

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 Siddharth	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 ¼ cups ½ teaspoons baking powder ¼ 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 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.

				<p>vanilla.</p> <p>Combine the flour, baking soda and salt, stir into the creamed mixture until well blended.</p> <p>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.</p>		
2.	Add New Data	1	Insert Data in BST and Hash Tables	<p>Name: Chef John's Caramel Apple Pie</p> <p>Category: Pie</p> <p>Flavor: Fruit</p> <p>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</p> <p>Time: 100</p> <p>Difficulty: 2</p> <p>Directions: Preheat oven to 425 degrees F (220 degrees C) Combine butter, white sugar,</p>	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

				<p>brown sugar, water, cinnamon, and salt in a saucepan over medium heat. Bring to a boil, remove from heat and set aside.</p> <p>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.</p> <p>Pour butter-sugar mixture over top of pie, coating the lattice, and allowing any remaining sauce to drizzle through the crust.</p> <p>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.</p>		
3.	Delete Data	2	Remove data from the	Plum Blueberry Upside Down Cake	Plum Blueberry Upside Down	Plum Blueberry

			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	German Chocolate Cake Cake Cake Chocolate	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.

					<p>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.</p>	<p>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</p>
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						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	<ul style="list-style-type: none"> - 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. Beat with wire whisk 2 minutes or until well 	<ul style="list-style-type: none"> - 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.

					<p>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."</p>	<p>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."</p>
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		<p>- 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</p>	<p>- 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</p>

					<p>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.</p> <p>- Name: Best Carrot Cake Ever - Category: Cake - Flavor: Carrot - Ingredients: 6 cups grated carrots 1 cup brown sugar 1 cup raisins</p>	<p>- 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 spatula, making a few decorative peaks on top, and bake until the</p>
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					<p>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.</p> <p>- 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</p>	<p>meringue is lightly browned, 5 minutes.</p> <p>- 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</p>
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					<p>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 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.</p> <p>..... <omit to save room></p> <p>- 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</p>	<p>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.</p> <p>- 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 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.</p> <p>.....</p>
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					<p>- Time:60</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.</p> <p>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.</p> <p>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.</p> <p>Bake at 325 degrees F (165 degrees C) for 50 minutes cool 5 minutes, then turn out onto serving plate.</p> <p>Prick hot cake with skewer or fork and pour on lemon topping.</p> <p>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.</p> <p>- Name: Lime Tea Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>2 teaspoons lime juice</p> <p>1/3 cup milk</p> <p>1/2 cup butter</p> <p>3/4 cup white sugar</p> <p>1 egg</p> <p>2 teaspoons lime zest</p> <p>1 3/4 cups all-purpose flour</p> <p>1 teaspoon baking powder</p> <p>1/4 teaspoon baking soda</p> <p>- Time:50</p> <p>- Difficulty: 1</p> <p>- 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.</p>	<p><omit to save room></p> <p>.....</p> <p>- Name: Lemon Fiesta Cake</p> <p>- Category: Lemon</p> <p>- Flavor: 10 tablespoons butter</p> <p>1 1/2 cups white sugar</p> <p>- Ingredients:</p> <p>3 eggs 1 tablespoon grated lemon zest 2 1/2 cups sifted all-purpose flour</p> <p>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</p> <p>1/3 cup white sugar 1/3 cup butter</p> <p>1 1/2 tablespoons water</p> <p>2 tablespoons fresh lemon juice</p> <p>- Time:60</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.</p> <p>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.</p> <p>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.</p> <p>Bake at 325 degrees F (165 degrees C) for 50 minutes cool 5 minutes, then turn out onto</p>
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					<p>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.</p> <p>To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies.</p> <p>- 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</p>	<p>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.</p>
					<p>- 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</p> <p>- Name: OREO Triple Layer Chocolate Pie</p>	<p>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</p>

