Test Plan (25 pts)

Team Number: 2 Data Set: Dessert Recipe

Team Member Name: Khang Tran Team Member Name: Erik Rackley

Team Member Name: Altin Campbell Team Member Name: Tri Doan

Team Member Name: Siddharth Gollapudi

Project Completion Update (5 points)

Status of each team member's assignment. Use the following categories, with narrative comments as necessary.

Design complete

Coding 25%, 50%, 75%, or 100% complete

Coding complete – compiling errors

Clean compile

Unit testing 25%, 50%, 75%, or 100% complete

Integration testing

Area/Role	Programmer	Status/Comments
Unit 1: Team Coordinator(s)	Erik	Design (100% complete) Coding (>75% complete) Compile errors (no) Unit testing (100% complete) Integration testing (100% complete)
Unit 2:	Khang	Design (100% complete) Coding (> 75% complete) Compile errors (No)

BST Algorithms Specialist(s)		Unit testing (> 75% complete) Integration testing (> 75% complete)
Unit 3: Hash Table Algorithms Whiz(zes)	Altin Tri	Design (70% complete) Coding (60% complete) Compile errors (YES) Unit testing (50% complete) Integration testing (50% complete)
Unit 4: Search Specialist	Erik Altin Tri Khang Slddharth	Design (40% complete) Coding (30% complete) Compile errors (YES) Unit testing (30% complete) Integration testing (40% complete)
Unit 5: File I/O Ace(s)	Data processing: Khang Other: Siddharth	Design (95% complete) Coding (50% complete) Compile errors (no) Unit testing (50% complete) Integration testing (50% complete)
Additional Roles/Features? Recipe Object and Key field populating	Khang	Design (100% complete) Coding (100% complete) Compile errors (no) Unit testing (100% complete) Integration testing (> 75% complete)

Test Plan (20 points)

Create a Test Plan similar to this sample test plan for the Book Database: Options and data so that anyone could use it to demonstrate the project. Make sure to test every option in your menu at least once. The test plan should include at least the 14 relevant test cases shown below. Note: You should not fill in Actual Output column until you have tested this part of your project. Feel free to leave this column blank until Project Report 5.

Test #	Menu Options	Input (KEY)	Result	Test Data	Expected Output	Actual Output
1.	Add New Data	1	Insert Recipe in BST and Hash Tables	Name: Plum Blueberry Upside Down Cake Category: Cake Flavor: Fruit Ingredients: 1 1/4 cups 1/2 teaspoons baking powder 1/4 teaspoons margarine 1 /4 cup brown sugar 1 /3 cup margarine 1 cup white sugar 1 egg 3 /4 cup milk 4 black plums 3 /4 cup blueberries Time: 70 Difficulty: 1 Directions: Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.In medium bowl, cream together the shortening, sugar and peanut butter. Beat in the egg and	Plum Blueberry Upside Down Cake has been inserted into the recipe catalog.	Plum Blueberry Upside Down Cake has been inserted into the recipe catalog.

				vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets. Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.		
2.	Add New Data	1	Insert Data in BST and Hash Tables	Name: Chef John's Caramel Apple Pie Category: Pie Flavor: Fruit Directions: 6 tablespoons unsalted butter 1/2 cup white sugar 1/2 cup brown sugar 1/4 cup water 1/4 teaspoon cinnamon 1 pinch salt 5 apples - peeled cored and sliced 1 pastry for double-crust pie Time: 100 Difficulty: 2 Directions: Preheat oven to 425 degrees F (220 degrees C) Combine butter, white sugar,	Chef John's Caramel Apple Pie has been inserted into the catalog	Verified Chef John's Caramel Apple Pie has been inserted in the catalog

			hash tables and BST that exists	Cake Fruit	Cake has been removed from the catalog.	Upside Down Cake has been removed from the catalog.
4.	Delete Data	2	Remove data from the hash tables and BST that does not exist	Cake Cake	German Chocolate Cake is not in the catalog.	German Chocolate Cake is not in the catalog.
5.	Search by Primary Key	3	Find a record	Chef John's Caramel Apple Pie	We found the recipe: Name: Chef John's Caramel Apple Pie Category: Pie Flavor: Fruit Directions: 6 tablespoons unsalted butter 1/2 cup white sugar 1/2 cup brown sugar 1/4 cup water 1/4 teaspoon cinnamon 1 pinch salt 5 apples - peeled cored and sliced 1 pastry for double-crust pie Time: 100 Difficulty: 2 Directions: Preheat oven to 425 degrees F (220 degrees C) Combine butter, white sugar, brown sugar, water, cinnamon, and salt in a saucepan over medium heat. Bring to a boil, remove from heat and set aside.	We found the record: Name: Chef John's Caramel Apple Pie Category: Pie Flavor: Fruit Directions: 6 tablespoons unsalted butter 1/2 cup white sugar 1/2 cup brown sugar 1/4 cup water 1/4 teaspoon cinnamon 1 pinch salt 5 apples - peeled cored and sliced 1 pastry for double-crust pie Time: 100 Difficulty: 2 Directions: Preheat oven to 425 degrees F (220 degrees C) Combine butter, white sugar, brown sugar, water, cinnamon, and salt in a saucepan over medium heat.

Roll out half the pastry to fit a 9-inch pie plate. Place bottom crust in pie plate; pour in apple slices. Roll out top crust into a 10-inch circle. Cut into 8 (1-inch) wide strips with a sharp paring knife or pastry wheel. Weave the pastry strips, one at a time, into a lattice pattern. Fold the ends of the lattice strips under the edge of the bottom crust and crimp to seal. Pour butter-sugar mixture over top of pie, coating the lattice, and allowing any remaining sauce to drizzle through the crust. Bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake until the crust is golden brown, the caramel on the top crust is set, and the apple filling is bubbling, 35 to 40 more minutes. Allow to cool completely before

slicing.

