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1. Homepage

The screenshot shows the homepage of the 'Cream ICE' website. The header features the logo 'Cream ICE' on the left, navigation links 'HOME', 'RECIPES', and 'ORDER BOOK' in the center, and a 'Login' link on the right. A large slider show displays a 'Banana ice cream' recipe, including an image of the ice cream and a 'VIEW THIS RECIPE' button. Below the slider, there are two columns of recipe lists: 'Newest 10 User's Recipes' and 'Top 10 Most View Recipes'. To the right of these lists is a 'Log In' form with fields for 'User Name' and 'Password', a 'Remember me next time' checkbox, and a 'Log In' button. Below the login form is a link 'Don't have a Ice-Cream ID? Register now'. At the bottom, there is a row of five recipe thumbnails with titles: 'Banana chocolate chip ice cream', 'Banana ice cream', 'Blackcurrant ice cream', 'Butterscotch ice cream', and 'Cashew Caramel crunch ice cream'. The footer contains links for 'FAQ', 'Feedback', 'About Us', and 'Contact Us'.

Annotations on the screenshot:

- 1: Navigation links (HOME, RECIPES, ORDER BOOK)
- 2: Login link
- 3: Slider Arrow (Left/Right)
- 4: Slider Show (Main Recipe Display)
- 5: View This Recipe button
- 6: Newest 10 User's Recipes list
- 7: Top 10 Most View Recipes list
- 8: Log In form
- 9: Register now link
- 10: Slider Arrow (Left/Right)
- 11: Recipe Thumbnails
- 12: Footer links (FAQ, Feedback, About Us, Contact Us)

At homepage, you can:

- Use hyperlink (1,2,9,12) to direct to Recipes page, Order Book page, Register page, Login page, FAQ page, Feedback page, About us page, Contact us page
- See Slider Show (4) will display a recipe at time per top 10 most view recipe. Slider display recipe in short form. To display full content, click View This Recipe (5)
- Use Slider Arrow (3) which support manual to next or back recipe in Slider Show (4)

- See box (6) and (7), show 10 newest user's recipe and top 10 most view recipe
- Use Part (8) to login by user access
- See Slider Show (11) will display 5 recipe at time in all recipes. Slider Arrow (10) to next or back

2. Recipes

Cream ICE HOME RECIPES ORDER BOOK Logout

Recipes

- Banana chocolate chip ice cream
- Banana ice cream
- Blackcurrant ice cream
- Butterscotch ice cream
- Cashew Caramel crunch ice cream
- Cherry ice cream
- Chocolate almond ice cream
- Chocolate chip ice cream
- Chocolate ice cream
- Chocolate truffle ice cream
- Coffee ice cream
- Fruit and nut ice cream
- Kiwi fruit ice cream
- Mango ice cream
- Pineapple ice cream
- Pistachio ice cream
- Strawberry ice cream
- Vanilla and strawberry ice cream

Details

1

2

3

1/2 cup sugar.
2 large egg yolks.
1 cup milk.
1/4 cup cocoa powder.
1 1/2 cups heavy cream.
6 ounces bittersweet chocolate, chopped.
1 teaspoon vanilla extract

View : 3 4

5

1. In a small mixing bowl, beat the sugar into the egg yolks until thickened and pale yellow. Set aside.
2. Bring the milk to a simmer in a heavy medium saucepan. Whisk in the cocoa and bring the milk back to a simmer. Simmer 3 minutes, stirring constantly. Slowly beat the hot milk and cocoa into the eggs and sugar. Pour the entire mixture back into the pan and place over low heat. Stir constantly with a whisk or wooden spoon until the custard thickens slightly. Be careful not to let the mixture boil or the eggs will scramble. Remove from the heat and pour the hot chocolate custard through a strainer into a large, clean bowl. Set aside while you prepare the ganache.
3. Bring the cream to a simmer in a small saucepan. Immediately remove from the heat and pour the cream over the chopped chocolate in a bowl. Stir until the chocolate is melted and the mixture is smooth. Combine the chocolate mixtures, then stir in the vanilla. Cover and refrigerate until cold or overnight.
4. Stir the chilled custard, then freeze in 1 or 2 batches in your ice cream machine according to the manufacturers instructions. When finished, the ice cream will be soft but ready to eat. For firmer ice cream, transfer to a freezer-safe

