

3.1 List Elements

Goal of the Exercise:

Angela's Recipe for the Best Cinnamon Rolls

Ingredients

For the dough:

- $\frac{3}{4}$ cup warm milk
- 2 $\frac{1}{4}$ teaspoons yeast
- $\frac{1}{4}$ cup granulated sugar
- 1 egg plus 1 egg yolk
- $\frac{1}{4}$ cup butter
- 3 cups bread flour

For the filling:

- $\frac{2}{3}$ cup dark brown sugar
- 1 $\frac{1}{2}$ tablespoons ground cinnamon
- $\frac{1}{4}$ cup butter

Instructions

1. Mix the milk with the yeast, sugar, eggs.
2. Melt the butter and add to the mixture.
3. Add in the flour and mix until combined into a dough.
4. Knead the dough for 10 minutes.
5. Transfer the dough into a large bowl and cover with plastic wrap. Leave it somewhere to rise for 2 hours.

Solution:

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<h1>
  Angela's Cinnamon Roll Recipe
</h1>

<h2>
  Ingredients
</h2>

<h3>
  For the dough:
</h3>

<ul>
  <li>¾ cup warm milk</li>
  <li>2 ¼ teaspoons yeast</li>
  <li>¾ cup granulated sugar</li>
  <li>1 egg plus 1 egg yolk</li>
  <li>¾ cup butter</li>
  <li>3 cups bread flour</li>
</ul>

<h3>
  For the filling:
</h3>

<ul>
  <li>2/3 cup dark brown sugar</li>
  <li>1 ½ tablespoons ground cinnamon</li>
  <li>¾ cup butter</li>
</ul>

<h3>
  Instructions
</h3>

<ol>
  <li>Mix the milk with the yeast, sugar, eggs.</li>
  <li>Melt the butter and add to the mixture.</li>
  <li>Add in the flour and mix until combined into a dough.</li>
  <li>Knead the dough for 10 minutes.</li>
  <li>Transfer the dough into a large bowl and cover with plastic wrap. Leave
  it somewhere to rise for 2 hours.</li>
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<li>After the dough has doubled in size, roll it out into a large rectangle.
</li>
<li>Melt the butter for the filling and mix in the sugar and cinnamon.</li>
<li>Spread the filling onto the dough then roll the dough into a swiss roll.
</li>
<li>Cut the roll into 3cm sections and place flat into a baking tray.</li>
<li>Pre-heat the oven to 350F or 180C, then bake the rolls for 20-25min until
lightly brown.</li>
</ol>
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Output:

goal.png

course resources > 3.0 List Elements > goal.png

Angela's Recipe for the Best Cinnamon Rolls

Ingredients

For the dough:

- ¼ cup warm milk
- 2 ¼ teaspoons yeast
- ¼ cup granulated sugar
- 1 egg plus 1 egg yolk
- ¼ cup butter
- 3 cups bread flour

For the filling:

- 2/3 cup dark brown sugar
- 1 ½ tablespoons ground cinnamon
- ¼ cup butter

Instructions

1. Mix the milk with the yeast, sugar, eggs.
2. Melt the butter and add to the mixture.
3. Add in the flour and mix until combined into a dough.
4. Knead the dough for 10 minutes.
5. Transfer the dough into a large bowl and cover with plastic wrap. Leave it somewhere to rise for 2 hours.
6. After the dough has doubled in size, roll it out into a large rectangle.

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14      <li>¼ cup warm milk</li>
15      <li>2 ¼ teaspoons yeast</li>
16      <li>¼ cup granulated sugar</li>
17      <li>1 egg plus 1 egg yolk</li>
18      <li>¼ cup butter</li>
19      <li>3 cups bread flour</li>
20    </ul>
21
22    <h3>
23      For the filling:
24    </h3>
25
26    <ul>
27      <li>2/3 cup dark brown sugar</li>
28      <li>1 ½ tablespoons ground cinnamon</li>
29      <li>¼ cup butter</li>
30    </ul>
31
32
33    <h3>
34      Instructions
35    </h3>
36
37    <ol>
38      <li>Mix the milk with the yeast, sugar, eggs.<
39      <li>Melt the butter and add to the mixture.</l
40      <li>Add in the flour and mix until combined in
41      <li>Knead the dough for 10 minutes.</li>
42      <li>Transfer the dough into a large bowl and c
43      <li>After the dough has doubled in size, roll
44      <li>Melt the butter for the filling and mix in
45      <li>Spread the filling onto the dough then rol
46      <li>Cut the roll into 3cm sections and place f
47      <li>Pre-heat the oven to 350F or 180C, then ba
48    </ol>
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Angela's Cinnamon Roll Recipe

Ingredients

For the dough:

- ¼ cup warm milk
- 2 ¼ teaspoons yeast
- ¼ cup granulated sugar
- 1 egg plus 1 egg yolk
- ¼ cup butter
- 3 cups bread flour

For the filling:

- 2/3 cup dark brown sugar
- 1 ½ tablespoons ground cinnamon
- ¼ cup butter

Instructions

1. Mix the milk with the yeast, sugar, eggs.
2. Melt the butter and add to the mixture.
3. Add in the flour and mix until combined into a dough.
4. Knead the dough for 10 minutes.
5. Transfer the dough into a large bowl and cover with plastic wrap. Leave it somewhere to rise for 2 hours.
6. After the dough has doubled in size, roll it out into a large rectangle.
7. Melt the butter for the filling and mix in the sugar and cinnamon.
8. Spread the filling onto the dough then roll the dough