Bring to a boil, remove from heat and set aside. Roll out half the pastry to fit a 9-inch pie plate. Place bottom crust in pie plate; pour in apple slices. Roll out top crust into a 10-inch circle. Cut into 8 (1-inch) wide strips with a sharp paring knife or pastry wheel. Weave the pastry strips, one at a time, into a lattice pattern. Fold the ends of the lattice strips under the edge of the bottom crust and crimp to seal. Pour butter-sugar mixture over top of pie, coating the lattice, and allowing any remaining sauce to drizzle through the crust. Bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake until the crust is golden brown, the caramel on

						the top crust is set, and the apple filling is bubbling, 35 to 40 more minutes. Allow to cool completely before slicing.
6.	Search by Primary Key	3	Return not found	Jelly Donut Pastry Fruit	Sorry! Jelly Donut is not in the catalog	Sorry! Jelly Donut is not in the catalog
7.	Search by Keyword	4	Search and return records containing keyword oreo	Oreo	bowl. Add pudding mixes. Beat with wire whisk 2 minutes or until well	- Name: OREO Triple Layer Chocolate Pie - Category: Pie - Flavor: Chocolate - Ingredients: 32 OREO Chocolate Sandwich Cookies, divided 1/4 cup butter or margarine, melted 2 cups cold milk, 2 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling 1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided - Time: 265 - Difficulty: 2 - Direction: Finely crush 24 of the cookies; mix with butter. Press firmly onto bottom and up side of 9-inch pie plate. Pour milk into large bowl. Add pudding mixes.

					blended. (Mixture will be thick.) Spoon 1-1/2 cups of the pudding into crust. Gently stir 1/2 of the whipped topping into remaining pudding; spread over pudding layer in crust. Chop remaining 8 cookies; stir into remaining whipped topping. Spread over pie. Refrigerate 4 hours or until set."	Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.) Spoon 1-1/2 cups of the pudding into crust. Gently stir 1/2 of the whipped topping into remaining pudding; spread over pudding layer in crust. Chop remaining 8 cookies; stir into remaining whipped topping. Spread over pie. Refrigerate 4 hours or until set."
8.	Search by Keyword	4	Search and return not found	mushroom	Sorry, no books in our database contain the word "mushroom"	In Progress
9.	List data sorted by primary key	5	Display recipes in alphabetical order by name of the recipe, secondly by category of the recipe, lastly by flavor		- Name: Banana Pudding - Category: Pudding - Flavor: Fruit - Ingredients: 4 large eggs 3/4 cup sugar 3 tablespoons all-purpose flour 1/2 teaspoon plus a pinch salt 2 cups whole milk 1/2 teaspoon vanilla extract 30 to 40 vanilla wafers 3 to 4 medium ripe bananas - Time:45 - Difficulty: 3 - Direction: Separate the yolks from the whites of 3 of the eggs; set aside the	- Name: Banana Pudding - Category: Pudding - Flavor: Fruit - Ingredients: 4 large eggs 3/4 cup sugar 3 tablespoons all-purpose flour 1/2 teaspoon plus a pinch salt 2 cups whole milk 1/2 teaspoon vanilla extract 30 to 40 vanilla wafers 3 to 4 medium ripe bananas - Time:45 - Difficulty: 3

degrees F. pudding.

- Name: Best Carrot Cake Ever

- Category: Cake
- Flavor: Carrot
- Ingredients: 6 cups grated carrots
- 1 cup brown sugar 1 cup raisins

whites. Add the remaining whole egg to the yolks. In a saucepan, whisk together 1/2 cup sugar, the flour and 1/2 teaspoon salt. Stir in the whole egg and 3 yolks, and then stir in the milk. Cook uncovered, stirring often, until the mixture thickens, about 10 minutes. Remove from the heat and stir in the vanilla. Preheat the oven to 425 degrees F.

Spread a thin layer of the pudding in a 1 1/2-quart casserole dish. Arrange a layer of vanilla wafers on top of the pudding. Thinly slice the bananas crosswise, about 1/8 inch thick, and arrange a layer of banana slices over the wafers. Spread one-third of the remaining pudding over the bananas and continue layering wafers, bananas and pudding, ending with pudding.

To make the meringue, beat the reserved egg whites with a pinch of salt until they are stiff. Gradually beat in the remaining 1/4 cup sugar and continue beating until the whites will not slide out of the mixing bowl when it is tilted. Spread the meringue over the pudding with a spatula, making a few decorative peaks on top, and bake until the meringue is lightly browned, 5 minutes.

- Direction: Separate the yolks from the whites of 3 of the eggs; set aside the whites. Add the remaining whole egg to the yolks. In a saucepan, whisk together 1/2 cup sugar, the flour and 1/2 teaspoon salt. Stir in the whole egg and 3 yolks, and then stir in the milk. Cook uncovered. stirring often, until the mixture thickens, about 10 minutes. Remove from the heat and stir in the vanilla. Preheat the oven to 425 degrees F. Spread a thin layer of the pudding in a 1 1/2-quart casserole dish. Arrange a layer of vanilla wafers on top of the pudding. Thinly slice the bananas crosswise, about 1/8 inch thick, and arrange a layer of banana slices over the wafers. Spread one-third of the remaining pudding over the bananas and continue layering wafers, bananas and pudding, ending with pudding. To make the meringue, beat the reserved egg whites with a pinch of salt until they are stiff. Gradually beat in the remaining 1/4 cup sugar and continue beating until the whites will not slide out of the mixing bowl when it is tilted. Spread the meringue

over the pudding with a

decorative peaks on top,

spatula, making a few

and bake until the

4 eggs 1 1/2 cups white sugar 1 cup vegetable oil 2 teaspoons vanilla extract 1 cup crushed pineapple, drained 3 cups all-purpose flour 1 1/2 teaspoons baking soda 1 teaspoon salt 4 teaspoons ground cinnamon 1 cup chopped walnuts - Time:150 - Difficulty: 3 - Direction: In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins. Preheat oven to 350 degrees F (175 degrees C). Grease soda and flour two 10 inch cake pans. In a large bowl, beat eggs cinnamon until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour, baking soda, salt and cinnamon, stir into the wet mixture until absorbed. Finally stir in the carrot mixture and the walnuts. Pour evenly into the prepared pans. Bake for 45 to 50 minutes in the preheated oven, until cake tests done with a toothpick. Cool for 10 minutes before removing Gradually beat in the from pan. When completely cooled, frost with cream cheese frosting. - Name: Bread Pudding - Category: Pudding - Flavor: Bread absorbed. Finally stir in - Ingredients: 6 slices day-old bread 2 tablespoons butter, melted 1/2 cup raisins (optional)

4 eggs, beaten 2 cups milk

meringue is lightly browned, 5 minutes.

