

**Project Name**

**Yummy Yummy**

**AUTHOR**

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# INTRODUCTION

Yummy Yummy for babies and Toddler is the trend of today mothers today opt for the same for many varied reasons- either due to lack of time or maybe due to lack of proper guidance.

Yummy Yummy Recipes is a collection of various delicious and nutritious food recipes for kids and Toddler between the age group of 6 months to 10 years . The recipes are easy to follow and high on nutrient content.

The whole and sole purpose of to know how prepare recipes It has a high nutritional value

Yummy Yummy website offers parents easy, simple, healthy recipes to make tasty homemade baby food. You'll learn about introducing solid foods and learn how to whip up your recipes.

# DESCRIPTION

## Main Features:

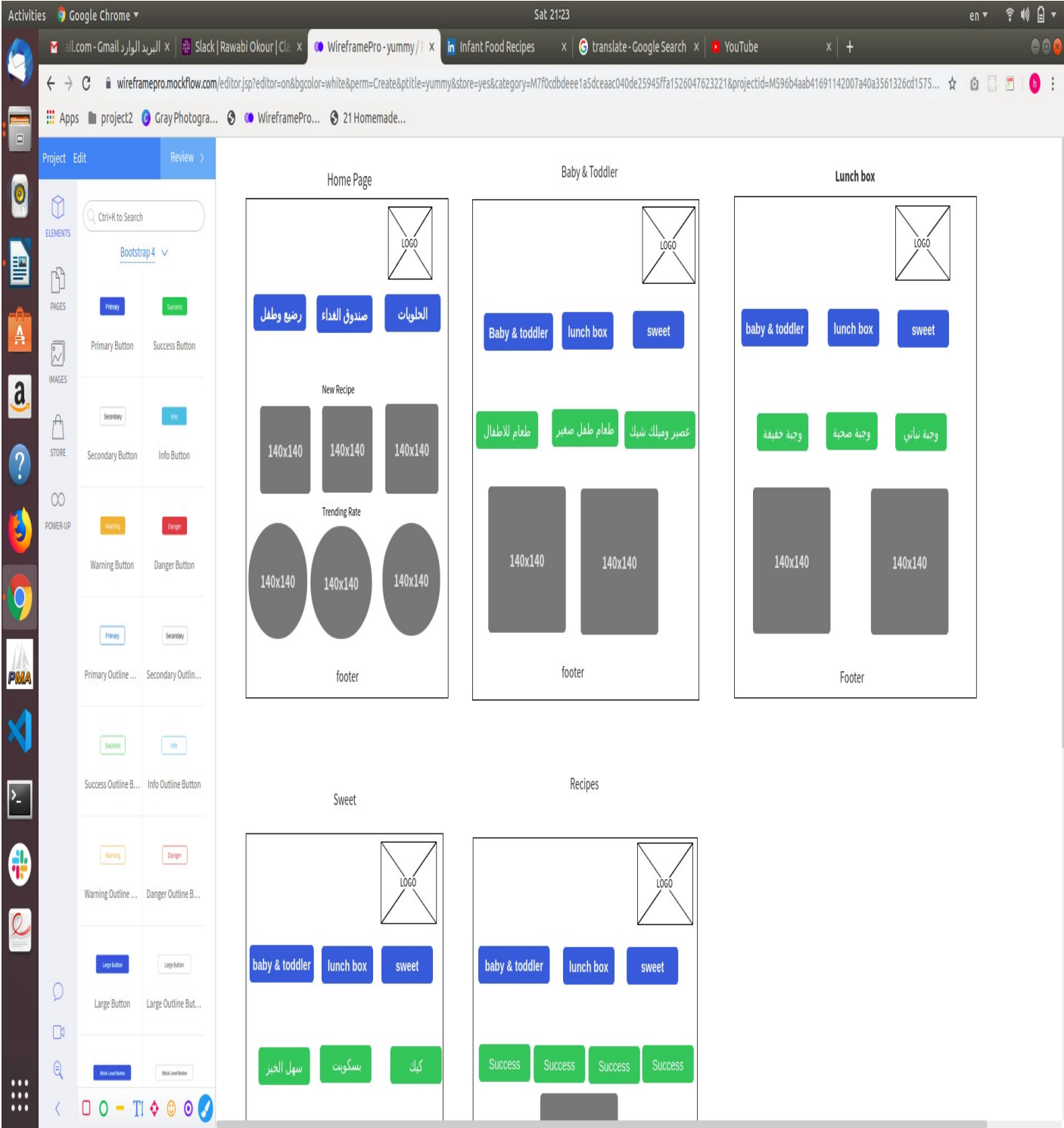
The website will contain the following features.

