

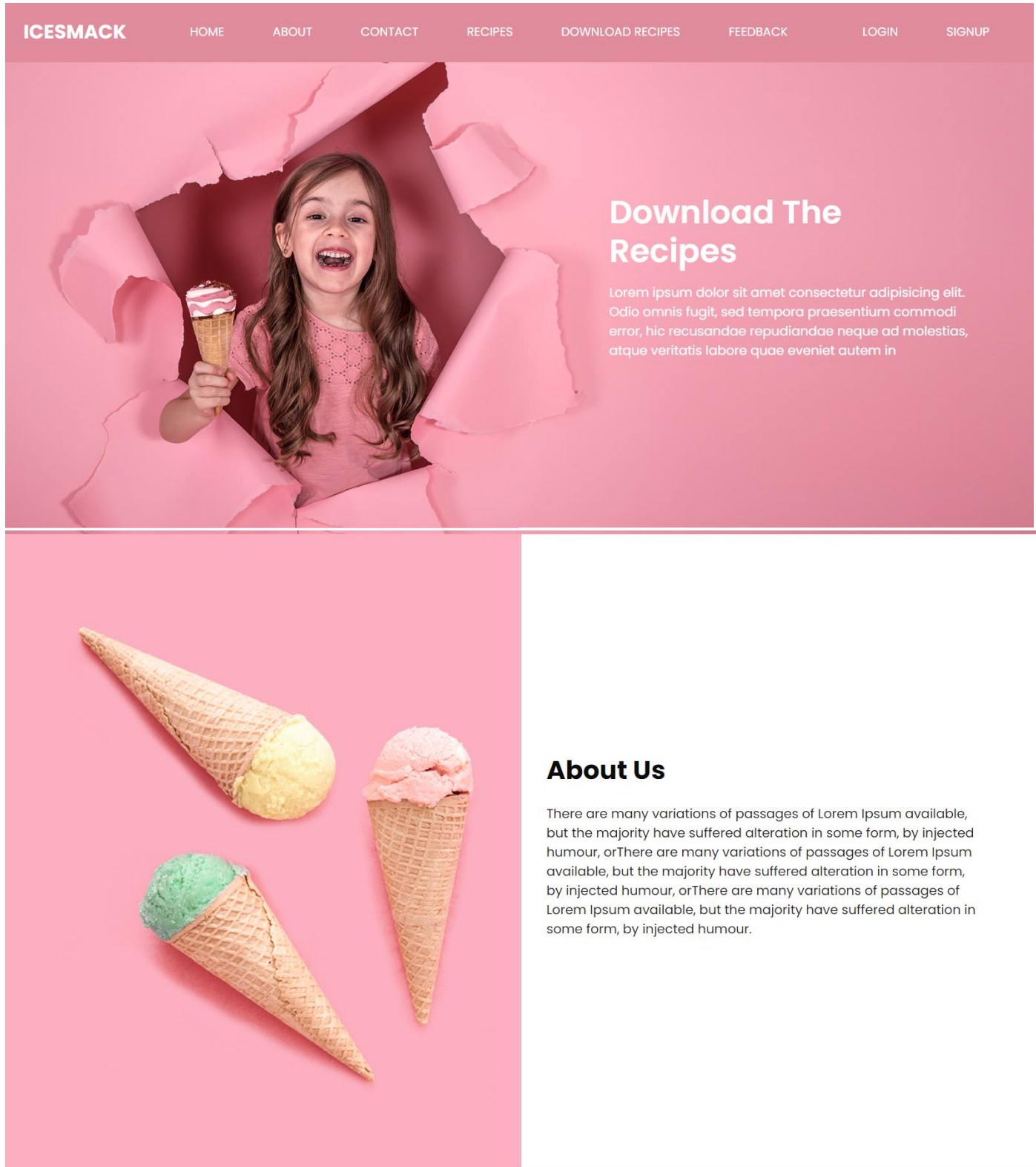
IceSmack

User Guide

Supervisor.	Sir.Zaman	
Batch.	2103F	
Group.	1	
Serial No.	Enrollment Number	Student Name
1.	Student1307408	Muhammad Fawad
2.	Student1308866	Raheem Ramzan
3.	Student1298516	Harish Kumar
4.	Student1299967	Umair Ali Bhutto

Home Page

When Site is opened user will be greeted with the home page.



Have A Great Treat

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Follow Us

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On the homepage you will find the following links.

- Home
- About
- Contact
- Recipes
- Download Recipes
- Feedback
- Login
- Signup

ICESMACK

HOME

ABOUT

CONTACT

RECIPES

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FEEDBACK

LOGIN

SIGNUP

About Page

About page will have the description of the website and the owners.



About Us

There are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour, orThere are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour, orThere are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour.

Contact Us Page

On the contact us page you can reach us physically on site shop.

