



DOCUMENTATION FINAL PROJECT

TDM2123: Publishing on the World Wide Web

RECIPES & COOKING BLOG (BAKING)

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1.0 : INTRODUCTION

In this final project, I've been given the task of setting up a website related to my interest. I've done some thought and research to choose the appropriate title and content I've called, and I'm also considering baking for my final project. In the project division, I do everything by myself and my name is Nur Syifa Insyirah Binti Mohad Taib.

On this final project, I have to create and set up a website. After deep thinking and research, I decided to choose recipes and a cooking blog for my website and the topic I choose is baking. This project is completely done by myself. I choose baking for my title in recipes and cooking blog because baking recipes is something interesting to share with people nowadays. Many people still don't know that baked foods are considered healthy because of their low-fat content. The food only requires a small amount of oil to jump start the baking process. Since baking occurs in a closed environment, no heat is lost. This heat helps to burn the natural fat inside the food, releasing most of it by the time the food is cooked. Sometimes, no oil is required for baking at all. You can substitute apple sauce for oil when baking cookies and cakes.

On my website, I have seven pages: Home Pages, About Me Pages, Cake Pages, Cupcakes Pages, Cookies Pages, Favourite Pages and Learn With Me Pages. On the navigation bar of my baking blog, there are seven buttons: Home Button, About Me Button, Cakes Button, Cupcakes Button, Cookies Button, Favourite Button, and Learn With Me Button. All of these buttons will lead you to the pages that've mentioned above. The first page is Home Pages where I explain details about my baking blog. The second page is About Me Pages, where I explain my biodata and provide email, phone number, and social media links so you can contact me easily. The third page, Cakes Pages, where I've provided a lot of pictures of cakes, as well as ingredients and instructions for users to easily follow and understand. As with the fourth and fifth pages, which are Cupcakes Pages and Cookies Pages, I've also provides a lot of pictures of cupcakes and cookies with ingredients and instructions for users to follow and understand. The next pages are the favourite pages where I've provided information and images about my favourite places or bakeries for you to go to. The last page is Learn With Me Pages, which includes a few videos on how you can design your cakes or cupcakes. I've done this final project by using Adobe Dreamweaver because it is user-friendly. I've put in a lot of effort to do it.

2.0 : PROJECT PROFILE

After some thought and research, I've decided to choose recipes and cooking blogs (baking) as my website topics because there is a lot of information to learn. In this project, I'd like to share baking recipes with all baking enthusiasts.

GROUP PROFILE :

Task :

1. NUR SYIFA INSYIRAH BINTI MOHAD TAIB

Website Design

Documentation

- Introduction
- Project Profile
- Purpose Statement
- Ideation - Website Content
- Ideation - Primary navigation
- Ideation - Mindmap
- Navigation Structure
- Website Content
- Website Storyboard
- Target Audience
- Presentation

3.0 : PURPOSE STATEMENT

GOAL :

Primary :

- to share more recipes with baking enthusiasm
- to ensure users get interesting experiences and ideas from this website
- to attract more people to love baking

Secondary :

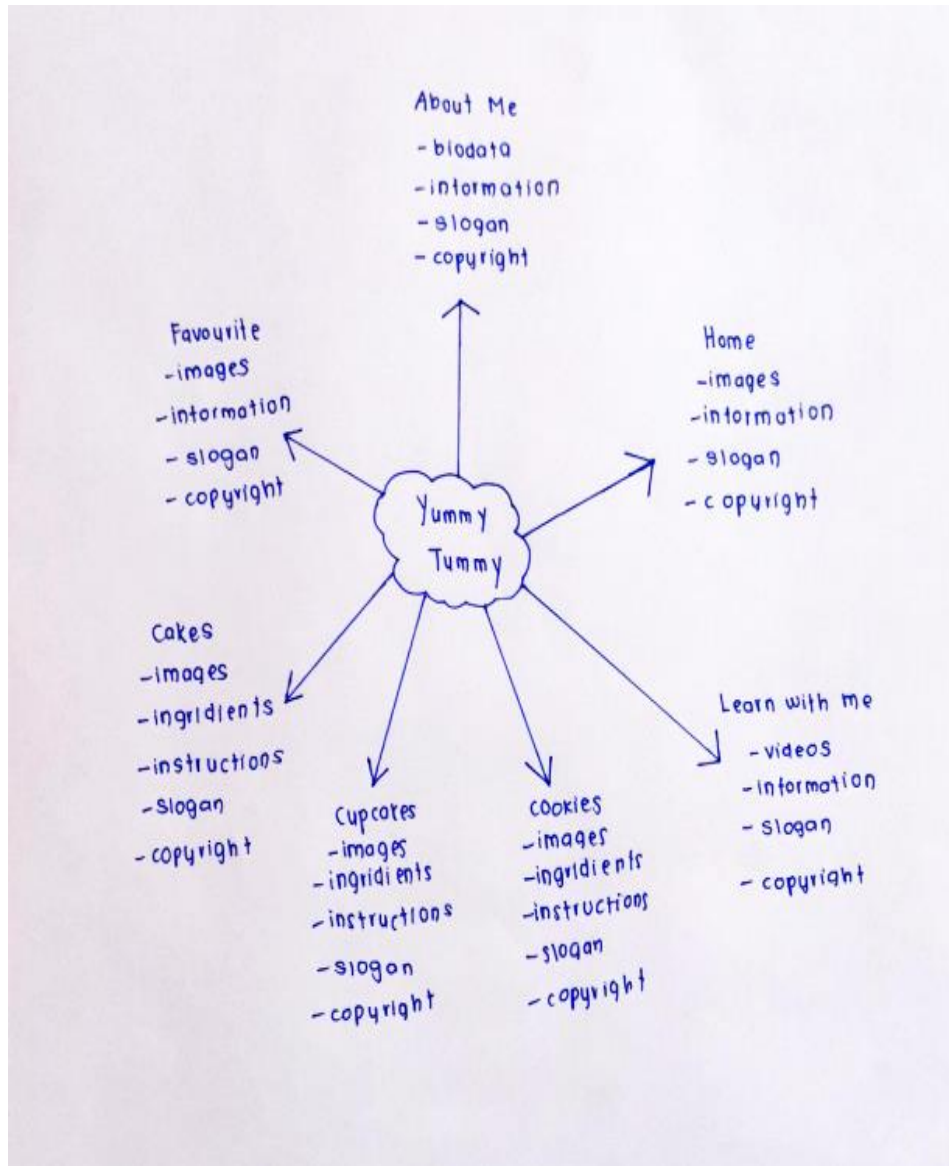
- to make the audience who is scrolling through this website happy and stress-free
- expose them to baking skills and recipes, as well as guidance on how to choose and use baking equipment