					<p>- 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. 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."</p> <p>- Name: Oatmeal Cookies - Category: Cookie - Flavor: Oatmeal - Ingredients: 1 cup butter, softened 1 cup white sugar 1 cup packed brown sugar 2 eggs 1 teaspoon vanilla extract 2 cups all-purpose flour 1 teaspoon baking soda1 teaspoon salt 1 1/2 teaspoons ground cinnamon 3 cups quick cooking oats</p>	<p>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.</p> <p>- 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</p> <p>- 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</p>
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					<p>- Time:120</p> <p>- Difficulty: 3</p> <p>- 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.</p> <p>- Name: Peach Gelee Candy</p> <p>- Category: Candy</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 pound ripe peaches</p> <p>1 tablespoon lime juice</p> <p>2 cups white sugar</p> <p>3 tablespoons liquid pectin</p> <p>1/2 cup white sugar</p> <p>- Time:30</p> <p>- Difficulty: 3</p> <p>- 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</p>	<p>Chocolate Flavor</p> <p>Instant Pudding & Pie Filling</p> <p>1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided</p> <p>- Time:265</p> <p>- Difficulty: 2</p> <p>- 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. Refrigerate 4 hours or until set."</p> <p>- Name: Oatmeal Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Oatmeal</p> <p>- Ingredients:</p> <p>1 cup butter, softened</p> <p>1 cup white sugar</p> <p>1 cup packed brown sugar</p> <p>2 eggs</p> <p>1 teaspoon vanilla extract</p> <p>2 cups all-purpose flour</p> <p>1 teaspoon baking soda</p> <p>1 teaspoon salt</p> <p>1 1/2 teaspoons ground cinnamon</p>
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					<p>thermometer, heat to 205 degrees F (96 degrees C) and cook, stirring continuously, for another 10 minutes. Remove from heat.</p> <p>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.</p> <p>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.</p> <p>- Name: Peanut Butter Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Peanut Butter</p> <p>- Ingredients:</p> <p>1/2 cups shortening</p> <p>1/2 cups peanut butter1 cup white sugar</p> <p>1/2 teaspoon vanilla, 1 egg</p> <p>1 1/2 cups all purpose flour</p> <p>1 teaspoon baking soda</p> <p>1/4 teaspoon salt</p> <p>- Time:40</p> <p>- Difficulty: 4</p> <p>- 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.</p> <p>Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.</p> <p>Press balls down using a fork dipped in sugar</p>	<p>3 cups quick cooking oats</p> <p>- Time:120</p> <p>- Difficulty: 3</p> <p>- 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.</p> <p>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.</p> <p>Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.</p> <p>- Name: Peach Gelle Candy</p> <p>- Category: Candy</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 pound ripe peaches</p> <p>1 tablespoon lime juice</p> <p>2 cups white sugar</p> <p>3 tablespoons liquid pectin</p> <p>1/2 cup white sugar</p> <p>- Time:30</p> <p>- Difficulty: 3</p> <p>- Direction: Line an 8x8-inch baking dish with plastic wrap. Combine peaches and lime juice in a blender.</p>
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					<p>water. Bake for 8 to 10 minutes in the preheated oven.</p> <p>Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.</p> <p>- Name: Plum Blueberry Upside Down Cake</p> <p>- Category: Cake</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 1/4 cups all-purpose flour</p> <p>1 1/2 teaspoons baking powder</p> <p>1/4 teaspoon salt</p> <p>3 tablespoons margarine</p> <p>1/4 cup brown sugar</p> <p>1/3 cup margarine</p> <p>1 cup white sugar</p> <p>1 egg</p> <p>3/4 cup milk 4 black plums</p> <p>3/4 cup blueberries</p> <p>- Time: 70</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 350 degrees F (175 degrees C).</p> <p>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.</p> <p>Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.</p> <p>Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven.</p> <p>Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.</p> <p>- Name: Tapioca Pudding</p> <p>- Category: Pudding</p>	<p>Puree until very smooth.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>- Name: Peanut Butter Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Peanut Butter</p> <p>- Ingredients:</p> <p>1/2 cups shortening</p> <p>1/2 cups peanut butter</p> <p>1 cup white sugar</p> <p>1/2 teaspoon vanilla, 1 egg</p> <p>1 1/2 cups all purpose flour</p> <p>1 teaspoon baking soda</p> <p>1/4 teaspoon salt</p> <p>- Time: 40</p> <p>- Difficulty: 4</p>
