

AGILE DEVELOPMENT PROCESS : PRACTICAL-12

Name : Aitha Tarun, Jaswanth



Registration Number : 18MIS7007, 18MIS7012

Slot : L6



Q) Final Demonstration


Sample Outputs (Screenshots)

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New Recipe (or) Update Recipe :

Recipe name

Samosa

Recipe description

Prepare homemade crunchy samosas

Recipe procedure steps

Step-1

Start by making the samosa dough. To a large bowl, add flour, ajwain, salt and mix well.

X

Step-2

Add the oil and then start mixing with your fingers.

X

Step-3

Rub the flour with the oil until the oil is well incorporated in all of the flour. Do this for 3 to 4 minutes, you don't want to rush this step.

X

Add step Delete All Steps

Recipe categories

CRISPY

X

INDIAN

X

Add category Delete All Categories

Images

2 file(s) Browse

2020-09-09\_16-58-16.png, Post Image.jpg

Recipe ingredients

Agwan

5 gm

X

Flour

500 gm

X

Add Ingredient Delete All Ingredients

Making video URL's

https://www.youtube.com/wa

Telugu

X

https://www.youtube.com/wa

Hindi

X

Add video Delete All Videos

Detailed Recipe (or) View Recipe : (With recipe ratings)

Chocolate Cake

OVEN PANTRY CHOCOLATE

- A Yummy Chocolate Cake

Number of ratings : 2

★★★★★

4

Ingredients with quantities

Cocoa	3 Cups
Sugar	1 KG
Vanilla Extract	5 Drops
Baking Soda	5 tsp

Procedure Steps

- 1 Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
- 2 Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
- 3 Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
- 4 Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
- 5 Frost cake with Chocolate Buttercream Frosting.




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Recipes List :