- Name: Best Carrot Cake Ever

- Category: Cake - Flavor: Carrot

- Ingredients:

6 cups grated carrots 1 cup brown sugar

1 cup raisins

4 eggs

1 1/2 cups white sugar

1 cup vegetable oil

2 teaspoons vanilla

extract

1 cup crushed

pineapple, drained 3 cups all-purpose flour

1 1/2 teaspoons baking

1 teaspoon salt

4 teaspoons ground

1 cup chopped walnuts

- Time: 150

- Difficulty: 3

- Direction: In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir

in raisins.

Preheat oven to 350

degrees F (175 degrees C). Grease and flour two 10 inch cake pans.

In a large bowl, beat eggs until light.

white sugar, oil and vanilla. Stir in the

pineapple. Combine the

flour, baking soda, salt and cinnamon, stir into

the wet mixture until

the carrot mixture and the walnuts. Pour

evenly into the prepared

Bake for 45 to 50

minutes in the

3/4 cup white sugar preheated oven, until cake tests done with a 1 teaspoon ground cinnamon 1 teaspoon toothpick. Cool for 10 vanilla extract minutes before - Time:75 removing from pan. - Difficulty: 1 When completely - Direction: Preheat oven to cooled, frost with cream 350 degrees F (175 degrees cheese frosting. Break bread into small - Name: Bread Pudding pieces into an 8 inch square - Category: Pudding - Flavor: Bread baking pan. Drizzle melted - Ingredients: butter or margarine over bread. If desired, sprinkle 6 slices day-old bread 2 with raisins. tablespoons butter, In a medium mixing bowl, melted combine eggs, milk, sugar, 1/2 cup raisins cinnamon, and vanilla. Beat (optional) until well mixed. Pour over 4 eggs, beaten bread, and lightly push 2 cups milk down with a fork until 3/4 cup white sugar bread is covered and 1 teaspoon ground soaking up the egg mixture. cinnamon 1 teaspoon Bake in the preheated oven vanilla extract - Time:75 for 45 minutes, or until the top springs back when - Difficulty: 1 - Direction: Preheat lightly tapped. oven to 350 degrees F (175 degrees C). Break bread into small <omit to save room> pieces into an 8 inch square baking pan. - Name: Lemon Fiesta Cake Drizzle melted butter or Cake margarine over bread. - Category: Lemon If desired, sprinkle with - Flavor: 10 tablespoons raisins. butter In a medium mixing 1 1/2 cups white sugar bowl, combine eggs, - Ingredients: milk, sugar, cinnamon, 3 eggs 1 tablespoon grated and vanilla. Beat until lemon zest 2 1/2 cups sifted well mixed. Pour over all-purpose flour bread, and lightly push 1/2 teaspoon salt 1/2 down with a fork until teaspoon baking soda 1 bread is covered and teaspoon baking powder 1 soaking up the egg cup buttermilk 3/4 teaspoon mixture. Bake in the preheated lemon extract 1/2 cup golden raisins oven for 45 minutes, or 1/3 cup white sugar 1/3 cup until the top springs butter back when lightly 1 1/2 tablespoons water 2 tapped. tablespoons fresh lemon juice

- Time:60 <omit to save room> - Difficulty: 1 - Direction: Preheat oven to 325 degrees F (165 degrees - Name: Lemon Fiesta Cake C). Grease and flour a Bundt pan. Cake Cream 1/2 cup plus 2 - Category: Lemon - Flavor: 10 tablespoons tablespoons butter and 1 1/2 cups sugar until fluffy. Add eggs one at a time 1 1/2 cups white sugar beating after each addition. - Ingredients: Blend in the lemon peel. 3 eggs 1 tablespoon In a separate bowl, mix grated lemon zest 2 1/2 flour, salt, soda and baking cups sifted all-purpose powder. Add flour mixture flour 1/2 teaspoon salt 1/2 alternately with buttermilk to creamed butter mixture. teaspoon baking soda 1 Add lemon extract and teaspoon baking raisins. powder 1 cup Bake at 325 degrees F (165 buttermilk 3/4 teaspoon degrees C) for 50 minutes lemon extract 1/2 cup cool 5 minutes, then turn golden raisins 1/3 cup white sugar 1/3 out onto serving plate. Prick hot cake with skewer cup butter or fork and pour on lemon 1 1/2 tablespoons water 2 tablespoons fresh topping. Combine 1/3 cup sugar, 1/3 lemon juice cup butter and water in a - Time:60 saucepan and heat until - Difficulty: 1 butter melts. Add lemon - Direction: Preheat juice. Spoon over hot cake. oven to 325 degrees F (165 degrees C). Grease - Name: Lime Tea Cookies and flour a Bundt pan. - Category: Cookie Cream 1/2 cup plus 2 - Flavor: Fruit tablespoons butter and 1 1/2 cups sugar until - Ingredients: 2 teaspoons lime juice fluffy. Add eggs one at a 1/3 cup milk time beating after each 1/2 cup butter addition. Blend in the 3/4 cup white sugar lemon peel. In a separate bowl, mix 1 egg 2 teaspoons lime zest flour, salt, soda and 1 3/4 cups all-purpose flour baking powder. Add 1 teaspoon baking powder flour mixture 1/4 teaspoon baking soda alternately with - Time:50 buttermilk to creamed - Difficulty: 1 butter mixture. Add - Direction: Preheat oven to lemon extract and 350 degrees F (175 degrees raisins. C). Combine the 2 Bake at 325 degrees F teaspoons of lime juice with (165 degrees C) for 50 the milk, let stand for 5 minutes cool 5 minutes. minutes. then turn out onto

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the egg, then stir in the lime zest and milk mixture. Combine the flour, baking powder and baking soda, blend into the creamed mixture. Drop by rounded spoonfuls onto the ungreased cookie sheets. Bake for 8 to 10 minutes in the preheated oven, until the edges are light brown. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely. To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies.

