

Complete the following:

1. Open the **tortetxt.htm** file from the tutorial.01\case3 folder included with your Data Files. Save the file as **torte.htm** in the same folder.
2. Add the structure of an HTML5 document around the recipe text. Within the **head** element, insert a comment containing the following text:

**Apple Bavarian Torte**  
**Author:** *your name*  
**Date:** *the date*
3. Set the character set of the document to **ISO-8859-1**.
4. Link the document to the **modernizr-1.5.js** script file and the **dessertstyles.css** style sheet file.
5. Specify **Apple Bavarian Torte Recipe** as the page title.
6. Within the **body** element, add a **header** element. Within the **header** element, insert an **h1** heading containing the inline image **dessertweb.jpg** with the alternate text **dessertWEB**.
7. Enclose the recipe description, ingredients list, and directions within a **section** element. Enclose the recipe reviews within an **aside** element.
8. Mark the text *Apple Bavarian Torte* as an **h1** heading.
9. Replace the text *(4 stars)* in the **h1** heading with a set of four **star symbols** (character number 9733).
10. Directly below the **h1** heading, insert the inline image **torte.jpg**. Specify the alternate text **Torte image**. Set the width of the image to **250** pixels.
11. Mark the description of the dessert as a paragraph.
12. Mark **INGREDIENTS** and **DIRECTIONS** as **h2** headings.
13. Mark the list of ingredients as an unordered list. Mark the list of directions as an ordered list.
14. Within the ingredients, replace the occurrences of **1/2** with the character symbol **½** (reference number 189), the occurrences of **1/4** with the symbol **¼** (reference number 188), and the occurrences of **1/3** with the symbol **⅓** (reference number 8531.)
15. Replace each occurrence of the word *degrees* in the directions with the degree symbol ( **°** ) (character name **deg**).
16. Mark **REVIEWS** within the **aside** element as an **h1** heading.
17. Change the text of each customer star rating to a set of **star symbols** using character number 9733 placed within a paragraph.
18. Enclose the text of each customer review in a paragraph nested within a **blockquote** element. Place the name of the reviewer and the date on a new line within that paragraph. Insert an **em-dash** (character name **mdash**) before the word *Reviewed* in each of the reviews. Enclose the date of each review within a **time** element and enclose by **reviewer** within a **cite** element where **reviewer** is the name of the reviewer.
19. Save your changes to the file, and then verify the layout and content of the page in your Web browser.

## Apple Bavarian Torte (★★★★)



A classic European torte baked in a springform pan. Cream cheese, sliced almonds, and apples make this the perfect holiday treat (12 servings).

### INGREDIENTS

- ½ cup butter
- ½ cup white sugar
- ¼ teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 (8 ounce) package cream cheese
- ¼ cup white sugar
- 1 egg
- ½ teaspoon vanilla extract
- 6 apples - peeled, cored, and sliced
- ½ cup white sugar
- ½ teaspoon ground cinnamon
- ¼ cup sliced almonds

### DIRECTIONS

1. Preheat oven to 450° F (230° C).
2. Cream together butter, sugar, vanilla, and flour.
3. Press crust mixture into the flat bottom of a 9-inch springform pan. Set aside.
4. In a medium bowl, blend cream cheese and sugar. Beat in egg and vanilla. Pour cheese mixture over crust.
5. Toss apples with sugar and cinnamon. Spread apple mixture over all.
6. Bake for 10 minutes. Reduce heat to 400° F (200° C) and continue baking for 25 minutes.
7. Sprinkle almonds over top of torte. Continue baking until lightly browned. Cool before removing from pan.

### REVIEWS

★★★

I loved the buttery taste of the crust which complements the apples very nicely.

— Reviewed on Sep. 22, 2014 by MMASON.

★★

Nothing special. I like the crust, but there was a little too much of it for my taste, and I liked the filling but there was too little of it. I thought the crunchy apples combined with the sliced almonds detracted from the overall flavor.

— Reviewed on Sep. 1, 2014 by GLENDACHEF.

★★★★

Delicious!! I recommend microwaving the apples for 3 minutes before baking, to soften them. Great dessert

- I'll be making it again for the holidays.

— Reviewed on August 28, 2014 by BBABS.