Our Recipe

6

7

Banana chocolate chip ice cream Cashew Caramel crunch ice cream Chocolate ice cream Kiwi fruit ice cream Strawberry ice cream

At recipepage, you can:

- Use hyperlink and imagebutton (1,6,7) to show you information of recipe
- At part (2) to show image of recipe.
- At part (3) to show description of recipe.
- At part (4) to show view number of recipe.
- At part (5) to show details of recipe.

3. Order Book

Cream ICE

HOME RECIPES ORDER BOOK

Register Login

Over 500 Ice Creams, Sorbets, Granitas, Drinks, and More

THE ULTIMATE ICE CREAM BOOK

Bruce Weinstein

Book Cost: \$ 49.99

ORDER NOW
CLICK HERE

Description

The Ultimate Ice Cream Book contains enough recipes to fill your summer days with delicious frozen desserts -- but after acquainting yourself with this book's hundreds of tempting concoctions, you'll want to use it every day of the year. With over 500 recipes, author Bruce Weinstein has put together the most comprehensive cookbook of its kind, covering just about every conceivable flavor of ice cream, sorbet, and granita; dozens of different recipes for shakes, malts, and other cold drinks; how to make your own ice cream cones, and toppings galore.

If you ever worried that you might not get full use out of your ice-cream maker, cast your doubts aside. Ice cream recipes feature such unusual flavors as lavender, chestnut, rhubarb, and Earl Grey tea. Even Weinstein's vanilla ice cream is anything but plain, with variations like Vanilla Crunch, Vanilla Rose, and Vanilla Cracker Jack. There is also a plethora of light, refreshing recipes for sorbets and granitas, with flavors like Apple Chardonnay, Coconut, and Kiwi. Top everything off with the author's recipes for homemade sauces. Whether it's a special event or a midnight snack, The Ultimate Ice Cream Book has what you need to make any occasion a little sweeter.

Bruce Weinstein

Please input your information. We will fast and free delivery this books for you at your address.

| | | |
|-----------------|--|---|
| Your Name | <input type="text" value="Max length is 50 character"/> | * |
| Your Email | <input type="text" value="Max length is 50 character"/> | * |
| Your Contact | <input type="text"/> | * |
| Your Address | <input type="text" value="Where the book will get delivered"/> | * |
| Paying Option | <input type="text" value="Visa"/> | |
| Card number | <input type="text" value="4063120045506502"/> | * |
| Name on Card | <input type="text" value="Kevin Lee"/> | * |
| Expiration Date | <input type="text" value="MM/YY ex: 02/15"/> | * |
| CVV | <input type="text" value="198"/> | * |

* is required

At Order Book page, you can:

- See book's image (1), book's cost (2) and it's description (3) written by Author
- Click on Order Now image, browser will scroll down to order form

In Order Form, you must:


- Input name at text box (4), name is required, max length is 50 character
- Input email at text box (5), email is required, must valid. Admin should contact you by email

- Input your contact (6). Please tell us where you live and it's required
- Input your address (7) where the book will get delivered. We send the book for you to anywhere you want, as your home, your office, your parent house, even your old lover, etc ...
- Beside request your personal information so you are sure to get this great book, we need your credit or debit information for payment. Don't worry, we very prestigious confidentiality for our customer. You need to tell us about your card type (8), card number (9) with 16 digit, name on card (11) exactly, expiration date (format MM/YY ex 07/12), CVV (3 digit for Visa, Discover and 4 digit for Master Card) on your back card. The hint (10) (13) (15) will showed on your mistake
- And then, you click on Submit button. The system should inform to you that your order has been successful
- We check orders received on all days including holidays

