

2023 – Lab Exam 01 Report

Student ID	IT22578396
Batch	10.01
Name	Dayarathne R.D.T.N

Description

Within this application, users can search for any sweet recipe that can make using selected ingredients. In addition to selected ingredients, the app will provide recipes with extra ingredients. And also using this app users can search any recipe. If users want they can add to “ Faviourite ” the selected recipes.

The target audience for this app includes, housewives looking to use up ingredients on hand, individuals seeking quick and easy sweet recipes, and anyone interested in exploring new dessert ideas.

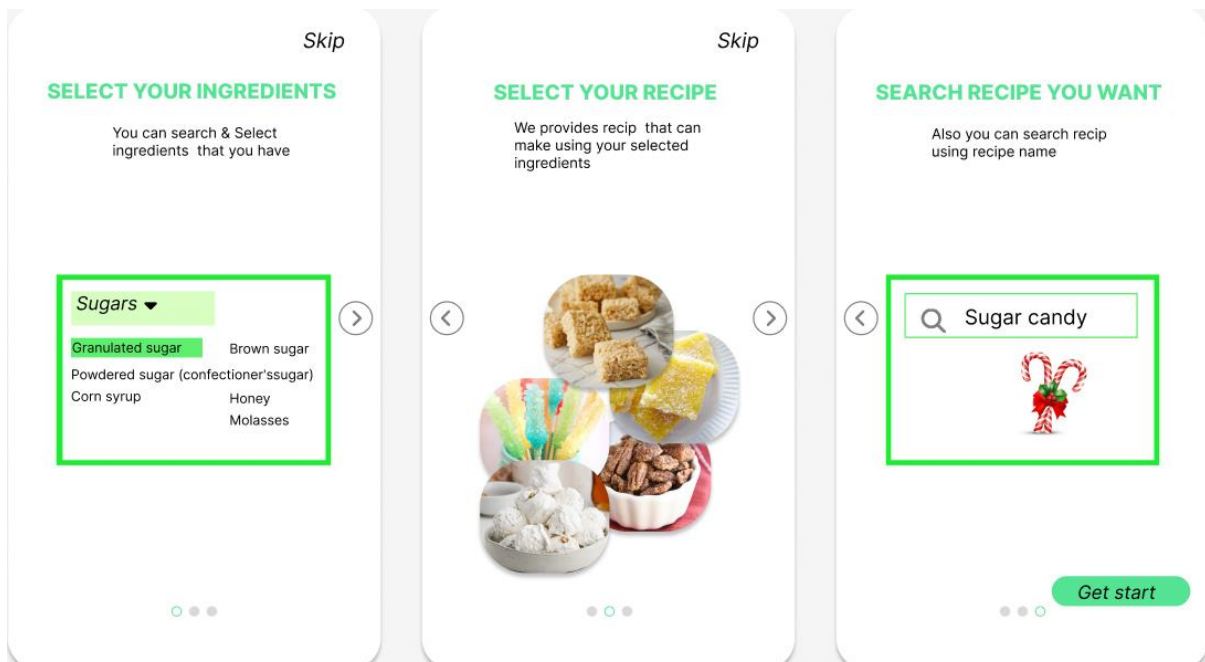
it helps users quickly and easily discover the sweet recipes they can create with the ingredients they have on hand, making their baking experience more convenient and enjoyable.

Screen shots

Launch screen



On board screens



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Candylicious


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Chose an account

 **Tommy Cat**
tommycat@gmail.com


 **Puppy Dog**
puppydog@gmail.com

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Reset password




Reset your password

Enter your email associated with your account to receive a password reset email

Request

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Enter Reset Code

We have sent you a reset code on your email.

Reset password

Password reset email sent. Please check your email

Have an account? [Sign in](#)



Reset your password

We have sent you a reset code on your email.

New password:


Verify password:

Submit

Have an account? [Sign in](#)