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					<p>- Flavor: Vanilla</p> <p>- Ingredients:</p> <p>3 1/2 ounces large pearl tapioca, approximately 1/2 cup</p> <p>2 cups cold water</p> <p>2 1/2 cups whole milk</p> <p>1/2 cup heavy cream</p> <p>1 egg yolk</p> <p>1/3 cup sugar</p> <p>1 lemon, zested</p> <p>Pinch salt"</p> <p>- Time:185</p> <p>- Difficulty: 1</p> <p>- 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.</p> <p>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.</p> <p>Allow to cool at room temperature for 1 hour and then place in the refrigerator until thoroughly chilled.</p> <p>- Name: Vanilla Pudding</p> <p>- Category: Pudding</p> <p>- Flavor: Vanilla</p> <p>- Ingredients:</p> <p>1/3 cup sugar</p> <p>2 tablespoons cornstarch</p> <p>1/8 teaspoon salt</p> <p>2 cups milk</p>	<p>- Direction: Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.</p> <p>In medium bowl, cream together the shortening, sugar and peanut butter.</p> <p>Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended.</p> <p>Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.</p> <p>Press balls down using a fork dipped in sugar water.Bake for 8 to 10 minutes in the preheated oven.</p> <p>Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.</p> <p>- Name: Plum Blueberry Upside Down Cake</p> <p>- Category: Cake</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 1/4 cups all-purpose flour</p> <p>1 1/2 teaspoons baking powder</p> <p>1/4 teaspoon salt</p> <p>3 tablespoons margarine</p> <p>1/4 cup brown sugar</p> <p>1/3 cup margarine</p> <p>1 cup white sugar</p> <p>1 egg</p> <p>3/4 cup milk 4 black plums</p> <p>3/4 cup blueberries</p> <p>- Time:70</p> <p>- Difficulty: 1</p>
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					<p>2 large egg yolks, slightly beaten</p> <p>2 tablespoons butter or margarine, softened</p> <p>2 teaspoons vanilla</p> <p>- Time:80</p> <p>- Difficulty: 2</p> <p>- 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.</p>	<p>- 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.</p> <p>- Name: Tapioca Pudding</p> <p>- Category: Pudding</p> <p>- Flavor: Vanilla</p> <p>- Ingredients:</p> <p>3 1/2 ounces large pearl tapioca, approximately 1/2 cup</p> <p>2 cups cold water</p> <p>2 1/2 cups whole milk</p> <p>1/2 cup heavy cream</p> <p>1 egg yolk</p> <p>1/3 cup sugar</p> <p>1 lemon, zested</p> <p>Pinch salt"</p> <p>- Time:185</p> <p>- Difficulty: 1</p> <p>- Direction: Place tapioca in a medium mixing bowl along with the water, cover, and let stand overnight.</p>
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						<p>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.</p> <p>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.</p> <p>- Name: Vanilla Pudding</p> <p>- Category: Pudding</p> <p>- Flavor: Vanilla</p> <p>- Ingredients:</p> <p>1/3 cup sugar</p> <p>2 tablespoons cornstarch</p> <p>1/8 teaspoon salt</p> <p>2 cups milk</p> <p>2 large egg yolks, slightly beaten</p> <p>2 tablespoons butter or margarine, softened</p> <p>2 teaspoons vanilla</p> <p>- Time:80</p> <p>- Difficulty: 2</p> <p>- Direction: In 2-quart saucepan, mix sugar, cornstarch and salt. Gradually stir in milk. Cook over medium</p>
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						<p>heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.</p> <p>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.</p> <p>Pour pudding into dessert dishes. Cover and refrigerate about 1 hour or until chilled. Store covered in refrigerator.</p>
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 progress)