4. Register

REGISTER

| | | |
|---------------|--|---------|
| Username: | <input style="width: 95%;" type="text" value="Input username"/> | (*) (1) |
| Password: | <input style="width: 95%;" type="password" value="....."/> | (*) (2) |
| Full Name: | <input style="width: 95%;" type="text" value="Input your name"/> | (*) (3) |
| Address: | <input style="width: 95%;" type="text" value="Input your address"/> | (4) |
| Phone Number: | <input style="width: 95%;" type="text" value="Input your Phone Number"/> | (5) |
| Email: | <input style="width: 95%;" type="text" value="Input email, exp: abc@gmail.com"/> | (*) (6) |
| Gender: | <div style="border: 1px solid #ccc; padding: 2px 5px;">Male ▼</div> | (7) |
| Birthday | <input style="width: 95%;" type="text" value="MM/dd/yyyy"/> | (8) |
| Avatar: | <div style="border: 1px solid #ccc; padding: 2px 5px; display: flex; align-items: center;"> <input style="width: 80%;" type="file"/> <input style="margin-left: 5px;" type="button" value="Browse..."/> </div> | (9) |


(10)

(11) Register

Clear (12)

In Register page you can see a form for register:

- Input Username at textbox (1)
- Input Password at textbox (2)
- Input Full Name at textbox(3)
- Input Address at textbox(4)
- Input Phone Number at textbox(5)
- Input Email at textbox(6)
- Select Gender at Dropdownlist(7)
- Input your Birthday at textbox(8)
- Select avatar image at File Upload (9)
- Image show your avatar at (10)
- Click Button to register at Button(11)
- Click Button to reset all field at Button(12)
- After you click Button to register you some field you must input : Username, Password, Email.

5. Login

In this page, you can see a form to Login:

- Input Username at textbox(1)
- Input Password at textbox(2)
- Check Checkbox(3) Remember me for next login if you want remember your account for next login
- Click Button Login at Button(4) to login
- Click Link Button Forgot Password (5) if you forgot your Password.

6. User Profile

The screenshot shows the 'Cream ICE' user profile page. The header includes the logo and navigation links: HOME, RECIPES, ORDER BOOK, and a Logout link. The profile section, titled 'tuyen's Profile', contains the following details:

- Full Name: Le Chau Tuyen
- Address: 123 Pasteur
- Phone Number: 0901234567
- Email: tuyen@icecream.com
- Gender: Male
- Birthday: 1/1/1987
- Avatar: A placeholder image of a 3D figure holding a sign that says 'no avatar'.

Annotations on the page include:

- 1: Points to the avatar placeholder.
- 2: Points to the 'Post Your Recipe' button.
- 3: Points to the 'Change Password' button.
- 4: Points to the 'Expired Date: 12/15/2012' label.
- 5: Points to the warning message 'You have 0 day to use our service!'.
- 6: Points to the 'Click here to paying' button.
- 7: Points to the 'Update' button.
- 8: Points to the 'Back' button.

In this page, you will see your's profile.

- Part 1 show your detail information
- You can click on hyperlink Post Your Recipe (2) to send your recipe to us (see more at Post Your Recipe)
- If you want to change password, you can click on hyperlink change password (3) (see more at Customer Change Password)
- See your service expired date at label (4)
- Label(5) show day number for use us sevice
- If you want to paying our service you can click Link Button(6)
- Click Button Update in button(7), you can update your profile (see more at User Profile – Update)
- Click Button Back To Home Page in button(8) to go to Home Page

7. User Profile – Update

Cream ICE

HOME RECIPES ORDER BOOK Logout

tuyen's Profile [Post Your Recipe](#) [Change Password](#)

Full Name: 1

Address: 2


Phone Number: 3

Email: 4

Gender: 5

Birthday: 6

Avatar: bn.jpg 7

 8

Expired Date: 12/15/2012

You have 0 day to use our service !

