**Assignment :-**

**Instruction: -** Code a recipe for the Vanilla cake to an HTML webpage with the details given below to get output as shown below.

• Add image

• Heading (Basic Vanilla Recipe) should be Georgia font

• The Heading should have a 32pt font size

• Alternate text for the image (vanilla cake) =Vanilla cake

• Image properties:-

♣ Width= 400

♣ Height=300

♣ Alternate text for the image (vanilla cake) =Vanilla cake

• The Ingredients list should be unordered list (type = “Square”)

• The Directions list should be ordered list ( type =”1”)

**Sample Data:-**

Basic Vanilla Cake Recipe

**Ingredients:**

♣ 2 sticks unsalted butter, at room temperature, plus more for the pans

♣ 3 cups all-purpose flour, plus more for the pans

♣ 1 tablespoon baking powder

♣ 1/2 teaspoon salt

♣ 1 1/4 cups sugar

♣ 4 large eggs, at room temperature

♣ 1 tablespoon vanilla extract

♣ 1 1/4 cups whole milk (or 3/4 cup heavy cream mixed with 1/2 cup water)

**Directions:**

1. Preheat the oven to 350 degrees F. Butter two 9-inch-round cake pans and line the bottoms with parchment paper; butter the parchment and dust the pans with flour, tapping out the excess.

2. Whisk 3 cups flour, the baking powder and salt in a bowl until combined. Beat 2 sticks butter and the sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the eggs, one at a time, scraping down the bowl as needed. Beat in the vanilla. (The mixture may look separated at this point.) Beat in the flour mixture in 3 batches, alternating with the milk, beginning and ending with flour, until just smooth.

3. Divide the batter between the prepared pans. Bake until the cakes are lightly golden on top and a toothpick inserted into the middle comes out clean, 30 to 35 minutes. Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely. Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.

**Output:-**

