

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Chocolate Cake Recipe</title>

  <link rel="stylesheet" href="recipe.css">

  <link
href="https://fonts.googleapis.com/css2?family=Montserrat:wght@400;600&family=Playfair+Display:wght@700&display=swap" rel="stylesheet">

</head>

<body>

  <div class="recipe-card">

    <h1 class="recipe-title">Chocolate Cake</h1>

    <div class="recipe-image-container">

    </div>

    <div class="recipe-meta">

      <div class="meta-item">

        <span class="meta-label">Prep Time:</span>

        <span class="meta-value">30 mins</span>

      </div>

      <div class="meta-item">

        <span class="meta-label">Cook Time:</span>

        <span class="meta-value">35 mins</span>

      </div>

      <div class="meta-item">

        <span class="meta-label">Servings:</span>

        <span class="meta-value">8</span>

      </div>

    </div>

  </div>

</body>

</html>
```

</div>

<div class="progress-container">

<div class="progress-bar" id="progressBar"></div>

<div class="progress-steps">

Ingredients

Mix

Bake

Frost

Serve

</div>

</div>

<div class="section ingredients-section">

<div class="section-header">

<h2>Ingredients</h2>

<button class="toggle-btn" id="toggleIngredients">Show</button>

</div>

<ul class="ingredients-list collapsed" id="ingredientsList">

<li class="ingredient-item">2 cups all-purpose flour

<li class="ingredient-item">2 cups sugar

<li class="ingredient-item">3/4 cup unsweetened cocoa powder

<li class="ingredient-item">2 teaspoons baking powder

<li class="ingredient-item">1 1/2 teaspoons baking soda

<li class="ingredient-item">1 teaspoon salt

<li class="ingredient-item">1 teaspoon espresso powder

<li class="ingredient-item">1 cup milk

<li class="ingredient-item">1/2 cup vegetable oil

<li class="ingredient-item">2 large eggs

<li class="ingredient-item">2 teaspoons vanilla extract

<li class="ingredient-item">1 cup boiling water

</div>

<div class="section instructions-section">

<div class="section-header">

<h2>Instructions</h2>

<button class="toggle-btn" id="toggleInstructions">Show</button>

</div>

<ol class="instructions-list collapsed" id="instructionsList">

<li class="instruction-item">Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.

<li class="instruction-item">In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.

<li class="instruction-item">Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.

<li class="instruction-item">Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.

<li class="instruction-item">Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.

<li class="instruction-item">Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.

<li class="instruction-item">Frost cake with your favorite chocolate frosting once completely cooled.

</div>

<div class="action-buttons">

<button class="btn start-cooking-btn" id="startCookingBtn">Start Cooking</button>

<button class="btn next-step-btn" id="nextStepBtn" disabled>Next Step</button>

</div>

<div class="timer-container hidden" id="timerContainer">

<div class="timer-display" id="timerDisplay">35:00</div>

```
        <button class="btn timer-control" id="timerControl">Pause</button>

    </div>

</div>


<script src="recipe.js"></script>
</body>
</html>

:root {
    --primary-color: #6b3e26;
    --secondary-color: #d4a59a;
    --accent-color: #8b4513;
    --text-color: #333;
    --light-color: #f9f5f0;
    --shadow: 0 4px 8px rgba(0, 0, 0, 0.1);
    --transition: all 0.3s ease;
}

* {
    margin: 0;
    padding: 0;
    box-sizing: border-box;
}

body {
    font-family: 'Montserrat', sans-serif;
    color: var(--text-color);
    background-color: #f5f5f5;
    padding: 20px;
    line-height: 1.6;
}
```

```
.recipe-card {  
  max-width: 800px;  
  margin: 0 auto;  
  background-color: white;  
  border-radius: 10px;  
  overflow: hidden;  
  box-shadow: var(--shadow);  
  padding: 30px;  
}
```

```
.recipe-title {  
  font-family: 'Playfair Display', serif;  
  color: var(--primary-color);  
  text-align: center;  
  margin-bottom: 20px;  
  font-size: 2.5rem;  
}
```