[Click here to paying](#)

9

In this page, you can see your's profile.

- Input Full Name at textbox (1)
- Input Address at textbox (2)
- Input Phone Number at textbox (3)
- Input Email at textbox (4)
- Select Gender at DropDownList (5)
- Input Birthday in textbox (6)
- Choose File (7) will help you select your avatar in your computer
- Image (8) preview your avatar
- Button (9) save information changed into database if your input data is valid

8. Post Your Recipe

The screenshot shows the 'Post Your Recipe' form on the Cream ICE website. The form is titled 'Your Recipe' in red. It contains the following elements:

- Header:** Cream ICE logo, HOME, RECIPES, ORDER BOOK, and Logout links.
- Form Fields:**
 - Name of your recipe :** A text input field (1).
 - Image :** A file selection button labeled 'Choose File' and 'No file chosen' (2).
 - Description :** A large text area (3).
 - Details :** A large text area (4).
- Buttons:** 'Upload Recipe' (5) and 'Clean' (6) buttons.
- Notes:** A red note at the bottom states: 'Note: Your recipe can be a great recipe. We have a prize for each great recipe. Please input recipe with full information, we will make some ice-cream by your recipe. Thank you for submit your recipe.'

In this page, you can send to us your recipe

- Input name of your recipe to textbox (1)
- Choose File (2) help you select image of your recipe in your computer
- Input description about your recipe to textbox (3)
- Input detail of your recipe to textbox (4)
- Click on Upload Recipe button (5) to send for us your recipe
- Click on Clean if you want clear all text for input again

9. Customer Change Password

Cream ICE

HOME RECIPES ORDER BOOK Logout

Change Password

Le Chau Tuyen

Old Password: 1

New Password: 2

Re-type New Password: 3

4

In this page you can see a form to change your password:

- Input Old Password at textbox(1).
- Input New Password at textbox(2)
- Input Re-type New Password at textbox(3)
- Click Button Submit to Change your password at Button(4)

10. FAQ

Cream ICE

HOME RECIPES ORDER BOOK Register Login

Frequently Asked Questions (3)

(1) Question : Where can I get coupons for Parlor products?

(2) Answer : Occasionally we offer coupons and samples on our website and Facebook page.

Question : Do your products contain allergens or gluten?

Answer : Some products do contain allergens, including gluten. However, most of our ice creams and frozen dairy desserts are naturally gluten free. We are currently updating our packaging to make it easy for you to identify all of our naturally gluten free variants. It is our policy that when any of the eight most common allergens (milk, eggs, fish, wheat, tree nuts, peanuts, soybeans and crustaceans) occur in any of our products they will be listed inside the ingredient statement in plain language.

Question : How Can I Buy Book Online?

Answer : You Should Login to The Member Page and Leave your Personal information there .Our deliver service base on this.

(3)

At FAQ page, you can see all frequency question and answer.

11. Feedback

The screenshot shows the 'FeedBack' form on the Cream ICE website. The form is titled 'FeedBack' and is located below the navigation bar. The navigation bar includes the 'Cream ICE' logo, 'HOME', 'RECIPES', 'ORDER BOOK', 'Register', and 'Login' links. The form consists of three input fields: 'Full Name' (labeled (1)), 'Title' (labeled (2)), and 'Content' (labeled (3)). Below these fields are two buttons: 'Submit' (labeled (4)) and 'Reset' (labeled (5)).

At Feedback Page you can:

- Enter your full name at textbox (1)
- Enter title at textbox (2), you want we upgrade what the problem
- Enter the content at textbox (3), the detail of problem
- Submit to send your feedback to us by button (4)
- Can reset all field to blank by button (5)