- Name: No Bake Peanut Butter Pie

- Category: Pie

- Flavor: Peanut Butter

- Ingredients:

1 (8 ounce) package cream cheese

cheese
1 1/2 cups confectioners'

sugar

1 cup peanut butter, 1 cup milk

1 (16 ounce) package frozen whipped topping, thawed 2 (9 inch) prepared graham

cracker crusts

- Time:100

- Difficulty: 4

- Direction: Beat together cream cheese and confectioners' sugar. Mix in peanut butter and milk. Beat until smooth. Fold in whipped topping. Spoon into two 9 inch graham cracker pie shells; cover, and freeze until firm

- Name: OREO Triple Layer Chocolate Pie serving plate. Prick hot cake with skewer or fork and pour on lemon topping.
Combine 1/3 cup sugar, 1/3 cup butter and water in a saucepan and heat until butter melts.
Add lemon juice .
Spoon over hot cake.
- Name: Lime Tea Cookies

- Category: Cookie

- Flavor: Fruit

- Ingredients:

2 teaspoons lime juice

1/3 cup milk 1/2 cup butter

3/4 cup white sugar

1 egg

2 teaspoons lime zest 1 3/4 cups all-purpose

flour

1 teaspoon baking powder

1/4 teaspoon baking

soda

- Time:50

- Difficulty: 1

- Direction: Preheat oven to 350 degrees F (175 degrees C).

Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the egg, then stir in the lime zest and milk mixture. Combine the flour, baking powder and baking soda, blend into

the creamed mixture.
Drop by rounded spoonfuls onto the ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges are light

- Category: Pie brown. Allow cookies to - Flavor: Chocolate cool on baking sheets - Ingredients: for 5 minutes before 32 OREO Chocolate transferring to a wire Sandwich Cookies, divided rack to cool completely. 1/4 cup butter or To make the glaze, stir margarine, melted together the remaining 2 cups cold milk, 2 pkg. (4 lime juice and sugar. serving size)JELL-O Brush onto cooled **Chocolate Flavor Instant** cookies. Pudding & Pie Filling - Name: No Bake 1 (8 ounce) tub COOL WHIP Whipped Topping, **Peanut Butter Pie** thawed, divided - Category: Pie - Time:265 - Flavor: Peanut Butter - Difficulty: 2 - Ingredients: - Direction: Finely crush 24 1 (8 ounce) package of the cookies; mix with cream cheese 1 1/2 cups confectioners' butter. Press firmly onto bottom and up side of sugar 9-inch pie plate. 1 cup peanut butter, 1 Pour milk into large bowl. cup milk Add pudding mixes. Beat 1 (16 ounce) package with wire whisk 2 minutes frozen whipped topping, thawed or until well blended. (Mixture will be thick.) 2 (9 inch) prepared Spoon 1-1/2 cups of the graham cracker crusts pudding into crust. Gently - Time:100 stir 1/2 of the whipped - Difficulty: 4 - Direction: Beat topping into remaining pudding; spread over together cream cheese pudding layer in crust. and confectioners' Chop remaining 8 cookies; sugar. Mix in peanut stir into remaining whipped butter and milk. Beat until smooth. Fold in topping. Spread over pie. Refrigerate 4 hours or until whipped topping. set." Spoon into two 9 inch graham cracker pie - Name: Oatmeal Cookies shells; cover, and freeze until firm - Category: Cookie - Flavor: Oatmeal - Ingredients: - Name: OREO Triple 1 cup butter, softened Layer Chocolate Pie 1 cup white sugar - Category: Pie - Flavor: Chocolate 1 cup packed brown sugar - Ingredients: 2 eggs 1 teaspoon vanilla extract **32 OREO Chocolate** 2 cups all-purpose flour Sandwich Cookies. 1 teaspoon baking soda1 divided teaspoon salt 1/4 cup butter or 1 1/2 teaspoons ground margarine, melted cinnamon 2 cups cold milk, 2 pkg. 3 cups quick cooking oats (4 serving size)JELL-O

- Time:120 **Chocolate Flavor** - Difficulty: 3 **Instant Pudding & Pie** - Direction: In a medium **Filling** bowl, cream together 1 (8 ounce) tub COOL WHIP Whipped butter, white sugar, and brown sugar. Beat in eggs Topping, thawed, divided one at a time, then stir in vanilla. Combine flour, - Time:265 baking soda, salt, and - Difficulty: 2 cinnamon; stir into the - Direction: Finely creamed mixture. Mix in crush 24 of the cookies; oats. Cover, and chill dough mix with butter. Press for at least one hour. firmly onto bottom and Preheat the oven to 375 up side of 9-inch pie degrees F (190 degrees C). plate. Pour milk into large Grease cookie sheets. Roll the dough into walnut sized bowl. Add pudding balls, and place 2 inches mixes. Beat with wire apart on cookie sheets. whisk 2 minutes or until Flatten each cookie with a well blended. (Mixture will be thick.) large fork dipped in sugar. Bake for 8 to 10 minutes in Spoon 1-1/2 cups of the preheated oven. Allow pudding into crust. cookies to cool on baking Gently stir 1/2 of the sheet for 5 minutes before whipped topping into transferring to a wire rack remaining pudding; to cool completely. spread over pudding layer in crust. Chop - Name: Peach Gelee Candy remaining 8 cookies; - Category: Candy stir into remaining - Flavor: Fruit whipped topping. - Ingredients: Spread over pie. 1 pound ripe peaches Refrigerate 4 hours or until set." 1 tablespoon lime juice 2 cups white sugar 3 tablespoons liquid pectin - Name: Oatmeal 1/2 cup white sugar Cookies - Time:30 - Category: Cookie - Difficulty: 3 - Flavor: Oatmeal - Direction: Line an - Ingredients: 8x8-inch baking dish with 1 cup butter, softened plastic wrap. 1 cup white sugar Combine peaches and lime 1 cup packed brown juice in a blender. Puree sugar 2 eggs until very smooth. 1 teaspoon vanilla Pour into a saucepan over medium heat, stir in 1/2 cup extract sugar, and bring to a boil. 2 cups all-purpose flour Cook, stirring continuously, 1 teaspoon baking until thickened, about 15 soda1 teaspoon salt minutes. 1 1/2 teaspoons ground cinnamon Stir in remaining 1 1/2 cups

sugar and pectin. Using a

thermometer, heat to 205 degrees F (96 degrees C) and cook, stirring continuously, for another 10 minutes. Remove from heat. Pour peach puree into the prepared baking dish. Shake gently and tap on the countertop to remove any air bubbles. Cover and refrigerate at least 8 hours or overnight. Sprinkle about half the 1/2 cup of sugar over a silicone baking mat and invert the peach gelee on top. Remove plastic wrap and sprinkle top with sugar. Trim off any uneven edges and cut gelee into 25 squares. - Name: Peanut Butter Cookies - Category: Cookie - Flavor: Peanut Butter - Ingredients:

1/2 cups shortening

1/2 cups peanut butter1 cup white sugar

1/2 teaspoon vanilla, 1 egg

1 1/2 cups all purpose flour 1 teaspoon baking soda

1/4 teaspoon salt

- Time:40
- Difficulty: 4
- Direction: Preheat oven to 350 degrees F (175 degrees
- C). Grease cookie sheets. In medium bowl, cream together the shortening, sugar and peanut butter.

Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well

blended.

Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.

Press balls down using a fork dipped in sugar

3 cups quick cooking oats

- Time:120
- Difficulty: 3
- Direction: In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix

in oats. Cover, and chill

dough for at least one

hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar. Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

- Name: Peach Gelle Candy
- Category: Candy
- Flavor: Fruit Ingredients:
- Ingi cuicits.
- 1 pound ripe peaches 1 tablespoon lime juice
- 2 cups white sugar
- 2 cups white sugar
- 3 tablespoons liquid pectin
- 1/2 cup white sugar
- Time:30
- Difficulty: 3
- Direction: Line an 8x8-inch baking dish with plastic wrap. Combine peaches and lime juice in a blender.

water.Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. - Name: Plum Blueberry **Upside Down Cake** - Category: Cake - Flavor: Fruit - Ingredients: 1 1/4 cups all-purpose flour 1 1/2 teaspoons baking powder 1/4 teaspoon salt 3 tablespoons margarine 1/4 cup brown sugar 1/3 cup margarine 1 cup white sugar 1 egg 3/4 cup milk 4 black plums 3/4 cup blueberries - Time:70 - Difficulty: 1 - Direction: Preheat oven to 350 degrees F (175 degrees **C**). Grease cookie sheets.In medium bowl, cream together the shortening, sugar and peanut butter. Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets. Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Name: Tapioca PuddingCategory: Pudding

Puree until very smooth. Pour into a saucepan over medium heat, stir in 1/2 cup sugar, and bring to a boil. Cook, stirring continuously, until thickened, about 15 minutes. Stir in remaining 1 1/2 cups sugar and pectin. Using a thermometer, heat to 205 degrees F (96 degrees C) and cook, stirring continuously, for another 10 minutes. Remove from heat. Pour peach puree into the prepared baking dish. Shake gently and tap on the countertop to remove any air bubbles. Cover and refrigerate at least 8 hours or overnight. Sprinkle about half the 1/2 cup of sugar over a silicone baking mat and invert the peach gelee on top. Remove plastic wrap and sprinkle top with sugar. Trim off any uneven edges and cut gelee into 25 squares. - Name: Peanut Butter Cookies - Category: Cookie - Flavor: Peanut Butter - Ingredients: 1/2 cups shortening 1/2 cups peanut butter1 cup white sugar 1/2 teaspoon vanilla, 1 1 1/2 cups all purpose 1 teaspoon baking soda 1/4 teaspoon salt - Time:40

- Difficulty: 4

- Flavor: Vanilla - Ingredients: 3 1/2 ounces large pearl tapioca, approximately 1/2 cup 2 cups cold water 2 1/2 cups whole milk 1/2 cup heavy cream 1 egg yolk 1/3 cup sugar 1 lemon, zested Pinch salt" - Time:185 - Difficulty: 1 - Direction: Place tapioca in a medium mixing bowl along with the water, cover, and let stand overnight. Drain water from tapioca. Place the tapioca into a slow cooker along with the milk, heavy cream, and salt. Cook on high for 2 hours, stirring occasionally. In a small bowl, whisk together the egg yolk and sugar. Temper small amounts of the tapioca into the egg mixture until you have added at least 1 cup. Then add this back into the remaining tapioca in the slow cooker. Add the lemon Cake zest and stir to combine. Cook for an additional 15 minutes, stirring at least once. Transfer the pudding flour to a bowl and cover the surface with plastic wrap. Allow to cool at room powder temperature for 1 hour and then place in the refrigerator until thoroughly chilled. 1/4 cup brown sugar - Name: Vanilla Pudding - Category: Pudding 1 egg - Flavor: Vanilla - Ingredients: 1/3 cup sugar 3/4 cup blueberries 2 tablespoons cornstarch 1/8 teaspoon salt

2 cups milk

- Direction: Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In medium bowl, cream together the shortening, sugar and peanut butter. Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets. Press balls down using a fork dipped in sugar water.Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

- Name: Plum Blueberry Upside Down - Category: Cake - Flavor: Fruit

- Ingredients: 1 1/4 cups all-purpose

1 1/2 teaspoons baking

1/4 teaspoon salt 3 tablespoons margarine

1/3 cup margarine 1 cup white sugar

3/4 cup milk 4 black plums

- Time:70

- Difficulty: 1

- Direction: Preheat 2 large egg yolks, slightly oven to 350 degrees F beaten 2 tablespoons butter or (175 degrees C). margarine, softened Grease cookie sheets.In 2 teaspoons vanilla medium bowl, cream - Time:80 together the shortening, - Difficulty: 2 sugar and peanut - Direction: In 2-quart butter. saucepan, mix sugar, Beat in the egg and cornstarch and salt. vanilla. Gradually stir in milk. Combine the flour, Cook over medium heat, baking soda and salt, stirring constantly, until stir into the creamed mixture thickens and boils. mixture until well blended. Boil and stir 1 minute. Gradually stir at least half Roll the dough into of the hot mixture into egg walnut sized balls. Place yolks, then stir back into the cookies 2 inches hot mixture in saucepan. apart onto the cookie Boil and stir 1 minute; sheets. remove from heat. Stir in Press balls down using a butter and vanilla. fork dipped in sugar Pour pudding into dessert water. dishes. Cover and Bake for 8 to 10 minutes refrigerate about 1 hour or in the preheated oven. until chilled. Store covered Allow cookies to cool on in refrigerator. baking sheet for 5 minutes before removing to a wire rack to cool completely. - Name: Tapioca Pudding - Category: Pudding - Flavor: Vanilla - Ingredients: 3 1/2 ounces large pearl tapioca, approximately 1/2 cup 2 cups cold water 2 1/2 cups whole milk 1/2 cup heavy cream 1 egg yolk 1/3 cup sugar 1 lemon, zested Pinch salt" - Time:185 - Difficulty: 1 - Direction: Place tapioca in a medium mixing bowl along with the water, cover, and let stand overnight.

