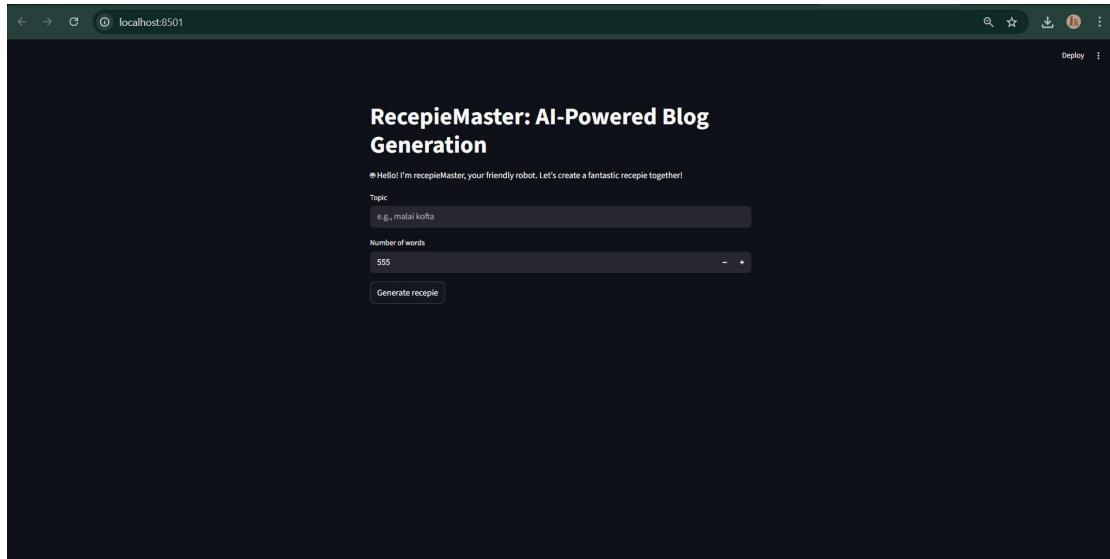
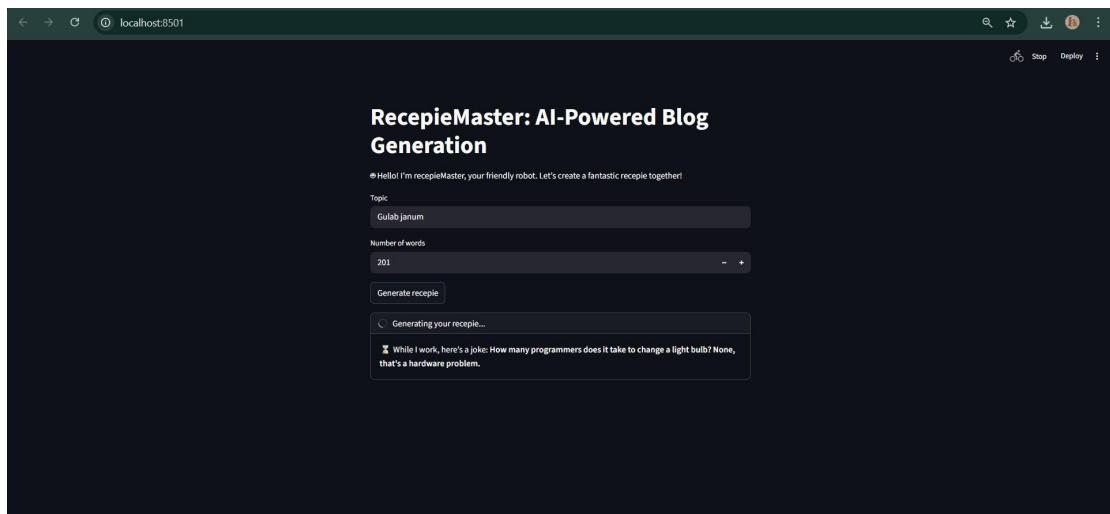


## OUTPUT

**Main UI:** Show the input fields for "Malai Kofta" and the "Number of words"



**Engagement State:** A screenshot of the loading spinner showing a joke, like "Why do Java developers wear glasses?"



**Final Recipe Output:** The full generated text for a recipe like "Vanilla Ice Cream" or "Malai Kofta".

The screenshot shows a web application titled "RecepieMaster: AI-Powered Blog Generation". At the top, there is a message: "Hello! I'm recipieMaster, your friendly robot. Let's create a fantastic recipie together!" Below this, there are input fields for "Topic" (set to "Gulab jamun") and "Number of words" (set to 201). A "Generate recipie" button is present. A success message "Your recipie is ready!" is displayed, followed by a joke: "While I work, here's a joke: How many programmers does it take to change a light bulb? None, that's a hardware problem." The main content area features a title "Indulge in Sweet Perfection: Your Guide to Homemade Gulab Jamun". It includes a brief description: "Prepare to fall in love with Gulab Jamun, the quintessential Indian dessert that melts in your mouth! These delightful fried milk solids, soaked in a fragrant cardamom-infused sugar syrup, are surprisingly simple to make at home. Forget store-bought; your kitchen is about to become a sweet haven." Below this, it says "Prep time: 25 minutes Cook time: 20 minutes". The "Ingredients:" section lists: "1 cup milk powder", "2 tbsp all-purpose flour (maida)", and "3-4 tbsp milk (as needed for dough)".

**Export Options:** The bottom of the page showing the "Copy to Clipboard" and "Download as PDF" buttons.

The screenshot shows a modal dialog box containing the copied recipe text. The text is as follows:

```
## Indulge in Sweet Perfection: Your
Prepare to Fall in love with Gulab Jamun
--Prep time -- 25 minutes
--Cook time -- 20 minutes

--Ingredients--
- 1 cup milk powder
- 2 tbsp all-purpose flour (maida)
- 1/4 tsp baking soda
- 2 tbsp melted ghee or unsalted butter
- 3-4 tbsp milk (as needed for dough)
- oil or ghee for deep frying
--For the Syrup--
- 1.5 cups sugar
- 1.5 cups water
- 4-5 green cardamom pods, crushed

--Instructions--
1. --Prepare the Dough-- In a bowl,
2. --Shape the Jamuns-- Divide the dough into small balls
3. --Make the Syrup-- In a saucepan
4. --Fry the Jamuns-- Heat oil or ghee in a pan
5. --Soak and Serve-- Carefully remove the jamuns from the oil and soak them in the syrup until they are fully coated

Serve your homemade Gulab Jamuns warm
```