- 1- Home page that contains links to all features
- 2- Baby Food Recipes: To make baby food and tips and topics to help you feed your baby with wholesome goodness and lots of love.
- 3- Lunch Box: To make healthy lunch box and kid-friendly snack.
- 4- Sweets: To make easy baking and healthy sweets snack and cake.

## Used technologies and languages

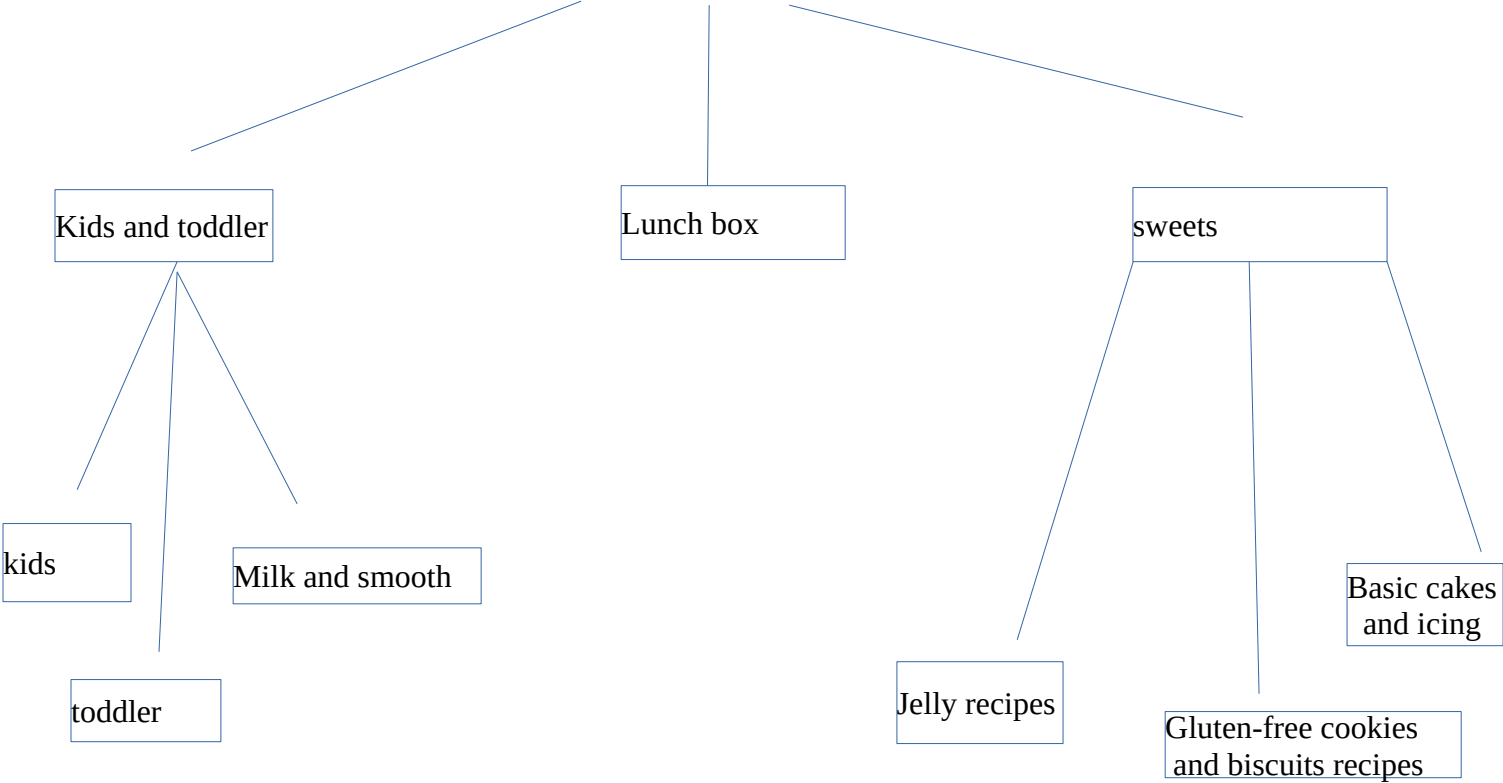
- 1- Laravel
- 2- PHP myadmin

# Wireframe project :



# Use Case Diagram:

**user:**



**example:**



**info:**

Biscotti for the lemon lover in your life! Lemon and almond in a crispy package; it's like you're sitting outside an espresso shop in Italy! This is a fun recipe where you get to drizzle icing all over everything, so have

your inner child or your actual child at the ready.

## Method:

1

Preheat the oven to 175°C

2

In a large mixing bowl, whisk together the milk, lemon juice, and flax seeds. Beat in the sugar, melted coconut oil, lemon zest, and both extracts. Mix for about 2 minutes, until relatively

smooth.

3

Sift in half of the flour along with the cornstarch, baking powder, and salt. Stir just until incorporated; a few dry spots are okay. Mix in the almonds, then add the remaining flour and use your hands to form a stiff dough.

4

Divide the dough in half and shape into two 12 by 7.5 cm logs. Transfer the logs to the prepared baking sheet and bake for 25 minutes, until puffed up. Let cool on the cookie sheet for 30 to 40 minutes, until firm and just warm to the touch.

5

Transfer the loaves to a cutting board. Use a serrated bread knife to slice crosswise into 1-inch (2.5 cm) slices. Do this in one swift motion; do not saw the cookies, just press down on the knife.

