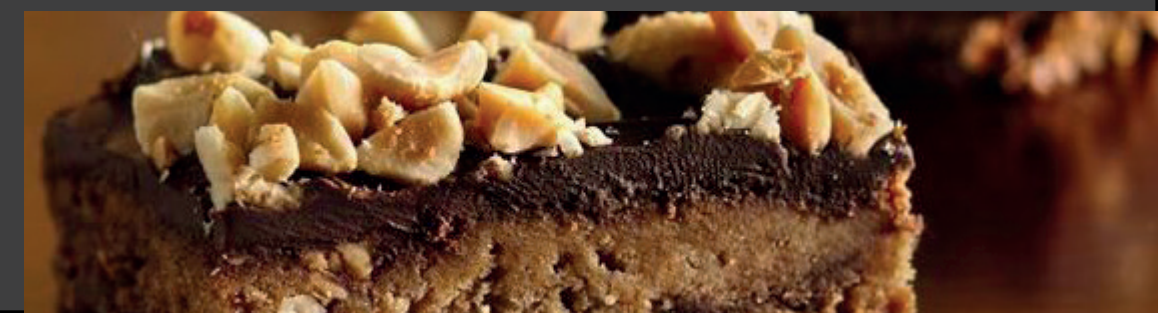
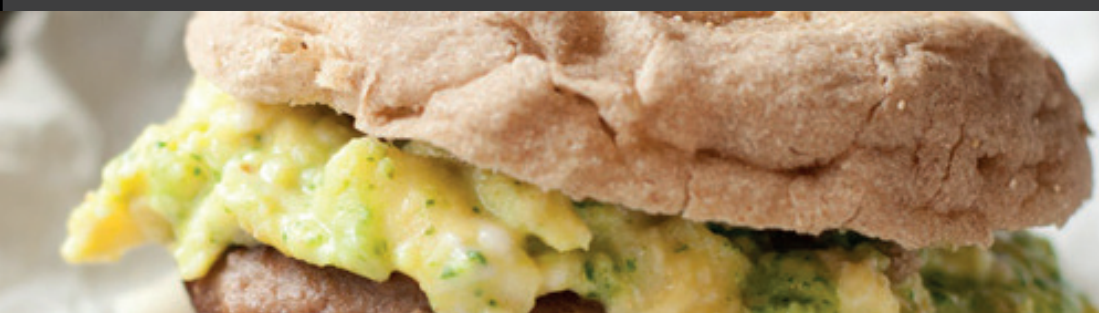




WORDPRESS - *Crazy Cookin'*



SUMMARY OF WEBSITE PURPOSE

Project Summery

As they say Good-food = Good-life. Food is a very important part for human survival, not just any food! But food that is prepared by mixing just the right amount of condiments and spices to give just the adequate amount of fragrance, and fortunately or unfortunately not every individual is endeavoured with the sense of cooking, and that's where our client Crazy Cookin' comes into the picture The spirit behind this project is the need to have a website which invites people to come and try the very many delicious recipes that are posted up, entitling the audience to a delicious looking and cooked meal, in an attempt that almost everyone masters the skill to eating deliciously cooked food.

The website aims at delivering different kinds of food preparation methods, recipes and making the food-world a better place to dwell in, otherwise viewed as being scary and tedious by the non-cookers. The audience profile for this website is individuals who don't know how to cook at all but want to give a hand at it and stretches all the way to those who are cooking experts. The age group would comprise of men and women from age 21yrs - 65yrs primarily.

The website must provide for several ways to get to different kinds of recipes, it should provide for various options which the user can use to their advantage like for e.g.. have a how to? section for the beginners where in they could learn the simple processes involved in cooking. As for the expert cooks, the website would have a plethora of recipes they would want to try a hand at. Anybody and everybody is welcome to post a recipe that they think would suit best the platform of Crazy Cookin'. To make the selection of recipes posted on the website better each time, it should provide for a rating option so that the kind of recipes which receive the highest rating, their likes could be included, enriching the cooking experience for the chefs to-be.

PERSONA





Name : Emily

Age : 26yrs

Occupation : Student

Goals

- Find food recipes and be able to print recipes out.
- Be able find a guide to cooking(glossary of cooking terms etc.)
- Be able to like a recipe on facebook,pin it,tweet about it.
- Read up on some interesting trending food articles
- Be able to share the picture of her freshly prepared food on instagram or twitter, and have it appear on the blog post.



Name : Samyukta

Age : 52yrs

Occupation : Lawyer

Goals

- Find an awesome recipe for drinks/mocktails for tonight's party.
- Look out for newest recipes on appetizers, to be served at the party and be able to see other suggestions.
- Be able to comment on a particular recipe and/or rate the recipe
- Search for recipes buy typing in the ingredients.
- Be able to find nutritional information about the respective chosen recipe.
- Save a recipe for future use.

PERSONA - Business Client



Name : Dan

Age : 29yrs

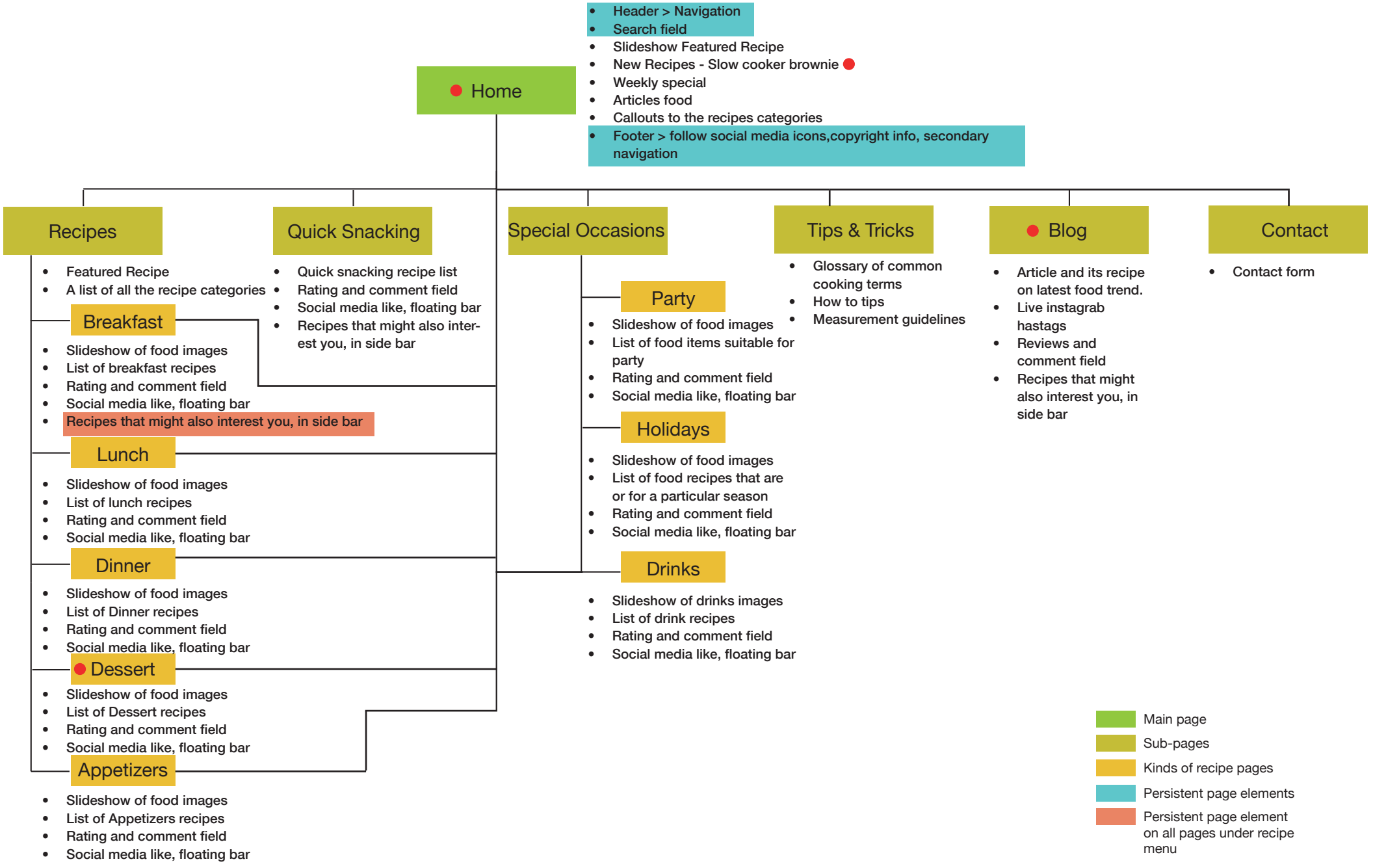
Occupation : Administrations Sub-head

Goals

- Manage recipes and respond to the user/visitor comments.
- Create new recipe listing for new recipes added as per season, upload photographs of the respective recipe.
- Update/Include new articles on food, cooking and latest trends.
- Easily manage the updates for; weekly specials, what's hot, articles and new recipes.