Objectives :

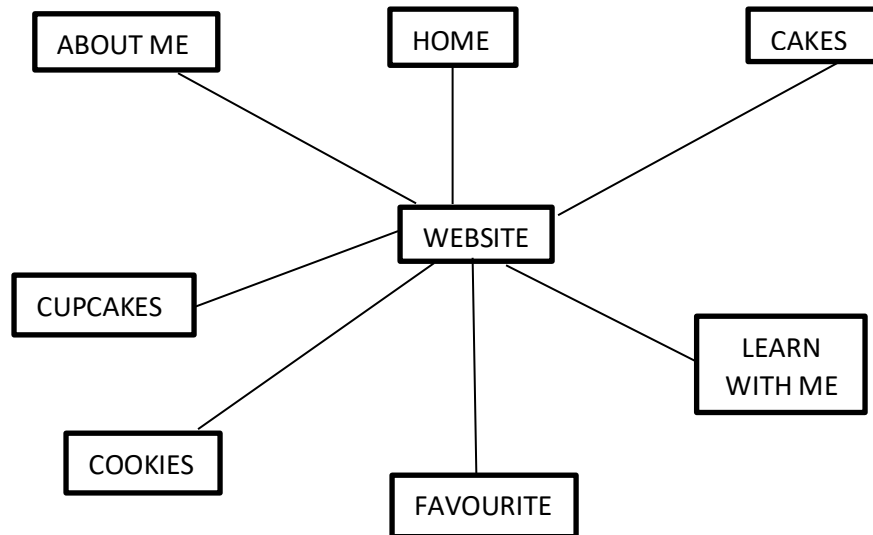
- Include images of the recipes
- Include videos on how to design a cake
- Giving ingredients & instructions of recipes

4.0 : IDEATION

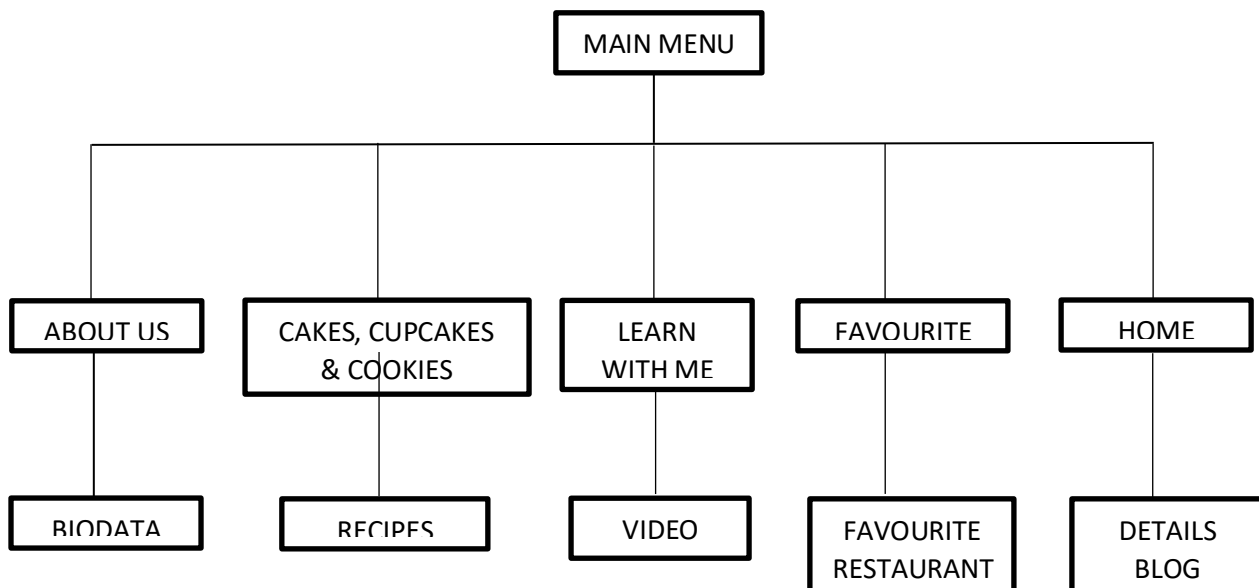
4.1 MIND MAP



4.2 PRIMARY NAVIGATION



5.0 : NAVIGATION STRUCTURE



6.0 : TARGET AUDIENCE

DEMOGRAPHIC

- Local and outsider
- 70% female and 30% male
- Age 15 and above
- Children and adults

Psychographic

- Love in baking
- Love to learn new recipes
- Interested in cakes, cupcakes and cookies
- People who interested in challenging things or bakery business

7.0 : WEBSITE CONTENT

Text, Image and Video Content

NO	FILE NAME	PAGE	CONTENT
1.	home.html (text)	Home page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • YUMMY TUMMY • Welcome To My Kitchen! • This blog is handle by myself, Syifa. My goal with this blog is to give you the fun, laughter, confidence and knowledge to bake and cook whatever you fancy! I've been running this blog since November 2020, and thankfully it's still going strong!</p> • The Yummy Tummy baking blog that I have made comes with diverse recipe expertise. This baking blog may definitely help bring new ideas for preparing cakes, cupcakes, and cookies to baking enthusiasts. Yummy Tummy baking blog can also help beginner students who want to try the field of baking because I've provide a video of easy-to-follow recipes and how to design cakes. • Yummy Tummy loves to research recipes daily, and experiment, so I hope you like the results! Yummy Tummy also tries recipes from Celebrity Chef's, other Food Bloggers, and just recipes that come across whether in a magazine, or on the internet! Some experimentations don't work quite so well, but others work truly brilliantly and have amazing feedback from Yummy Tummy's trusty taste testers. Baking and Cooking is all about Science and Chemistry at the end of the day, and I love it. • Copyright

