


Crafting Digital Solutions: Building an Expense Tracker, Calculator, and Recipe Book with HTML, CSS, and JavaScript



Introduction to Digital Solutions



Crafting Digital Solutions involves creating tools that simplify everyday tasks. In this presentation, we will explore how to build an **Expense Tracker, Calculator, and Recipe Book** using **HTML, CSS, and JavaScript**. Let's embark on this creative journey together!

HTML is the backbone of web development, providing structure to your applications. It allows you to create elements like headings, paragraphs, and lists. Mastering **HTML** is essential for building a solid foundation for your **Expense Tracker** and other projects.



Styling with CSS



CSS brings your web applications to life by adding color, layout, and design. With **CSS**, you can create visually appealing interfaces for your **Calculator** and **Recipe Book**, ensuring they are both functional and attractive to users.

JavaScript for Interactivity

To enhance user experience, **JavaScript** is essential for adding interactivity to your applications. From calculating expenses to dynamically updating recipes, **JavaScript** enables real-time functionality, making your tools more engaging and user-friendly.



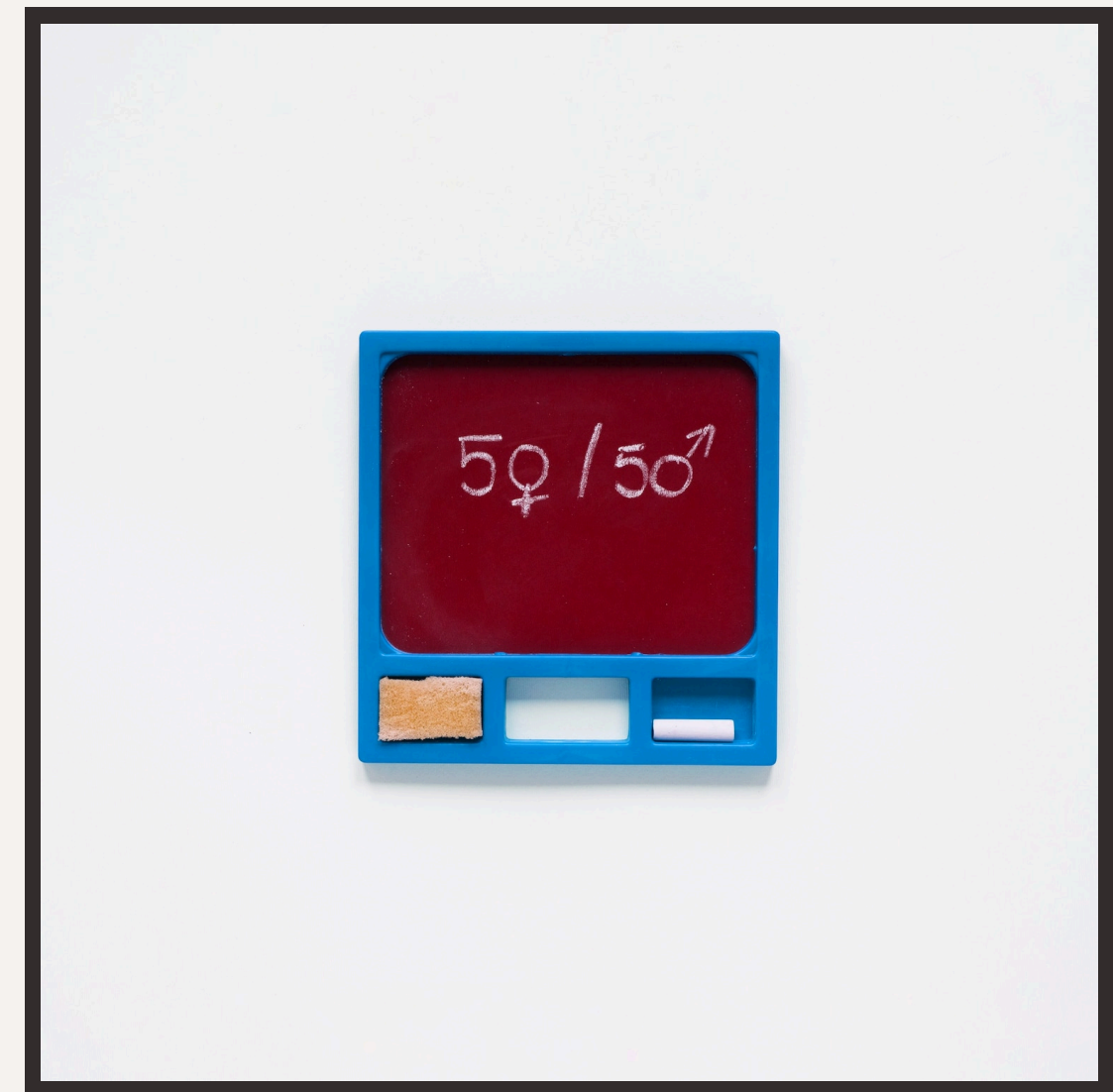
Building the Expense Tracker



Creating an **Expense Tracker** involves integrating **HTML** for structure, **CSS** for styling, and **JavaScript** for functionality. Users can input expenses, categorize them, and visualize spending trends, making budgeting easier and more effective.

Developing the Calculator

The **Calculator** is a simple yet powerful tool that utilizes **JavaScript** for computations. Users can perform basic arithmetic operations with an intuitive interface, showcasing how seamless functionality enhances user experience in digital solutions.



Creating the Recipe Book



A **Recipe Book** allows users to store and share their favorite recipes. Using **HTML** for layout, **CSS** for design, and **JavaScript** for interactive features, this project combines creativity with functionality to inspire culinary exploration.