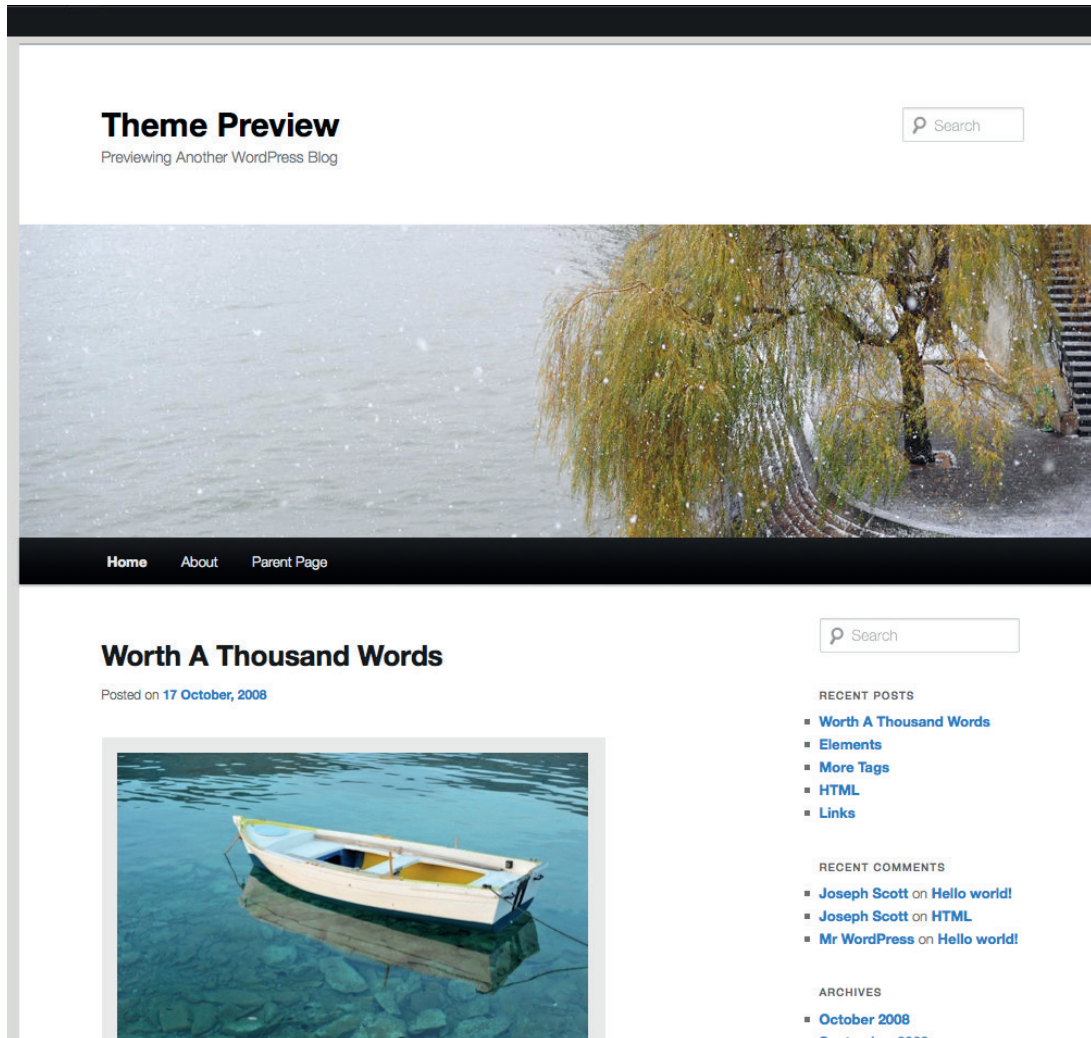
SITEMAP





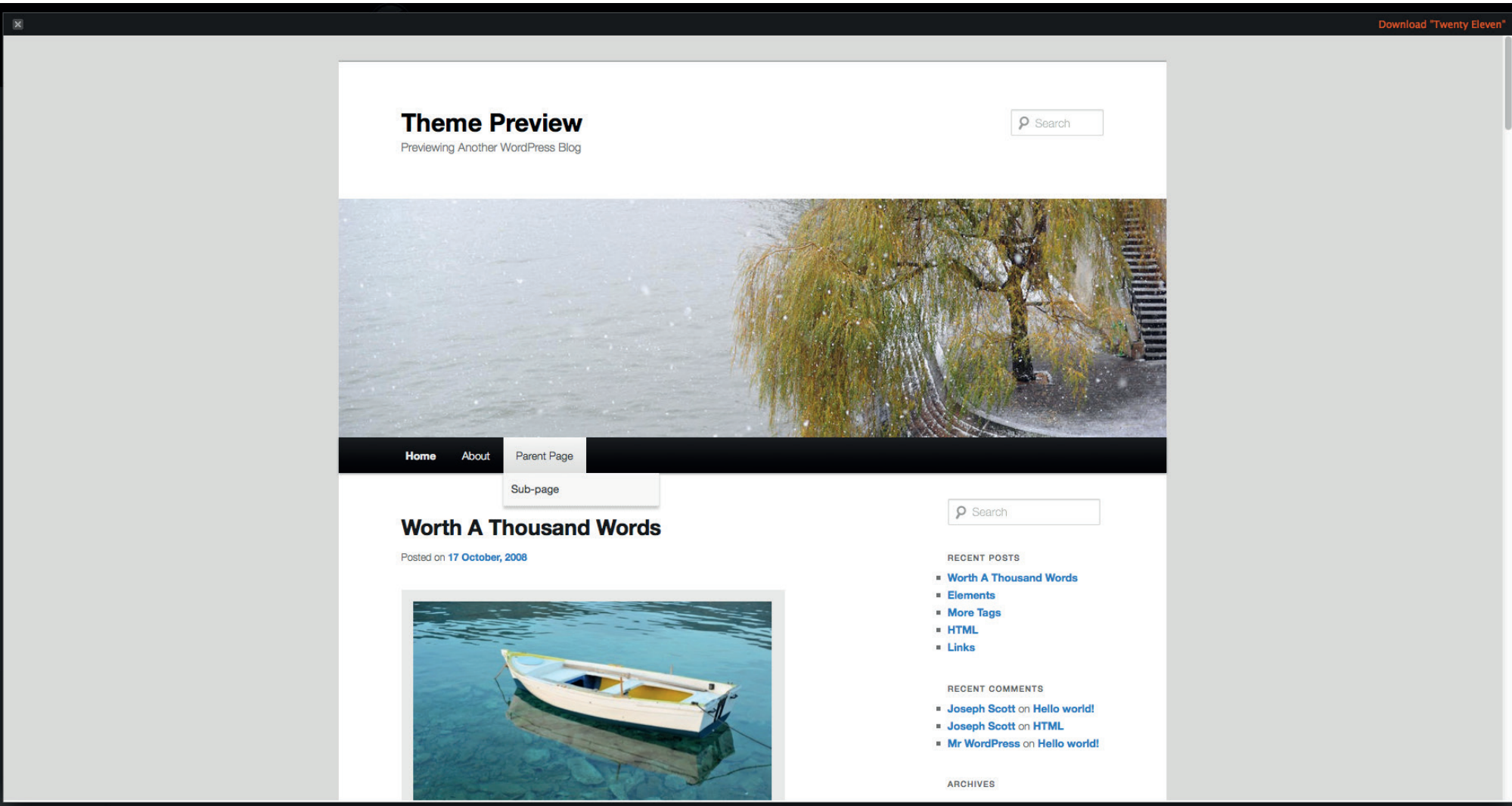
- Main page
- Sub-pages
- Kinds of recipe pages
- Persistent page elements
- Persistent page element on all pages under recipe menu
- Build these pages

WORDPRESS THEME

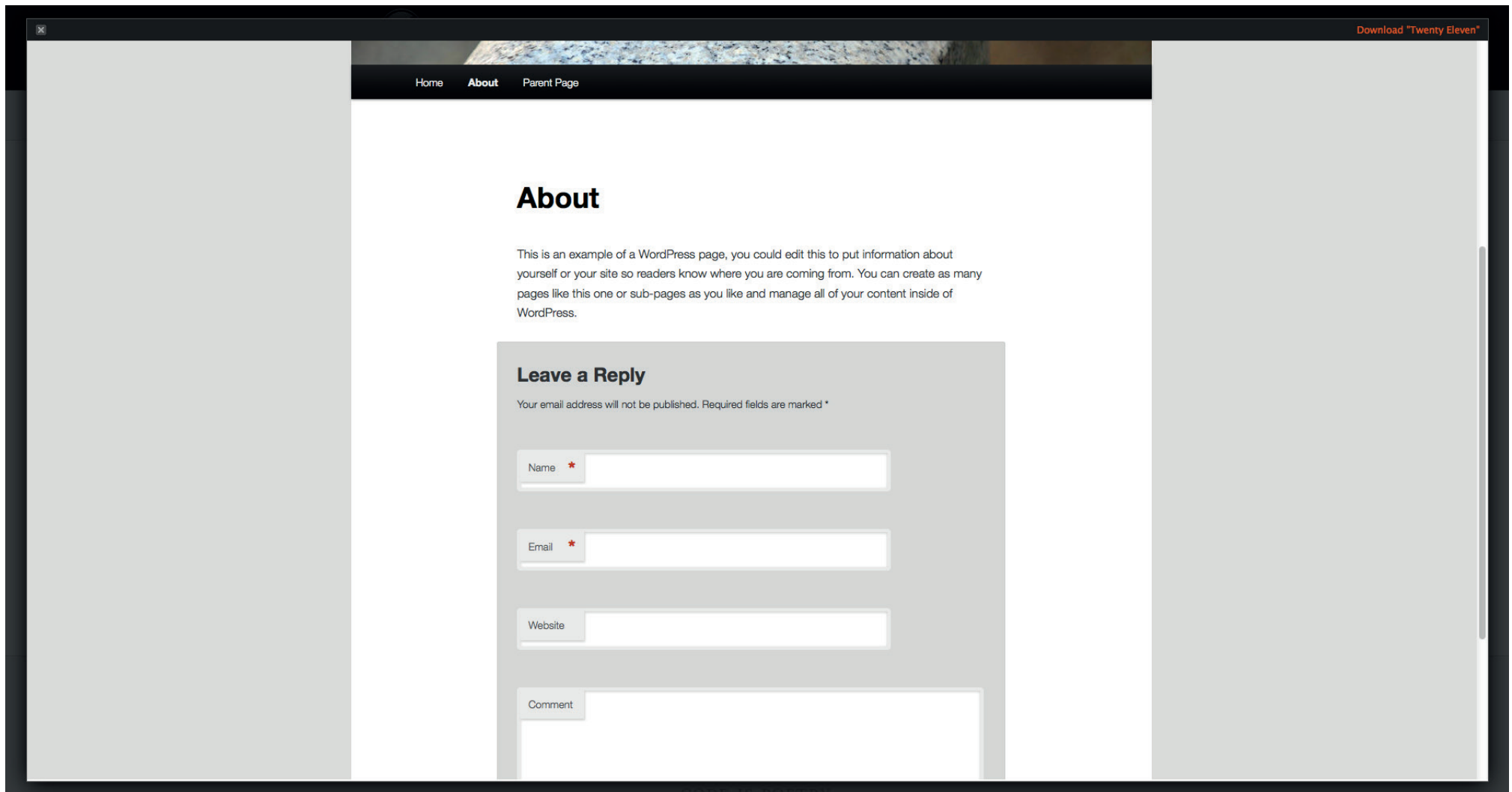


About Twenty Eleven theme

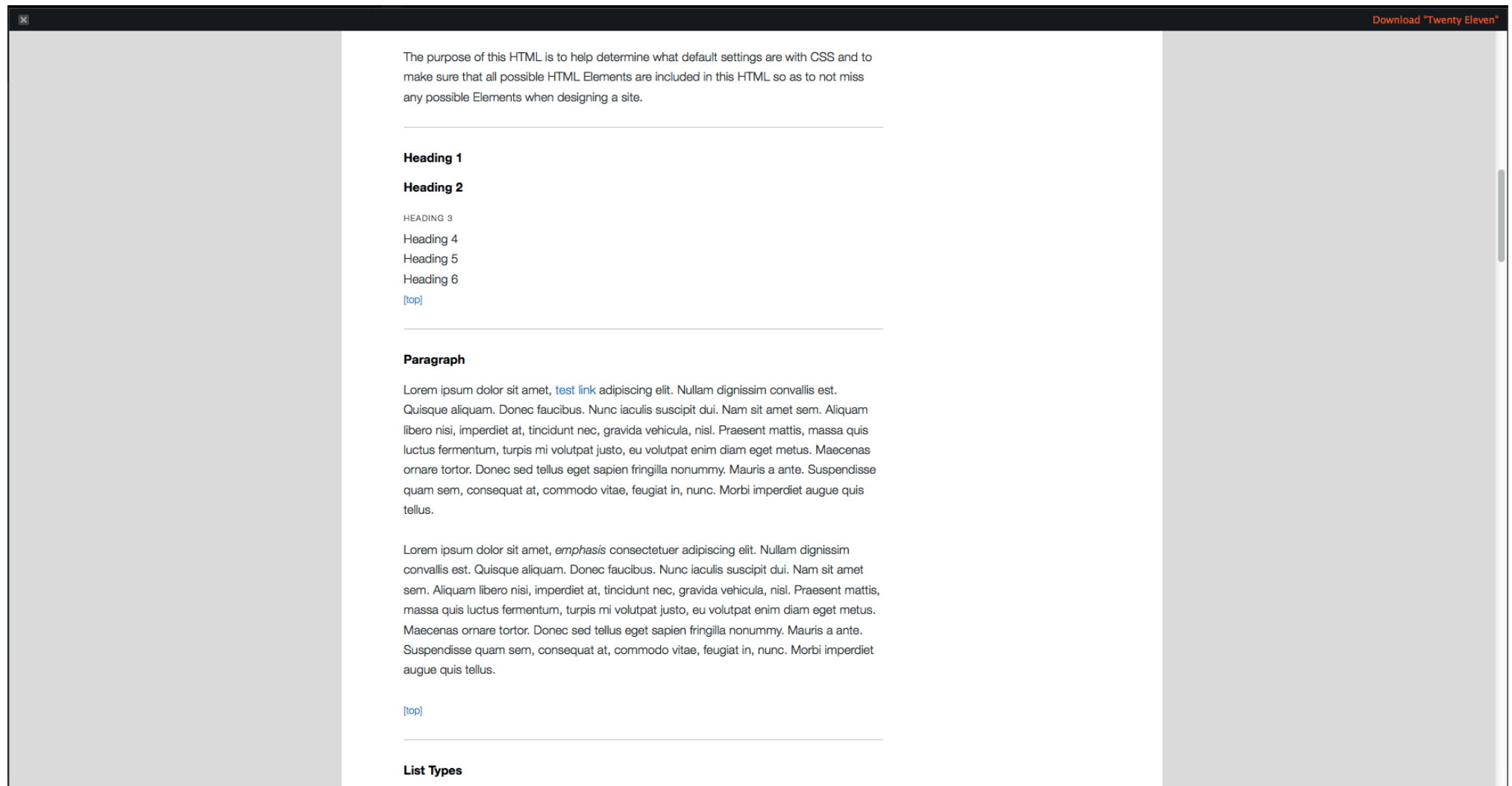
The 2011 theme for WordPress is sophisticated, light-weight, and adaptable. Make it yours with a custom menu, header image, and background -- then go further with available theme options for light or dark color scheme, custom link colors, and three layout choices. Twenty Eleven comes equipped with a Showcase page template that transforms your front page into a showcase to show off your best content, widget support galore (sidebar, three footer areas, and a Showcase page widget area), and a custom “Ephemera” widget to display your Aside, Link, Quote, or Status posts. Included are styles for print and for the admin editor, support for featured images (as custom header images on posts and pages and as large images on featured “sticky” posts), and special styles for six different post formats.