6

Place each cookie cut side down on the cookie sheet. Bake for 20 minutes, flipping the cookies halfway through. Transfer to a cooling rack to cool completely.

7



To make the glaze: Place confectioners' sugar in a large bowl. Add the vanilla, lemon juice, and coconut oil and stir vigorously, until a thick and smooth but pourable icing forms. If it seems too thick, add warm water by the teaspoon until the desired texture is achieved.

8

Place the cooling rack of cookies over the sink. Use a spoon to drizzle the lemon glaze over the cooled cookies, letting the excess fall into the sink for easy cleanup. Let set in a cool room or in the fridge for about 30 minutes before serving.

## Ingredients

### **BISCOTTI**

- 1/4 cup unsweetened non-dairy milk
- 1/4 cup fresh lemon juice
- 2 tbs flaxseeds
- 3/4 cup sugar
- 1/2 cup refined coconut oil, melted
- 2 tbs grated lemon zest
- 1 tsp pure vanilla extract
- 1/4 tsp almond extract
- 1 cup all-purpose flour
- 2 tbs corn starch
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup sliced almonds

**Data Tables:**

**Table:babies**

ID	int
Name	text
img	text
info	text
Methods	text
Ingredients	text
type	text

**Table:Lunch Box**

ID	int
Name	text
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info	text
Methods	text
Ingredients	text
type	text

**Table:Sweets**

ID	int
Name	text
img	text
info	text
Methods	text
Ingredients	text
type	text

## **Reference:**

**<https://laravel.com/docs/6.x>**

**<https://www.kidspot.com.au/kitchen/>**

**<https://laracasts.com/series/laravel-from-scratch-2018>**