Drain water from tapioca. Place the tapioca into a slow cooker along with the milk, heavy cream, and salt. Cook on high for 2 hours, stirring occasionally. In a small bowl, whisk together the egg yolk and sugar. Temper small amounts of the tapioca into the egg mixture until you have added at least 1 cup. Then add this back into the remaining tapioca in the slow cooker. Add the lemon zest and stir to combine. Cook for an additional 15 minutes, stirring at least once. Transfer the pudding to a bowl and cover the surface with plastic wrap. Allow to cool at room temperature for 1 hour and then place in the refrigerator until thoroughly chilled. - Name: Vanilla Pudding - Category: Pudding - Flavor: Vanilla - Ingredients: 1/3 cup sugar 2 tablespoons cornstarch 1/8 teaspoon salt 2 cups milk 2 large egg yolks, slightly beaten 2 tablespoons butter or margarine, softened 2 teaspoons vanilla - Time:80 - Difficulty: 2 - Direction: In 2-quart saucepan, mix sugar, cornstarch and salt. Gradually stir in milk. Cook over medium

						heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half of the hot mixture into egg yolks, then stir back into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in butter and vanilla. Pour pudding into dessert dishes. Cover and refrigerate about 1 hour or until chilled. Store covered in refrigerator.
10.	Display Statistics	6-1	Count of recipes in the database	N/A	There are 25 recipes in the database	Recipe count: 25 (tentative - in progress)
11.	Display Statistics	6 - 2	Keywords and number of recipes associated with it		Sugar: 25 Butter:24 Candy: 3	(in progress)
12.	Display Statistics	6 - 3	Recipe View Count	N/A	Blueberry Plum Pie: 3 Chocolate cake: 4	(in progres)

one-third of the remaining pudding over the bananas and	13.	Write output to a file	7	Recipes written to file in alphabetical order	N/A	Catalogue of recipes sorted by name, then category if name equal, then flavor if category equal.>	
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continue layering wafers, bananas and pudding, ending with pudding. To make the meringue, beat the reserved egg whites with a pinch of salt until they are stiff. Gradually beat in the remaining 1/4 cup sugar and continue beating until the whites will not slide out of the mixing bowl when it is tilted. Spread the meringue over the pudding with a spatula, making a few decorative peaks on top, and bake until the meringue is lightly browned, 5 minutes. - Name: Best Carrot Cake Ever - Category: Cake - Flavor: Carrot - Ingredients: 6 cups grated carrots 1 cup brown sugar 1 cup raisins 4 eggs 1 1/2 cups white sugar 1 cup vegetable oil 2 teaspoons vanilla extract 1 cup crushed pineapple, drained 3 cups all-purpose flour 1 1/2 teaspoons baking soda 1 teaspoon salt 4 teaspoons ground cinnamon 1 cup chopped walnuts - Time:150 - Difficulty: 3 - Direction: In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10 inch cake pans. In a large bowl, beat eggs until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour, baking soda, salt and cinnamon, stir into the wet mixture until absorbed. Finally stir in the carrot mixture and the walnuts. Pour evenly into the prepared pans. Bake for 45 to 50 minutes in the preheated oven, until cake tests done with a toothpick. Cool for 10 minutes before removing from pan. When completely cooled, frost with cream cheese frosting. - Name: Bread Pudding - Category: Pudding - Flavor: Bread - Ingredients: 6 slices day-old bread 2 tablespoons butter, melted 1/2 cup raisins (optional) 4 eggs, beaten 2 cups milk 3/4 cup white sugar 1 teaspoon ground cinnamon 1 teaspoon vanilla extract - Time:75 - Difficulty: 1 - Direction: Preheat oven to 350 degrees F (175 degrees C). Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or

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			margarine over bread. If desired, sprinkle with raisins. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until
			well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture. Bake in the preheated oven for 45 minutes, or
			until the top springs back when lightly tapped <omit room="" save="" to=""></omit>
			- Name: Lemon Fiesta Cake Cake - Category: Lemon - Flavor: 10 tablespoons
			butter 1 1/2 cups white sugar - Ingredients: 3 eggs 1 tablespoon grated lemon zest 2 1/2 cups sifted all-purpose flour
			1/2 teaspoon salt 1/2 teaspoon baking soda 1 teaspoon baking powder 1 cup buttermilk 3/4 teaspoon lemon extract 1/2 cup golden raisins
			1/3 cup white sugar 1/3 cup butter 1 1/2 tablespoons water 2 tablespoons fresh lemon juice - Time:60 - Difficulty: 1
			- Direction: Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.

Cream 1/2 cup plus 2 tablespoons butter and 1 1/2 cups sugar until fluffy. Add eggs one at a time beating after each addition. Blend in the lemon peel. In a separate bowl, mix flour, salt, soda and baking powder. Add flour mixture alternately with buttermilk to creamed butter mixture. Add lemon extract and raisins. Bake at 325 degrees F (165 degrees C) for 50 minutes cool 5 minutes, then turn out onto serving plate. Prick hot cake with skewer or fork and pour on lemon topping. Combine 1/3 cup sugar, 1/3 cup butter and water in a saucepan and heat until butter melts. Add lemon juice. Spoon over hot cake. - Name: Lime Tea Cookies - Category: Cookie - Flavor: Fruit - Ingredients: 2 teaspoons lime juice 1/3 cup milk 1/2 cup butter 3/4 cup white sugar 1 egg 2 teaspoons lime zest 1 3/4 cups all-purpose flour 1 teaspoon baking powder 1/4 teaspoon baking soda - Time:50 - Difficulty: 1 - Direction: Preheat oven to 350 degrees F (175 degrees C).

Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes. In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the egg, then stir in the lime zest and milk mixture. Combine the flour, baking powder and baking soda, blend into the creamed mixture. Drop by rounded spoonfuls onto the ungreased cookie sheets. Bake for 8 to 10 minutes in the preheated oven, until the edges are light brown. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely. To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies. - Name: No Bake **Peanut Butter Pie** - Category: Pie - Flavor: Peanut Butter - Ingredients: 1 (8 ounce) package cream cheese 1 1/2 cups confectioners' sugar 1 cup peanut butter, 1 cup milk 1 (16 ounce) package frozen whipped topping, thawed 2 (9 inch) prepared graham cracker crusts - Time:100 - Difficulty: 4 - Direction: Beat together cream cheese and confectioners' sugar. Mix in peanut

		:	:	
:				butter and milk. Beat
				until smooth. Fold in
				whipped topping.
				Spoon into two 9 inch
				graham cracker pie
				shells; cover, and freeze
				until firm
				unții iii iii
				- Name: OREO Triple
				Layer Chocolate Pie
				- Category: Pie
				- Flavor: Chocolate
			•	- Ingredients:
				32 OREO Chocolate
			•	Sandwich Cookies,
			•	divided
			· · · · · · · · · · · · · · · · · · ·	1/4 cup butter or
				margarine, melted
				2 cups cold milk, 2 pkg.
				(4 serving size)JELL-O
			•	Chocolate Flavor
			•	Instant Pudding & Pie
				Filling
				1 (8 ounce) tub COOL
				WHIP Whipped
				Topping, thawed,
			3	divided
			:	- Time:265
				- Difficulty: 2
				- Direction: Finely
				crush 24 of the cookies;
			•	mix with butter. Press
				firmly onto bottom and
				up side of 9-inch pie
				plate.
			•	Pour milk into large
				bowl. Add pudding
				mixes. Beat with wire
				whisk 2 minutes or until
				well blended. (Mixture
				will be thick.)
				Spoon 1-1/2 cups of the
				pudding into crust.
				Gently stir 1/2 of the
				whipped topping into
				remaining pudding;
				spread over pudding
				layer in crust. Chop
				remaining 8 cookies;
				stir into remaining
				whipped topping.
				Spread over pie.
				1 F

on cookie sheets. Flatten each cookie with a large fork dipped in sugar. Bake for 8 to 10 minutes in preheated oven.				
until set." - Name: Oatmeal Condries - Category: Crokle - Flavor: Oatmeal Ingredients: 1 cup batter, softened 1 cup white sugar 1 tup packed brown sugar 2 eggs 1 teaspoon vanilla extract 2 cups all-purpose floor 1 teaspoon vanilla extract 2 cups all-purpose floor 1 teaspoon baking sodal teaspoon salid sodal teaspoon salid sodal teaspoon salid 1 1/2 teaspoon baking sodal teaspoon salid sodal teaspoon salid 1 - Times 120 - Difficulty 3 - Directions In a medium howl, cream orgether butter, white sugar, and brown sugar. Beart in eggs one at a time, then stir in vanilla. Combine floor, baking soda, stit, and cinamon; ctri into the creamed mixture. Mix in oats. Cover, and editil dough for at teast one hour. Prebeat the oven to 375 degrees (190) degrees C., Grease conkie sheets. Roll the dough into walnut siede halls, and place 2 inches apput or cookie sheets. Flatten each cookie with a large fork dipped in sugar. Rake for 8 to 10 minutes in prekeated oven. Allow cookies to cool on baking sheet for 8 minutes before transferring to a wire transfer				Refrigerate 4 hours or
- Name: Oatmeal Cookies - Category: Cookie - Flavor: Oatmeal - Ingredients: 1 eup butter, softened 1 cup white sugar 1 eup packed brown sugar 2 eugs 1 teaspoon vanilla extract 2 cup sall-purpose flour 1 teaspoon vanilla extract 3 cups all-purpose flour 1 teaspoon salid extract 4 cups all-purpose flour 1 to feaspoon spround cinnamon 3 eups quick cooking outs - Time: 120 - Difficulty: 3 - Direction: In a medium bowd, cream together butter, white sugar, and brown sugar. Reat in eggs one at at ime, then stir in vanilla. Combine flour, buking oads, salt, and cinnamon; stir into the creamed mixture. Mix in oats, Cover, and chill dough for at least one hour. Preheat the oven to 375 degrees If (190 degrees C). Grease cookie sheets, Roll the dough into walnut sized balks, and place 2 inches apart on cookie sheets. Flatte each cookie with a large fork dipped in sugar, Bake for 8 to 10 minutes to force in the source of the cookie with a large fork dipped in sugar, Bake for 8 to 10 minutes to before transferring to a wire transferring to a wire				
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			- Name: Peach Gelee
			Candy
			- Category: Candy
			- Flavor: Fruit
			- Ingredients:
			1 pound ripe peaches
			1 tablespoon lime juice
			2 cups white sugar
			3 tablespoons liquid
			pectin
			1/2 cup white sugar
			- Time:30
			- Difficulty: 3
			- Direction: Line an
			8x8-inch baking dish
			with plastic wrap.
			Combine peaches and
			lime juice in a blender.
			Puree until very
			smooth.
			Pour into a saucepan
			over medium heat, stir
			in 1/2 cup sugar, and
			bring to a boil. Cook,
			stirring continuously,
			until thickened, about
			15 minutes.
			Stir in remaining 1 1/2
			cups sugar and pectin.
			Using a thermometer,
			heat to 205 degrees F
			(96 degrees C) and
			cook, stirring
			continuously, for
			another 10 minutes.
			Remove from heat.
			Pour peach puree into
			the prepared baking
			dish. Shake gently and
			tap on the countertop to
			remove any air bubbles.
			Cover and refrigerate at
			least 8 hours or
			overnight.
			Sprinkle about half the
			1/2 cup of sugar over a
			silicone baking mat and
			invert the peach gelee
			on top. Remove plastic
			wrap and sprinkle top
			with sugar. Trim off
			any uneven edges and
			any uneven euges and