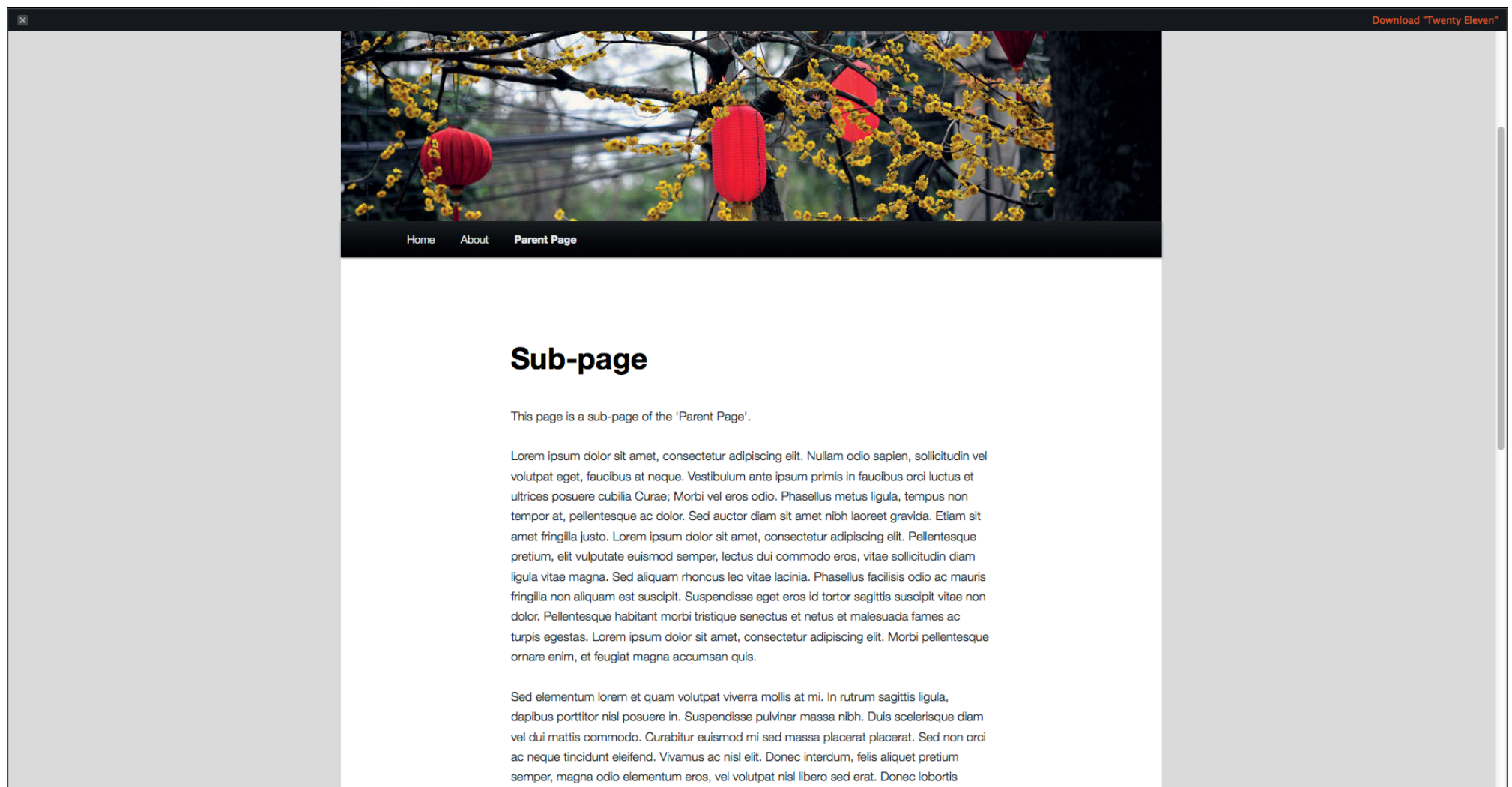
BLOG: This is the blog post page with the side bar.



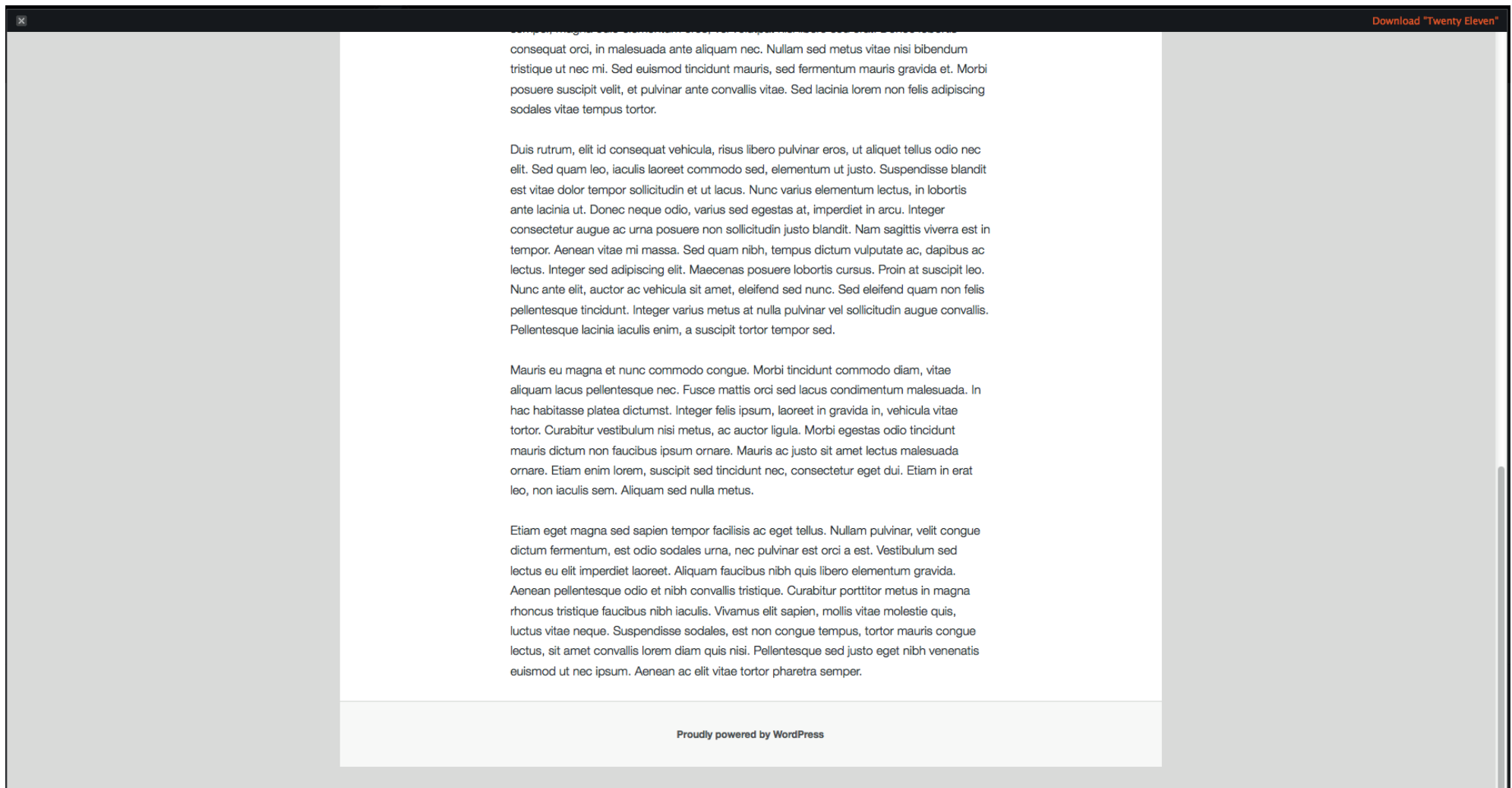
ABOUT: The about us page has a contact form and that is how it looks



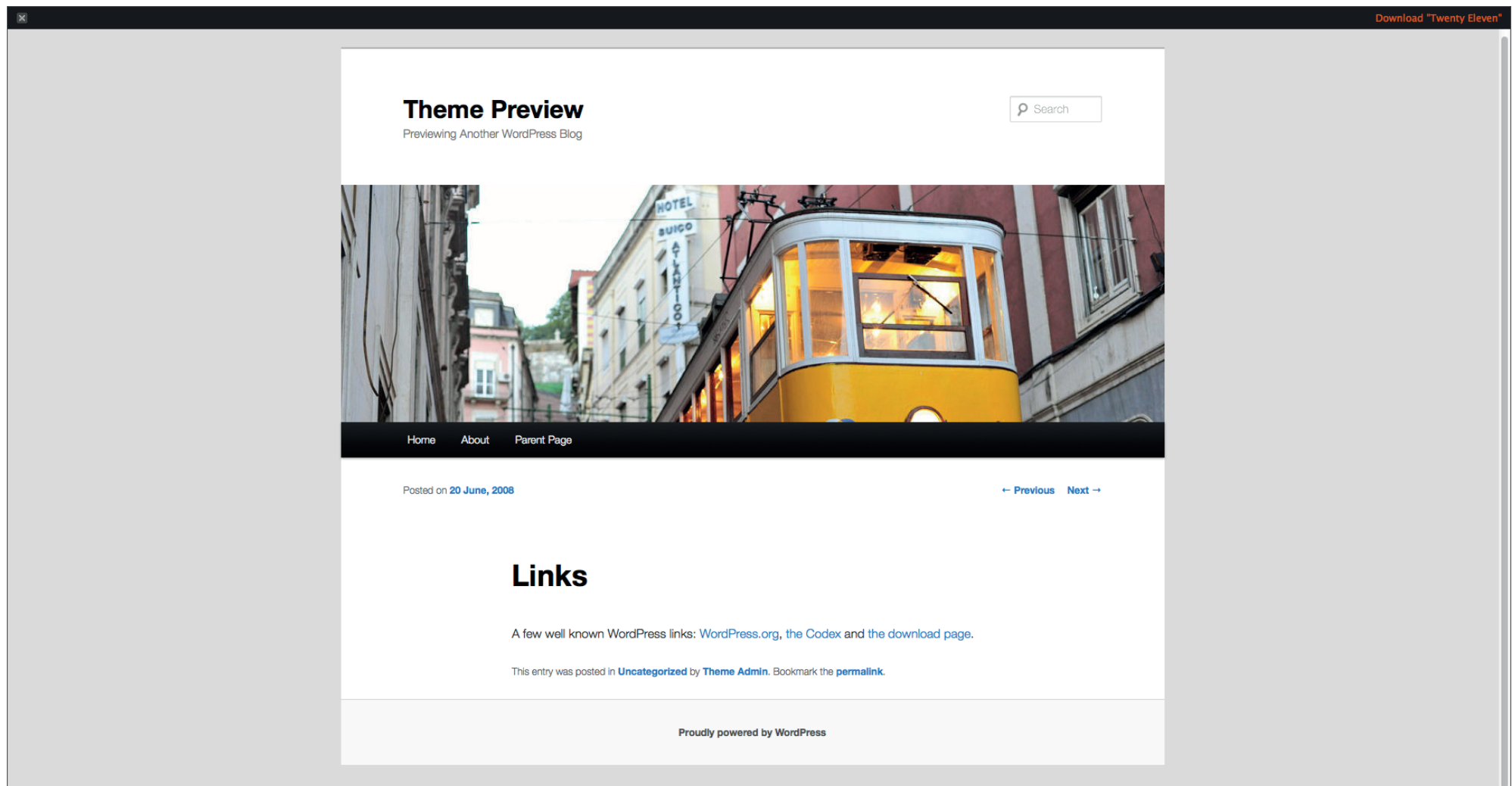
This is the contents page and it shows the different text formatting available for various html tags