```
.recipe-image-container {  
  width: 100%;  
  height: 400px;  
  overflow: hidden;  
  border-radius: 8px;  
  margin-bottom: 20px;  
  box-shadow: var(--shadow);  
}
```

```
.recipe-image {  
  width: 100%;  
  height: 100%;  
  object-fit: cover;
```

```
    transition: transform 0.5s ease;
}
```

```
.recipe-image:hover {
    transform: scale(1.05);
}
```

```
.recipe-meta {
    display: flex;
    justify-content: space-around;
    margin-bottom: 30px;
    padding: 15px;
    background-color: var(--light-color);
    border-radius: 8px;
}
```

```
.meta-item {
    text-align: center;
}
```

```
.meta-label {
    display: block;
    font-weight: 600;
    color: var(--primary-color);
}
```

```
.meta-value {
    color: var(--accent-color);
}
```

```
.progress-container {
```

```
margin-bottom: 30px;  
}
```

```
.progress-bar {  
  height: 10px;  
  background-color: var(--light-color);  
  border-radius: 5px;  
  margin-bottom: 10px;  
  overflow: hidden;  
}
```

```
.progress-bar::after {  
  content: "";  
  display: block;  
  height: 100%;  
  width: 0;  
  background-color: var(--primary-color);  
  transition: width 0.5s ease;  
}
```

```
.progress-steps {  
  display: flex;  
  justify-content: space-between;  
  position: relative;  
}
```

```
.progress-steps::before {  
  content: "";  
  position: absolute;  
  top: 50%;  
  left: 0;
```

```
right: 0;
height: 2px;
background-color: var(--light-color);
z-index: -1;
}
```

```
.step {
  background-color: white;
  padding: 5px 10px;
  border-radius: 20px;
  border: 2px solid var(--light-color);
  font-size: 0.8rem;
  color: var(--text-color);
  transition: var(--transition);
}
```

```
.step.active {
  border-color: var(--primary-color);
  color: var(--primary-color);
  font-weight: 600;
}
```

```
.section {
  margin-bottom: 25px;
  border-bottom: 1px solid #eee;
  padding-bottom: 20px;
}
```

```
.section-header {
  display: flex;
  justify-content: space-between;
```



```
    align-items: center;
    margin-bottom: 15px;
}
```

```
.section-header h2 {
    color: var(--primary-color);
    font-family: 'Playfair Display', serif;
}
```

```
.toggle-btn {
    background-color: var(--primary-color);
    color: white;
    border: none;
    padding: 8px 15px;
    border-radius: 5px;
    cursor: pointer;
    transition: var(--transition);
}
```

```
.toggle-btn:hover {
    background-color: var(--accent-color);
    transform: translateY(-2px);
}
```

```
.ingredients-list, .instructions-list {
    list-style-type: none;
    max-height: 0;
    overflow: hidden;
    transition: max-height 0.5s ease, padding 0.3s ease;
}
```

```
.ingredients-list.collapsed, .instructions-list.collapsed {  
  max-height: 0;  
  padding: 0;  
}
```

```
.ingredients-list.expanded, .instructions-list.expanded {  
  max-height: 1000px;  
  padding: 10px 0;  
}
```

```
.ingredient-item {  
  padding: 8px 0;  
  padding-left: 30px;  
  position: relative;  
  transition: var(--transition);  
}
```

```
.ingredient-item::before {  
  content: '•';  
  position: absolute;  
  left: 10px;  
  color: var(--primary-color);  
  font-size: 1.2rem;  
}
```

```
.ingredient-item:hover {  
  color: var(--accent-color);  
  transform: translateX(5px);  
}
```

```
.instruction-item {
```

```
padding: 12px 0;
padding-left: 30px;
position: relative;
counter-increment: step-counter;
transition: var(--transition);
border-bottom: 1px dashed #eee;
}
```

