Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for recipes.html

Checker Input

Show ☑ source   ☐ outline   ☐ image report

Options…

Check by [file upload ▾] [Choose File] No file chosen

Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

[Check]

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

[Message Filtering]

Document checking completed. No errors or warnings to show.

Source

```
 1.  <!DOCTYPE html>↵
 2.  <html lang="en">↵
 3.  <head>↵
 4.      <meta charset="utf-8">↵
 5.      <title>Recipes</title>↵
 6.      <link rel="stylesheet" type="text/css" href="styles/master.css">↵
 7.       <link href="https://fonts.googleapis.com/css?
     family=Calistoga&display=swap" rel="stylesheet">↵
 8.      <link href="https://fonts.googleapis.com/css?
     family=Gochi+Hand&display=swap" rel="stylesheet">↵
 9.      <link rel=icon href=images/banana-logo-small.png sizes="16x16"
     type="image/png">↵
10.      <meta name="viewport" content="width=device-width, initial-scale=1">↵
11.      ↵
12.      <!--[if lt IE 9]> <script src="scripts/html5shiv.js"> </script> <![endif]
     -->↵
13. <!--↵
14.   Author:       Daniel Rimaru 19134702↵
15.   Organisation:  Birmingham City University↵
16.   Copyright:     Copyright 2019 ↵
17. -->↵
18.      </head>↵
19.      ↵
20.      <body>↵
21. <div id="wrapper">↵
22.      <header class="header">↵
23.              <a href="index.html" id="logo"></a>↵
24. ↵
25.              <nav>↵
26.                      <a href="#" id="menu-icon"></a>↵
27.                      <ul>↵
28.                              <li><a href="recipes.html"
     class="current">Recipes</a></li>↵
```

```
29.                          <li><a href="benefits.html">Benefits</a>
    </li>↵
30.                          <li><a href="production.html">Production</a>
    </li>↵
31.                          <li><a href="contact.html">Contact</a></li>↵
32.                      </ul>↵
33.                  </nav>↵
34.  </header>↵
35.          ↵
36.          <div class="content">↵
37.              ↵
38.                ↵
39.          <!--<section>-->↵
40.          <div class="banner-image">↵
41.              <div class="box1">↵
42.                  <div class="inner-box1">↵
43.                      <p>Recipes</p>↵
44.                  </div>  ↵
45.              </div>↵
46.              ↵
47.          </div>↵
48.          <!--</section>-->↵
49.              <div class="row">↵
50.                    <div class="recipecol2">↵
51.                      <h2 id="Yogurt">Frozen banana yogurt</h2>↵
52.                      <hr>↵
53.                  </div>↵
54.                  <div class="recipecol1">↵
55.                      <table>↵
56.                          <tr>↵
57.                          <td>↵
58.                              <img alt="Frozen banana yogurt"
    src="images/Recipes/recipe2a.jpg">↵
59.                          </td>↵
60.                          <td>↵
61.                              <img alt="Frozen banana yogurt"
    src="images/Recipes/recipe2b.jpg">↵
62.                          </td>↵
63.                          <td>↵
64.                              <div class="p4">↵
65.                                  <img alt="Frozen banana yogurt"
    src="images/Recipes/recipe2c.jpg">↵
66.                              </div>↵
67.                          </td>↵
68.                          </tr>↵
69.                      </table>↵
70.                  </div>↵
71.      ↵
72.                  <div class="recipecol2">↵
73.                          <hr>↵
74.                          PREP: 20 MINS↵
75.                          <hr>↵
76.                          no cook↵
77.                          <hr>↵
78.                          Serves 8↵
79.                          <hr>↵
80.                          Easy↵
81.                          <hr>↵
82.                      <table>↵
83.                          <caption><h3>Ingredients for the Frozen banana
    yogurt</h3></caption>↵
84.                          <tr><td>4 overripe bananas- the blacker the
    better - about 375 after peeling</td></tr>↵
85.                          <tr><td>500g pot full-fat Greek yogurt</td>
    </tr>↵
86.                          <tr><td>175g condensed milk</td></tr>↵
87.                          <tr><td>big handful banana chips</td></tr>↵
88.                      </table>↵
89.                      <div class="recipecol3">↵
90.                      <table>↵
```

```
91.                              <caption><h3>How to make the Frozen banana
        yogurt</h3></caption>↵
92.                              <tr><td><h4>Step 1</h4></td></tr>↵
93.                              <tr><td>Whizz the flesh from the bananas,
        yogurt and condensed milk together in a food processor or blender until
        smooth. Scrape into an ice cream container or loaf tin, or divide between
        individual pots.</td></tr>↵
94.                              <tr><td><h4>Step 2</h4></td></tr>↵
95.                              <tr><td>Crush up the banana chips, if using,
        by tipping them into a food bag and bashing with the end of a rolling pin –
        like you would biscuits for a cheesecake base. Swirl through the frozen yogurt
        mix, then cover the container or containers well with cling film and freeze
        overnight until solid. Will keep for 3 months in the freezer.</td></tr>↵
96.                          </table>↵
97.                      </div>↵
98.                      </div>↵
99.  ↵
100.                ↵
101.          </div>↵
102.          <div class="recipebreak">↵
103.                <br>↵
104.          </div>↵
105.          <div class="row">↵
106.                  <div class="recipecol2">↵
107.                    <h2 id="Cake">Upside-down banana cake with maple-
        caramel sauce</h2>↵
108.                  </div>↵
109.                  <div class="recipecol1">↵
110.                    <table>↵