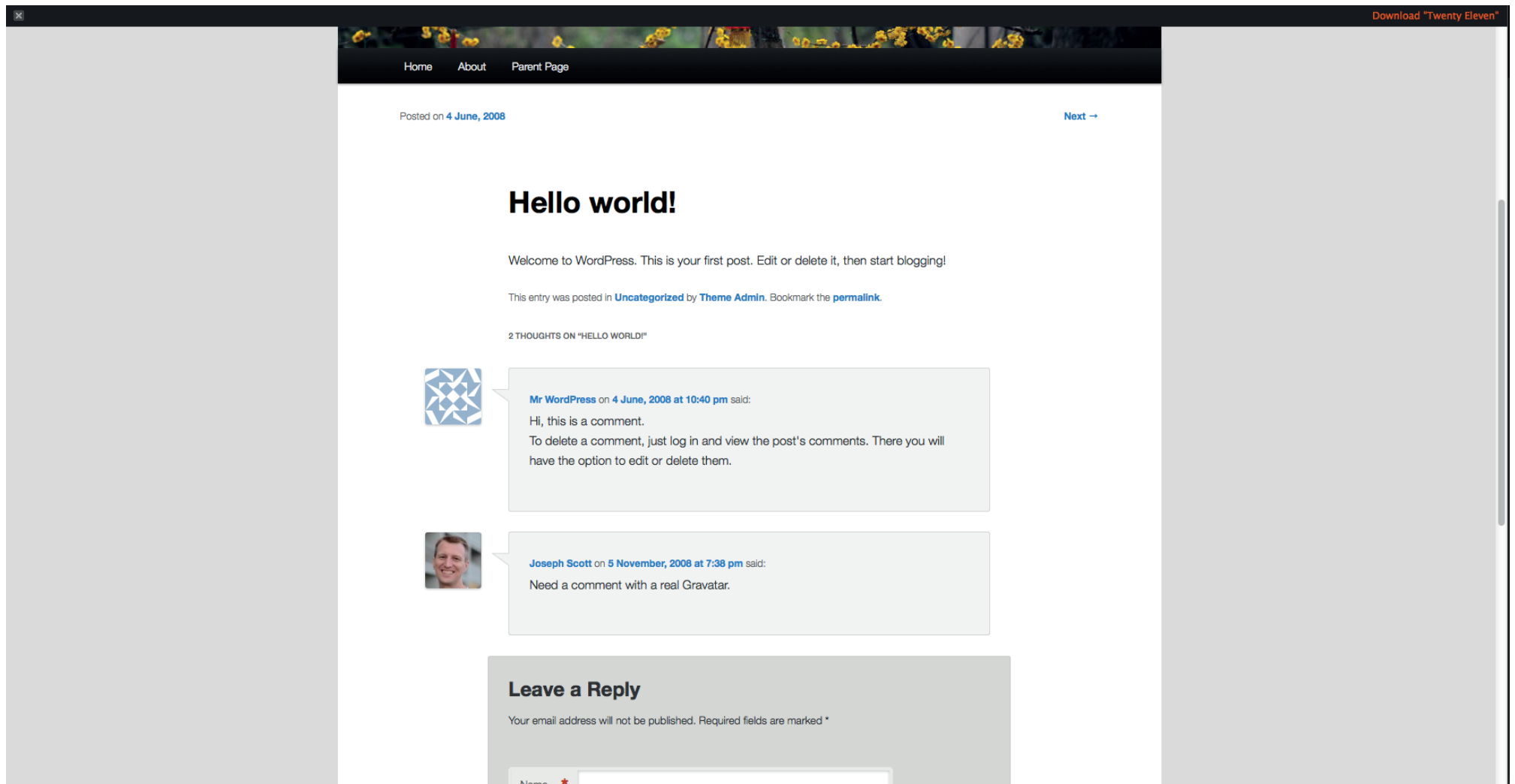
This page is from under the parent page which we called the blog post page earlier



As we scroll down the sub-page we see the footer for the website



This page shows how the links would appear when using the twenty-eleven theme.



This page shows the how the comments would look if activated on a post/page.

VISUALS



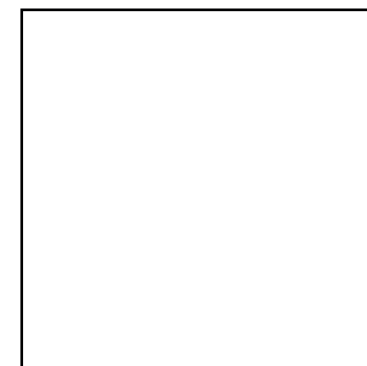
Color Palette



HEX : #999999



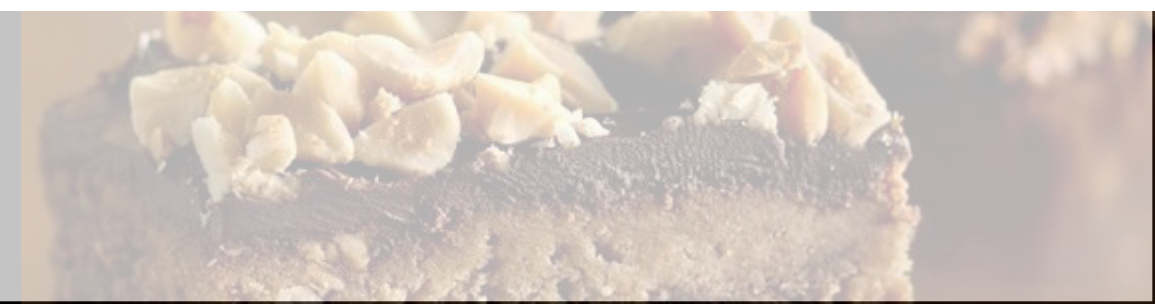
HEX : #D60F3B

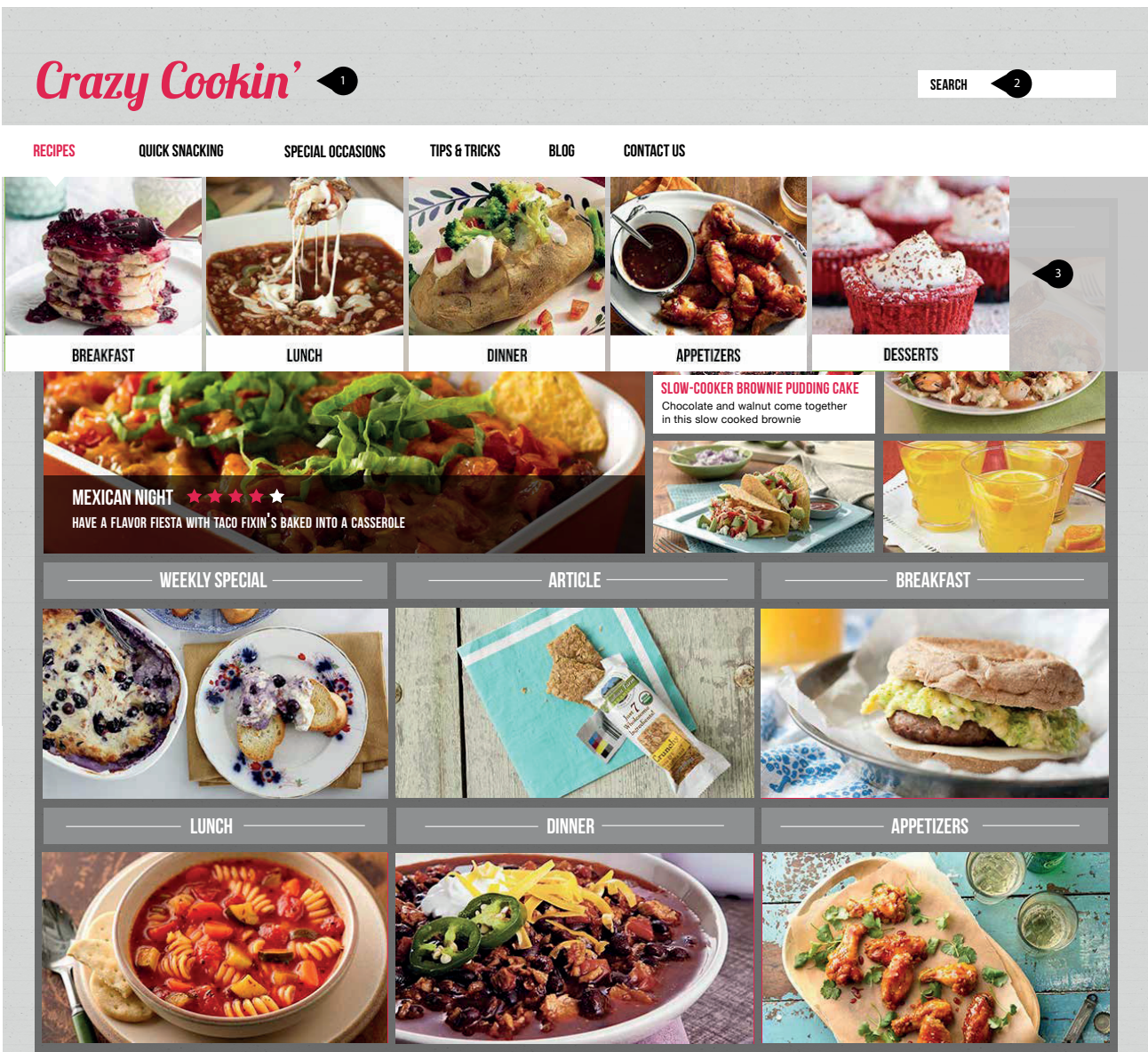


HEX : #FFFFFF

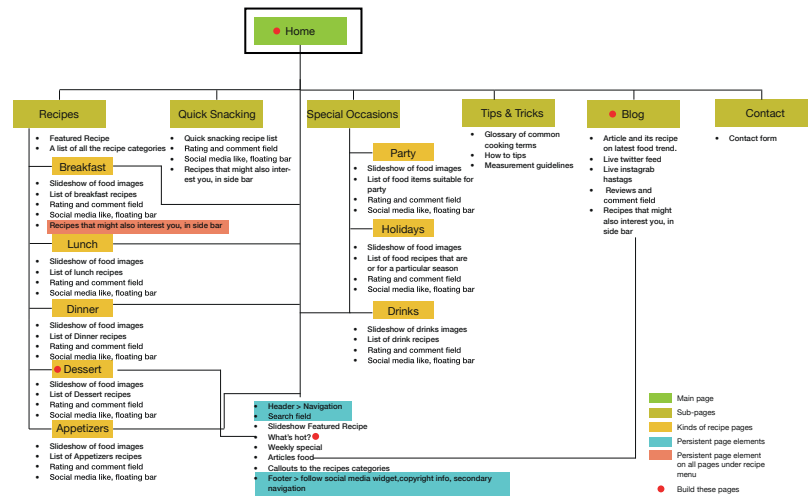
Typeface

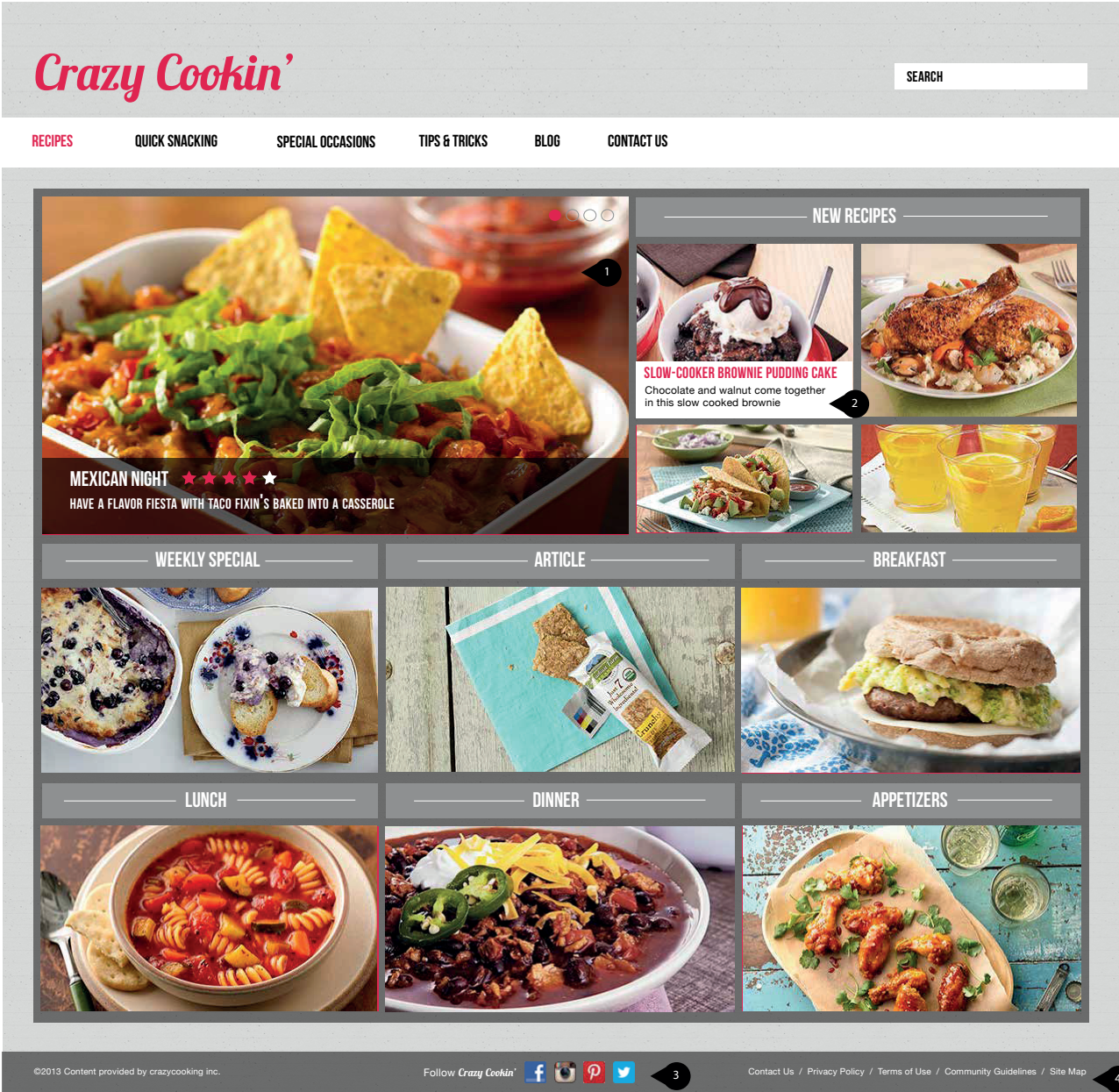
Lobster **Chuckfive** BEBAS-NEUE
Georgia Lucid sans-serif