```
.instruction-item::before {
  content: counter(step-counter);
  position: absolute;
  left: 0;
  top: 10px;
  background-color: var(--primary-color);
  color: white;
  width: 22px;
  height: 22px;
  border-radius: 50%;
  display: flex;
  align-items: center;
  justify-content: center;
  font-size: 0.8rem;
}
```

```
.instruction-item.active {
  background-color: rgba(107, 62, 38, 0.1);
  border-left: 3px solid var(--primary-color);
  padding-left: 27px;
}
```

```
.instruction-item.completed {
```

```
    color: #999;
}
```

```
.instruction-item.completed::before {
    background-color: #999;
}
```

```
.action-buttons {
    display: flex;
    justify-content: center;
    gap: 15px;
    margin-top: 30px;
}
```

```
.btn {
    padding: 12px 25px;
    border: none;
    border-radius: 5px;
    font-weight: 600;
    cursor: pointer;
    transition: var(--transition);
}
```

```
.start-cooking-btn {
    background-color: var(--primary-color);
    color: white;
}
```

```
.start-cooking-btn:hover {
    background-color: var(--accent-color);
    transform: translateY(-3px);
}
```

```
    box-shadow: 0 6px 12px rgba(0, 0, 0, 0.15);  
}
```

```
.next-step-btn {  
    background-color: var(--secondary-color);  
    color: var(--text-color);  
}
```

```
.next-step-btn:hover:not(:disabled) {  
    background-color: #c28f82;  
    transform: translateY(-3px);  
    box-shadow: 0 6px 12px rgba(0, 0, 0, 0.1);  
}
```

```
.next-step-btn:disabled {  
    opacity: 0.6;  
    cursor: not-allowed;  
}
```

```
.timer-container {  
    text-align: center;  
    margin-top: 20px;  
    padding: 15px;  
    background-color: var(--light-color);  
    border-radius: 8px;  
    transition: var(--transition);  
}
```

```
.timer-container.hidden {  
    opacity: 0;  
    max-height: 0;
```

```
padding: 0;
margin: 0;
overflow: hidden;
}
```

```
.timer-container.visible {
  opacity: 1;
  max-height: 100px;
}
```

```
.timer-display {
  font-size: 2rem;
  font-weight: 600;
  color: var(--primary-color);
  margin-bottom: 10px;
}
```

```
.timer-control {
  background-color: var(--accent-color);
  color: white;
}
```

```
.timer-control:hover {
  background-color: #6b3e26;
}
```

```
@media (max-width: 768px) {
  .recipe-card {
    padding: 20px;
  }
}
```

```
.recipe-title {  
  font-size: 2rem;  
}  
  
.recipe-image-container {  
  height: 300px;  
}  
  
.recipe-meta {  
  flex-direction: column;  
  gap: 10px;  
}  
  
.progress-steps {  
  flex-wrap: wrap;  
  gap: 5px;  
}  
  
.step {  
  font-size: 0.7rem;  
  padding: 3px 8px;  
}  
  
.action-buttons {  
  flex-direction: column;  
}  
  
.btn {  
  width: 100%;  
}  
}
```

```
@media (max-width: 480px) {  
  .recipe-card {  
    padding: 15px;  
  }  
  
  .recipe-title {  
    font-size: 1.8rem;  
  }  
  
  .recipe-image-container {  
    height: 200px;  
  }  
  
  .instruction-item, .ingredient-item {  
    padding-left: 25px;  
  }  
}  
  
document.addEventListener('DOMContentLoaded', function() {  
  const toggleIngredientsBtn = document.getElementById('toggleIngredients');  
  const toggleInstructionsBtn = document.getElementById('toggleInstructions');  
  const ingredientsList = document.getElementById('ingredientsList');  
  const instructionsList = document.getElementById('instructionsList');  
  const startCookingBtn = document.getElementById('startCookingBtn');  
  const nextStepBtn = document.getElementById('nextStepBtn');  
  const progressBar = document.querySelector('.progress-bar::after');  
  const steps = document.querySelectorAll('.step');  
  const instructionItems = document.querySelectorAll('.instruction-item');  
  const timerContainer = document.getElementById('timerContainer');  
  const timerDisplay = document.getElementById('timerDisplay');  
  const timerControl = document.getElementById('timerControl');
```



