



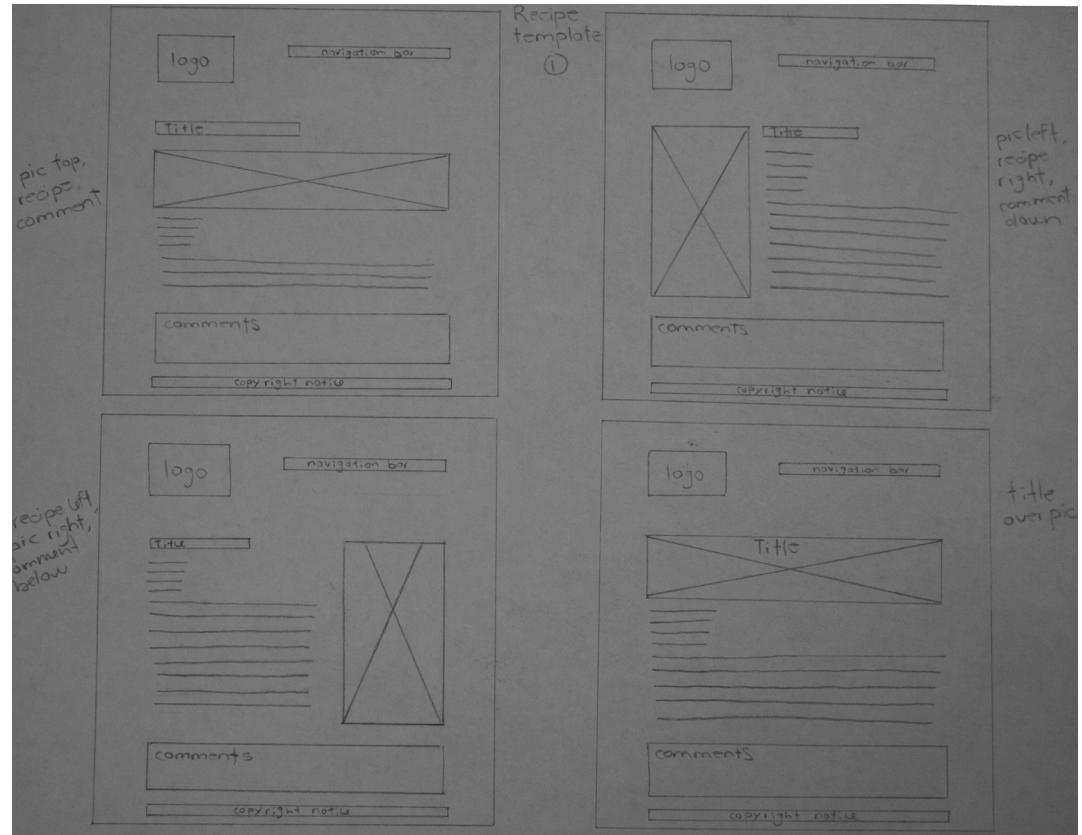
THE GOOD, THE BAD AND THE UGLY

WHAT WAS DIFFICULT?