It contains our address and the pinpoint location of our shop it also contains the timings of our shop.

Contact Us

Timings

Monday - Saturday

9:00 AM TO 9:00 PM

LAB 3, FIRST FLOOR, APTECH GARDEN , KARACHI



Feedback Page

On the feedback page user can give their feedback and reviews to us about anything like ice cream flavor problems or any suggestions related to our services.

Feedback

Full Name

Email Address

Ice Cream

FeedBack

Submit

Download Recipes Page

In this page you can download your recipe book

Details

Full Name

Contact Number

Residential Address

Cost

\$100

Payment Method

Summit Bank: 029172546120

Submit

Sign Up Page

User must be logged in to view or add recipes for that user will sign up using the sign up form

Note: User should remember their email and password for login page.

SignUp

User Name

Email Address

Password

Subscription

☐ Monthly \$15 ☐ Annually \$150

SignUp

Login Page

After sign up user will login using their email and password

Login

Email Address

Password

Login

Recipes Page

After clicking the recipes link to view the recipes user must be logged in after successfully logging in user can view all recipes and create new recipes as well.

Recipes

[Post Recipe](#)



CHOCALATE CHIP ICE CREAM

[Show Full Recipe](#)



VANILA ICE CREAM

[Show Full Recipe](#)



MANGO ICE CREAM

[Show Full Recipe](#)



BANANA ICE CREAM

[Show Full Recipe](#)



WALNUT ICE CREAM

[Show Full Recipe](#)



Butterscotch

[Show Full Recipe](#)



BANANA ICE CREAM

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WALNUT ICE CREAM

[Show Full Recipe](#)



Butterscotch

[Show Full Recipe](#)



[Show Full Recipe](#)



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[Show Full Recipe](#)



BANANA COCALATE CHIP ICE CREAM

[Show Full Recipe](#)



MIXED BERRY YOGURT ICE CREAM

[Show Full Recipe](#)



FRUIT AND NUT ICE CREAM

[Show Full Recipe](#)



BLACK CURRENT ICE CREAM

[Show Full Recipe](#)

user can click the show full recipe button and can see all the details of the recipe

Details

Recipe Name

CHOCALATE CHIP ICE CREAM

Product Description

RECIPE ? First take all the ingredients and keep them ready- 2 cups cream (25% to 50% fat), 3 tablespoons milk, 3 tablespoons cocoa powder, ½ cup condensed milk and ? cup tightly packed brown sugar. You can also use regular sugar or half-half of both regular sugar or brown sugar. ? Take milk in a pan or in mixing bowl and keep it on the stovetop. Heat the milk. No need to boil. ? Place the pan or bowl down. Add cocoa powder. ? Whisk till all the cocoa powder dissolves in the milk. ? Now add condensed milk. ? Now add condensed milk. ? Mix again till the sugar has dissolved. If the sugar has not dissolved, then heat this mixture lightly on a low flame and stir continuously till all the sugar dissolves. Or you can add sugar first and then add condensed milk. Keep this mixture aside. Let this chocolate mixture cool at room temperature. ? Take chilled cream in a stand mixer and begin to whip it on high speed, till stiff peaks. You can also use an electric beater to whip. ? Whip till you get stiff peaks. The cream will increase in volume and when you turn the bowl down, the cream should not fall. Or when you take the whipped cream in a spatula or spoon and turn it down, the cream won't fall. ? Then add the chocolate mixture. ? Now gently and with light hands, fold the chocolate mixture in the whipped cream. Do not mix, but fold it. ? The cream should not lose its peaks or volume and fall flat. So, fold gently and slowly. ? Add chocolate chips. fold in the chocolate chips. ? Now add the ice cream mixture in a container or box. ? You can decorate with some Choco chips if you want. Close the lid tightly and keep the container or box in the freezer. Freeze for 8 to 9 hours or overnight or till the ice cream is set. ? Before serving, remove the box from the freezer and let it sit at room temperature for a few minutes. ? Then scoop out ice cream with an ice cream scooper. If you are not able to scoop the ice cream easily, then let the ice cream be at room temperature for 5 to 6 minutes. If it is too hot where you live, then a couple of minutes is fine. ? Serve Choco chip ice cream in bowls or cups. you can also drizzle some chocolate sauce on the Choco chips ice cream if you want.



[Back to List](#)

User can add new recipes of their own homemade ice cream by clicking post recipe

Recipes

[Post Recipe](#)

After clicking post recipe user will be shown a form where they can add their recipes

Post a Recipe

Recipe Name

Product Image

No file chosen

Product Description

Note: please write correct and appropriate recipe name

Please use appropriate pictures step by step of your recipe

Please write your description of product in numerical list items eg (1)point one.(2)point two.

After everything is done user will logout using the logout button.

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Hi, Raheem

[LOGOUT](#)