



# CAN YOU COOK IT ?

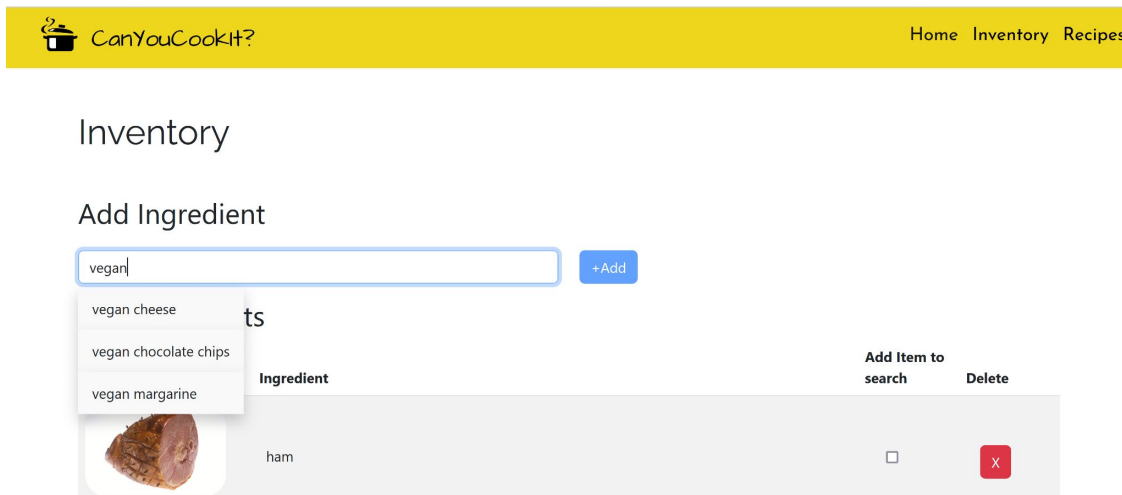
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# OBJECTIVES

1. Develop an app that allows users to track the ingredients they have in their kitchen
2. Allow them to find recipes based on the ingredients they have
3. Save recipes that they find interesting

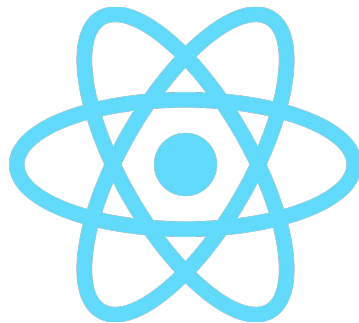
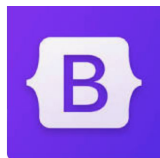


# TECHNOLOGIES USED

Express.js

Express **JS**

MongoDB



HTML5/CSS/JS

Bootstrap

React



## WHAT WE ARE PROUD OF

- Making API calls only after the user has stopped typing input allowing time for debounce
- Utilizing external API Spoonacular
- Implementing complex rendering logic for two similar, yet different purposes pages without code repetition

## WHAT WE STRUGGLED WITH

- Implementing debounce with vanilla JavaScript and react using the `useEffect()` method along with the appropriate dependencies in the dependency array
- Started with the wrong architecture for the whole app - not separating frontend from backend properly -> had to rework the whole project from the scratch again

# DEMO



CanYouCookIt?

[Home](#) [Inventory](#) [Recipes](#)

[GitHub repo](#)

[Render](#)  
[Deployment](#)

## My Recipes



Apple Cinnamon  
Blondies



Cranberry Apple  
Crisp



Potato Chip  
Brownies



Easy and Addictive  
Eggplant "C..."

## Cranberry Apple Crisp



### Ingredients

- 4 cups Granny Smith apples, chopped into ½ inch chunks
- 2 cups fresh cranberries
- 1 cup sugar
- 1/2 stick (4 Tbs) unsalted butter, cut into cubes
- 1 1/2 cups regular oats (not quick-cooking)
- 1/2 cup light brown sugar
- 1/4 cup all-purpose flour

### Instructions

Preheat the oven to 350 degrees and grease or butter a 9x13 glass baking dish.