate with neatly cut squares of Jamaican sweet potato pudding, golden brown with a glossy custard top. A glass of sorrel drink beside it, tropical floral tablecloth.