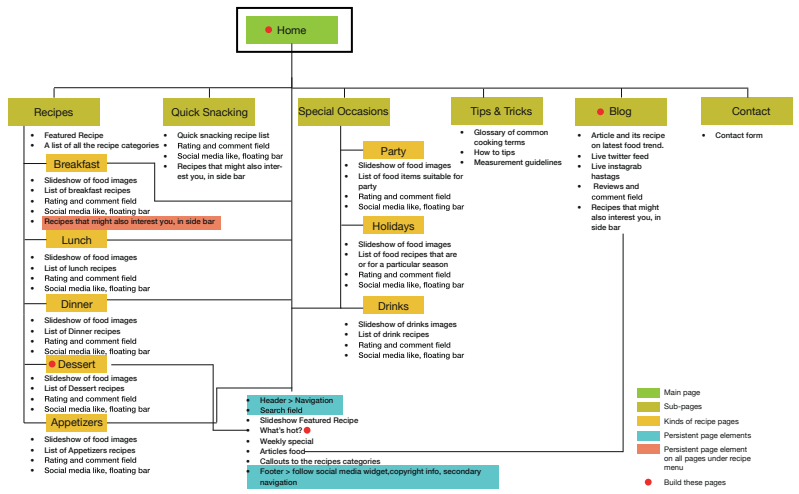


- 1 The logo direct you back to the homepage.
- 2 Using the search field the user can search for any recipes, by typing the ingredients name even.
- 3 This is a horizontal drop down navigation.





- 1 A slideshow of the featured recipes
- 2 This is a caption hover effect, on hover the caption slides upwards from the bottom, this would be applied to all the thumbnails on the website
- 3 Social media Follow buttons, would take you to the respective social media page and the user can then follow the brand.
- 4 Links to the respective content



DESSERTS



- 1 Like
- 2 316 Tweet
- 3 Email
- 4 Print
- Save

SLOW-COOKER BROWNIE PUDDING CAKE

PREP TIME: 10 MIN TOTAL TIME: 2:00:40 MIN # SERVINGS: 8

★★★★★
Chocolate and walnut come together in this slow cooked brownie pudding cake - a perfect dessert.

Ingredients

- 1 cup all-purpose flour
- 1 1/4 cups granulated sugar
- 1/4 cup Dutch processed baking cocoa
- 1/4 teaspoon salt
- 1/4 cup canola oil
- 1 teaspoon vanilla
- 3 egg whites
- 2 whole eggs
- 2 oz bittersweet baking chocolate, melted
- 1/4 cup coarsely chopped walnuts, toasted
- Powdered sugar, if desired

Directions

1. In medium bowl, mix flour, granulated sugar, cocoa and salt. In separate bowl, stir oil, vanilla, egg whites and eggs with whisk. Add egg mixture to flour mixture; stir until blended. Stir in melted chocolate. Stir in walnuts.
2. Spray 3 1/2-quart slow cooker with cooking spray. Pour batter into slow cooker.
3. Cover; cook on Low heat setting 2 hours to 2 hours 30 minutes or until set around edges but still soft in center. Turn off slow cooker. Let stand covered 30 minutes before serving. Sprinkle with powdered sugar.

Expert tips

Turn this cake into brownie sundaes with a scoop of ice cream and drizzle of chocolate topping.

Nutrition Information

Serving Size: 1 Serving
Calories 340 Total Fat 14g (Saturated Fat 2 1/2g), Sodium 110mg, Total Carbohydrate 49g, (Dietary Fiber 2g), Protein 6g; % Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%; Exchanges: 1 Starch; 2 Other Carbohydrate; 2 1/2 Fat; Carbohydrate Choices: 3
*Percent Daily Values are based on a 2,000 calorie diet.

Rating & Comments

Rate the recipe ★★★★★ 5

Submit 6



Jeamm
★★★★★

Made this yesterday and tasted very good. Read reviews and did not see any comments on using a smaller size crock. Mine were either 6 or 1 1/2 quarts. I used the smaller and it just fit. Made a well with sifted dry ingredients and added wet into center circling bowl as I went to slowly incorporate the dry. Was a still batter to be sure, but worked. Added last three ingredients together and made very hot in microwave, than slowly added to top and 1 1/2 hours later was done. If left longer would have burned and dried. Will keep but suggest everyone who tries watch your crock carefully the first time but don't open it until ready to test for doneness. Thanks for recipe.

Reply 7



Jeamm
★★★★★

Made this yesterday and tasted very good. Read reviews and did not see any comments on using a smaller size crock. Mine were either 6 or 1 1/2 quarts. I used the smaller and it just fit. Made a well with sifted dry ingredients and added wet into center circling bowl as I went to slowly incorporate the dry. Was a still batter to be sure, but worked. Added last three ingredients together and made very hot in microwave, than slowly added to top and 1 1/2 hours later was done. If left longer would have burned and dried. Will keep but suggest everyone who tries watch your crock carefully the first time but don't open it until ready to test for doneness. Thanks for recipe.

Reply

RELATED RECIPES

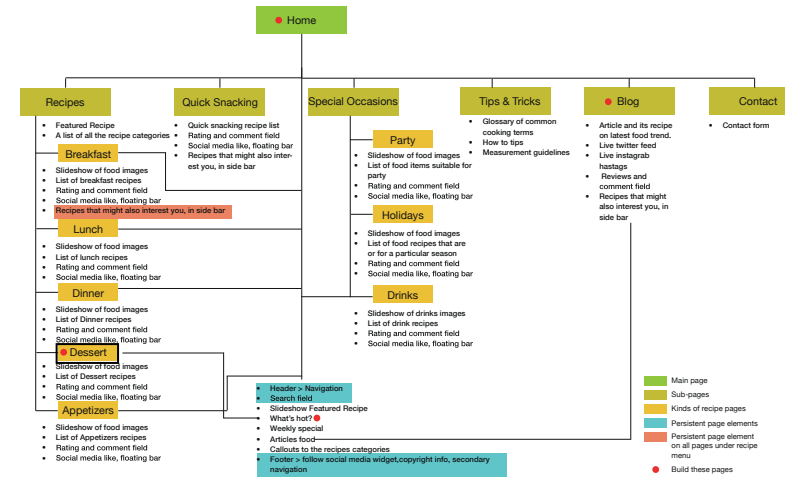


CHERRY-CHOCOLATE COOKIE CUPS

Looking for chocolate dessert made using Betty Crocker® sugar cookie mix? Then check out this recipe.



- 1 Social media counter, it counts the no. of likes that the post gets.
- 2 You can email the related content by clicking on this button
- 3 Clicking here would enable you to take a printout of the recipe
- 4 The save button would save the recipe to your drop box, or have a .pdf version downloaded to your computer.
- 5 Recipe viewers can rate the recipe according to their experiences.
- 6 The users can use this button to submit the comment which they would write in the text field about it.
- 7 This lets you reply to that particular comment its under.



Crazy Cookin'

- RECIPES
- QUICK SNACKING
- SPECIAL OCCASIONS
- TIPS & TRICKS
- BLOG
- CONTACT US

SNACK BARS

Crunchy or chewy? Protein-packed or fiber-filled? Granola or grain-free? Everyone has an opinion about what makes a snack bar great, and Betty's snack-happy editors are no exception.



Cascadian Farm does it again! I've been a devout fan of their French Vanilla Almond Granola cereal for too many breakfasts (and occasional dinners) to count. So when I learned about these new crunchy granola bars I was as nervous as I was excited. Would they be as good as my cherished cereal? Could I love them both the same? And really, they're made with just seven ingredients? The answers are yes, yes and yes! Perfectly crunchy, subtly sweet and USDA organic, these bars have earned themselves a permanent spot in my cupboard—right next to my cereal.



Forget road rage; raise your hand if you suffer from road hunger. In order to quell my rumbling tummy during gnarly commutes home, I often find myself reaching into my glove box for a LÄRABAR mini. A 12-count box includes a mix of three equally yummy flavors (Cherry Pie, Cashew Cookie and Apple Pie), each bearing an ingredient list so simple a 2nd-grader could read it. And clocking in at around 100 calories a pop, LÄRA's petite treats hit the spot (without ruining my appetite for dinner), leaving me free to unwind on my drive home, rather than obsess over the empty status of my stomach.

Reviews & Comments

RELATED RECIPES



CINNAMON-RAISIN GRANOLA BARS
Blogger Samyukta shows how easy it is to make her favorite granola bar at home.