Conclusion and Next Steps

In conclusion, crafting digital solutions like an **Expense Tracker**, **Calculator**, and **Recipe Book** empowers users to manage tasks efficiently. Embrace your creativity and continue exploring **HTML**, **CSS**, and **JavaScript** to build innovative applications.



Expense Tracker App


Category:

Transport

Amount:

-400000

Date:

13~08~2024 

Add

Expenses List

Category	Amount	Date	Delete
Rent	100000	2024-08-13	<button>Delete</button>
Total:	100000		

110

AC

DEL

%

/

7

8

9

*

4

5

6

-

1

2

3

+

00

0

.

=

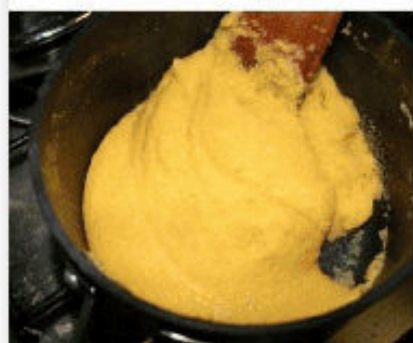
Recipe Book App



Seared Scallops With Wilted Greens

Ingredients: 1 tablespoon butter, 3 cloves garlic, minced, 2 bunchs of kale (chard, beet greens...), 1 tablespoon extra-virgin olive oil, 1 tablespoon Red wine vinegar, Salt and pepper, 16 large sea scallops, 2 shallots, sliced thin, 1 tablespoon soy sauce, 3 slices of thick-cut bacon cut into pieces

[view Recipe](#)



Parmesan Polenta

Ingredients: Freshly-ground black pepper to taste, cup chicken broth, 1 tube of prepared polenta - (24 oz), 1 cup grated Parmesan cheese

[view Recipe](#)



Kale and Roasted Sweet Potato Soup with Chicken Sausage

Ingredients: 3 medium sweet potatoes, coarsely cubed, 1 medium yellow onion, thinly sliced, 5 cups chopped kale, stems removed, 1/3 cup mushrooms, sliced, 1/3 cup mushrooms, sliced, 6 ounces (about 3 links) chicken sausage, sliced, 6 cups chicken stock, 1 clove garlic, thinly sliced, 1/2 teaspoon dried thyme, 1/2 teaspoon ground coriander, 1/4 teaspoon chili flakes, sea salt, black pepper, olive oil

[view Recipe](#)



Wintery Vegetable Beef Soup

Ingredients: 1/2 tablespoon butter, 1/2 tablespoon oil, 2 pounds beef chuck (or any tougher, stew-worthy cut), 1 quart stock/broth/water, 4 slices thick-cut, peppered bacon, 2 large sweet potatoes, peel & dice, 2 large parsnips, diced, 2 large carrots, diced, 2 large sticks celery, diced, 1 large onion, diced, 5 cloves garlic, peel & smash, 1/4 of a red cabbage, sliced thin, 1/4 of a green cabbage, sliced thin, sprigs thyme, sprigs parsley, 2

[view Recipe](#)