

```

<!DOCTYPE html>
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    <h1>Nabiha's Recipe Book</h1>

    <h2>Contents:</h2>

    <ol>
      <li><a href="#recipe-one">Recipe #1 - Nachos</a></li>
      <li><a href="#recipe-two">Recipe #2 - Avocado Toast</a></li>
      <li><a href="#recipe-three">Recipe #3 - Homemade Pancakes</a></li>
    </ol>

    <h2 id="recipe-one">Recipe #1 - Nachos!</h2>
    

```

```
<ul>
  <li>Time: 30 minutes</li>
  <li>Serves: 12 people</li>
</ul>
```

```
<table>
  <thead>
    <tr>
      <th>Ingredients</th>
      <th>Quantity</th>
    </tr>
  </thead>
  <tbody>

    <tr>
      <td>Tortilla Chips <br> cheese<br> peppers<br> jalapenos<br> corn </td>
      <td> One store-bought bag <br>
        One package of cheddar cheese <br>
        One pepper <br>
        Two jalapenos <br>
        A quarter of a cup of corn (1/4 cups) <br>

      </td>
    </tr>
  </tbody>
</table>
```

<p>Step 1: Pick a dish large enough to hold all your ingredients and is oven safe.

</p>

<p>Step 2: Chop all of your ingredients to make sure they are an edible size.

</p>

<p>Step 3: Take your chips and lay them on the bottom of the dish following the rest of the ingredients and finally the cheese on top.

</p>

<p>Step 4: Bake this in the oven for 10 minutes and you are ready to eat.

</p>

<p>Source: Nachos recipes websites

</p>

Recipe #2 - Avocado Toast!</h2>

Time:15 minutes

Serves: 1 person

<table>

<thead>

<tr>

<th>Ingredients</th>

<th>Quantity</th>

</tr>

</thead>

<tbody>

<tr>

<td>Sliced bread
 Avocado
 Lime Juice
 Salt
 Black Pepper </td>

<td> Two slices of bread

One Avocado

One tablespoon of lime juice

A Pinch of salt

A Pinch of black pepper

</td>

</tr>

</tbody>

</table>

<p>Step 1: In a small bowl mash up the avocado until there are no more chunks.

</p>

<p>Step 2: Take a pinch of salt and pepper and mix it in with the avocado.

</p>

<p>Step 3: Squeeze a tablespoon of lime into that mixture as well.

</p>

<p>Step 4: Spread the avocado over the slices and bread and you are ready to eat!

</p>

<p>Source: Avocado Toast recipes websites

</p>

<h2 id="recipe-three">Recipe #2 - Homemade Pancakes!</h2>

- Time:40 minutes
- Serves: 2 people

Ingredients	
Quantity	
Flour	Vegetable Oil
Sugar	Baking Powder
Egg	Milk
Two cups of Flour	4 Tablespoons
1 Cup of Sugar	A Pinch of Baking Powder
One Egg	1 Cup of Milk

<p>Step 1: Take a bowl and mix together your dry ingredients which would be the flour, sugar and baking powder.

</p>

<p>Step 2: Once mixed properly add in your wet ingredients which would be the vegetable oil, egg, and milk..

</p>

<p>Step 3: Make sure all clumps are gone from the batter when mixing, and you are ready to turn on your stove.

</p>

<p>Step 4: Lightly grease your pan to prevent the pancakes from sticking, and when the pan is heated properly pour spoon-fulls of the batter in.

</p>

<p>Step 5: Wait for a few minutes until you notice bubbles forming on the pancake and flip it.

</p>

<p>Step 6: Flip a few more times until you notice that both sides are golden-brown. Repeat that with the rest of your batter and yo are ready to eat!

</p>

<p>Source: Pancakes recipes websites

</p>

</body>

</html>