Emily @emilyrose
Happy to make my first cake! Thank you @crazycooking

8h

1

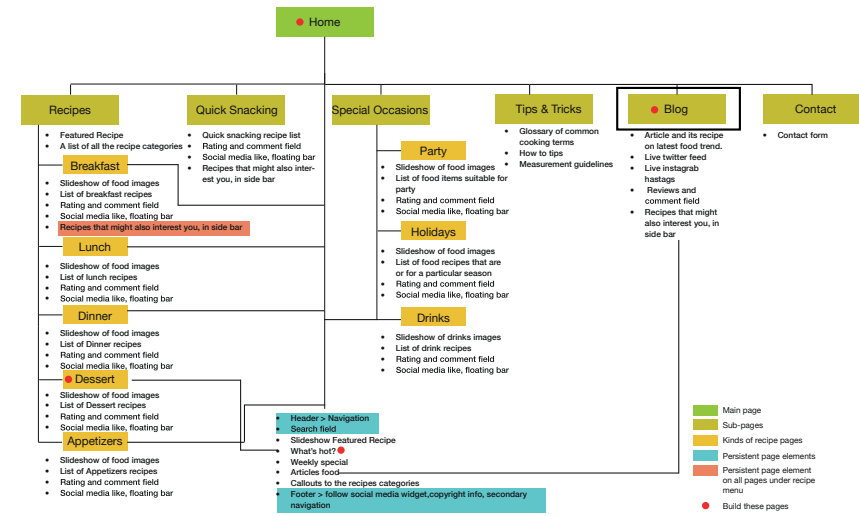
By Emily @crazycooking

INSTAGRAM
by @crazycooking

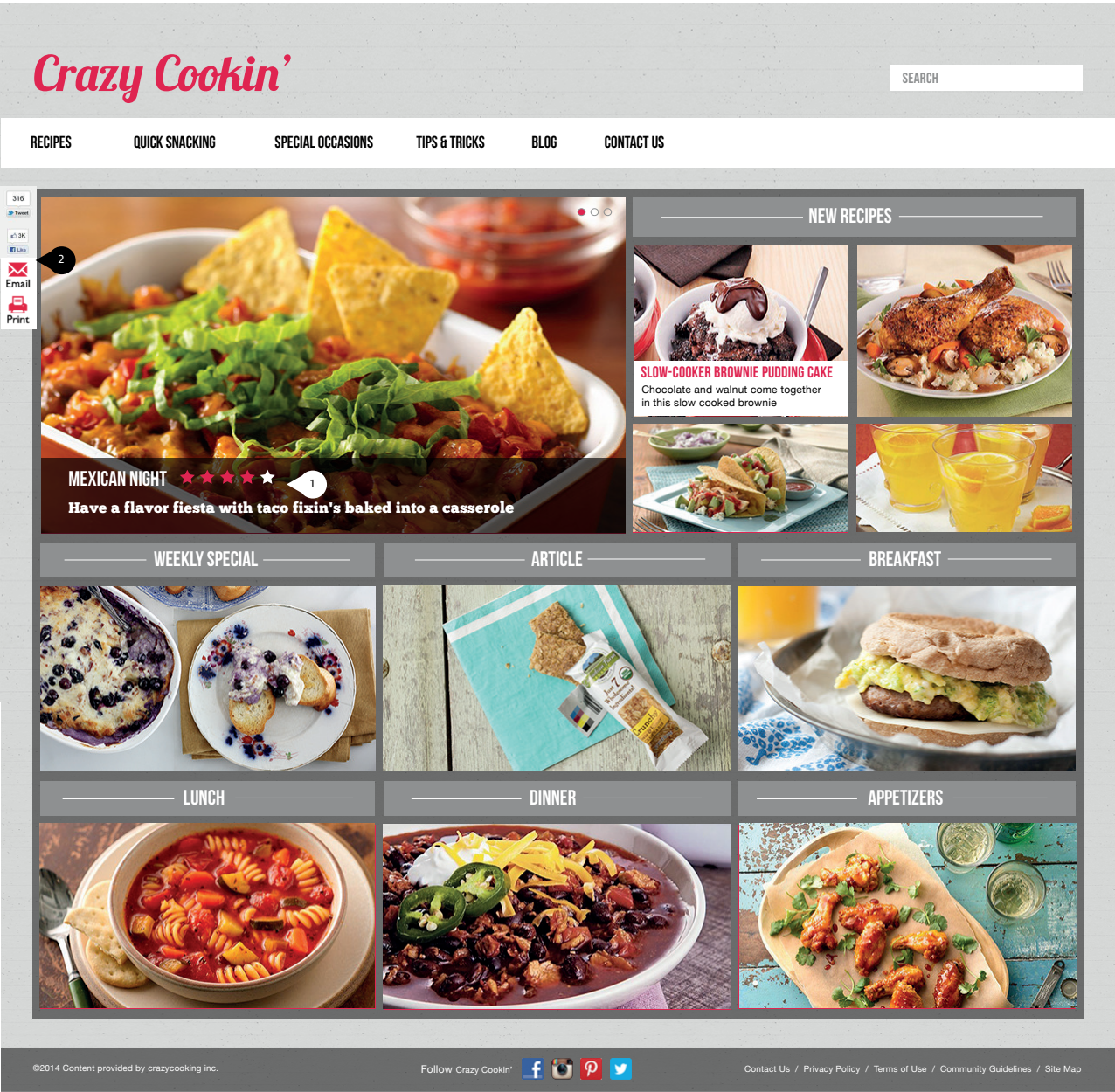
photos 145 followers 200

2

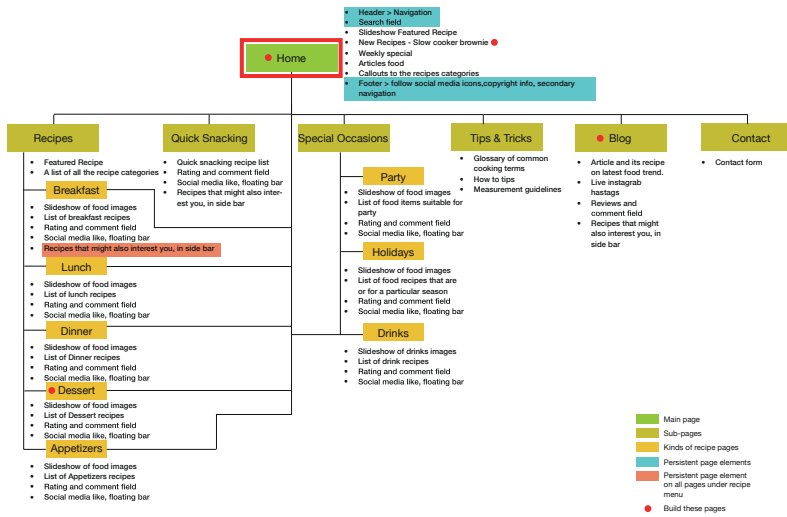
- 1 This is a twitter feed card plugin, it displays pictures and tweets that are tweeted @crazycooking.
- 2 This is an instagram gallery plugin its basically grabs all the pictures with hashtags #crazycooking, #cooking and shows them in this live instagram gallery.
- 3 The users can comment and leave their review on this particular blog article.

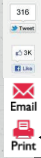


VISUAL CHANGED



- 1 Changed the typeface for the description in the slideshow since it was difficult to read in the previous typeface.
- 2 Added the floating bar on the homepage, so that the users can the site from the homepage as well and not have to wait to get to the other pages to share the content.





DESSERTS

SLOW-COOKER BROWNIE PUDDING CAKE

PREP TIME: 10 MIN TOTAL TIME: 2HR 40 MIN # SERVINGS: 8

★★★★★
Chocolate and walnut come together in this slow cooked brownie pudding cake - a perfect dessert.

Ingredients

- 1 cup all-purpose flour
- 1/4 cups granulated sugar
- 1/4 cup Dutch processed baking cocoa
- 1/4 teaspoon salt
- 1/4 cup canola oil
- 1 teaspoon vanilla
- 3 egg whites
- 2 whole eggs
- 2 oz bittersweet baking chocolate, melted
- 1/4 cup coarsely chopped walnuts, toasted
- Powdered sugar, if desired

Directions

- In medium bowl, mix flour, granulated sugar, cocoa and salt. In separate bowl, stir oil, vanilla, egg whites and eggs with whisk. Add egg mixture to flour mixture; stir until blended. Stir in melted chocolate. Stir in walnuts.
- Spray 3 1/2-quart slow cooker with cooking spray. Pour batter into slow cooker.
- Cover; cook on Low heat setting 2 hours to 2 hours 30 minutes or until set around edges but still soft in center. Turn off slow cooker. Let stand covered 30 minutes before serving. Sprinkle with powdered sugar.

Expert tips

Turn this cake into brownie sundaes with a scoop of ice cream and drizzle of chocolate topping.

Nutrition Information

Serving Size: 1 Serving
Calories 340 ,Total Fat 14g (Saturated Fat 2 1/2g), Sodium 110mg, Total Carbohydrate 49g, (Dietary Fiber 2g), Protein 6g; % Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%; Exchanges: 1 Starch; 2 Other Carbohydrate; 2 1/2 Fat; Carbohydrate Choices: 3
*Percent Daily Values are based on a 2,000 calorie diet.

Rating & Comments

Rate the recipe ★★★★★

Submit



Jeann

★★★★★

Made this yesterday and tasted very good. Read reviews and did not see any comments on using a smaller size crock. Mine were either 6 or 1 1/2 quarts. I used the smaller and it just fit. Made a well with sifted dry ingredients and added wet into center circling bowl as I went to slowly incorporate the dry. Was a stiff batter to be sure, but worked. Added last three ingredients together and made very hot in microwave, then slowly added to top and 1 1/2 hours later was done. If left longer would have burned and dried. Will keep but suggest everyone who tries watch your crock carefully the first time but don't open it until ready to test for doneness. Thanks for recipe.

Reply



Jeann

★★★★★

Made this yesterday and tasted very good. Read reviews and did not see any comments on using a smaller size crock. Mine were either 6 or 1 1/2 quarts. I used the smaller and it just fit. Made a well with sifted dry ingredients and added wet into center circling bowl as I went to slowly incorporate the dry. Was a stiff batter to be sure, but worked. Added last three ingredients together and made very hot in microwave, then slowly added to top and 1 1/2 hours later was done. If left longer would have burned and dried. Will keep but suggest everyone who tries watch your crock carefully the first time but don't open it until ready to test for doneness. Thanks for recipe.

Reply



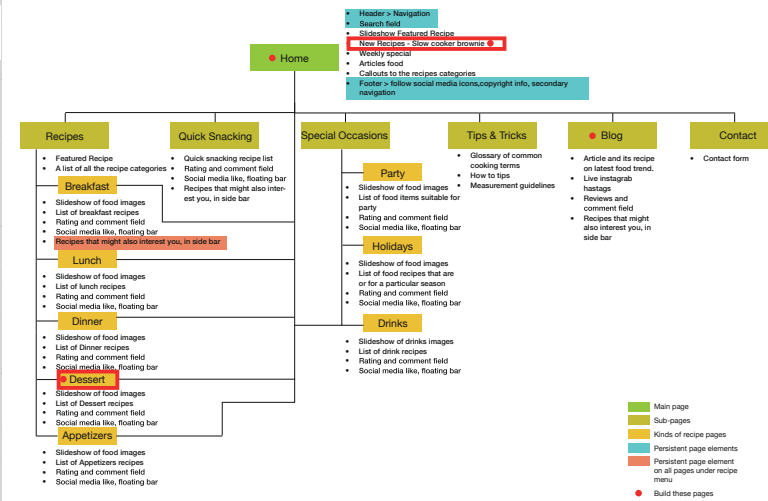
RELATED RECIPES

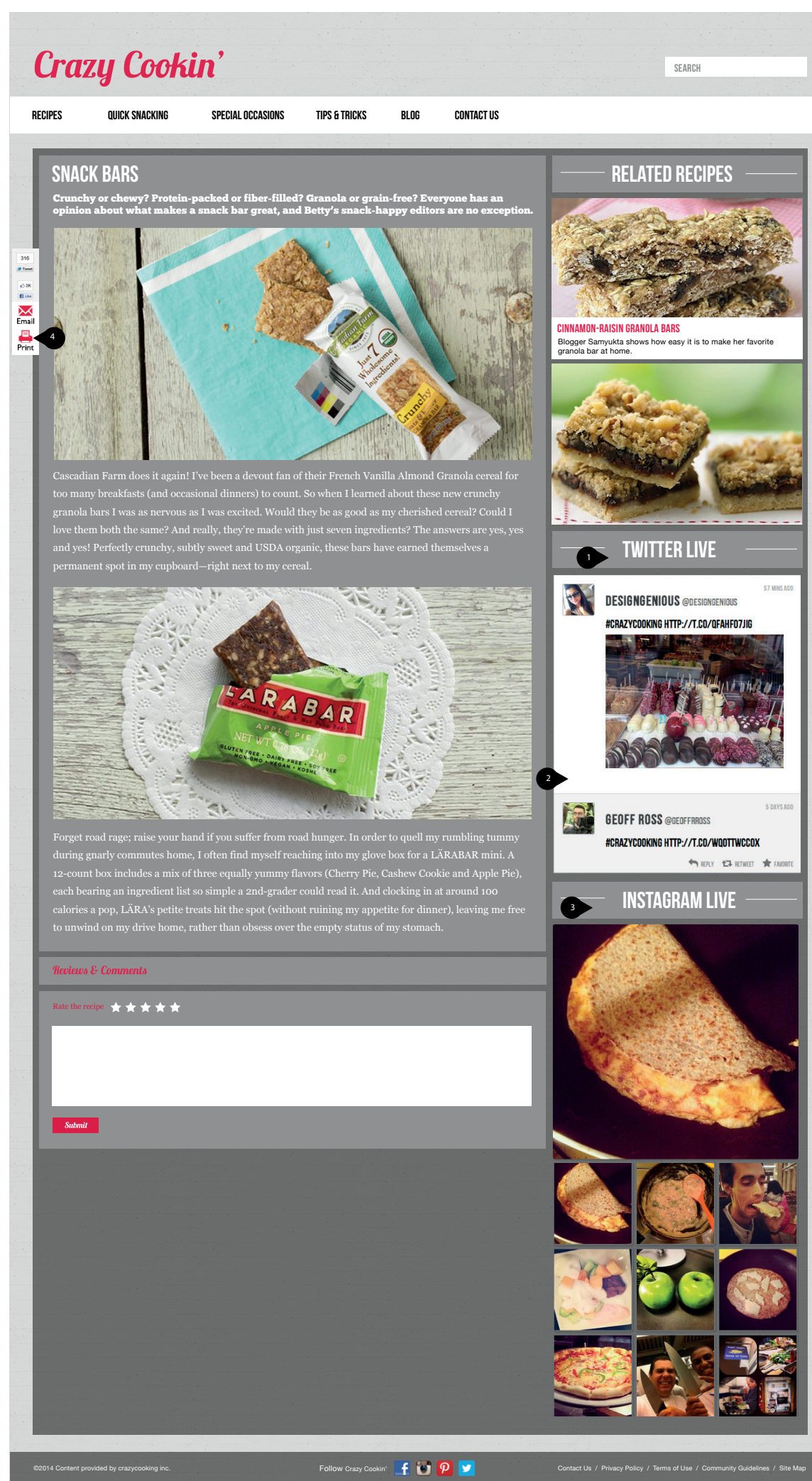
CHERRY-CHOCOLATE COOKIE CUPS

Looking for chocolate dessert made using Betty Crocker® sugar cookie mix? Then check out this recipe.