NO	FILE NAME	PAGE	CONTENT
2.	about.html (text)	about page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • HELLO! GET TO KNOW ME! • Do you ever wonder who is the creator of this baking blog? Let's find a details about her • Hey! My name is Nur Syifa Insyirah Binti Mohad Taib. I started to love baking when I watched my mother bake for our family. I started learning how to bake when I was 12, and I learnt it from my mom. Nowadays, my passion for baking has started to grow bigger and that's the reason why I created this blog. I want to share all my love and passion for baking by sharing the recipes with all the baking enthusiasm. Thank you for stopping by on my blog. I hope you guys can show love and support for this blog. HAPPY BAKING! • If you ever have any questions about my recipes, or a recipe request feel free to contact me. • You Can Find Me On • copyright

NO	FILE NAME	PAGE	CONTENT
1.	cakes.html (text)	Cakes page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • for the cake 2 1/2 cups all purpose flour • 2 Tablespoons cocoa powder • 1 teaspoon baking soda • 1 teaspoon salt • 1/2 cup vegetable oil • 1 1/2 cups granulated sugar • 2 1/2 teaspoons red food coloring • 4 eggs, room temperature • 1 Tablespoon vanilla extract • 1 teaspoon vinegar • 1 1/3 cup buttermilk • for the cream cheese frosting • 8 oz cream cheese, room temperature • for the cake, 1 recipe of the the best vanilla cake ever • for the praline filling • 2 cups salted caramel*, divided • for the cream cheese frosting • 1 1/2 cups unsalted butter, room temperature • 4 1/2 cups powdered sugar • 1 teaspoon vanilla extract • pinch salt • 1–2 tablespoons milk • 1/4 teaspoon lemon extract • 2 1/2 teaspoons whitey food coloring • optional garnish, 2 lemon • 2 teaspoons Stonemill Cinnamon • 1/4 teaspoon Stonemill Nutmeg • for the cake, 1/2 cup vegetable oil • 1/2 cup unsalted butter, room temperature • 2 Tablespoons lemon zest (about 1 lemon worth of zest) • 1 1/2 cups granulated sugar • 4 eggs, room temperature • 1 1/3 cups buttermilk* • 2 teaspoons lemon extract • 1 teaspoon vanilla extract • 2 2/3 cup all purpose flour • 2 1/2 teaspoons baking powder • 1/4 teaspoon Stonemill Ground Ginger • 1 cup Nature's Nectar Apple Cider • for the frosting: • 1/2 cup butter • 4 oz cream cheese • 3 1/2 cups powdered sugar • for the chocolate cake, 1 3/4 cups sugar • 3/4 cups dark cocoa powder