13.	Write output to a file	7	Recipes written to file in alphabetical order	N/A	<p><Catalogue of recipes sorted by name, then category if name equal, then flavor if category equal.></p> <p>- Name: Banana Pudding</p> <p>- Category: Pudding</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>4 large eggs</p> <p>3/4 cup sugar</p> <p>3 tablespoons all-purpose flour</p> <p>1/2 teaspoon plus a pinch salt</p> <p>2 cups whole milk</p> <p>1/2 teaspoon vanilla extract</p> <p>30 to 40 vanilla wafers</p> <p>3 to 4 medium ripe bananas</p> <p>- Time:45</p> <p>- Difficulty: 3</p> <p>- 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</p>
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						<p>continue layering wafers, bananas and pudding, ending with pudding.</p> <p>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.</p> <p>- Name: Best Carrot Cake Ever</p> <p>- Category: Cake</p> <p>- Flavor: Carrot</p> <p>- Ingredients:</p> <p>6 cups grated carrots</p> <p>1 cup brown sugar</p> <p>1 cup raisins</p> <p>4 eggs</p> <p>1 1/2 cups white sugar</p> <p>1 cup vegetable oil</p> <p>2 teaspoons vanilla extract</p> <p>1 cup crushed pineapple, drained</p> <p>3 cups all-purpose flour</p> <p>1 1/2 teaspoons baking soda</p> <p>1 teaspoon salt</p> <p>4 teaspoons ground cinnamon</p> <p>1 cup chopped walnuts</p> <p>- Time: 150</p> <p>- Difficulty: 3</p> <p>- Direction: In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins.</p>
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						<p>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.</p> <p>- 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</p>
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						<p>margarine over bread. If desired, sprinkle with raisins.</p> <p>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.</p> <p>Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.</p> <p>..... <omit to save room></p> <p>- Name: Lemon Fiesta Cake Cake</p> <p>- Category: Lemon</p> <p>- Flavor: 10 tablespoons butter</p> <p>1 1/2 cups white sugar</p> <p>- Ingredients:</p> <p>3 eggs 1 tablespoon grated lemon zest 2 1/2 cups sifted all-purpose flour</p> <p>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</p> <p>1/3 cup white sugar 1/3 cup butter</p> <p>1 1/2 tablespoons water 2 tablespoons fresh lemon juice</p> <p>- Time:60</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.</p>
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						<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>- Name: Lime Tea Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>2 teaspoons lime juice</p> <p>1/3 cup milk</p> <p>1/2 cup butter</p> <p>3/4 cup white sugar</p> <p>1 egg</p> <p>2 teaspoons lime zest</p> <p>1 3/4 cups all-purpose flour</p> <p>1 teaspoon baking powder</p> <p>1/4 teaspoon baking soda</p> <p>- Time:50</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 350 degrees F (175 degrees C).</p>
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						<p>Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes.</p> <p>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.</p> <p>Combine the flour, baking powder and baking soda, blend into the creamed mixture.</p> <p>Drop by rounded spoonfuls onto the ungreased cookie sheets.</p> <p>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.</p> <p>To make the glaze, stir together the remaining lime juice and sugar.</p> <p>Brush onto cooled cookies.</p> <p>- Name: No Bake Peanut Butter Pie</p> <p>- Category: Pie</p> <p>- Flavor: Peanut Butter</p> <p>- Ingredients:</p> <p>1 (8 ounce) package cream cheese</p> <p>1 1/2 cups confectioners' sugar</p> <p>1 cup peanut butter, 1 cup milk</p> <p>1 (16 ounce) package frozen whipped topping, thawed</p> <p>2 (9 inch) prepared graham cracker crusts</p> <p>- Time:100</p> <p>- Difficulty: 4</p> <p>- Direction: Beat together cream cheese and confectioners' sugar. Mix in peanut</p>