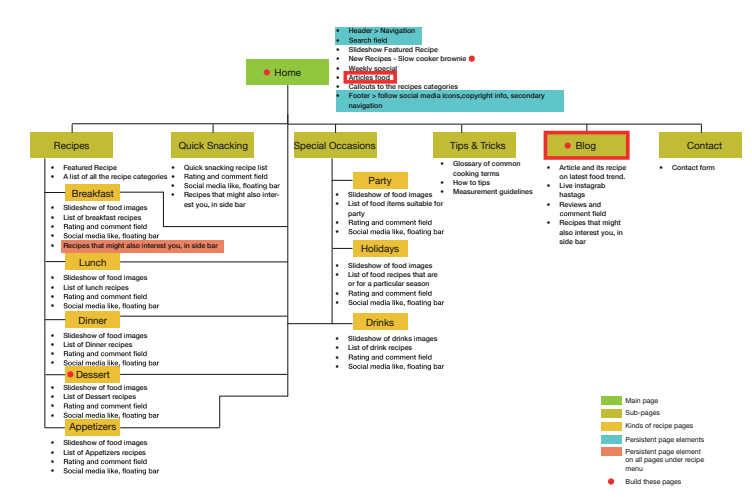


Removed the save icon, the print button automatically takes you to the save page.

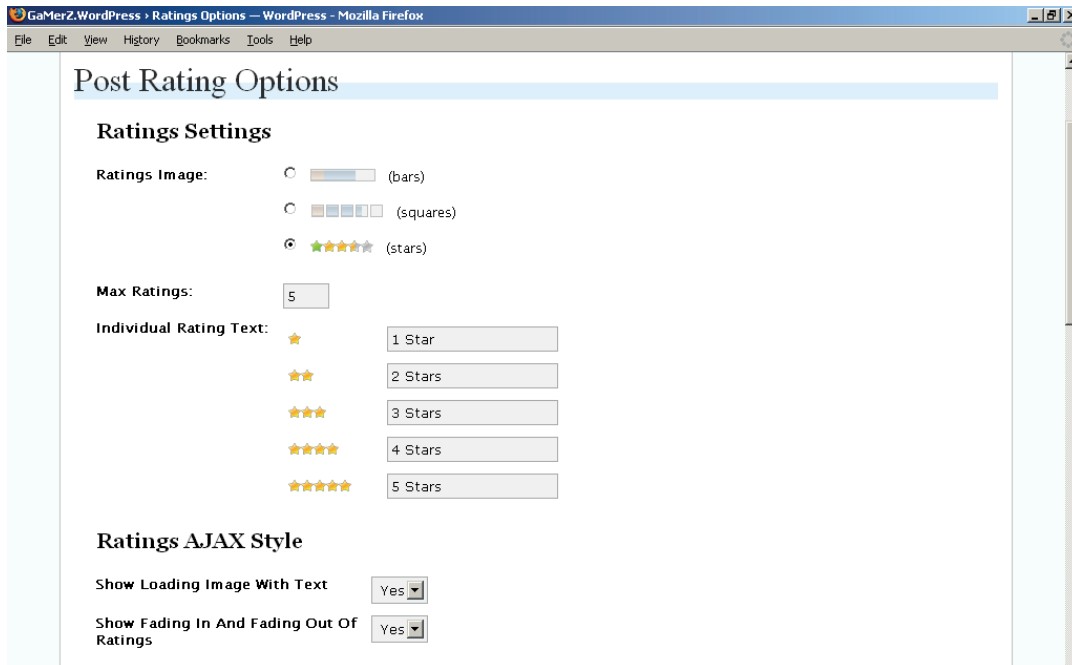




- 1 Added heading for the twitter and instagram application to break the monotony of block of image.
- 2 Changed the plugin hence the different layout, also tried to match the visuals to the website theme.
- 3 Changed the way instagram would look, to have a gallery of tagged images where in the viewer can see the bigger image making it easier for them to see the photos instead of having just a grid of thumbnails which barely showed the images.
- 4 Removed the save icon, the print button automatically takes you to the save page.



PLUGINS



• WP-Post Ratings

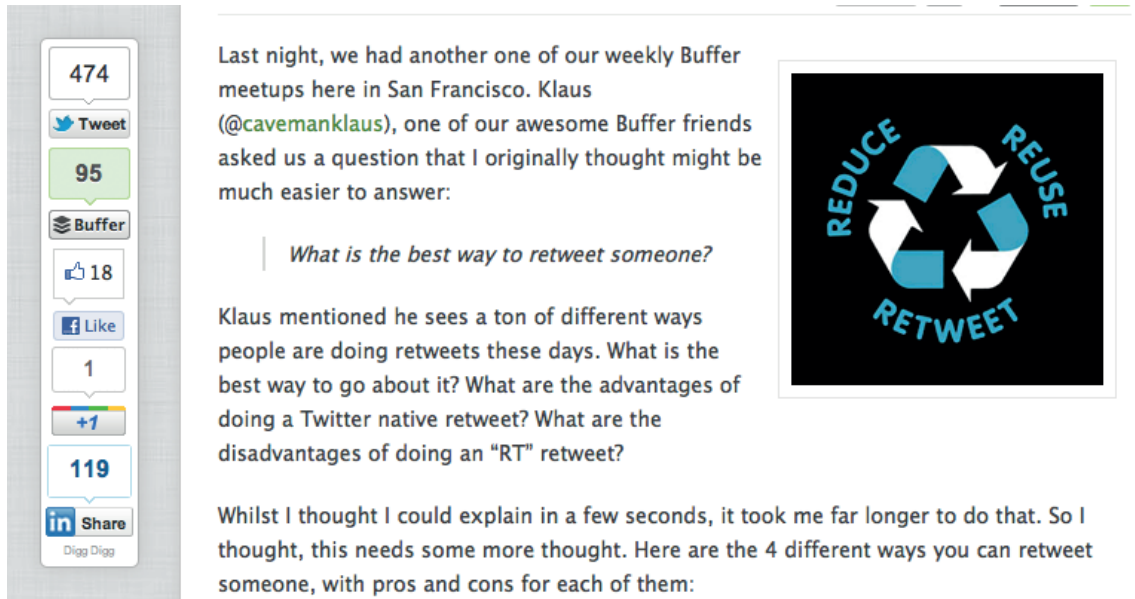


Description : It allows for the user to rate the post or page or a particular post. It can be applied to the whole template or just on the pages or posts that you want it to appear on using a sort-code.

URL: <http://wordpress.org/plugins/wp-postratings/>

Use : This plugin would be used to rate the different recipes that are available to the viewers. If the viewer likes a particular recipe they could give it a rating buy click on the star from 1 to 5, 5 being the highest.

Reason I Chose : I changed to this plugin from my previous intended 'universal star plugin' since the later dint allow for the users to rate, it was a author rating plugin.



474
Tweet

95
Buffer

18
Like

1
+1


119
Share
Digg Digg

Last night, we had another one of our weekly Buffer meetups here in San Francisco. Klaus (@cavemanklaus), one of our awesome Buffer friends asked us a question that I originally thought might be much easier to answer:

What is the best way to retweet someone?

Klaus mentioned he sees a ton of different ways people are doing retweets these days. What is the best way to go about it? What are the advantages of doing a Twitter native retweet? What are the disadvantages of doing an "RT" retweet?

Whilst I thought I could explain in a few seconds, it took me far longer to do that. So I thought, this needs some more thought. Here are the 4 different ways you can retweet someone, with pros and cons for each of them:



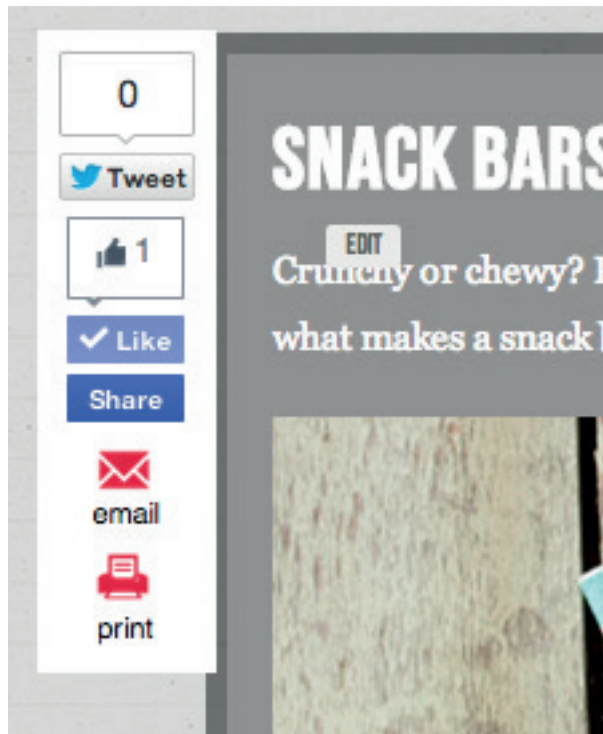
Digg-Digg The Floating Share Bar

Description : With Digg Digg by Buffer, you have an all in one social sharing plugin for your blog. Display all social sharing buttons nicely on your blog and make it look amazing, just like Mashable.

URL:<http://wordpress.org/plugins/digg-digg/>

Use : This plugin would be used to like the different recipes that are available to the viewers. If the viewer likes a particular recipe they could like it or tweet about it and so on, using this plugin. At the same time be able to print and email

Reason I Chose : I changed to this plugin from my previous intended 'Simple social Bar', the digg digg bar gave me more and better customizing options it also has a print and an email shortcut, which otherwise I would



0
Tweet

1
Like

Share

email


print

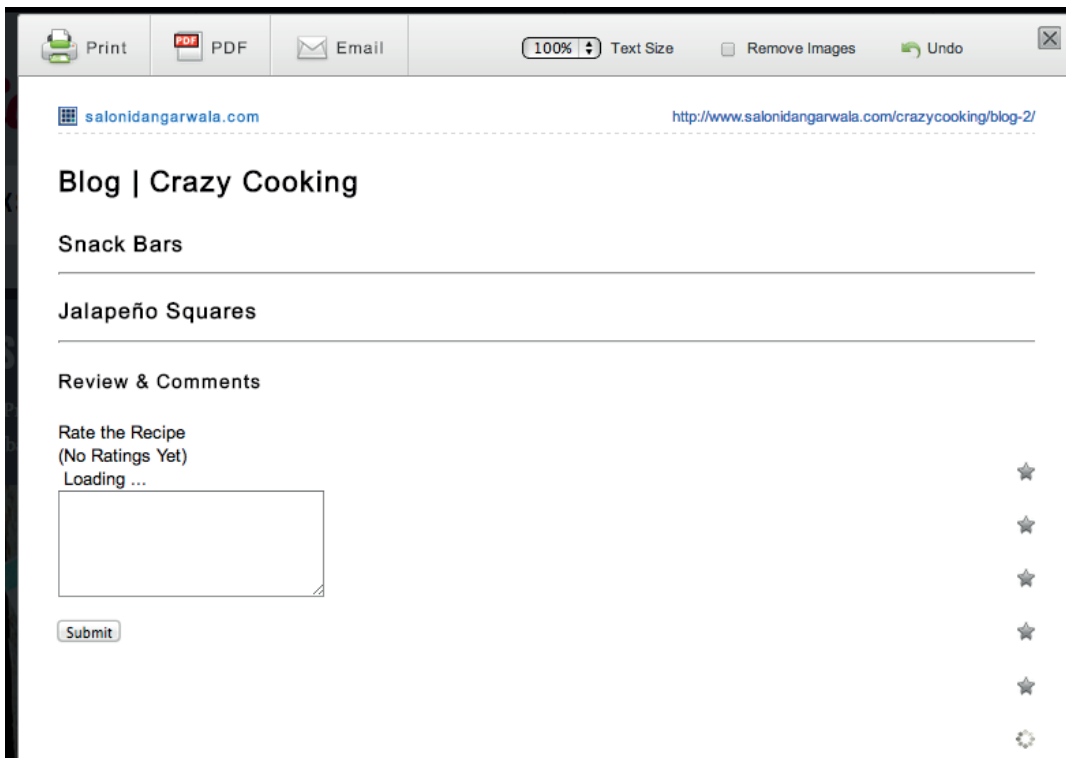
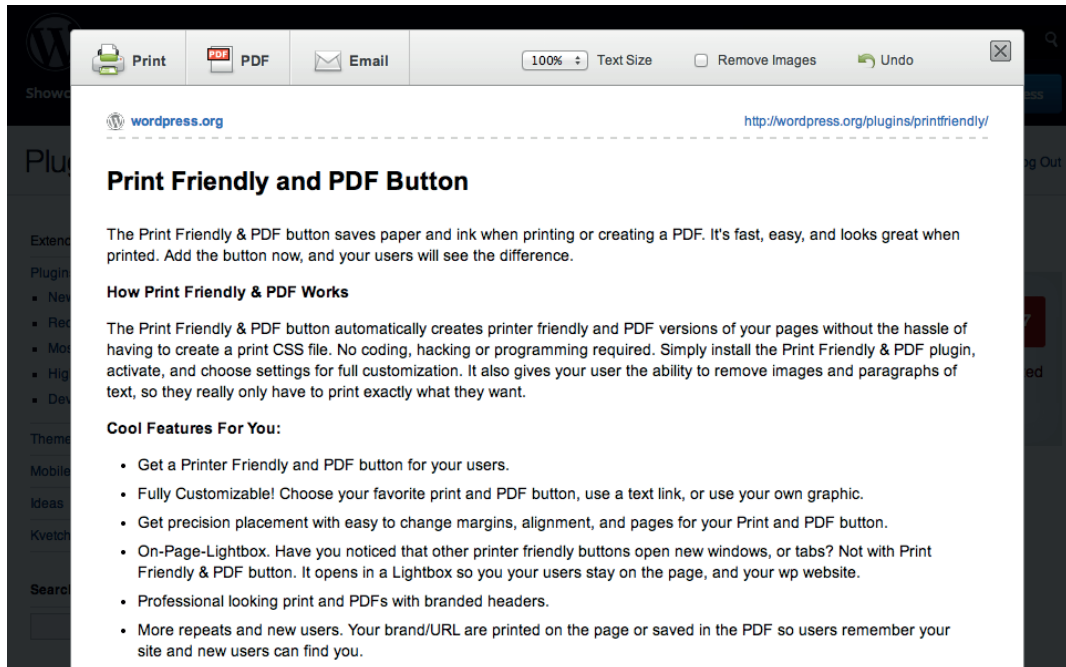
SNACK BARS