			<ul style="list-style-type: none"> • 2 cups flour • 1 1/2 teaspoon baking soda • 2 teaspoons baking powder • 1 teaspoon salt • 3/4 cup vegetable oil • 2 teaspoons vanilla extract • 3 large eggs • 1 cup buttermilk • 1/2 cup strongly brewed coffee • for the chocolate buttercream • 1 cup unsalted butter, room temperature • 3 cups powdered sugar (about 1 lb) • 1 cup unsweetened cocoa powder • 2–4 Tablespoons milk • 2 teaspoons vanilla extract • 1/2 teaspoon espresso powder • .Preheat the oven to 350°F and line two 8 or 9 inch round pans with parchment paper on the bottom. Butter and grease the sides. Set aside. • In a large bowl, sift together the flour, cocoa powder, baking soda, and salt. Set aside. • In a stand mixer fit with the paddle attachment, beat together the oil and sugar until combined, about 2 minutes. Add the eggs in one at a time, beating until light and fluffy. • Stir together the buttermilk and vinegar and set aside. • Alternate adding the dry ingredients and the buttermilk and vinegar mixture in 4 different additions, making sure you end with the flour. Do not over mix. • Divide the batter between the prepared pans and bake for 25 to 30 minutes or until a toothpick inserted into the middle comes out mostly clean. Allow the cakes to cool completely. • In a stand mixer with a paddle attachment, cream the butter and cream cheese until light and fluffy, about 2 minutes. Add in the vanilla extract, salt, and powdered sugar and whip to combine, about 2 minutes more. • Place the first cake on a plate, then top with a large dollop of frosting. Layer the second and third layers, frosting in between each. Finish with frosting the outside of the cake with the remaining frosting! • Prepare the vanilla cake according to directions. Pour into 3 greased 6 inch rounds* and bake at 350°F for 30 minutes, or until golden brown and a toothpick inserted into the middle comes out mostly clean. Set aside to chill. • While the cakes cool, prepare the filling. Prepare the caramel according to directions. Set aside 1/2 cup of the caramel to use for drizzling the top of the cake. Add
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			<p>the chopped pecans to the remaining 1 1/2 cups of caramel and stir to combine.</p> <ul style="list-style-type: none"> • To make the buttercream, beat the butter, cream cheese, powdered sugar, vanilla, and salt, and beat to combine. Scrape down the bowl and beat for 2 minutes until light and fluffy. • To assemble the cake, place the first layer on a cake stand or flat plate. Pipe about half of the caramel praline filling around the cake. Place the second layer on top of the filling and repeat with the remaining half of the filling. • Frost the cake with the cream cheese frosting, covering the top and pulling down to cover the sides of the cake. Put the cake in the fridge to chill for 15 minutes. This will help the frosting and filling to set. • While the cake is chilling warm up the remaining 1/2 cup of caramel in a microwave safe bowl. Pour over the top of the cake, letting it drip down the sides. Top the top of the cake with crushed up pecans. Enjoy! • Preheat the oven to 325°F and grease and flour three 6 inch cake pans or two 8 or 9 inch cake pans. Set aside. • Combine the sugar and the lemon zest in a small bowl and rub the lemon zest into the sugar with your fingers to infuse the sugar. Set aside. • Slowly add the granulated sugar to the oil and butter, beating on high until the mixture is light and fluffy and turns a very pale yellow, about 3 minutes. • Add the eggs in one at time, scraping down the bowl in between each addition. Add the lemon extract and the vanilla extract. Beat the mixture on high for 3 minutes more to incorporate as much air as possible. • In separate bowl sift together the cake flour, salt, and baking powder. Alternate mixing in the dry ingredients and the buttermilk in 4 batches, starting with the buttermilk and ending with the dry ingredients. It's okay if the batter still has a few lumps in it—you don't want to over mix it. • Split the batter evenly into the prepared pans and bake for 30 minutes or until the cake is a lightly golden brown and springs back when pressed. This will depend on your oven. Take out of the oven and transfer to a cooling rack. Let the cakes cool completely. • If making dehydrated lemons, use a sharp knife to thinly slice 2 lemons. Preheat the oven to 300°F and line two sheet pans with parchment paper. Place the lemon slices a few inches apart on the prepared pans and sprinkle with granulated sugar. • In a large bowl, whisk together sugar, cocoa powder, flour, baking soda, baking powder, and salt. In a separate bowl, whisk oil, vanilla, eggs, and buttermilk.
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			<ul style="list-style-type: none"> • Pour the wet ingredients into the dry, whisking until no lumps remain. Pour in brewed coffee, mixing until just combined • While the cakes cool, make the homemade caramel. Prepare the caramel according to directions and allow to cool completely. Reserve 1/3 cup of the caramel for drizzling on top fo the finished cake and place the remaining caramel in bowl. • Next, make the frosting. Place the room temperature butter in a stand mixer fit with the whisk attachment. Beat the butter until creamy. • Scrape down the bowl and add the cocoa powder. Beat on low speed and gradually increase to high speed until homogenous. • Scrape down the bowl and add the powdered sugar, vanilla extract, espresso powder and 3 Tablespoons of milk to start. Beat on low speed and gradually increase to high speed, beating until light and fluffy. • To assemble the cake, place the first layer on a cake stand or flat plate. Pipe about half of the caramel filling around the cake. Place the second layer on top of the filling and repeat with the remaining half of the filling. • While the cake is chilling warm up the remaining 1/3 cup of caramel in a microwave safe bowl. Pour over the top of the cake, letting it drip down the sides. Top the top of the cake with crushed up pecans. Enjoy! • Preheat oven to 350°F. Grease and line three 6" cake pans with parchment paper. • In a large bowl, mix together sugar, coconut oil, eggs, milk, and vanilla extract. • In a separate bowl, combine flour, baking powder, cardamom, ginger, cinnamon, and salt. Carefully fold dry ingredients into wet until mostly combined. • Fold in carrots and shredded coconut. Distribute batter evenly into prepared pans (1 1/3 cups of batter per pan). • Bake for 30 minutes, or until a knife inserted in the center of the cakes comes out clean. Allow to cool completely before frosting. • Make the caramel while the cake is baking. In a medium saucepan, heat the sugar on medium-low heat for about 5 minutes. Use a spatula to occasionally stir the sugar, getting to the bottom of the pan. • Once the sugar is fully melted and turns a medium gold hue, remove from heat immediately and stir in butter. The mixture will violently bubble. Use your spatula to stir the butter and sugar until they melt together completely. • To make frosting, whip butter and cream cheese in a standing mixer on high speed for 1 minute. Lower
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			<p>speed and add in powdered sugar, ginger, salt, and vanilla extract, mixing until combined.</p> <ul style="list-style-type: none"> • Add remaining frosting to sides of cake, then use a cake scraper or flat cake knife to smooth frosting out around edges. Pour caramel around outside crown of the cake, using a fork to help pull drippy bits down the cake. SERVE! • Copyright
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NO	FILE NAME	PAGE	CONTENT
3.	cupcakes.html (text)	Cupcakes page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • For cupcakes, 1 1/2 c. semisweet chocolate chips • 1 c. (2 sticks) unsalted butter • 5 large eggs • 1 c. granulated sugar • 2 tbsp. cocoa powder • For coconut frosting, 1 c. heavy cream • 1/4 c. coconut milk • 2 tbsp. confectioners' sugar • pinch kosher salt • for topping 3/4 c. sweetened shredded coconut • 12 cocoa-dusted almonds • 2 oz. semisweet chocolate, chopped • 1. Heat oven to 375°F. In a small saucepan, melt the chocolate and butter over low heat until smooth. Set aside to cool for 10 minutes, then whisk in the eggs, sugar, and cocoa. • 2. In another bowl, whisk together egg, applesauce, oil, banana, pineapple, and vanilla. Pour into dry ingredients and stir until well combined. Stir in pecans, if using. • 3. Meanwhile, line a 12-cup muffin tin with paper liners. Divide the mixture among the liners (they will be filled about 1/4-inch from the top). • 4. Bake until a wooden pick inserted in the center comes out clean, 25 to 28 minutes. Let cool completely (don't worry when they sink). • 5. Make the frosting. Using an electric mixer, in a large bowl, beat the cream, coconut milk, sugar, and salt, gradually increasing the speed until medium peaks form, 2 to 4 minutes.

