

As you can see in my repository, I used p5.js to make a cupcake with orange frosting. I'm assuming you didn't want a picture from ChatGPT for this (it doesn't seem to be able to make those), so I just asked it to generate a textual food dish for me! I didn't give it any specifics, so the result was a little different than a cupcake; it gave me an entire recipe for a Mediterranean quinoa salad (seen below). How *interesting*. I took this a step further by asking it to also describe a cupcake. The results for the cupcake are below the quinoa recipe. It's not orange, but it is definitely a more detailed description of a cupcake than my little project can give.

“Certainly! How about a delicious and colorful Mediterranean Quinoa Salad? Here's a simple recipe for you:

**\*\*Mediterranean Quinoa Salad:\*\***

**\*\*Ingredients:\*\***

- 1 cup quinoa, rinsed
- 2 cups water
- 1 cucumber, diced
- 1 cup cherry tomatoes, halved
- 1/2 red onion, finely chopped
- 1/2 cup Kalamata olives, sliced
- 1/2 cup feta cheese, crumbled
- 1/4 cup fresh parsley, chopped

**\*\*For the Dressing:\*\***

- 1/4 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- Salt and pepper to taste

**\*\*Instructions:\*\***

1. In a medium saucepan, combine quinoa and water. Bring to a boil, then reduce heat to low, cover, and simmer for about 15 minutes or until quinoa is cooked and water is absorbed. Fluff quinoa with a fork and let it cool.
2. In a large bowl, combine the cooked quinoa, cucumber, cherry tomatoes, red onion, olives, feta cheese, and parsley.
3. In a small bowl, whisk together the olive oil, red wine vinegar, minced garlic, dried oregano, salt, and pepper to create the dressing.
4. Pour the dressing over the quinoa mixture and toss everything together until well coated.
5. Chill the salad in the refrigerator for at least 30 minutes before serving to allow the flavors to meld.

Enjoy your refreshing and nutritious Mediterranean Quinoa Salad!”

“Certainly! Here's a description of a delicious cupcake:

**\*\*Vanilla Bean Cupcake with Raspberry Swirl:\*\***

This delectable cupcake is a work of art for the senses. The base is a moist and fluffy vanilla bean cupcake, infused with the fragrant essence of real vanilla pods. As you take your first bite, the delicate crumb practically melts in your mouth.

But the real star is the raspberry swirl that dances through the cupcake like a burst of summer. It's a vibrant, sweet-tart ribbon that weaves its way through the vanilla, creating a delightful contrast of flavors. The ruby-red swirl not only adds a pop of color but also introduces a burst of fruity goodness with every bite.

Topping off this heavenly creation is a cloud-like swirl of vanilla bean frosting. The frosting is not overly sweet but instead provides a perfect balance to the richness of the cupcake. Each bite is a harmonious blend of vanilla, raspberry, and creamy goodness.

To finish, a sprinkle of edible pearls adds a touch of elegance, making this cupcake not only a treat for the taste buds but also a feast for the eyes. It's a little piece of joy that captures the essence of sweetness in every delightful bite.”