# IceSmack
## *Admin 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

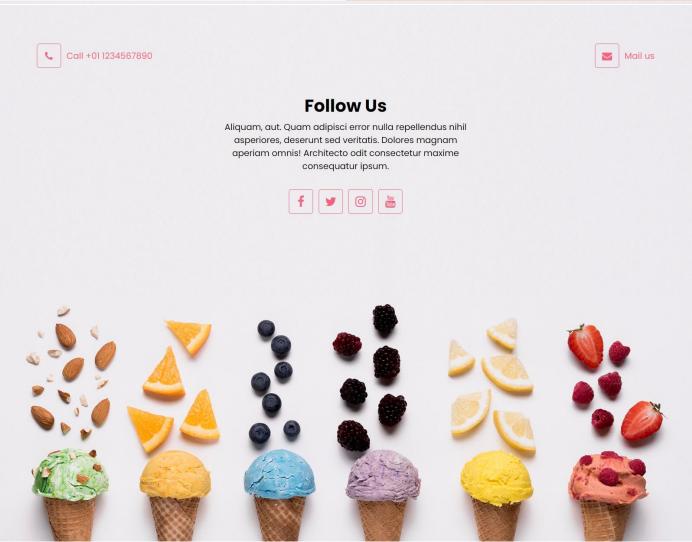When Site is opened Admin will be greeted with the home page.

## Have A Great Treat

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## Follow Us

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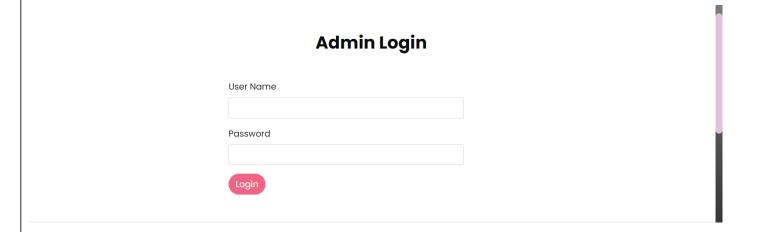
E-Project: Ice cream parlor

For the access of Admins in this project admin will go towards the address bar and will type /admin.





It will take you towards your admin login.



After filling your username and password provided by your provider op
You will be diverted towards the recipes page with full admin access.

On the recipes page admin will be able to create new recipes, update the previous ones, delete any recipes, and can view all details of the recipes.

# Recipes

Post Recipe

### CHOCALATE CHIP ICE CREAM
Edit | Recipe | Delete

### VANILA ICE CREAM
Edit | Recipe | Delete

### MANGO ICE CREAM
Edit | Recipe | Delete

### BANANA ICE CREAM
Edit | Recipe | Delete

### WALNUT ICE CREAM
Edit | Recipe | Delete

### Butterscotch
Edit | Recipe | Delete

### Pistachio Ice Cream
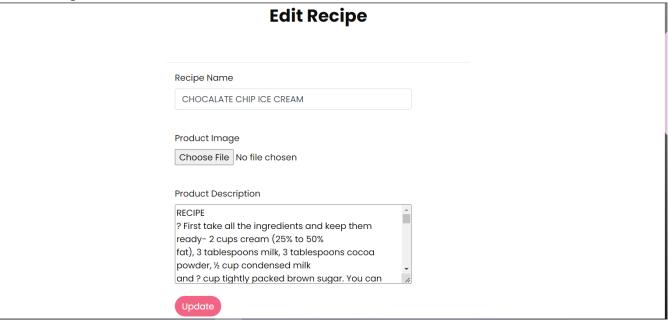Edit | Recipe | Delete

### STRAWBERRY ICE CREAM
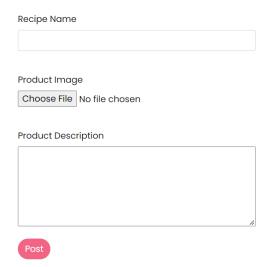Edit | Recipe | Delete

### CHERRY ICE CREAM
Edit | Recipe | Delete

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After clicking Edit. Admin can edit details.