			<ul style="list-style-type: none"> • 6.Spoon frosting on top of cupcakes (scant 1/4 cup each), then sprinkle with coconut and top each with an almond. • 7.In a small microwave-safe bowl, melt the chocolate until smooth, about 20 seconds. Drizzle over the cupcakes. • For the cupcake,1 cup sugar • 2 stick unsalted butter • 2 large eggs • 1¾ cup flour • ½ tsp baking soda • ½ tsp salt • ⅓ cup greek yogurt • ⅔ cup milk • 2 tsp lime juice, freshly squeezed • ½ tsp lime zest • For coconut filling,¼ cup sweetened condensed milk • ⅛ tsp salt • 1 tsp vanilla • 1 cup powdered sugar • 1 cup sweetened shredded coconut • 1.Mix all dry ingredients (flour, sugar, baking powder and salt) together in a small bowl. Mix all wet ingredients (eggs, vanilla, sour cream) together in a large bowl. Slowly combine the dry ingredients into the wet ingredients. Add in the lime juice and zest, stir until mixed. • 2.Split the batter evenly into the prepared pans and bake for 30 minutes or until the cake is a lightly golden brown and springs back when pressed. This will depend on your oven. • 3.Bake cupcakes at 350°F for 16 minutes.
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			<ul style="list-style-type: none"> • 4.Combine sweetened condensed milk, salt, and vanilla together. Add in powdered sugar and stir until mixed. Add in shredded coconut. Stir until mixed. • 5.If making dehydrated lemons, use a sharp knife to thinly slice 2 lemons. Preheat the oven to 300°F and line two sheet pans with parchment paper. Place the lemon slices a few inches apart on the prepared pans and sprinkle with granulated sugar. • 6.Allow the lemon slices to cool, then store in an airtight container at room temperature. until ready to use. • 7.Add coconut milk to saucepan and bring to a boil. Once boiling lower heat to a simmer and simmer the milk for 20-25 minutes until it has reduced to about half its original amount, about 1/4 cup. Add all ingredients to large mixing bowl and beat on low speed until combined. • For cupcakes, 1 and 1/3 cups (185 g/6.5 oz) all-purpose flour • 1/2 cup (50 g/1.7 oz) cocoa powder • 3/4 teaspoon baking soda • 1/4 teaspoon salt • 1/2 cup (1 stick/113 g) butter, softened to room temperature • 1 cup (200 g/7 oz) granulated sugar • 2 large eggs • 1 teaspoon pure vanilla extract • 1/2 cup (120 ml) whole milk • 1/2 cup (120 ml) hot water • For chocolate frosting, 2/3 cup (1 and 1/3 sticks/150 g) unsalted butter, softened to room temperature • 1 and 1/3 cups (160 g/5.5 oz) powdered sugar, sifted (plus more as necessary)
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			<ul style="list-style-type: none"> • 1/4 cup (25 g/1 oz) cocoa powder, sifted • 115 g/4 oz. dark chocolate , melted and slightly cooled • 2 tablespoons (30 ml) heavy cream • 1.Preheat oven to 350F/180C. Line a muffin tin with cupcake liners and set aside. • 2.For the cupcakes: In a medium bowl, sift together flour, cocoa powder, baking soda, and salt. Set aside. • 3.In a standing mixer fitted with the paddle attachment, beat together butter and sugar on medium speed until light and fluffy, about 2-3 minutes. • 4.With the mixer on low speed, add half of the dry ingredients and beat just until combined. Then beat in milk, followed by the other half of the dry ingredients, beating slowly until combined. • 5.Divide batter evenly between cups, filling them about 3/4 full. Bake for 15-20 minutes, or until a toothpick inserted into the center comes out clean or with just a few moist crumbs. • 6.For the frosting: In the bowl of an electric mixer fitted with the paddle attachment, beat butter at medium speed until pale and fluffy, about 2 minutes. • 7.Use frosting immediately to frost cupcakes, or store in the fridge, covered, for up to 3 days. Before using, bring to room temperature and whisk until smooth. • 8.Cupcakes are best the same day they're made, but can be kept in an airtight container at room temperature for up to 3 days. Unfrosted cupcakes can be kept in the freezer for up to 2 months. • For the cupcakes,2 cups sugar • 3/4 cup vegetable oil
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			<ul style="list-style-type: none"> • 2 eggs room temperature • 1 cup buttermilk room temperature • 2 teaspoons vanilla extract • 1 oz red food coloring • 1/2 cup hot water • 1 teaspoon white distilled vinegar • 2 cups all-purpose flour • 1 teaspoon baking soda • 1 teaspoon baking powder • 1 teaspoon salt • 2 Tablespoons unsweetened cocoa powder • For frosting, 1 8 oz cream cheese, room temperature • 4 tablespoons butter softened at room temperature (do not melt) • 2 cups powdered sugar • 1. Preheat oven to 325 F. • 2. In a large bowl mix together sugar and oil until well combined. • 3. Beat in eggs until mixture is uniform in color. • 4. Add in buttermilk, vanilla extract and food coloring. • 5. Mix until well combined. • 6. Mix in hot water and distilled vinegar. • 7. Add flour. • 8. Mix together baking soda, baking powder, salt and add to bowl. • 9. Add in cocoa powder. • 10. Mix to combine all ingredients. • 11. Line a muffin pan with cupcake liners. • 12. Pour 1/4 cup of batter into each liner. • 13. Bake to 18-20 minutes or until tops are spongy to the touch. (do not over cook).
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			<ul style="list-style-type: none"> • 16. Make the frosting by creaming together cream cheese and butter. Slowly add in powdered sugar and beat until creamy. • For the cupcakes, 1¾ cups cake flour • 1¾ cups all-purpose flour • 1¾ cups granulated sugar • 2½ teaspoons baking powder • 1 teaspoon kosher salt • 1 cup unsalted butter (at room temperature, cut into ½-inch cubes) • 4 eggs • 1 cup whole milk • 2 teaspoons vanilla extract • ½ cup rainbow sprinkles • For the vanilla buttercream frosting, 2 cups unsalted butter (at room temperature) • 5 cups powdered sugar • 2 tablespoons vanilla extract • Rainbow sprinkles (for decorating) • 1. Make the Cupcakes: Preheat oven to 350 degrees. Line a cupcake pan with paper liners; set aside. • 2. In the bowl of a stand mixer, add the flours, sugar, baking powder and salt, and mix together on low speed for 1 minute. With the mixer on low, add the butter, a few cubes at a time, continuing until all the butter has been added and the mixture resembles coarse sand. • 3. Keeping the mixer on low speed, add the eggs one at a time, scraping down the sides of the bowl between additions. Slowly pour in the milk and vanilla and mix until combined. Increase the mixer speed to medium and beat for 2 minutes, until batter
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			<p>is smooth, scraping the sides of bowl as needed.</p> <p>Using a rubber spatula, gently stir in the sprinkles.</p> <ul style="list-style-type: none"> • 4.Fill the liners two-thirds full (about ¼ cup of batter) and bake for 15-20 minutes, until the centers are set and a toothpick inserted into the center comes out clean. Cool in pan for 10 minutes, then remove to a wire rack to cool completely before frosting. • 5.Make the Frosting: Using the wire whisk attachment of your stand mixer, whip the butter on medium-high speed for 5 minutes, stopping to scrape the bowl once or twice. Reduce the speed to low and gradually add the powdered sugar. • 6.Frost the cupcakes as desired (I used the Ateco #808 decorating tip) and garnish with additional sprinkles. Frosted cupcakes can be stored in an airtight container at room temperature for up to 3 days. • Copyright
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NO	FILE NAME	PAGE	CONTENT
4.	home.html (text)	Home page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • YUMMY TUMMY • Welcome To My Kitchen! • This blog is handle by myself, Syifa. My goal with this blog is to give you the fun, laughter, confidence and knowledge to bake and cook whatever you fancy! I've been running this blog since November 2020, and thankfully it's still going strong!</p> • The Yummy Tummy baking blog that I have made comes with diverse recipe expertise. This baking blog may definitely help bring new ideas for preparing cakes, cupcakes, and cookies to baking enthusiasts. Yummy Tummy baking blog can also help beginner students who want to try the field of baking because I've provide a video of easy-to-follow recipes and how to design cakes. • Yummy Tummy loves to research recipes daily, and experiment, so I hope you like the results! Yummy Tummy also tries recipes from Celebrity Chef's, other Food Bloggers, and just recipes that come across whether in a magazine, or on the internet! Some experimentations don't work quite so well, but others work truly brilliantly and have amazing feedback from Yummy Tummy's trusty taste testers. Baking and Cooking is all about Science and Chemistry at the end of the day, and I love it. • Copyright

