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<!DOCTYPE html>
<html>
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1">
  <title>Banana Cake</title>
  <link rel="icon" type="image/x-icon" href="favicon.ico">
  <style>
    * {
      box-sizing: border-box;
    }
    body {
      margin: 0;
      font-family: Arial;
      font-size: 17px;
      padding-top: 60px; /* Adjusted padding for the fixed navbar */
    }
    #myVideo {
      width: 100%;
      height: auto;
    }
    .content {
      position: absolute;
      bottom: 0;
      background: rgba(0, 0, 0, 0.5);
      color: #f1f1f1;
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width: 100%;
       padding: 20px;
       box-sizing: border-box;
    }
    .content span {
      color: yellow;
      background-color: rgb(75, 18, 18);
      border-radius: 4px;
      font-size: 45px;
    }
    nav{
  display: flex;
  align-items: center;
  justify-content: space-between;
  flex-wrap: wrap;
nav ul li{
  display: inline-block;
  list-style: none;
  margin: 10px 20px;
nav ul li a{
  color: black;
  text-decoration: none;
  font-size: 18px;
  position: relative;
```

}

}

}

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nav ul li a::after{
  content: "";
  width: 0;
  height: 3px;
  background: rgb(176, 176, 25);
  position: absolute;
  left: 0;
  bottom: -6px;
  transition: 0.5s;
}
nav ul li a:hover::after{
  width:100%;
}
    section {
      max-width: 800px;
      margin: 100px auto;
      padding: 20px;
      background-color: white;
      border-radius: 8px;
      box-shadow: 0 0 10px rgba(0, 0, 0, 0.1);
    }
    #ing{
      margin-top: 100px;
      background-color: #cbaa51;
      padding: 30px;
      border-radius: 10px;
    }
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#pro{
      margin-top: 200px;
      background-color: #bfa04a;
      padding: 30px;
      border-radius: 10px;
    }
    #myBtn {
      width: 200px;
      font-size: 18px;
      padding: 10px;
      border: none;
      background: #c09215;
      color: #fff;
      cursor: pointer;
    }
    #myBtn:hover {
      background: #cbaa51;
      color: black;
   }
  </style>
</head>
<body>
<div id="navbar">
  <nav>
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<a href="#home">Home</a>
     <a href="#ing">Ingredients</a>
     <a href="#pro">Procedure</a>
   </nav>
</div>
<div id="home">
 <video autoplay muted loop id="myVideo">
   <source src="bananacake.mp4" type="video/mp4">
 </video>
 <div class="content">
   <h1>Making a delicious and nutritious <span>Banana Cake</span></h1>
   Scroll down or click the navigation bar to learn more about this recipe.
   <button id="myBtn" onclick="myFunction()">Pause</button>
 </div>
</div>
<section>
 <div id="ing">
   <div class="ingred">
     <h2>INGREDIENTS:</h2>
     2 cups crushed graham crackers
       1/2 cup melted unsalted butter
       4 ripe bananas, mashed
       1/2 cup brown sugar
       1 teaspoon vanilla extract
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1/2 teaspoon cinnamon (optional)
       <strong>For the Frosting:</strong>
       1 cup heavy cream
       1/4 cup powdered sugar
       1 teaspoon vanilla extract
       <strong>Optional Toppings:</strong>
       Sliced bananas
       Chopped nuts
       Chocolate shavings
     </div>
 </div>
</section>
<section>
 <div id="pro">
   <div class="proced">
     <h2>PROCEDURE:</h2>
     <0|>
       Prepare the Base:
         In a mixing bowl, combine the crushed graham crackers and melted butter. Mix until the
crumbs are evenly coated with butter.
           Press the mixture into the bottom of a lined or greased cake pan to form a crust. Use
the back of a spoon to press it down firmly.
         Make the Banana Mixture:
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In another bowl, mix the mashed bananas, brown sugar, vanilla extract, and cinnamon
(if using). Ensure that the brown sugar is well incorporated.
           Spread the banana mixture evenly over the graham cracker crust.
         Prepare the Frosting:
         In a separate bowl, whip the heavy cream until soft peaks form.
           Add the powdered sugar and vanilla extract to the whipped cream. Continue whipping
until stiff peaks form.
         Assemble the Cake:
         Spread the whipped cream frosting over the banana layer in the cake pan, ensuring it's
smooth and even.
         Chill the Cake:
         Place the cake in the refrigerator and let it chill for at least 4 hours or overnight to allow
it to set.
         Garnish and Serve:
         Before serving, you can garnish the cake with sliced bananas, chopped nuts, or
chocolate shavings.
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</div>
  </div>
</section>
<script>
  var video = document.getElementById("myVideo");
  var btn = document.getElementById("myBtn");
  function myFunction() {
    if (video.paused) {
     video.play();
      btn.innerHTML = "Pause";
    } else {
      video.pause();
      btn.innerHTML = "Play";
   }
  }
</script>
</body>
</html>
```