

Home Work Class 7

Create an HTML Page that looks like below format.

You can do any topic and use any images.

It must have atleast 6 of the items (in below there are 6 bakeries)

Don't worry about the color of button and the colors of numbers.

Don't worry about the circle around the numbers.

The horizontal line that you see can be done by `<hr />` tag.

The Best Bakery Cafes



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The best bakery cafes in Toronto do it all, pouring perfect cups of coffee, making baked goods from scratch and even offering a cozy space to settle in. From upscale pastries paired with espresso to regular ol' drip coffee and doughnuts, these coffee houses offer crave-worthy goods.

Here are the best bakery cafes in Toronto.



1 Nadege Patisserie

This patisserie by Trinity Bellwoods Park (amongst other locations) isn't just a retail source for macarons and croissants, but a fully fledged cafe complete with seating and a patio where you can enjoy pretty petit fours and salted caramel macarons along with a latte pulled from Detour beans.



2 Le Gourmand

A tempting array of cookies, crisp biscotti, Portuguese custard tarts, and other freshly baked goods can be found at this coffee counter at Queen and Spadina. Even if you just pop in for a latte, you'll find it hard to resist the (often still warm) chocolate chip cookies.



3 Sud Forno

The Italian bakery from the Terroni family of restaurants is home to an assortment of flaky pastries filled with cream, assorted biscotti, ricotta cheesecakes and more. Order a cappuccino and a snack to take upstairs and eat at the communal table.



4 The Rolling Pin

Coffee and doughnuts are a match made in heaven at this bakeshop at Yonge and Lawrence. The selection rotates daily but includes favourites like the Nutella bomb and the Jacked Up Maple. Also on offer are cupcakes and macarons in a variety of whimsical flavours plus Pluck teas.



5 Neo Coffee Bar

This sleek cafe near St. Lawrence market offers a lineup of espresso-based drinks, pour overs and matcha lattes along with house-baked Japanese style roll cakes, cream puffs and more. Bench seating and tiny tables upfront offer a comfortable spot for a quick sip and a snack while big booths in the back let customers lounge a little longer.



6 Maman

This rustic French cafe keeps the Financial District caffeinated with espresso made with beans roasted by Toby's Estate out of Williamsburg. In addition to coffee, you'll find freshly baked croissants, cakes on pedestals, and giant chocolate chip cookies.