NO	FILE NAME	PAGE	CONTENT
5.	cookies.html (text)	cookies page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • 3/4 cup unsalted butter, room temperature • 1 1/2 cups granulated sugar • 1 large egg, room temperature • 1 Tablespoon vanilla extract • 2 cups all purpose flour • 1/2 teaspoon baking powder • 1/2 teaspoon baking soda • 1/2 teaspoon salt • 1/4 cup rainbow sprinkles • 1.Preheat the oven to 350°F and line a baking sheet with parchment paper. Set aside. • 2.In a stand mixer fit with the whisk attachment, beat the butter and sugar together until light and fluffy, about 3 minutes. • 3.Use a rubber spatula to scrape down the sides of the bowl, adding the egg and the vanilla extract. Beat until light and fluffy and pale in color. • 4.Add the flour, baking powder, baking soda, and salt and beat until just combined and no streaks of flour remain. Do not overmix. Add the sprinkles and turn the mixer on quickly to distribute the sprinkles. Try not to mix the dough much or this will cause the sprinkles to break. • 5.Use a 1 ounce cookie scoop to scoop the dough into 1 inch balls, dropping them onto your cookie sheet about 2 inches apart. Bake for 11 minutes or until the cookies are just set on the edges, but still very gooey in the middle. This will keep your cookies super soft. Allow the cookies to cool for 10 minutes before transferring to a cooling rack. Enjoy!