111.                        <tr>↵
112.                          <td rowspan="2">↵
113.                        <img alt="Upside-down banana cake with maple-
        caramel sauce" src="images/Recipes/recipe1a.jpg">↵
114.                            </td>↵
115.                            <td>↵
116.                        <img alt="Upside-down banana cake with maple-
        caramel sauce" src="images/Recipes/recipe1b.jpg">↵
117.                            </td>↵
118.                          <td rowspan="2">↵
119.                              <div class="p4">↵
120.                        <img alt="Upside-down banana cake with
        maple-caramel sauce" src="images/Recipes/recipe1d.jpg">↵
121.                              </div>↵
122.                          </td>↵
123.                        </tr>↵
124.                        <tr>  ↵
125.                          <td>↵
126.                        <img alt="Upside-down banana cake with maple-
        caramel sauce" src="images/Recipes/recipe1c.jpg">↵
127.                            </td>↵
128.                        </tr>↵
129.                      </table>↵
130.                  </div>↵
131.    ↵
132.                  <div class="recipecol2">↵
133.                    <hr>↵
134.                    Prep:45 mins↵
135.                    <hr>↵
136.                    Cook:1 hrs 10 mins↵
137.                    <hr>↵
138.                    Serves 8↵
139.                    <hr>↵
140.                    Easy↵
141.                    <hr>↵
142.                    <table> ↵
143.                        <caption><h3>Ingredients for the Upside-down
        banana cake with maple-caramel sauce</h3></caption>↵
144.                          <tr><td><h4>For the cake</h4></td></tr>↵
145.                            <tr><td>100g softened butter, plus extra for
        greasing</td></tr>↵
```

```
146.                              <tr><td>8 tbsp maple syrup</td></tr>↵
147.                              <tr><td>3 small ripe bananas and 1 very
      overripe banana</td></tr>↵
148.                              <tr><td>200g dark brown soft sugar</td></tr>↵
149.                              <tr><td>4 large eggs</td></tr>↵
150.                              <tr><td>2 tsp vanilla paste or extract</td>
      </tr>↵
151.                              <tr><td>200g self-raising flour</td></tr>↵
152.                              <tr><td>100g pecan, broken into pieces</td>
      </tr>↵
153.                              <tr><td>1 tsp bicarbonate of soda</td></tr>↵
154.                              <tr><td>1 tsp ground cinnamon</td></tr>↵
155.                              <tr><td>200g pot full-fat Greek yogurt, plus
      extra, or vanilla ice cream, to serve</td></tr>↵
156.          ↵
157.                                  <tr><td><h4>For the sauce</h4></td></tr>↵
158.                              <tr><td>100g whole pecan</td></tr>↵
159.                              <tr><td>100g salted butter, diced</td></tr>↵
160.                              <tr><td>100ml double cream</td></tr>↵
161.                              <tr><td>100ml maple syrup</td></tr>↵
162.                          </table>↵
163.                          <div class="recipecol3">↵
164.                          <table>  ↵
165.                              <caption><h3>How to make the Upside-down
      banana cake with maple-caramel sauce</h3></caption>↵
166.                              <tr><td><h4>Step 1</h4></td></tr>↵
167.                              <tr><td>Heat oven to 160C/140C fan/gas 3.
      Grease a 20cm square cake tin and line the base with baking parchment. For the
      cake, pour in half the syrup, swirling to coat the bottom. Peel and halve the
      3 ripe bananas lengthways and lay, cut-side down, in the tin.</td></tr>↵
168.                              <tr><td><h4>Step 2</h4></td></tr>↵
169.                              <tr><td>Beat together the butter, sugar, eggs,
      vanilla and overripe banana with an electric whisk. Tip the flour and pecans
      into a food processor and pulse until finely ground together. Stir into the
      butter mixture with the bicarbonate of soda and cinnamon, then stir in the
      yogurt. Carefully spoon into the tin without dislodging the bananas. Bake the
      cake for 45 mins-1 hr until a skewer inserted into the centre comes out with
      only moist crumbs.</td></tr>↵
170.                              <tr><td><h4>Step 3</h4></td></tr>↵
171.                              <tr><td>Meanwhile, make the sauce. Toast the
      pecans for 1-2 mins in a pan, add the remaining ingredients and cook until the
      butter has melted. Then bubble for 5 mins until it has thickened a little.
      </td></tr>↵
172.                              <tr><td><h4>Step 4</h4></td></tr>↵
173.                              <tr><td>When the cake is cooked, poke it all
      over with the skewer – inserting it about halfway into the cake each time.
      Pour over the remaining maple syrup and allow it to soak in for a few mins,
      then turn the cake out of the tin, upside-down, onto a serving plate. Reheat
      the sauce, and serve with Greek yogurt or vanilla ice cream.</td></tr>↵
174.                              </table>↵
175.                      </div>↵
176.                      </div>↵
177.          ↵
178.        </div>↵
179.        <div class="recipebreak">↵
180.            <br>↵
181.        </div>↵
182.        <div class="row">↵
183.          <div class="recipecol2">↵
184.            <h2 id="Loaf">Banana Loaf</h2>↵
185.            <hr>↵
186.          </div>↵
187.            <div class="recipecol1">↵
188.                <table>↵
189.                    <tr>↵
190.                    <td>↵
191.                        <img alt="Brilliant banana loaf"
      src="images/Recipes/recipe3a.jpg">↵
192.                    </td>↵
193.                    <td>↵
```