			cut gelee into 25
			squares.
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			- Name: Peanut Butter
			Cookies
			- Category: Cookie
ŀ			- Flavor: Peanut Butter
			- Ingredients:
			1/2 cups shortening
ļ			1/2 cups peanut butter1
ļ			cup white sugar
			1/2 teaspoon vanilla, 1
			egg
			1 1/2 cups all purpose
			flour
Ī			1 teaspoon baking soda
			1/4 teaspoon salt
			- Time:40
			- Difficulty: 4
			- Direction: Preheat
			oven to 350 degrees F
			(175 degrees C). Grease
			cookie sheets.
			In medium bowl, cream
			together the shortening,
			sugar and peanut
			butter.
			Beat in the egg and
			vanilla. Combine the
			flour, baking soda and
			salt, stir into the
			creamed mixture until
			well blended.
			Roll the dough into
			walnut sized balls. Place
			the cookies 2 inches
			apart onto the cookie
			sheets.
			Press balls down using a
			fork dipped in sugar
			water.Bake for 8 to 10
			minutes in the
			preheated oven.
			Allow cookies to cool on
			baking sheet for 5
			minutes before
			removing to a wire rack
Ī			to cool completely.
			- Name: Plum
			Blueberry Upside Down
			Cake
			- Category: Cake

- Flavor: Fruit - Ingredients 1 1/4 cups all-purpose floor 10 1/2 cupyons baking powder 11/4 texpoon salt 3 table-pomos salt 3 table-pomos salt 3 table-pomos salt 13 table-pomos salt 14 cup brows sugar 13 cup mayarine 1 cup white sugar 1 egg 3 3/4 cup milk 4 black pluns 3 3/4 cup blueberries - Timero - Difficulty: 1 - Direction: Preheat oven to 380 degrees F 1/5 degrees C). Grease cookie sheets. In medium bowd, recum together the shortening, sugar and peanut butter. Beat in the egg and vanilla. Combine the floor, buking sods and salt, stir into the creative divided the continue of th	 		,			
1 1/4 cups all-purpose flour 1 1/2 teaspoons baking powder						- Flavor: Fruit
1 1/4 cups all-purpose flour 1 1/2 teaspoons baking powder						- Ingredients:
1 1/2 teaspoons baking powder 1/4 teaspoon staft 3 tablespoons margarine 1/4 cup brown sugar 1/3 cup margarine 1 cup white sugar 1 egg 3/4 cup mild ablack plums 3/4 (up blueberries - Timer/9 - Difficulty: 1 - Difficulty: 1 - Difficulty: 2 - Difficulty: 3 - Difficulty: 4 cup sugar 1 egg 3/4 cup mild ablack plums 3/4 (up blueberries - Timer/9 - Difficulty: 5 - Difficulty: 6 cycle cyc						
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powder 1/4 teaspoon salt 3 tablespoons margarine 1/2 cup brown sugar 1/3 cup margarine 1 cup white sugar 1 cup 3/4 cup hilles sugar 1 cup 3/4 cup blueberries - Timer 70 - Difficulty: 1 - Direction: Preheat oven to 3/6 degrees F (1/5 degrees C). Grease cookie sheets.In medium bowk, ercam together the shortening, sugar and peant together the shortening, sugar and peant there. Beat in the cug and vanilla. Combine the flour, baking soda and salt, stir into the creamed instruce until well blended. Roll the dough into walnut sized balk. Place the cookies 2 inches apart onto the cookie sheets. Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheef for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheef to 5 minutes before removing to a wire rack to cool completely Name: Taploca Pudding - Category: Pudding						
1/4 teaspoon salt 3 tablespoons margarine 1/4 cup brown sugar 1/3 cup margarine 1 cup white sugar 1 cgg 3/4 cup milk 4 black plums 3/4 cup blueberries - Time-70 - Difficulty: 1 - Direction: Prebeat oven to 3/50 degrees F (175 degrees C). (175 degrees C). (176 degrees C). (176 degrees C). Reat in the cgg and vanilla. combine the flour, baking soda and salt, salt, sir into the creamed mixture until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie spects chesses apart onto the cookie spects. Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the prebeated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely Name: Tapioca Pudding - Category: Pudding						
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margarine 114 cup brown sugar 113 cup margarine 1 cup white sugar 1 egg 334 cup milk 4 black plums 334 cup blueberries - Time:70 - Difficulty: 1 - Direction: Preheat oven to 350 degrees F (175 degrees C). Grease condic sheets.In medium bowl, cream together the shortening, sugar and peanut butter. Beat in the egg and vanilla. Combine the flour, baking soon and sall, stir into the creamed mixture until well blended. Roll the dough into walmat sized balk. Place the cookies 2 inches apart onto the cookie spects clinches apart onto the cookie spects. Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheef for 55 minutes before removing to a wire rack to cool completely Name: Tapioca Pudding - Category: Pudding						
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- Category: Pudding						
- Flavor: Vanilla						
						- Flavor: Vanilla
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			- Ingredients:
			3 1/2 ounces large pearl
			tapioca, approximately
			1/2 cup
			2 cups cold water
			2 1/2 cups whole milk
			1/2 cup heavy cream
			1 egg yolk
			1/3 cup sugar
			1 lemon, zested
			Pinch salt"
			- Time:185
			- Difficulty: 1
			- Direction: Place
			tapioca in a medium
			mixing bowl along with
			the water, cover, and let
			stand overnight.
			Drain water from
			tapioca. Place the
			tapioca into a slow
			cooker along with the
			milk, heavy cream, and
			salt. Cook on high for 2
			hours, stirring
			occasionally.
			In a small bowl, whisk
			together the egg yolk
			and sugar. Temper
			small amounts of the
			tapioca into the egg
			mixture until you have
			added at least 1 cup.
			Then add this back into
			the remaining tapioca in
			the slow cooker. Add
			the lemon zest and stir
			to combine. Cook for an
			additional 15 minutes,
			stirring at least once.
			Transfer the pudding to
			a bowl and cover the
			surface with plastic
			wrap. Allow to cool at
			room temperature for 1
			hour and then place in
			the refrigerator until
			thoroughly chilled.
			thoroughly chilleu.
			- Name: Vanilla
			Pudding Cotogowy Pudding
			- Category: Pudding
			- Flavor: Vanilla