			<ul style="list-style-type: none"> • CHOCOLATE PEPPERMINT SANDWICH COOKIES • 1/2 cup Vermont Creamery Cultured Butter with Sea Salt, room temperature • 1 cup light brown sugar • 1 large egg, room temperature • 1 teaspoon vanilla extract • 1/2 teaspoon salt • 1 cup cocoa • 1/2 cup flour • 1/2 teaspoon baking soda • 1 ½ cups powdered sugar • 1 ½ teaspoons peppermint extract • ¼ cup crushed candy canes • 1 tablespoon milk • 1. Preheat oven to 350°F. Grease or line two baking sheets with parchment paper. Set aside. • 2. In a standing mixer with a paddle attachment, cream butter and brown sugar on medium speed for 2 minutes. Add in the egg, vanilla extract, and salt and beat 1 minute more. • 3. Turn mixer to low and mix in the cocoa, flour, and baking soda, mixing until just combined. • 4. Use a 1/2 oz cookie scoop (or use a 1 oz cookie scoop and divide the dough in half) to scoop balls of dough. Roll each ball between palms to form a perfect circle, then place on prepared baking sheet. • 5. Bake for 7 minutes, then remove from heat and allow cookies to cool on baking sheets until they reach room temperature. • 6. To make the buttercream, beat the butter, sugar, peppermint extract and milk until light and fluffy, about 2 minutes. Gently fold in the candy cane pieces
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			<p>until just combined. Place frosting into a piping bag with a medium tip.</p> <ul style="list-style-type: none"> • 7. Pipe roughly 1 tablespoon of frosting onto half of the cookies, then sandwich with remaining cookies. Drizzle with chocolate and top with crushed up candy canes! Keep refrigerated. Will last up to 5 days in the fridge. • GINGER OATMEAL COOKIES • < • 1 1/2 cups all purpose flour • 1 cup granulated sugar + more for coating the cookies • 1 teaspoon baking soda • 1 teaspoon ginger • 1/2 teaspoon cloves • 1/4 teaspoon salt • 1/2 cup crisco, melted • 1 egg • 1/4 cup molasses • 3/4 cup old fashioned oats • 1. Preheat the oven to 375°F and line a cookie sheet with parchment paper. Set aside. • 2. In a large mixing bowl, sift together the flour, granulated sugar, baking soda, ginger, cloves, and salt. Make a well in the center of the dry ingredients and add the melted and cooled crisco and egg. Stir well. The dough will crumbly. You're doing it right. • 3. Pour in the molasses and oats and stir everything together until combined. • 4. Use a large cookie scoop to make tennis ball sized dough balls, placing them 3 inches apart on the prepared cookie sheet. • 5. Now it's time to flatten out the cookies. Grab two small bowls and fill one with water and one with granulated sugar. Take a flat bottomed glass, dipping
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			<p>the bottom of the glass in the water and then the sugar.</p> <ul style="list-style-type: none"> • 6.Press the sugar coated bottom firmly into the dough ball to flatten it out, leaving behind a thick sugar coating on top of the cookie. This will give the cookies their signature crunch. • 7.Repeat for the rest of the cookies. Bake at 375°F until the edges are golden brown and the centers have puffed up, but are still raw in the middle, about 11 minutes for us. • 8.Allow cookies to sit for 5 minutes before transferring to a cooling rack to cool. Enjoy! • • PISTACHIO CHOCOLATE COOKIES • 1 1/4 cups all-purpose flour • 1/3 cup unsweetened cocoa powder • 1/2 teaspoon baking soda • 11 tablespoons unsalted butter, at room temperature • 2/3 cup (packed) light brown sugar • 1/4 cup sugar • 1/4 teaspoon fine sea salt • 1 teaspoon pure vanilla extract • 3/4 cup mini chocolate chips • 10 oz dark chocolate, chopped • 1 tablespoon coconut oil • 1/2 cup pistachios, chopped • 1.Sift the flour, cocoa and baking soda together. Set aside. • 2.Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter on medium speed until soft and creamy.
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			<ul style="list-style-type: none"> • 3. Turn off the mixer. Pour in the dry ingredients, drape a kitchen towel over the stand mixer to protect yourself and your kitchen from flying flour and pulse the mixer at low speed about 5 times, a second or two each time. • 4. Toss in the chocolate pieces, and mix only to incorporate. Turn the dough out onto a work surface, gather it together and divide it in half. Working with one half at a time, shape the dough into logs that are 1 1/2 inches in diameter. • 5. Center a rack in the oven and preheat the oven to 325°F. Line two baking sheets with parchment or silicone mats. • 6. Using a sharp thin knife, slice the logs into rounds that are 1/2 inch thick. (The rounds are likely to crack as you're cutting them — don't be concerned, just squeeze the bits back onto each cookie.) • 7. Microwave the chopped dark chocolate and coconut oil in 20 second increments until fully melted. Sprinkle immediately with chopped pistachios and drizzle the remaining chocolate over the cookies. • RED VELVET CRINKLE COOKIES • 1/2 cup butter, softened • 3/4 cup brown sugar • 1/2 cup granulated sugar • 2 teaspoons vanilla extract • 1/2 teaspoon professional red food coloring • 2 cups all purpose flour • 1/3 cup cocoa powder • 1 1/2 teaspoons baking powder • 1/2 teaspoon salt • 1/2 cup granulated sugar • 1/2 cup powdered sugar
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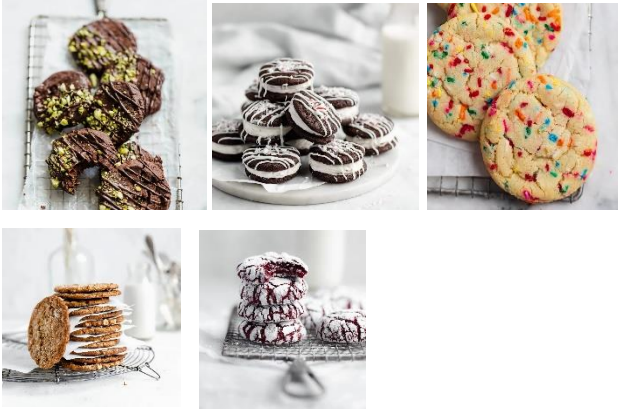
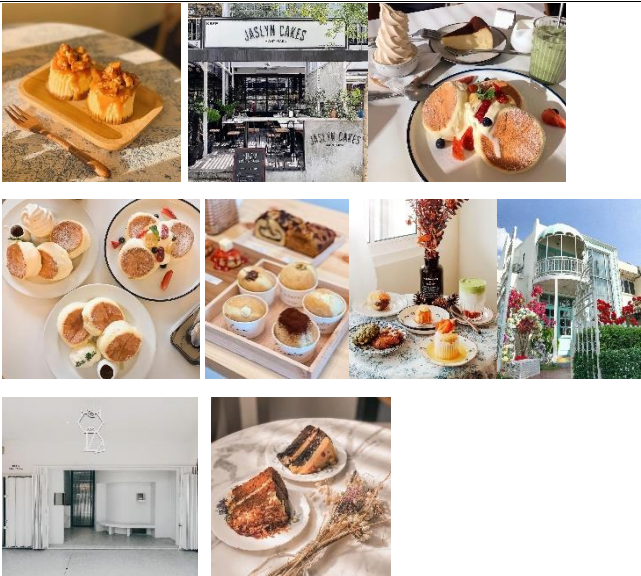
			<ul style="list-style-type: none"> • 1.Preheat the oven to 350°F and line a baking sheet with parchment paper. Set aside. • 2.Cream the butter, brown sugar, and granulated sugar together in a large bowl until light and fluffy. Scrape down the bowl and add the eggs one at a time, beating between each addition. Add the vanilla and red food coloring, and mix well. • 3.In a separate bowl sift together the flour, cocoa powder, baking powder, and salt to combine. Add the dry ingredients to the wet and beat together until combined. • 4.Fill one bowl with granulated sugar and one bowl with powdered sugar. Use a 1 ounce cookie scoop (or tablespoon) to scoop cookies out. • 5.Roll the balls first in the granulated sugar and then in the powdered sugar to completely coat the cookie balls. Place on the prepared cookie sheet an inch apart. • 6.Bake for 10 minutes or until the cookies have puffed up and cracked, but are still a little gooey in the center. Allow to cool and enjoy with a glass of milk! • Copyright
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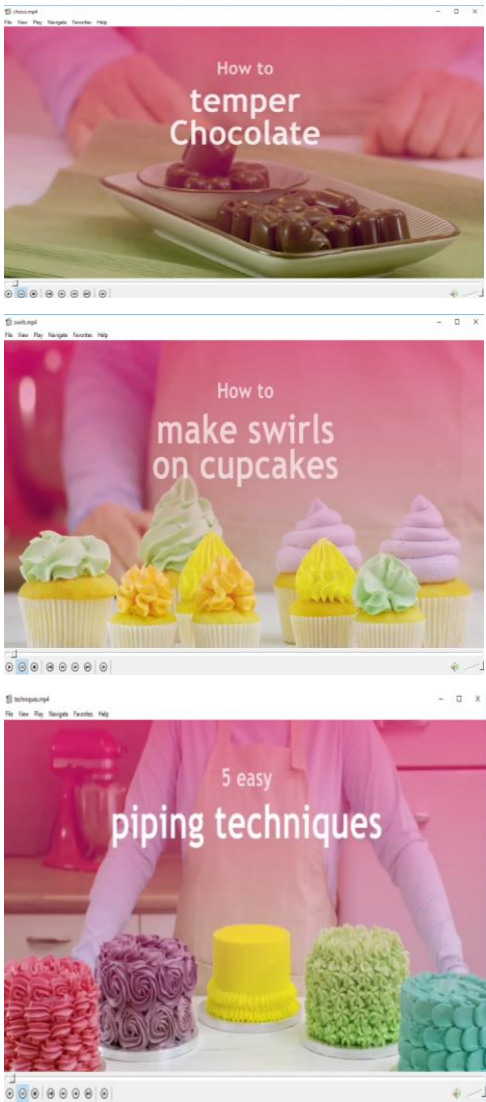
NO	FILE NAME	PAGE	CONTENT
6.	favourite.html (text)	favourite page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • FAVOURITE OF YUMMY TUMMY • Want to go to a bakery that sells a wide range of fascinating and tasty cakes at a reasonable price? But don't know where to look? Don't worry, Yummy Tummy can recommend a selection of bakeries that can satisfy your taste buds. • Tucked at Bangsar, the whole thing is still rather new with a very simple decoration, huge pale white wall with some plants hanging and coffee area is the center stage of the shop decor. Niko Neko is famous for its Japanese inspired fuwa-fuwa soufflé pancake came in jingly, served with yogurt flavour soft serve and pancake syrup. The pancake was soft and airy, melt-in-mouth texture and filled with moist. • In case you feel like going for a cafe-hopping adventure while in Ipoh, you need to check out Petit Mary Patisserie. This cafe is a perfect spot to glam up your feed with its picturesque Tiffany Blue exterior. Upon walking into the cafe, you'll be greeted by an impressive floral wonderland interior. Our favourite bakes from Petit Mary's are the Nutella Mocha Donuts, and Matcha Cookie. Besides baked treats, you can also get drinks like hot chocolate, snowy oolong tea, and strawberry milk matcha here. • Jaslyn Cakes is no stranger to lovers of cakes - the cakes here are so good they sell like hot cakes (literally). With shops located in Bangsar and Mont Kiara, it's the perfect spot to head to if you're craving something sweet, fluffy, and satisfying. Our favourite bakes from Jaslyn's are the Custard Almond Pudding, Chocolate & Peanut Butter Cake. Do note though that both the shops are pretty small and can only

