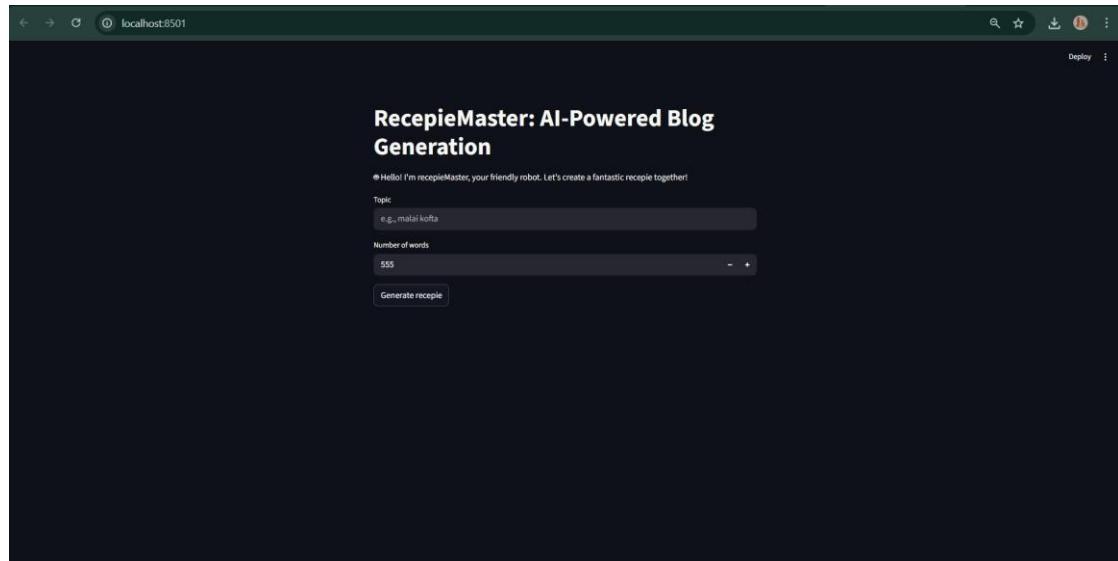
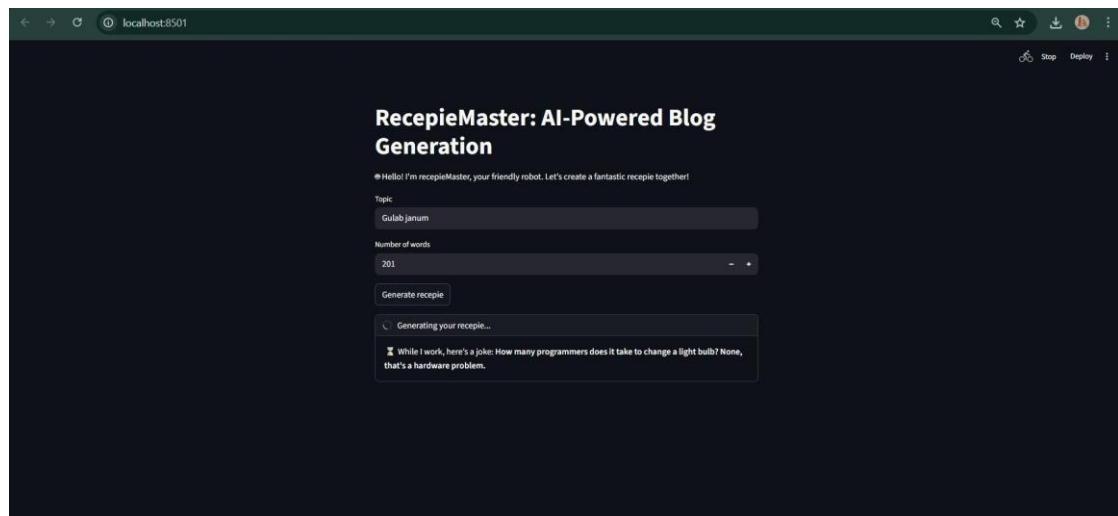


OUTPUT

Main UI: Show the input fields for "Malai Kofta" and the "Number of words"



Engagement State: A screenshot of the loading spinner showing a joke, like "Why do Java developers wear glasses?"



Final Recipe Output: The full generated text for a recipe like "Vanilla Ice Cream" or "Malai Kofta".

The screenshot shows a web application titled "RecepieMaster: AI-Powered Blog Generation". At the top, there's a search bar and a "Deploy" button. The main area has input fields for "Topic" (Gulab Jamun) and "Number of words" (201), with a "Generate recipe" button below them. A message says "Your recipe is ready!" followed by a joke: "While I work, here's a joke: How many programmers does it take to change a light bulb? None, that's a hardware problem." Below this is the title "Indulge in Sweet Perfection: Your Guide to Homemade Gulab Jamun". A short description follows: "Prepare to fall in love with Gulab Jamun, the quintessential Indian dessert that melts in your mouth! These delightful fried milk solids, soaked in a fragrant cardamom-infused sugar syrup, are surprisingly simple to make at home. Forget store-bought; your kitchen is about to become a sweet haven." Underneath, it says "Prep time: 25 minutes Cook time: 20 minutes". The "Ingredients:" section lists: 1 cup milk powder, 2 tbsp all-purpose flour (maida). The "Instructions:" section provides a numbered list: 1. Prepare the Dough: In a bowl, 2. Shape the Jamuns: Divide the 3. Make the Syrup: In a saucepan 4. Fry the Jamuns: Heat oil or g 5. Soak and Serve: Carefully rem. At the bottom, there's a "Copy to Clipboard" button.

Export Options: The bottom of the page showing the "Copy to Clipboard" and "Download as PDF" buttons.

This screenshot shows the same application interface as above, but the content is displayed in a large box. At the top of the box are "Copy to Clipboard" and "Download as PDF" buttons. The main content area contains the recipe details: "## Indulge in Sweet Perfection: Your", "Prepare to fall in love with Gulab Ja", "++Prep time++ 25 minutes", "++Cook time++ 20 minutes", "++Ingredients++", "1 cup milk powder", "2 tbsp all-purpose flour (maida)", "1/4 tsp baking soda", "2 tbsp melted ghee or unsalted bu", "3-4 tbsp milk (as needed for doug", "Oil or ghee for deep frying", "++For the Syrup++", "1.5 cups sugar", "1.5 cups water", "4-5 green cardamom pods, crus", "++Instructions++", "1. --Prepare the Dough-- In a bowl,", "2. --Shape the Jamuns-- Divide the", "3. --Make the Syrup-- In a saucepan", "4. --Fry the Jamuns-- Heat oil or g", "5. --Soak and Serve-- Carefully rem", "Serve your homemade Gulab Jamuns ware".