Store

Store



Sugars ▼

Fruits & Berries ▼

Dairy & DairyAlternatives ▼

Flours & Starches ▼

Miscellaneous ▼





Nuts & Seeds ▼

Chocolate & Cocoa ▼

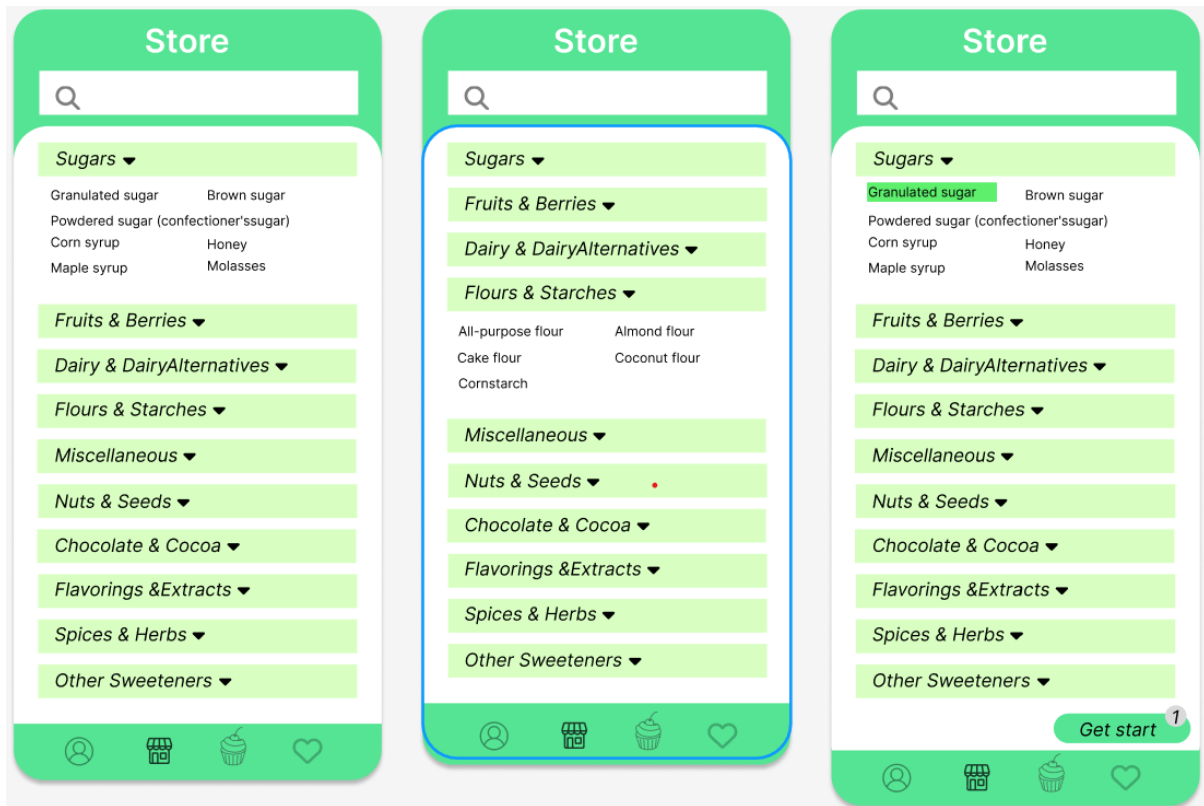
Flavorings &Extracts ▼

Spices & Herbs ▼

Other Sweeteners ▼



Selecting ingredients



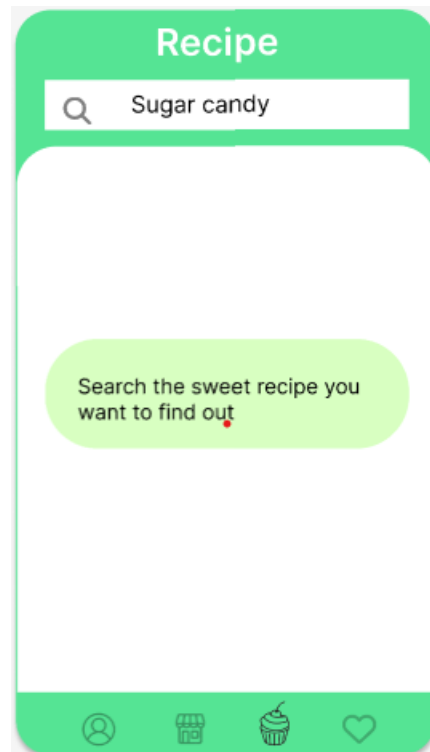
Recipe by ingredients



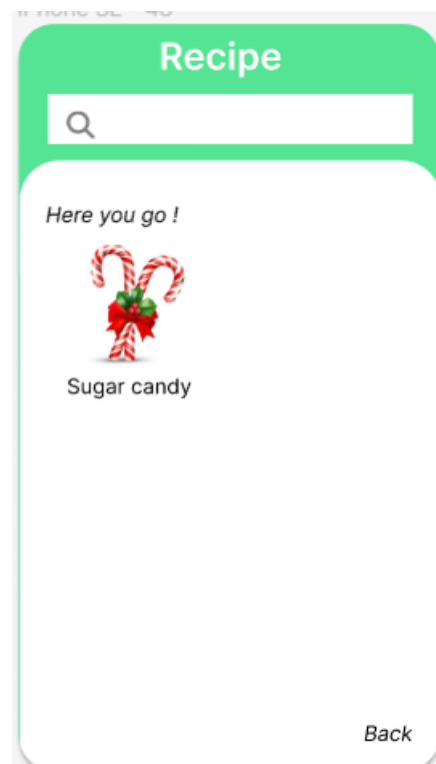
With extra ingredients



Search recipes




Searched recipes



Recipe

Recipe

Sugar candy




Ingredients:

- 2 cups white sugar
- 1/2 cup water
- Optional: food coloring, flavor extracts (like vanilla, peppermint, etc.)

Instructions:

1. Prepare a Baking Sheet:
 - Line a baking sheet with parchment paper or lightly grease it with butter.
2. Combine Sugar and Water:
 - In a medium saucepan, mix together the sugar and water.
3. Boil the Mixture:
 - Stir the mixture over medium heat until the sugar dissolves.
 - Once the sugar has dissolved, stop stirring.
 - Let the mixture boil until it reaches the "hard crack" stage, about 300-310°F (149-154°C) on a candy thermometer. If you don't have a thermometer, you can test by dropping a small amount of the mixture into a bowl of cold water. It should form hard, brittle threads.
4. Add Color and Flavor (Optional):
 - If desired, add a few drops of food coloring and/or flavor extract to the mixture just as it reaches the desired temperature. Stir gently to combine.
5. Pour onto Baking Sheet:
 - Carefully pour the hot sugar mixture onto the prepared baking sheet. Be cautious as it will be extremely hot.
6. Let It Cool:
 - Allow the sugar to cool and harden completely at room temperature.
7. Break into Pieces:
 - Once hardened, you can break the candy into pieces with your hands or by tapping it with a utensil.
8. Enjoy or Store:
 - Your sugar candy is ready to enjoy! You can also store it in an airtight container for later.

[ADD TO FAVOURITE](#) [Back](#)



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Here you go !



Sugar candy

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Profile