- Finding a client



- Creating the sketches



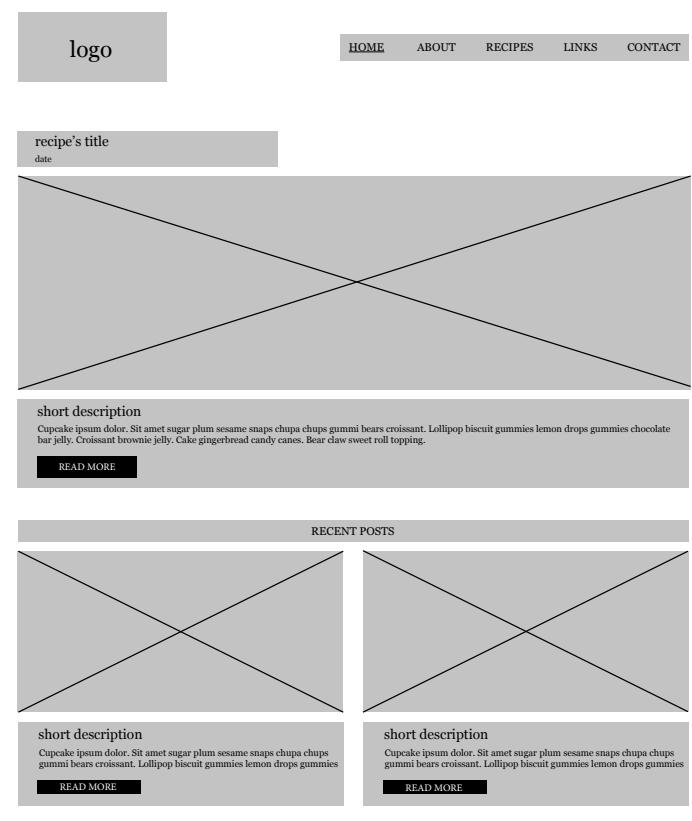
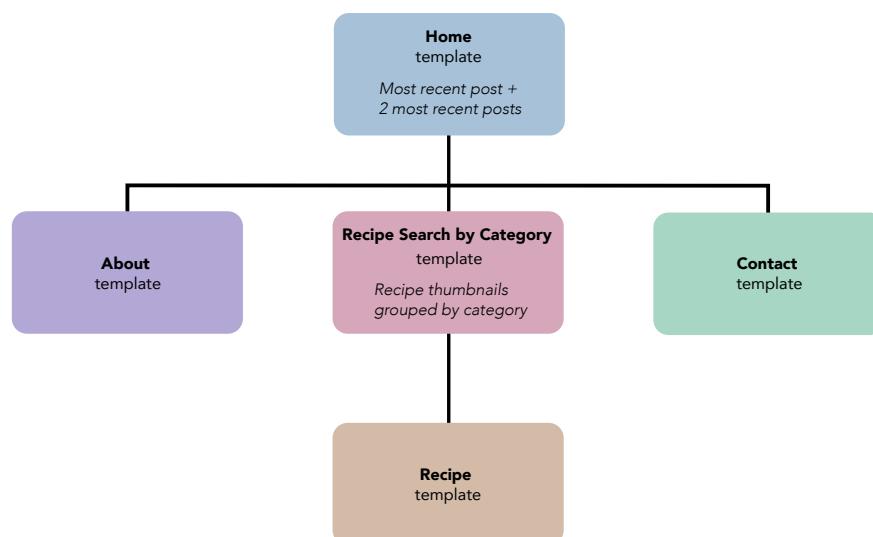
- Writing CSS codes

```
about.html      stylesheet.css
Edit  View  History  Bookmarks  Develop  Window  Help
stylesheet.css

13 body {
14   line-height: 1.5;
15   margin: 0px 100px 0px 100px;
16 }
17
18 p {
19   font-family: 'Arial', 'Helvetica', sans-serif;
20   font-size: 110%;
21   color: black;
22   font-weight: normal;
23 }
24
25 h1 {
26   font-family: 'Arial', 'Helvetica', sans-serif;
27   font-size: 160%;
28   text-transform: uppercase;
29   color: black;
30   font-weight: normal;
31   margin-bottom: 0px
32 }
33
34 h2 {
35   font-family: 'Arial', 'Helvetica', sans-serif;
36   font-size: 100%;
37   color: black;
38   font-weight: normal;
39   font-style: italic;
40   margin-top: 0px;
41 }
42
43 h3 {
44   font-family: 'Leckerli One', 'Brush Script MT', script;
45   font-size: 150%;
46   color: black;
47   font-weight: normal;
48 }
49
```

WHAT WAS EASY?

- Creating the architectural diagram
- Creating the wireframes

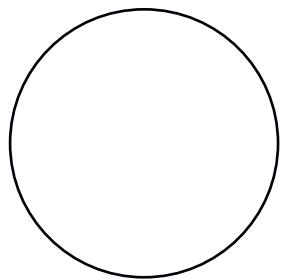


- The design

LOGO



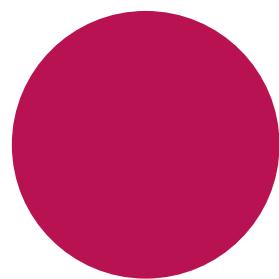
COLOR PALETTE



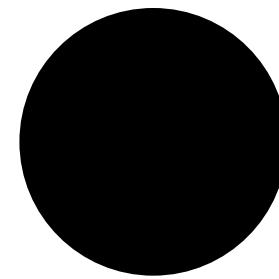
RGB 255-255-255



RGB 235-235-235



RGB 184-18-82



RGB 0-0-0

TYPOGRAPHY

Wanderlust Boho

a b c d e f g h i j k l m n o p q r s t u v w x y z

0 1 2 3 4 5 6 7 8 9

Arial

a b c d e f g h i j k l m n o p q r s t u v w x y z

0 1 2 3 4 5 6 7 8 9

MOCKUPS

Girl gone baking
SWEET DELICIOUS IRRESISTIBLE

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BLUEBERRY TART

posted by KYOKO on DECEMBER 1st 2015



This beautiful tart is bursting with the fresh flavor of blueberries. It has the best of both worlds with cooked and raw blueberries.

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ABOUT

Hi, I'm a baking addict. But first, I'm Kyoko. I like to paint, run, and bake. I watch a lot cooking shows (way more than I would admit publicly) and eat way too much sugar but I usually go for a run right after so it's all good, right? The kitchen is where my creative juices flow and *Girl gone baking* is where I can share it all with you.