Chocolate Cake




OVEN PANTRY CHOCOLATE

Coconut Cookies




BISCUITS COOKIES

Samosa




CRISPY HOT INDIAN

Panner Pizza




OVEN PIZZA

Upma




INDIAN RAVA

Sarva pindi




TELUGU INDIAN PAN

Pani puri




HOMEMADE

Medu vada



CRISPY INDIAN

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CHOCOLATE

COOKIES

CRISPY

HOMEMADE

HOT

INDIAN

OVEN

PAN

PANNER

PANTRY

PIZZA


RAVA

SPICY

TELUGU


Clear All

Chocolate Cake




OVEN PANTRY CHOCOLATE

Coconut Cookies




BISCUITS COOKIES

Samosa



CRISPY HOT INDIAN

Panner Pizza



OVEN PIZZA

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Chocolate Cake




OVEN

PANTRY

CHOCOLATE

Panner Pizzza



OVEN

PIZZA

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☐ PAN

☐ PANNER

☐ PANTRY

☐ PIZZA

☐ RAVA

☐ SPICY

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Clear All

Panner Tikka

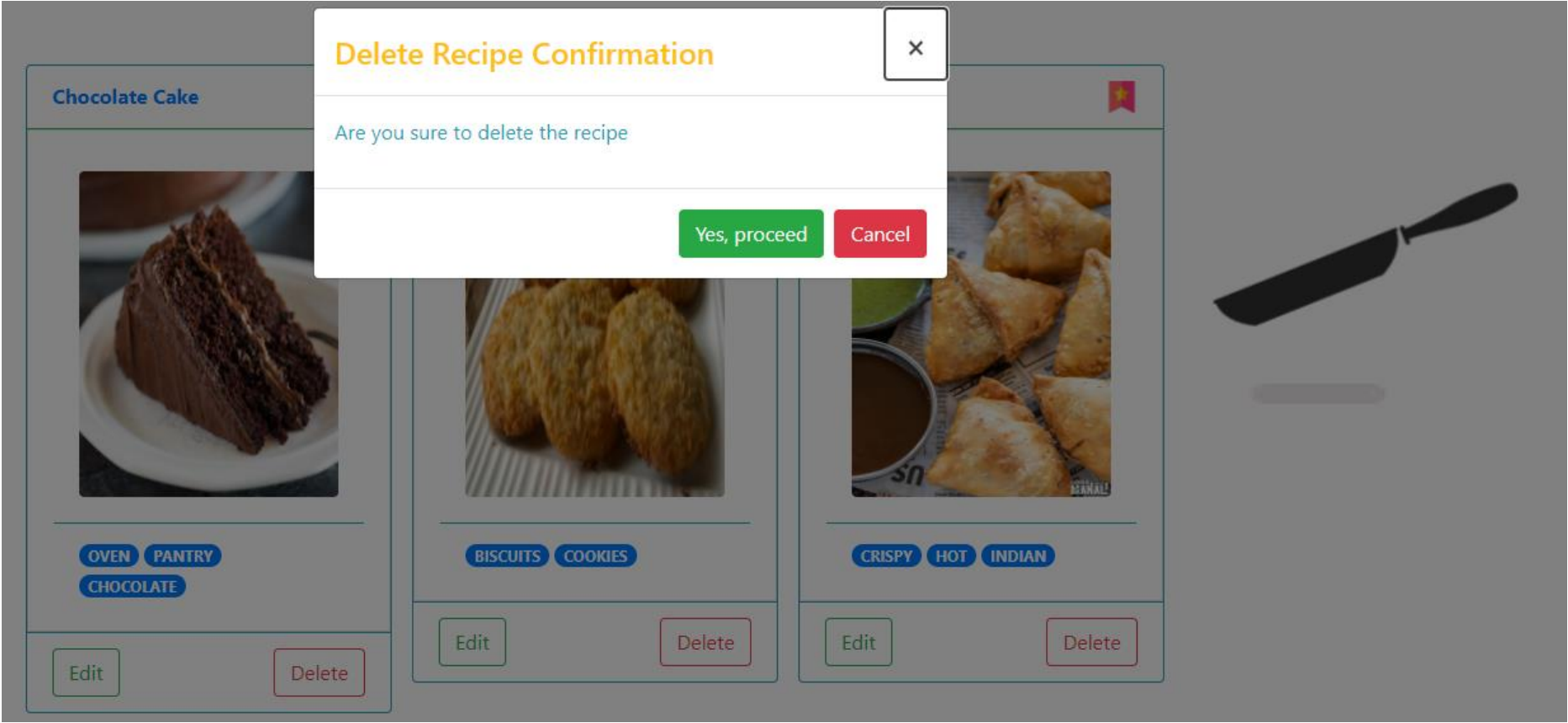


PANNER

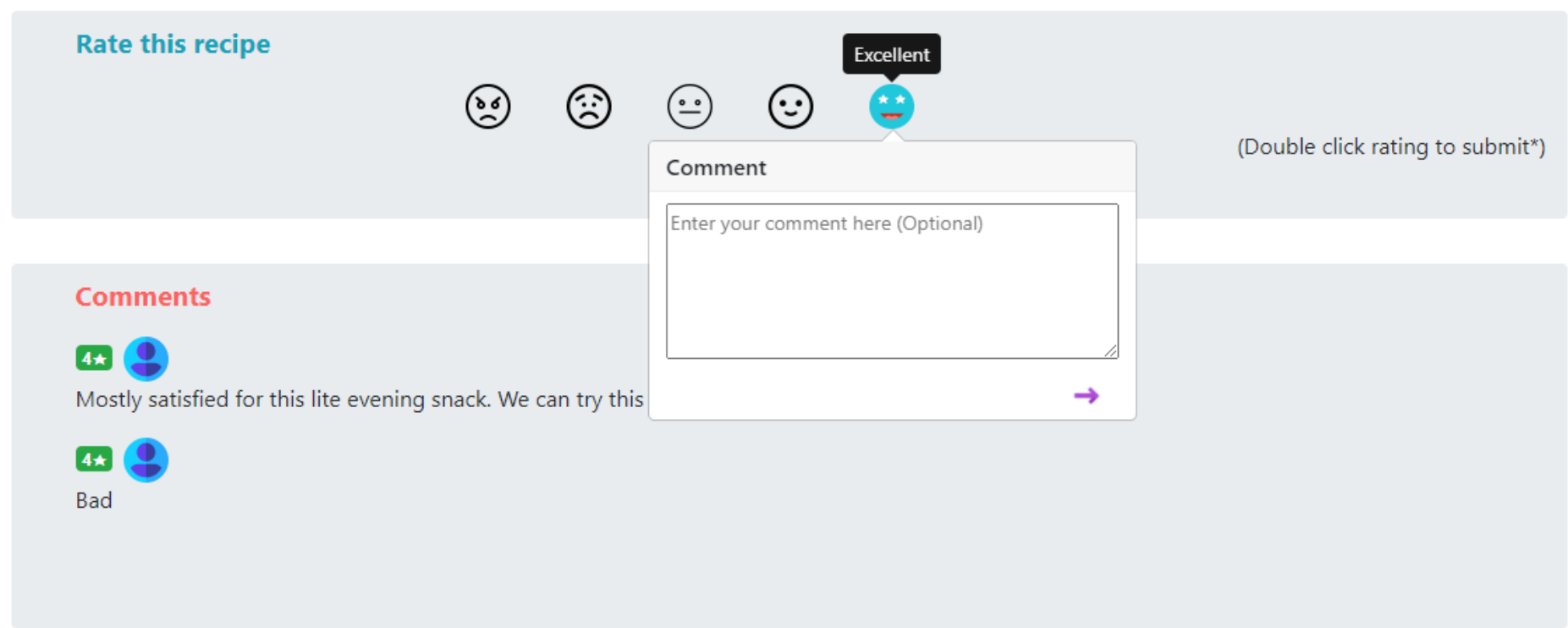
SPICY

INDIAN

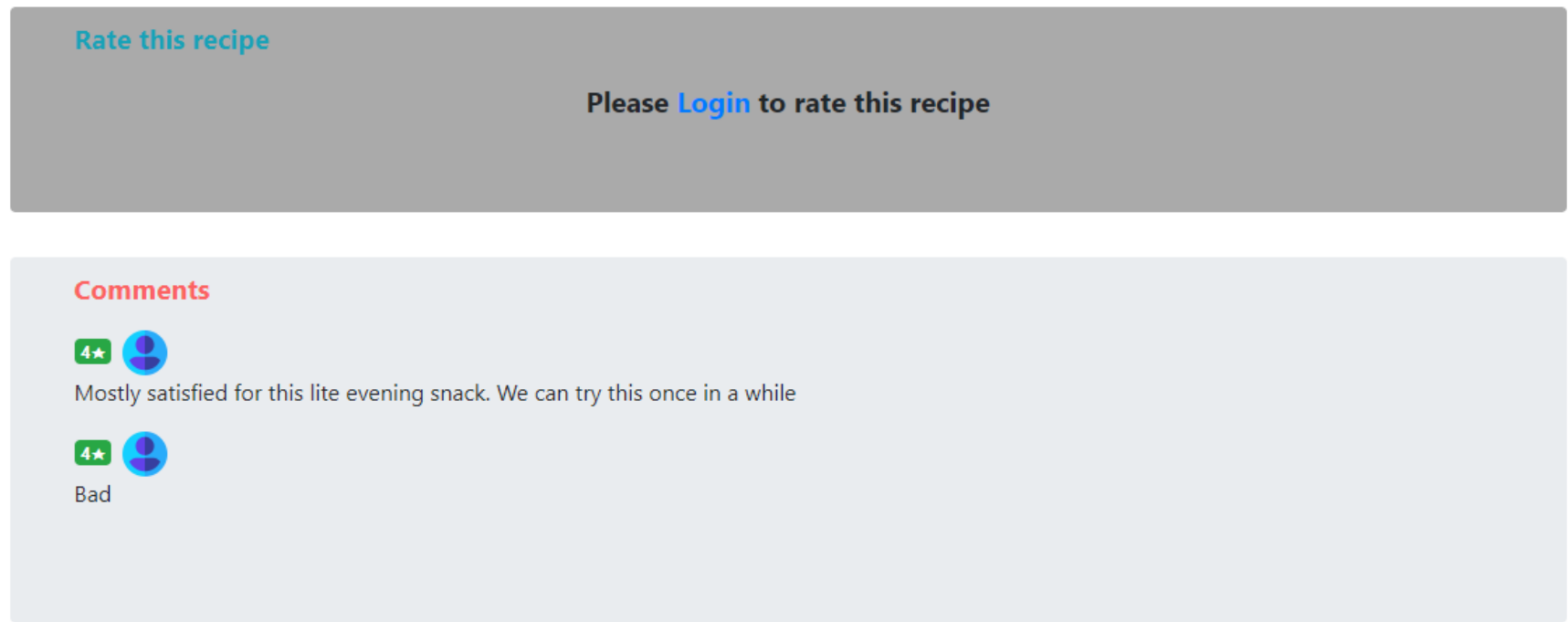
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Shopping List :

Shopping List

Name

Amount

Apple

6

Add

Clear

Ingredient 1 (5)

Ingredient 2 (2)

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No Recipes :

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NO RECIPES



Mongo Database :







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(Recipes)

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1	Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
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3	Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
4	Frost cake with Chocolate Buttercream Frosting.
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