194.   `<img alt="Banana Bread"`
    `src="images/Recipes/recipe3b.jpg">`↵
195.   `</td>`↵
196.   `<td>`↵
197.   `<div class="p4">`↵
198.   `<img alt="Banana Bread"`
    `src="images/Recipes/recipe3c.jpg">`↵
199.   `</div>`↵
200.   `</td>`↵
201.   `</tr>`↵
202.   `</table>`↵
203.   `</div>`↵
204.   ↵
205.   `<div class="recipecol2">`↵
206.   `<hr>`↵
207.   PREP: 15 MINS↵
208.   `<hr>`↵
209.   COOK: 40 MINS↵
210.   `<hr>`↵
211.   CUTS INTO 8-10 SLICES↵
212.   `<hr>`↵
213.   EASY↵
214.   `<hr>`↵
215.   `<table>` ↵
216.   `<caption><h3>Ingredients for the Banana`
    `Loaf</h3></caption>`↵
217.   `<tr><td>140g butter, softened, plus extra for`
    `the tin</td></tr>`↵
218.   `<tr><td>140g caster sugar</td></tr>`↵
219.   `<tr><td>2 large eggs, beaten</td></tr>`↵
220.   `<tr><td>140g self-raising flour</td></tr>`↵
221.   `<tr><td>1 tsp baking powder</td></tr>`↵
222.   `<tr><td>2 very ripe bananas, mashed</td>`
    `</tr>`↵
223.   `<tr><td>50g icing sugar</td></tr>`↵
224.   `<tr><td>handful dried banana chips, for`
    `decoration</td></tr>`↵
225.   `</table>`↵
226.   `<div class="recipecol3">`↵
227.   `<table>`↵
228.   `<caption><h3>How to make the Banana Loaf</h3>`
    `</caption>`↵
229.   `<tr><td><h4>Step 1</h4></td></tr>`↵
230.   `<tr><td>Heat oven to 180C/160C fan/gas 4.</td>`
    `</tr>`↵
231.   `<tr><td><h4>Step 2</h4></td></tr>`↵
232.   `<tr><td>Butter a 2lb loaf tin and line the`
    `base and sides with baking parchment.</td></tr>`↵
233.   `<tr><td><h4>Step 3</h4></td></tr>`↵
234.   `<tr><td>Cream 140g softened butter and 140g`
    `caster sugar until light and fluffy, then slowly add 2 beaten large eggs with`
    `a little of the 140g flour. </td></tr>`↵
235.   `<tr><td><h4>Step 4</h4></td></tr>`↵
236.   `<tr><td>Fold in the remaining flour, 1 tsp`
    `baking powder and 2 mashed bananas.</td></tr>`↵
237.   `<tr><td><h4>Step 5</h4></td></tr>`↵
238.   `<tr><td>Pour into the tin and bake for about`
    `30 mins until a skewer comes out clean.</td></tr>`↵
239.   `<tr><td><h4>Step 6</h4></td></tr>`↵
240.   `<tr><td>Cool in the tin for 10 mins, then`
    `remove to a wire rack.</td></tr>`↵
241.   `<tr><td><h4>Step 7</h4></td></tr>`↵
242.   `<tr><td>Mix 50g icing sugar with 2-3 tsp water`
    `to make a runny icing. </td></tr>`↵
243.   `<tr><td><h4>Step 8</h4></td></tr>`↵
244.   `<tr><td>Drizzle the icing across the top of`
    `the cake and decorate with a handful of banana chips.</td></tr>`↵
245.   `</table>`↵
246.   `</div>`↵
247.   `</div>`↵

```
248.              </div>↵
249.              <div class="recipebreak">↵
250.                  <br>↵
251.              </div>↵
252.          </div> <!--close content div--> ↵
253.      ↵
254.          <footer class="footer">↵
255.          <a href="references.html">References </a>Bananiel.Com &copy; copyright
      2019↵
256.          </footer>↵
257. </div>↵
258. </body>↵
259. ↵
260. </html>
```

Used the HTML parser.

Total execution time 123 milliseconds.

About this checker • Report an issue • Version: 20.1.2