Mini website – chocolate cake website

Create a webpage for a chocolate cake recipe, including sections for:
- Introduction
- Ingredients
- preparation steps
- additional resources.

The page should be visually appealing with some interactivity through navigation links and a "discover more" section.

When you click on the links that located on the nav bar it will lead you to the specific section.

When you hover over the amount and the ingredients it should have a background and to be underlined.

The discover more button that located on discover more section will open a website about chocolate cake in new tab

hint:
there are new CSS properties to use in this website like padding, margin, ,border and hover.

Delicious Chocolate Cake Recipe

What is Chocolate Cake?

Chocolate cake is a rich, moist dessert made with cocoa powder, flour, eggs, butter, and sugar. It's perfect for any occasion, especially for chocolate lovers!

Ingredients

- 1 3/4 cups all-purpose flour
- 1 1/2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup hot water

Steps to Prepare Chocolate Cake

1. Preheat the oven to 350°F (175°C). Grease and flour two round cake pans.
2. In a large mixing bowl, sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. In another bowl, whisk the eggs, buttermilk, oil, and vanilla extract together.
4. Gradually add the wet ingredients to the dry ingredients, stirring until smooth.
5. Slowly add the hot water and mix well. The batter will be thin.
6. Pour the batter into the prepared cake pans and bake for 30-35 minutes.
7. Once done, let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
8. Frost with your favorite chocolate frosting and serve!

Discover More Chocolate Cake

Discover More