## Edit Recipe

Recipe Name

CHOCALATE CHIP ICE CREAM

Product Image

Choose File | No file chosen

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

Update

Admin can create recipes

## Post a Recipe

Recipe Name

Product Image

Choose File | No file chosen

Product Description

Post

Admin can see all recipes details.

# Details

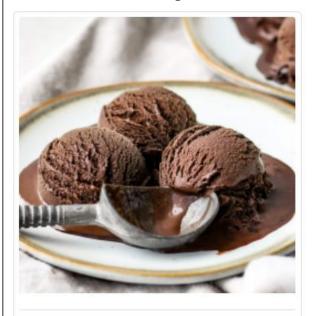**Recipe Name**

VANILA ICE CREAM

**Product Description**

Before you begin, set the temperature in your fridge to its highest cold setting. Then in a small bowl, take 2 tablespoons milk and 1 to 1.5 tablespoons corn starch. Substitutions for corn starch are arrowroot flour and rice flour. Mix to a smooth paste. ? Mix to a smooth paste. ? In a saucepan or pan, take 1.5 cups full cream milk or full-fat milk. ? Add ½ cup sugar. ? Keep this pan on the gas stove and begin to heat it. Stir so that the sugar dissolves. ? When the milk becomes slightly hot, add the corn starch paste gradually. ? Stir quickly so that lumps are not formed. ? Simmer on a low to medium flame, till the milk thickens. Keep stirring often when the milk is thickening so that the milk does not get browned or burnt from the base ? The custard sauce should coat the back of a spoon ? Take this custard sauce mixture in a bowl and allow it to become warm or cool down. Then keep covered in the freezer for 45 minutes to an hour. ? Remove from the fridge. Change the temperature setting of your fridge back to the earlier one ? With an electric beater, beat on a medium to high speed for 1 to 2 minutes. You can also beat in a blender or mixer jar. ? Beat the custard sauce very well. ? In another bowl, take 200 ml chilled fresh cream (about ¾ cup). You could use heavy whipping cream or 25% to 35% low fat cream. Even malai (cream that floats on top of milk can be used). Like always I used amul cream. Do remember that the cream or malai has to chilled. ? Now begin to whip the cream on medium to high speed ? Whip till you get soft peaks. ? Add 3 tsp pure vanilla extract. Here I used homemade vanilla extract. You can also add scraped seeds from 1 or 2 vanilla beans. ? Then add the beaten custard sauce to the whipped cream + vanilla mixture. ? Fold lightly & gently taking care that the ice cream mixture holds the volume and does not fall flat. ? Here's the vanilla ice cream mixture ready to go in the freezer. Cover the bowl tightly with a lid or aluminum foil or cling film. Keep in the fridge. ? When the vanilla ice cream is semi-set after 4 to 5 hours, remove and whip again very well in the same bowl. I did not take pic of this step as I whipped the ice cream in the night. Again, cover tightly and keep the vanilla ice cream in the freezer till it's completely set. Below is pic of vanilla ice cream after getting set. If you want, then for a more smoother texture, you can whip twice or thrice too. ? When the ice cream is well set, scoop and serve vanilla ice cream in bowls or plates. you can top the ice cream with any sauce (chocolate or caramel) or fruits or serve it plain. You can even garnish with chocolate sprinkles or chocolate chips.

Back to List

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Admin can delete recipes as well



CHOCALATE CHIP ICE CREAM

Edit | Recipe | Delete

Admin can see feedbacks of customers.

## feedbacks

| Full Name | Email Address | Ice Cream | FeedBack |
|-----------|---------------|-----------|----------|
| Raheem | ramzan@gmail.com | vanilla | good |
| umair | umair@gmail.com | chocolate | best ice cream recipe |

go back

Admin can see registered users.



Admins can see bought books details.