```
let currentStep = 0;

let timerInterval;

let totalSeconds = 35 * 60;

let isTimerRunning = false;


toggleIngredientsBtn.addEventListener('click', function() {

    ingredientsList.classList.toggle('collapsed');

    ingredientsList.classList.toggle('expanded');

    toggleIngredientsBtn.textContent = ingredientsList.classList.contains('collapsed') ? 'Show' :
'Hide';

});

toggleInstructionsBtn.addEventListener('click', function() {

    instructionsList.classList.toggle('collapsed');

    instructionsList.classList.toggle('expanded');

    toggleInstructionsBtn.textContent = instructionsList.classList.contains('collapsed') ? 'Show' :
'Hide';

});


startCookingBtn.addEventListener('click', function() {

    currentStep = 0;

    updateActiveInstruction();

    nextStepBtn.disabled = false;

    startCookingBtn.disabled = true;


    updateProgressBar();


    timerContainer.classList.remove('hidden');

    timerContainer.classList.add('visible');


    if (!isTimerRunning) {

        startTimer();

    }

});
```

```
    }  
  });
```

```
nextStepBtn.addEventListener('click', function() {  
  instructionItems[currentStep].classList.remove('active');  
  instructionItems[currentStep].classList.add('completed');  
  
  currentStep++;  
  
  if (currentStep < instructionItems.length) {  
    updateActiveInstruction();  
    updateProgressBar();  
  } else {  
    nextStepBtn.disabled = true;  
    nextStepBtn.textContent = 'Finished!';  
  }  
});
```

```
timerControl.addEventListener('click', function() {  
  if (isTimerRunning) {  
    pauseTimer();  
  } else {  
    startTimer();  
  }  
});
```

```
function updateActiveInstruction() {  
  instructionItems.forEach((item, index) => {  
    item.classList.remove('active');  
    if (index === currentStep) {
```

```
        item.classList.add('active');

        item.scrollIntoView({ behavior: 'smooth', block: 'nearest' });
    }
});
}
```

```
function updateProgressBar() {
    const progress = (currentStep + 1) / instructionItems.length;
    document.querySelector('.progress-bar').style.setProperty('--progress-width', `${progress * 100}%`);
}
```

```
steps.forEach((step, index) => {
    if (index <= Math.floor(progress * steps.length)) {
        step.classList.add('active');
    } else {
        step.classList.remove('active');
    }
});
}
```

```
function startTimer() {
    isTimerRunning = true;
    timerControl.textContent = 'Pause';
    timerInterval = setInterval(updateTimer, 1000);
}
```

```
function pauseTimer() {
    isTimerRunning = false;
    timerControl.textContent = 'Resume';
    clearInterval(timerInterval);
}
```

