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<?xml version="1.0" encoding="utf-8"?><RecipeManager><RecipeBook><Recipes><Recipe><Name>Cinnamon Rolls</Name><Rating>5</Rating><PrepTime>30 min</PrepTime><CookTime>30 min</CookTime><Yeild>12</Yeild><MealTypes /><RecipeTypes /><RecipeIngredients><RecipeIngredient><IngredientName>flour</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit>cup(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>new ingredient</IngredientName><IngredientQuantity>5</IngredientQuantity><IngredientUnit>units</IngredientUnit></RecipeIngredient></RecipeIngredients><Directions><Direction>Make them</Direction></Directions><Categories><Category>Bread</Category><Category>Dessert</Category></Categories></Recipe><Recipe><Name>Grilled Cheese</Name><Rating>4</Rating><PrepTime /><CookTime /><Yeild /><MealTypes><MealType>Breakfast</MealType><MealType>Dinner</MealType></MealTypes><RecipeTypes><RecipeType>MainDish</RecipeType></RecipeTypes><RecipeIngredients><RecipeIngredient><IngredientName>bread</IngredientName><IngredientQuantity /><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>cheese</IngredientName><IngredientQuantity /><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>butter</IngredientName><IngredientQuantity /><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>egg(s)</IngredientName><IngredientQuantity /><IngredientUnit /></RecipeIngredient></RecipeIngredients><Directions><Direction>butter bread and put cheese inside</Direction><Direction>grill the bread</Direction><Direction>open grilled cheese</Direction><Direction>cook egg and place inside grilled cheese</Direction></Directions><Categories><Category>Bread</Category><Category>CheeseEgg</Category><Category>Grill</Category></Categories></Recipe><Recipe><Name>Birthday Cake</Name><Rating>4.5</Rating><PrepTime>5 min</PrepTime><CookTime>30 min</CookTime><Yeild>1 cake</Yeild><MealTypes /><RecipeTypes><RecipeType>Side</RecipeType></RecipeTypes><RecipeIngredients><RecipeIngredient><IngredientName>box mix</IngredientName><IngredientQuantity>1</IngredientQuantity><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>egg(s)</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>oil</IngredientName><IngredientQuantity>1/4</IngredientQuantity><IngredientUnit>cup(s)</IngredientUnit></RecipeIngredient></RecipeIngredients><Directions><Direction>mix ingredients together</Direction><Direction>cook in oven at 350 for 30 min</Direction></Directions><Categories><Category>CakeFrosting</Category></Categories></Recipe><Recipe><Name>Creamy Cajun Chicken Pasta</Name><Rating /><PrepTime>10 min</PrepTime><CookTime>15 min</CookTime><Yeild /><MealTypes><MealType>Dinner</MealType></MealTypes><RecipeTypes><RecipeType>MainDish</RecipeType></RecipeTypes><RecipeIngredients><RecipeIngredient><IngredientName>Boneless Skinless Chicken
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Breast (cut into strips)</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>Linguine</IngredientName><IngredientQuantity>4</IngredientQuantity><IngredientUnit>oz(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Cajun Seasoning</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit>tsp(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Butter</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit>Tbsp(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Green Onion (thinly sliced)</IngredientName><IngredientQuantity>1</IngredientQuantity><IngredientUnit /></RecipeIngredient><RecipeIngredient><IngredientName>Heavy Whipping Cream</IngredientName><IngredientQuantity>1 - 2</IngredientQuantity><IngredientUnit>cup(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Chopped Sun-Dried Tomatoes</IngredientName><IngredientQuantity>2</IngredientQuantity><IngredientUnit>Tbsp(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Salt</IngredientName><IngredientQuantity>1/4</IngredientQuantity><IngredientUnit>tsp(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Basil (dried)</IngredientName><IngredientQuantity>1/4</IngredientQuantity><IngredientUnit>tsp(s)</IngredientUnit></RecipeIngredient><RecipeIngredient><IngredientName>Black Pepper (ground)</IngredientName><IngredientQuantity>1/8</IngredientQuantity><IngredientUnit>tsp(s)</IngredientUnit></RecipeIngredient></RecipeIngredients><Directions><Direction>Place chicken and Cajun seasoning in a bowl and toss to coat.</Direction><Direction>In a large skillet over medium heat, sauté chicken in butter or margarine until chicken is tender, about 5 to 7 minutes.</Direction><Direction>Reduce heat add green onion, heavy cream, tomatoes, basil, salt, garlic powder, black pepper and heat through.</Direction><Direction>Pour over hot linguine and toss with Parmesan cheese.</Direction></Directions><Categories><Category>Pasta</Category><Category>Poultry</Category></Categories></Recipe></Recipes></RecipeBook><IngredientList><Ingredient>Allspice</Ingredient><Ingredient>Baking Powder</Ingredient><Ingredient>Baking Soda</Ingredient><Ingredient>Brown Rice</Ingredient><Ingredient>Brown Sugar</Ingredient><Ingredient>Butter</Ingredient><Ingredient>Egg(s)</Ingredient><Ingredient>Flour</Ingredient><Ingredient>Ketchup</Ingredient><Ingredient>Milk</Ingredient><Ingredient>Olive Oil</Ingredient><Ingredient>Onion(s)</Ingredient><Ingredient>Onion Powder</Ingredient><Ingredient>Peanut Butter</Ingredient><Ingredient>Powdered Sugar</Ingredient><Ingredient>Salt</Ingredient><Ingredient>Sour Cream</Ingredient><Ingredient>Sugar</Ingredient><Ingredient>Tomato Paste</Ingredient><Ingredient>Tomato Sauce</Ingredient><Ingredient>Vanilla</Ingredient><Ingredient>Bread</Ingredient><Ingredient>Cheese</Ingredient><Ingredient>Oil</Ingredient><Ingredient>Boneless Skinless Chicken Breast (cut into strips)</Ingredient><Ingredient>Linguine</Ingredient><Ingredient>Cajun Seasoning</Ingredient><Ingredient>Green Onion (thinly sliced)</Ingredient><Ingredient>Heavy Whipping Cream</Ingredient><Ingredient>Chopped Sun-Dried Tomatoes</Ingredient><Ingredient>Basil

(dried)</Ingredient><Ingredient>Black Pepper

(ground)</Ingredient></IngredientList><Menues></Menues><Links><http://stackoverflow.com/questions/7884185/wpf-how-to-dynamically-add-controls-in-dynamically-created-wpf-window></Links></RecipeManager>