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						<p>butter and milk. Beat until smooth. Fold in whipped topping. Spoon into two 9 inch graham cracker pie shells; cover, and freeze until firm</p> <p>- 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. 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.</p>
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						<p>Refrigerate 4 hours or until set."</p> <p>- Name: Oatmeal Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Oatmeal</p> <p>- Ingredients:</p> <p>1 cup butter, softened</p> <p>1 cup white sugar</p> <p>1 cup packed brown sugar</p> <p>2 eggs</p> <p>1 teaspoon vanilla extract</p> <p>2 cups all-purpose flour</p> <p>1 teaspoon baking soda1 teaspoon salt</p> <p>1 1/2 teaspoons ground cinnamon</p> <p>3 cups quick cooking oats</p> <p>- Time:120</p> <p>- Difficulty: 3</p> <p>- 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.</p> <p>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.</p>
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						<p>- Name: Peach Gelee Candy</p> <p>- Category: Candy</p> <p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 pound ripe peaches</p> <p>1 tablespoon lime juice</p> <p>2 cups white sugar</p> <p>3 tablespoons liquid pectin</p> <p>1/2 cup white sugar</p> <p>- Time:30</p> <p>- Difficulty: 3</p> <p>- Direction: Line an 8x8-inch baking dish with plastic wrap. Combine peaches and lime juice in a blender. Puree until very smooth.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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</p>
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						<p>cut gelee into 25 squares.</p> <p>- Name: Peanut Butter Cookies</p> <p>- Category: Cookie</p> <p>- Flavor: Peanut Butter</p> <p>- Ingredients:</p> <p>1/2 cups shortening</p> <p>1/2 cups peanut butter</p> <p>1 cup white sugar</p> <p>1/2 teaspoon vanilla, 1 egg</p> <p>1 1/2 cups all purpose flour</p> <p>1 teaspoon baking soda</p> <p>1/4 teaspoon salt</p> <p>- Time: 40</p> <p>- Difficulty: 4</p> <p>- Direction: Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.</p> <p>In medium bowl, cream together the shortening, sugar and peanut butter.</p> <p>Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended.</p> <p>Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.</p> <p>Press balls down using a fork dipped in sugar water. Bake for 8 to 10 minutes in the preheated oven.</p> <p>Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.</p> <p>- Name: Plum Blueberry Upside Down Cake</p> <p>- Category: Cake</p>
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						<p>- Flavor: Fruit</p> <p>- Ingredients:</p> <p>1 1/4 cups all-purpose flour</p> <p>1 1/2 teaspoons baking powder</p> <p>1/4 teaspoon salt</p> <p>3 tablespoons margarine</p> <p>1/4 cup brown sugar</p> <p>1/3 cup margarine</p> <p>1 cup white sugar</p> <p>1 egg</p> <p>3/4 cup milk 4 black plums</p> <p>3/4 cup blueberries</p> <p>- Time:70</p> <p>- Difficulty: 1</p> <p>- Direction: Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.In medium bowl, cream together the shortening, sugar and peanut butter.</p> <p>Beat in the egg and vanilla.</p> <p>Combine the flour, baking soda and salt, stir into the creamed mixture until well blended.</p> <p>Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.</p> <p>Press balls down using a fork dipped in sugar water.</p> <p>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.</p> <p>- Name: Tapioca Pudding</p> <p>- Category: Pudding</p> <p>- Flavor: Vanilla</p>
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						<p>- 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.</p> <p>- Name: Vanilla Pudding - Category: Pudding - Flavor: Vanilla</p>
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						<p>- 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</p> <p>- Time:80</p> <p>- Difficulty: 2</p> <p>- 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.</p>
14.	Quit	8	Displays a “goodbye” message and exits program	N/A	Goodbye!	Goodbye!