			<p>seat a few tables at once. The vibe is totally quaint and homey, though!</p> <ul style="list-style-type: none">• copyright
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NO	FILE NAME	PAGE	CONTENT
7.	learn.html (text)	Learn with me page	<ul style="list-style-type: none"> • IF YOU'RE YUMMY, GET IN MY TUMMY • LEARN WITH US • Wanna learn with Yummy Tummy? Yummy Tummy has prepared a lot of videos to share with everyone. Learn all the interesting and fun things about baking by watching the video. The video below is specially recorded for all baking enthusiasm. You guys can watch the video to get more ideas about baking. Happy watching! • Do you find it so hard to design cakes? Here is a video of piping techniques for you to design your cake easily. You may follow step by step. Enjoy the video! • Do you want to learn how to make chocolate bars? With a variety of shapes? Here is a video on how you can temper a chocolate and make heart-shaped chocolate bars. Enjoy the video! • Do you ever find it so hard to make swirls on cupcakes? Here is a video on how you can learn to make swirls on cupcakes easily. Enjoy the video! • copyright

NO	FILE NAME	PAGE	CONTENT
1.	home.html (image)	Home page	
2.	About.html (image)	About me page	
3.	Cakes.html (image)	Cakes page	    
4.	Cupcakes.html (image)	Cupcakes pages	    

5.	Cookies.html (image)	Cookies pages	
6.	favourite.html (image)	Favourite pages	

NO	FILE NAME	PAGE	CONTENT
1.	learn.html (video)	Learn with me page	 <p>The content area displays three video thumbnails stacked vertically. Each thumbnail is framed by a browser window interface. The first video is titled 'How to temper Chocolate' and shows hands working with chocolate. The second video is titled 'How to make swirls on cupcakes' and shows hands piping frosting onto yellow cupcakes. The third video is titled '5 easy piping techniques' and shows a person in a pink apron standing behind a counter with five decorated cakes in various colors (pink, purple, yellow, green, blue).</p>

8.0 : STORYBOARD

Title Page :	Content :	
Home Page	SLOGAN	
	NAVIGATION	
	BANNER	
Developer Note :	INFORMATION	
- banner - information		
	COPYRIGHT	
	Graphics :	Screen ID :
	- banner advertisement	home.html

Title Page :	Content :	
About Me page	SLOGAN	
	NAVIGATION	
	- IMAGE -	
Developer Note :	- BIODATA -	
- images - biodata		
	COPYRIGHT	
	Graphics	Screen ID :
	- image	- about.html

Title Page :	Content :
Cakes Page	SLOGAN
	NAVIGATION
	<div> <div>cakes</div> <div>ingredients</div> <div>instruction</div> </div> <div> <div>-images-</div> <div>-recipes-</div> <div>-recipes</div> </div>
Developer Note :	
-image -information -recipes	
	COPYRIGHT
	<div>Graphics :</div> <div>Screen ID :</div>
	<div>-image</div> <div>-cakes.html</div>

Title Page :	Content :
Cupcakes Page	SLOGAN
	NAVIGATION
	<div> <div>CUPCAKES</div> <div>INGREDIENTS</div> <div>INSTRUCTION</div> </div> <div> <div>-IMAGES</div> <div>-RECIPES-</div> <div>-IMAGES-</div> </div>
Developer Note :	
-image -information -recipes	
	COPYRIGHT :
	<div>Graphics :</div> <div>Screen ID :</div>

Title Page :	Content :
cookies page	SLOAN
	NAVIGATION
	COOKIES INGREDIENTS INTERVIEWS
Developer Note :	- IMAGES - - IMAGE - - IMAGE -
- images - information - recipes	
	COPYRIGHT
	Graphics : Screen ID :
	- images - cookies.htm

Title page :	Content :
favourite page	SLOAN
	NAVIGATION
	INFORMATION
Developer Note :	- IMAGES - INFORMATION - IMAGE - INFORMATION - IMAGES -
- images - information	
	COPYRIGHT
	Graphics : SCREEN ID :
	- images - favourite

Title Page :	Content :	
learn with me page	SLOAN	
	NAVIGATION	
	INFORMATION	
	- VIDEO - INFORMATION - VIDEO - INFORMATION - VIDEO -	
Developer Note :	COPYRIGHT	
-videos -information	GRAPHICS :	SCREEN ID :
	-videos	learn.htm

9.0 : CONCLUSION

Based on the baking blog that we have made with diverse recipe expertise, this baking blog may definitely help bring new ideas for preparing cakes, cupcakes, and cookies to baking enthusiasts. Our baking blog can also help beginner students who want to try the field of baking because we provide easy-to-follow recipes and a baking academy for anybody who wants to learn how to bake.