```
}
```

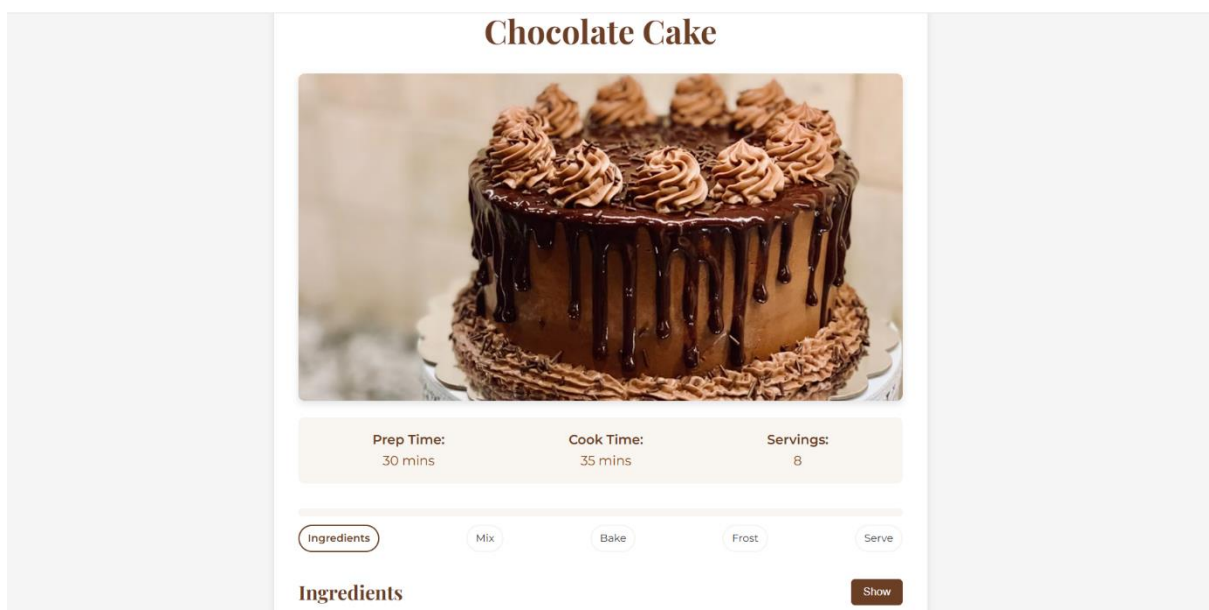
```
function updateTimer() {  
  if (totalSeconds <= 0) {  
    clearInterval(timerInterval);  
    timerDisplay.textContent = 'Time\'s up!';  
    return;  
  }  

```

```
    totalSeconds--;  
    const minutes = Math.floor(totalSeconds / 60);  
    const seconds = totalSeconds % 60;  
    timerDisplay.textContent = `${minutes.toString().padStart(2,  
'0')}:${seconds.toString().padStart(2, '0')}`;  
  }  

```

```
ingredientsList.classList.add('collapsed');  
instructionsList.classList.add('collapsed');  
document.querySelector('.progress-bar').style.setProperty('--progress-width', '0%');  
});
```



Ingredients

Mix

Bake

Frost

Serve

Ingredients

Hide

- 2 cups all-purpose flour
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon espresso powder
- 1 cup milk
- 1/2 cup vegetable oil
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water

Instructions

Show

Instructions

Hide

- 1 Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2 In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.
- 3 Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- 4 Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- 5 Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.
- 6 Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.
- 7 Frost cake with your favorite chocolate frosting once completely cooled.

Start Cooking

Next Step

Instructions

Hide

- 1

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2

In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.
- 3

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- 4

Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- 5

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.
- 6

Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.
- 7

Frost cake with your favorite chocolate frosting once completely cooled.

Start Cooking

Next Step

34:54

Instructions

Hide

- 1

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2

In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.
- 3

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- 4

Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- 5

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.
- 6

Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.
- 7

Frost cake with your favorite chocolate frosting once completely cooled.

Start Cooking

Next Step

34:33

Instructions

Hide

- 1

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2

In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.
- 3

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- 4

Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- 5

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.
- 6

Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.
- 7

Frost cake with your favorite chocolate frosting once completely cooled.

Start Cooking

Next Step

34:33

- 1

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2

In a large bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder.
- 3

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- 4

Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- 5

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes.
- 6

Remove from the oven and allow to cool for about 10 minutes, then remove from the pan and cool completely.
- 7

Frost cake with your favorite chocolate frosting once completely cooled.

Start Cooking

Next Step

33:43

Pause



Prep Time:
30 mins

Cook Time:
35 mins

Servings:
8

Ingredients

Mix

Bake

Frost

Serve

Ingredients

Hide

- 2 cups all-purpose flour
- 2 cups sugar



Prep Time:
30 mins

Cook Time:
35 mins

Servings:
8

Ingredients

Mix

Bake

Frost

Serve

Ingredients

Show

Instructions

Show

Start Cooking

Next Step

33:05

Resume