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CIT 382

### Term Project Information

I had no partners for this project.

1. I have a react web application that fetches data using Spoonaculars API.
2. My app component is the component that renders the web page.
3. I have two child components of the App component. One being the GetRandomRecipe function which is a function that fetches and displays all of its child components.
4. I have multiple data entry form components such as the components controlling the check boxes for diets, intolerances, and check boxes in the groceries tab and the dropdown menu for meal types
5. I have more than three React controlled HTML elements.
6. The parent component GetRandomRecipe has many state variables that are used in child components and lifted back up to the parent.
7. My data is listed through my ingredients, instructions and groceries.
8. Changes made to, diets and intolerances for example, affect more than one child components
9. I made a bar chart of the nutritional values within the Nutrient Chart tab.
10. I used a fetch call in a useEffect hook to load the data that is used.

4 images below:

- Initial Render
- Ingredients Tab
- Instruction Tab
- Grocery Tab
- Chart Tab

# Random Recipe

Discover your next food cravings with the click of a button!  
With a wide range of dishes and drinks, they are accompanied by detailed instructions, nutritional information and a checklist for groceries.  
Customize your search by filtering recipes based on the listed diets, intolerances, and meal types. Whether you're vegan, gluten-free, or simply looking for a quick snack, the search has you covered.  
Ready to get started? Click the "Random Recipe" button in the preferences section!

## Preferences

### Dietary:

- ☐ Vegan
- ☐ Vegetarian
- ☐ Lacto-Vegetarian
- ☐ Ovo-Vegetarian
- ☐ Ketogenic
- ☐ Paleo
- ☐ Pescetarian

### Intolerances:

- ☐ Dairy
- ☐ Egg
- ☐ Gluten
- ☐ Grain
- ☐ Peanut
- ☐ Seafood
- ☐ Shellfish
- ☐ Sesame
- ☐ Soy
- ☐ Wheat

Meal Type: 

Select

Random Recipe

- Ingredients
- Instructions
- Grocery List
- Nutrition Chart

### Ingredients:

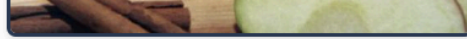
# Apple Pie Honey Wheat Scones



- Ingredients
- Instructions
- Grocery List
- Nutrition Chart

### Ingredients:

<div>Flour</div> <div>1.00 cup</div>	<div>Heavy Cream</div> <div>0.75 cup</div>
<div>ALL Purpose Flour Plus 1 Rounded Tablespoon</div> <div>1.00 cup</div>	<div>Egg</div> <div>1.00</div>
<div>Brown Sugar</div> <div>4.00 tablespoons</div>	<div>Honey</div> <div>2.00 tablespoons</div>
<div>Cinnamon</div> <div>0.50 teaspoon</div>	<div>Vanilla Extract</div> <div>1.00 teaspoon</div>
<div>Baking Powder</div> <div>1.00 tablespoon</div>	<div>Brandy</div> <div>1.00 teaspoon</div>
<div>Salt</div> <div>0.25 teaspoon</div>	<div>Apple</div> <div>1.50 cups</div>
<div>Ginger</div> <div>0.50 teaspoon</div>	<div>Approximately Of Turbonado Sugar</div> <div>1.00 tablespoon</div>
<div>Butter</div> <div>4.00 tablespoons</div>	

[Ingredients](#)[Instructions](#)[Grocery List](#)[Nutrition Chart](#)

### Instructions:

- ▶ Preheat oven to 400 degrees.
- ▶ Line a baking sheet with parchment paper.
- ▶ In a large mixing bowl whisk together first 7 ingredients.
- ▶ Add fresh ginger and butter. Work everything together with your fingers until the mixture is in course crumbles. You want the butter to remain as cool as possible and still be in pieces. You can do this part with the food processor if you want, but I prefer to just mix by hand because you still have to transfer it all to a bowl, so it's less to clean up.
- ▶ Add the cream, egg, honey, vanilla, and brandy. Knead the dough until it comes together.
- ▶ Dump the apples in and press them into the dough until they are evenly distributed and you have a nice round ball of dough. As with any bread, handle it as little and as quickly as possible or the scones will be tough.
- ▶ On a floured surface flatten the dough ball into a one inch thick disc. Use just enough flour to keep it from sticking to your hands as this will dry out the dough.
- ▶ Cut the disc into 8 equal sections.
- ▶ Place scones on the baking sheet and sprinkle with Turbonado sugar.
- ▶ Bake for approximately 15 - 18 minutes or until they are golden brown.
- ▶ Melt butter and drizzle over the top of a warm scone. Oh my...scrumptious :)
- ▶ Transfer the rest to a wire rack to cool.
- ▶ Store in a sealed container or Ziploc bag. They also freeze well for 3 to 4 months.

# Apple Pie Honey Wheat Scones



- Ingredients
- Instructions
- Grocery List
- Nutrition Chart

Check List:

- ☒ Flour
- ☒ All Purpose Flour Plus 1 Rounded Tablespoon
- ☒ Brown Sugar
- ☐ Cinnamon
- ☐ Baking Powder
- ☒ Salt
- ☐ Ginger
- ☒ Butter
- ☐ Heavy Cream
- ☒ Egg
- ☒ Honey
- ☒ Vanilla Extract
- ☐ Brandy
- ☒ Apple
- ☐ Approximately Of Turbonado Sugar

Grocery List:

- Cinnamon  
*(0.5 Teaspoon)*
- Ginger  
*(0.5 Teaspoon)*
- Heavy Cream  
*(0.75 Cup)*
- Brandy  
*(1 Teaspoon)*
- Approximately Of Turbonado Sugar  
*(1 Tablespoon)*
- Baking Powder

# Apple Pie Honey Wheat Scones



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**Total Calories: 302**

