Database

Sunday, April 15, 2018   6:51 PM

1. use CookeryBook
2.

```
db.Receipes.insert(
  {
    "id": "1",
    "name" : "Gingerbread Waffles" ,
    "video" : "https://www.youtube.com/watch?time_continue=1&v=GP0uH-PaE_E",
    "image" :
"http://res.cloudinary.com/sjindal11/image/upload/v1523828889/Gingerbread_Waffles.jpg",
    "ingredients" : [
      "2 Cups of All Purpose Flour",
      "2 tsp of Baking Soda",
      "1 tsp of Baking Powder",
      "1/2 tsp of Salt",
      "2 tsp of Cinnamon",
      "2 tsp of Ground Ginger",
      "1/2 tsp of Ground Cloves",
      "4 Eggs, separated",
      "2 cups of Buttermilk",
      "1/2 cup of Vegetable Oil",
      "1 Tbsp of Vanilla Extract",
      "1/3 cup of Molasses"
    ],
    "author_name": "Laura Vitale",
    "author_picture":
"http://res.cloudinary.com/sjindal11/image/upload/v1523841612/Laura%20Vitale.jpg",
    "ratings": "4",
    "favorite": true,
    "nextToDo": true,
    "quickView": false,
    "comments": [
      "I loved your recipe. "
    ],
    "cuisine" : "American",
    "category" : "Breakfast",
    "preparation_time" : "20 minutes",
    "cooking_time" : "10 minutes",
    "servings" : "4",
    "steps" : [
      "1. In a large bowl, combine the first 7 ingredients and set it aside.",
      "2. In a large bowl, using a handheld electric whisk, whisk the egg whites to stiff peaks and
set them aside.",
      "3. In a separate bowl, whisk together the buttermilk, egg yolks, vegetable oil, vanilla and
molasses then pour the wet mixture into the dry and mix until combined.",
      "4. Carefully fold in the egg whites then set the batter aside for about 10 minutes while you
preheat your waffle iron.",
      "5. Cook according the waffle instructions then serve with warm maple syrup, and if you are
up for it (and you should be) a little lemon zest! Perfection!",
```

"6. If you want to make these a little ahead of time, preheat your oven to 250 degrees and keep them in there on a wire rack over a baking sheet."
        ]
    }
)

```
db.Receipes.update(
$set:
    {
      author_name: "Laura Vitale",
      author_picture: "http://res.cloudinary.com/sjindal11/image/upload/v1523841612/Laura%20Vitale.jpg",
      ratings: "4",
    favorite: "true",
    nextToDo: "true",
    quickView: "false",
    comments: [
      "I loved your recipe. "
    ]
    }
)
```