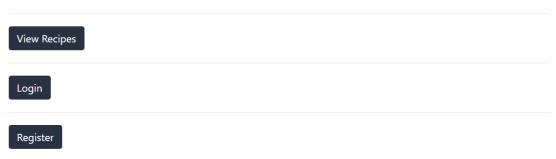
# Food Recipes

A curated list of recipes for the best homemade meal and delicacies. If you register to our app you can add your own recipes.



Pagrindinis programos langas

# Log In

username password Log In

Sign Up

Main Page

Prisijungimo langas

# Sign Up

username	password	password confirmation	Sign Up

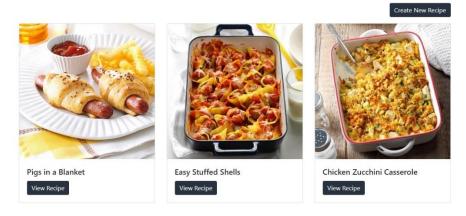
Login

Main Page

Registracijos langas

# Recipes

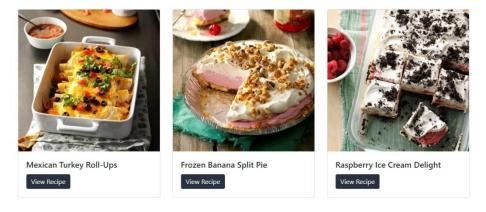
Here are all the recepes providet with our user help. You can freely read about them an make anything you like



Pagrindinis receptu langas su prisijungusiu naudotoju

## Recipes

Here are all the recepes providet with our user help. You can freely read about them an make anything you like



Pagrindinis receptu langas su neprisijungusiu naudotoju, neprisijungus negali kurti receptu



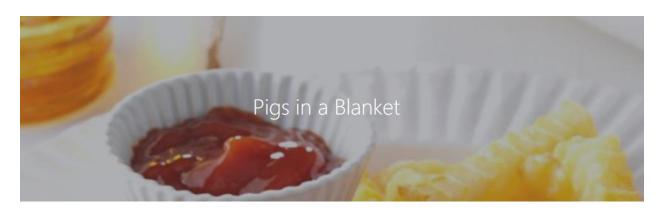
# Ingredients 3 tablespoons chocolate hard-shell ice cream topping 1 graham cracker crust (9 inches) 2 medium bananas sliced 1/2 teaspoon lemon juice 1/2 cup pineapple ice cream topping 1 quart strawberry ice cream

2 cups whipped topping

#### **Preparation Instructions**

3 tablespoons chocolate hard-shell ice cream topping, 1 graham cracker crust (9 inches), 2 medium bananas, sliced, 1/2 teaspoon lemon juice, 1/2 cup pineapple ice cream topping, 1 quart strawberry ice cream, 2 cups whipped topping, 1/2 cup chopped walnuts, Chocolate syrup, 8 maraschino cherries with stems

Peržiūrėti pasirinktą receptą, neregistruotas naudotojas.



# Ingredients 1 tube (8 ounces) refrigerated crescent rolls 8 hot dogs 1 egg 1 tablespoon water Caraway seeds Back to recipes

#### **Preparation Instructions**

Preheat oven to 375°. Separate crescent dough into triangles. Place hot dogs at wide ends of triangles and roll up. Place on an ungreased baking sheet. Combine egg and water; brush over rolls. Sprinkle caraway over tops; press lightly into rolls. Bake 12-15 minutes or until golden brown.

Delete Recipe

Peržiūrėti pasirinktą receptą prisijungus, naudotojas gali ištrinti receptą.

# Add a new recipe to our list. :)

#### Recipe name

Spinach and Artichoke Pizza

#### Ingredients

1-1/2 to 1-3/4 cups white whole wheat flour, 1-1/2 teaspoons baking por

Separate each ingredient with a comma.

#### Recipe image Url

https://www.tasteofhome.com/wp-content/uploads/2018/01/exps175485

#### Preparation Instructions

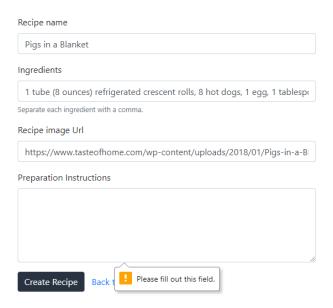
Preheat oven to 425°. In a large bowl, whisk 1-1/2 cups flour, baking powder, salt and dried herbs until blended. Add beer, stirring just until moistened. Turn dough onto a well-floured surface; knead gently 6-8 times, adding more flour if needed. Press dough to fit a greased 12-in. pizza pan. Pinch edge to form a rim. Bake until edge is lightly

Create Recipe

Back to recipes

Pridėti receptą.

### Add a new recipe to our list. :)



Pridedant receptą jei laukas yra tuščia išmetamas pranešimas.

```
C:/Ruby27-x64/lib/ruby/2.7.0/fiddle.rb:54: warning: previous definition of RTLD_LAZY was here
C:/Ruby27-x64/lib/ruby/gems/2.7.0/gems/fiddle-1.0.5/lib/fiddle.rb:57: warning: already initialized constant Fiddle::RTLD_NOW
C:/Ruby27-x64/lib/ruby/2.7.0/fiddle.rb:55: warning: previous definition of RTLD_NOW was here
Inspecting 45 files

45 files inspected, no offenses detected
PS C:\Users\PC\Desktop\web>
```

#### Rubocop

```
class Recipe < ApplicationRecord
  validates :name, presence: true
  validates :ingredients, presence: true
  validates :instruction, presence: true
  validates :image, presence: true
end

class User < ApplicationRecord
  validates :username, presence: true
  validates :password, presence: true
end

end</pre>
```