By day, I am a Project Manager for cancer research hospital, but during the evenings and weekends I am in the kitchen cooking and baking delicious desserts. I started this blog as a way to chronicle my culinary journey and expand my photography skills. What you'll find here are some of my favorite desserts: muffins, cookies, cupcakes, cakes, pies, tarts, breads, and pastries, all made from scratch. My hope is that you leave the site with the insatiable urge to run into your kitchen and whip up what you've seen on this blog, and the confidence to know that you can do it.

I hope you find my blog inviting, fun and full of deliciously addictive recipes.



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BLUEBERRY TART



This beautiful tart is bursting with the fresh flavor of blueberries. It has the best of both worlds with cooked and raw blueberries.



Prep: 30 minutes



Bake: 25 minutes



Serves: 1 tart

Ingredients

INGREDIENTS FOR FILLING

- 4 cups blueberries
- 3/4 cup granulated sugar
- 1/3 cup water
- 2 tbsp all-purpose flour
- 1/8 tsp salt
- Zest of 1 small lemon

INGREDIENTS FOR CRUST

- 10 tbsp unsalted butter, melted
- 1/4 cup sugar
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1 cup unbleached all-purpose flour
- 1/4 tsp baking powder

DIRECTIONS FOR CRUST

Combine the butter, sugar, vanilla, and salt in a medium bowl. Mix the flour and baking powder together thoroughly, add to the butter mixture, and mix just until well blended. If the dough seems too soft and gooey, let it stand for a few minutes to firm. Press the dough evenly over the bottom and up the sides of a 9-inch tart pan to make a thin, even layer. This takes a bit of patience, as there is just enough dough. Press the dough into the corners of the pan to avoid extra-thick edges. (The crust can be prepared 2 to 3 days ahead to this point, wrapped, refrigerated; bring to room temperature before baking.)

Put the pan on a baking sheet. Bake for 20 to 25 minutes at 350°F degrees, until the crust is fully golden brown all over. If the crust puffs up during baking, gently press it down with the back of a fork and prick it a few times.

Spread 2 cups of the berries in the tart crust and set aside.

DIRECTIONS FOR FILLING

Combine the remaining 2 cups berries with the sugar, water, flour, salt, and lemon zest in a medium saucepan and bring to a simmer over medium heat, stirring frequently. Then simmer, stirring, until the filling is thickened and translucent, about 2 minutes.

Scrape the hot mixture into the crust, covering the raw berries, and use a fork to spread it evenly without mashing the whole berries. Let cool, then refrigerate for at least an hour, until the filling is set.

Serve the tart cold. Remove the sides of the pan and transfer the tart to a serving platter. The tart is best on the first day, but leftovers are quite good the following day.



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LINKS

If you are interested in learning more, here are some links to more baking tips. Below are some of my favorite baking/cooking blogs.

Baking Tips

Baking Rules

[11 Things You Need to Do to Make Your Baked Goods Better](#)

[6 Baking Tips for Flawless Cakes](#)

[Baking Equipment and Utensils](#)

[Pie Season: Our Best Pie Making Tips](#)

[How to Chop Nuts Easily and Cleanly](#)

[Cupcakes 101: 10 tips to bake the perfect cupcake](#)

[The Easiest Way to Quickly Warm Eggs](#)

[Yeast and Baking Lessons](#)

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Inspiration + My favorite Baking Sites

A Clean Bake

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[Love In The Oven](#)

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CONTACT

Questions, comments, got a recipe idea?

Want to say "Hi"? Please feel free to get in touch and I'll do my best to get back to you speedily. Thanks!

Name *

Email Address *

Message *

SUBMIT

WHAT DID YOU LEARN?

I learned that a website is not just about how it look, it's also about structure, organization, and functionality. There is a lot of work and thinking to do before starting to design it.

I also learned in the process that it's a bad idea to create a blog for someone else. If a person wants to run a blog, she should be able to update the site by herself. I just cannot upload content myself every week. I knew picking a blog as my final project was not ideal but now, I can really confirm it's a bad idea.

IF YOU WOULD HAVE TO DO THE WEBSITE AGAIN, HOW WOULD YOU APPROACH IT KNOWING WHAT YOU KNOW?

If I had to design the website again, I would probably go with a client that already has written content so I can focus more on the website itself, polish it, and add more features.

WHAT IS THE NEXT STEP WITH THE WEBSITE IF ANY?

I was really excited to present the final website to my client. She was really happy with it.

Realistically, I don't see a future for the blog. If she wants to pursue it, we agreed that she should do it from a template like Wordpress and learn how to do it herself. The good news for her is that the hard work has been done and she even has a logo now.