

## **\*\*\*Random Recipes Idea Send Output to Image Recognition to then generate Image\*\*\***

### **Function:**

Add instructions on how to bake.

Random Categories that Selects a food: Dessert, Entree, Appetizer,

Add quantity of food: min, max value, set value, set quantity.

### **Data Structures:**

Food Type = Dessert, Entree, Appetizer

Dessert = Cookies, Cake, Brownies, Icecream

Entree = Apples, etc

Food data class: String food, double min, double max, string unit,

Food Type -> Dish -> Ingredients

-> = References

### **Key: Food Type -> Dish -> Ingredients**

### **Baking Instructions:**

Semi-Random and Selects pre-generate message

### **Text File Format:**

#### **Basic ingredients:**

Ex. File name = Cake;

Flour

Milk

Egg

Vanilla

Etc.

#### **HASH TABLE:**

**File with all values (will contain all ingredients)**

Ingredient, minVal, maxVal, unit, wetOrDry

Ex. Flour, 1/2, 5, cup, dry

Milk, 1/2, 3, cup, wet

Open AI for Image Generation:

Code APi for PHP -> C++

### Desserts: Cake, Cookies, Brownies, and Cupcake

1. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
2. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
3. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes
4. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
5. Frost the cake with Chocolate Buttercream Frosting.

### Entrees: Steak, Chicken, Stir Fry, Spaghetti

1. Prepare ingredients and/or cook pastas or rice ahead of time
2. Add Ingredients to Steak, Chicken, Stir Fry, Spaghetti and let sit for X minutes to flavor.
3. Toss oil and heat pan to low, high, medium heat

4. Sear **ingredients** in pan for **X** minutes until cooked appropriately
5. Season the prepared meal and plate, allow **X** minutes to cool before serving.

Appetizers: French Fries, Fried Green Bean, Chicken Wings, Spring Rolls

1. Gather and prepare **ingredients** to get started making **appetizer**
2. Make sure to mix in **ingredients** with the **appetizer** and cover in **x units** of batter or flour
3. Heat up a pot of **X units** of oil to **X degrees**, once heated take battered appetizer and drop in oil for **X minutes** until cooked.
4. After the appetizer has been cooked in oil pull out, dry off, season up, and allow to cool for **x minutes** before serving.