EDIT

Crunchy or chewy? R

what makes a snack b





.....Print Friendly & Pdf

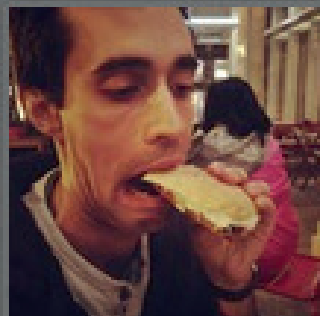
Description : The Print Friendly & PDF button saves paper and ink when printing or creating a PDF. It's fast, easy, and looks great when printed. Add the button now, and your users will see the difference.

URL: <http://wordpress.org/plugins/printfriendly/>

Use : This plugin would be used save the recipes. which the user might want to cook at a later time. And/or just to keep a collection of good recipes for later use.

Reason I Chose : I could use this plugin with the 'digg-digg' plugin the two plugins merged together, so I can now print and save a pdf from by clicking on the email button from the digg-digg floating bar.

INSTAGRAM LIVE



Alpine PhotoTile for Instagram

Description : Retrieve photos from a particular Instagram user or tag and display them on your WordPress site using the Alpine PhotoTile for Instagram. The photos can be linked to the your Instagram page, a specific URL, or to a Lightbox slideshow. Also, the Shortcode Generator makes it easy to insert the widget into posts without learning any of the code.

URL:<http://wordpress.org/plugins/alpine-photo-tile-for-instagram/>

Use : Have all the pictures with #crazycooking show on the blog page in the instagram section when anybody hashtags those words.

Reason I Chose : The initial instagram plugin I chose wasn't as efficient as this one, it look long to update the live photos when tagged by people. Also this plugin allows for different types of instagram gallery layouts which is a good thing. I changed the layout to gallery since I thought it would be nice to have big pictures instead of tiny thumbnails, in which you can barely see the image.



All In One Favicon

Description : All In One Favicon adds favicons to your site and your admin pages. You can either use favicons you already uploaded or use the builtin upload mechanism to upload a favicon to your WordPress installation.

All three favicon types are supported - .ico, .png and .gif (may be animated)Also, Apple Touch Icons are supported.

URL: <https://wordpress.org/plugins/all-in-one-favicon/>

Use : Change the default favicon of the host website and have a fevicon which would represent the brand/client.

UpdraftPlus Backup/Restore

By UpdraftPlus.Com ([UpdraftPlus.Com](#) | [Lead developer's homepage](#) | [FAQs](#) | [Other WordPress plugins](#)). Version: 1.5.1

Existing Schedule And Backups

Next scheduled backups: Files: [Nothing currently scheduled](#)
 Database: [Nothing currently scheduled](#) **Backup Now**
 Time now: [Sat, March 16, 2013 20:41 GMT](#)

Last finished backup run: [Sat, March 16, 2013 20:36 GMT](#) **Restore**
[Download log file](#)

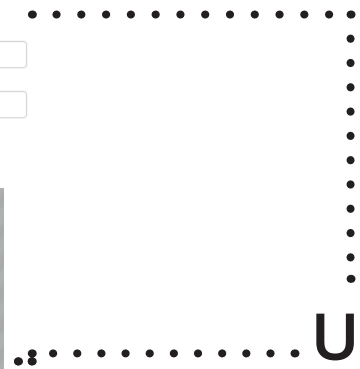
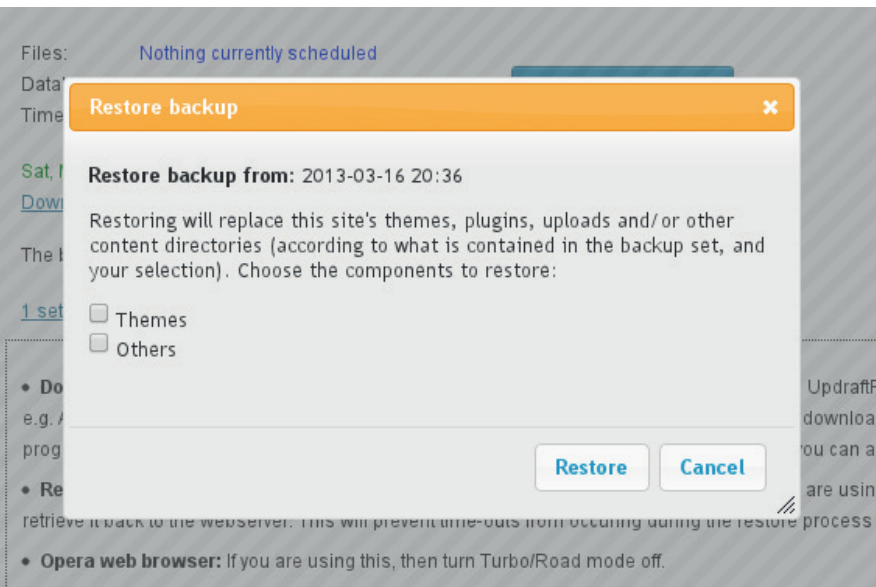
Last log message: The backup apparently succeeded and is now complete (Mar 16 20:36:45)

Backups, logs & restoring: [1 set available](#)

Configure Backup Contents And Schedule

File backup intervals: starting from next time it is and retain this many backups:

Database backup intervals: starting from next time it is and retain this many backups:

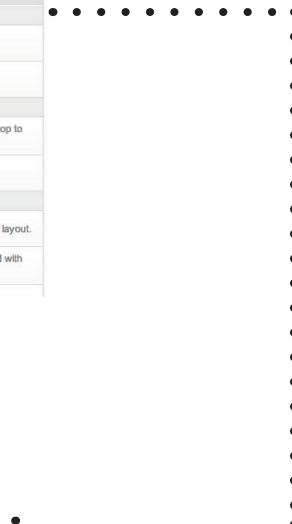
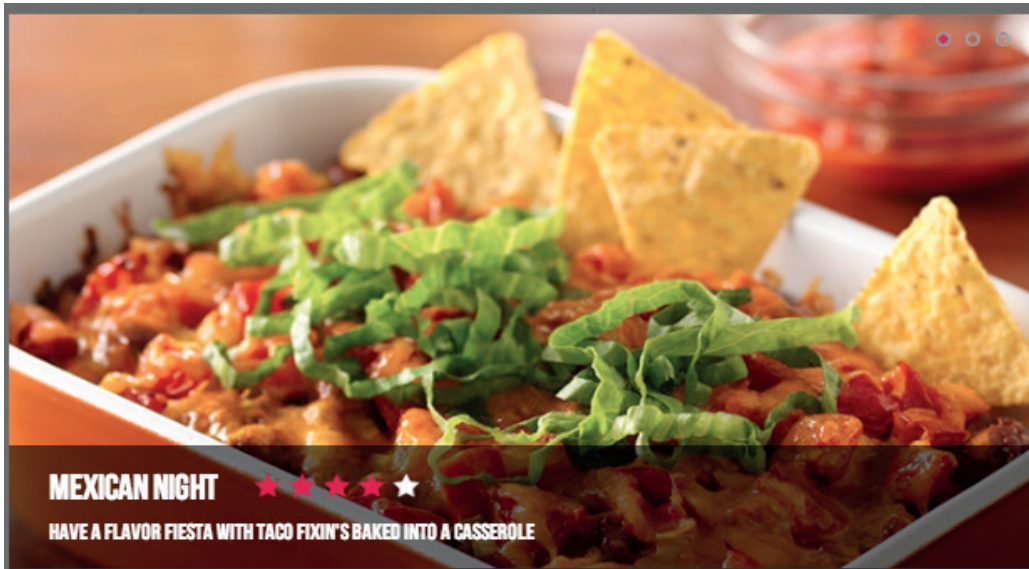
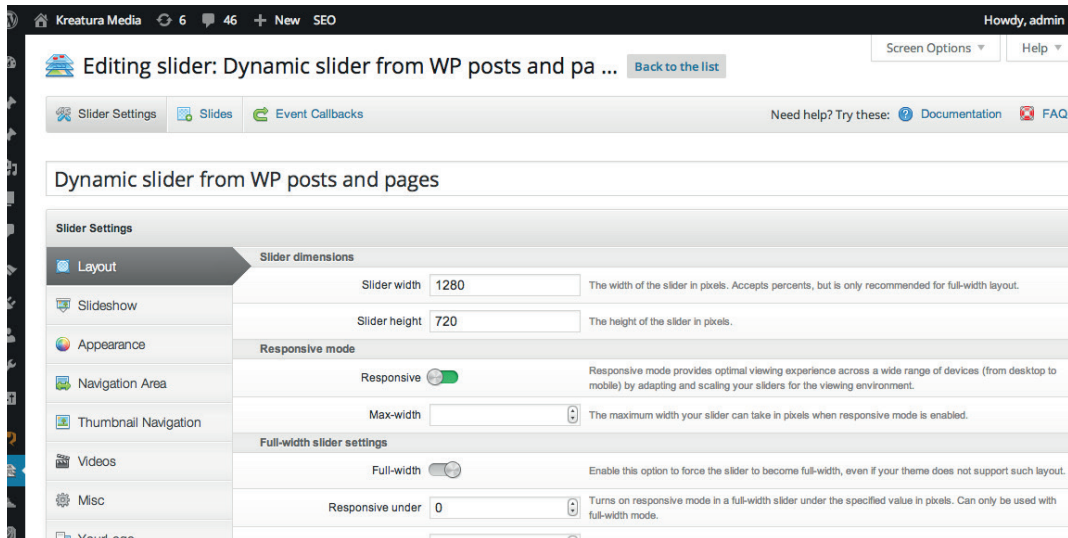


Updraft-Wordpress Backup and Restoration.

Description : Easy and complete backups + restoration. Manual or automated backups (backup to S3, Dropbox, Google Drive, Rackspace, FTP, SFTP, email + others).

URL: <https://wordpress.org/plugins/updraftplus/>

Use : To have a have a back-up of all the files. For safety in-case anything goes wrong.



.....LayerSlider WP

Description :LayerSlider WP is a premium multi-purpose slider for creating image galleries, content sliders, and mind-blowing slideshows with must-see effects, even from your WordPress posts and pages

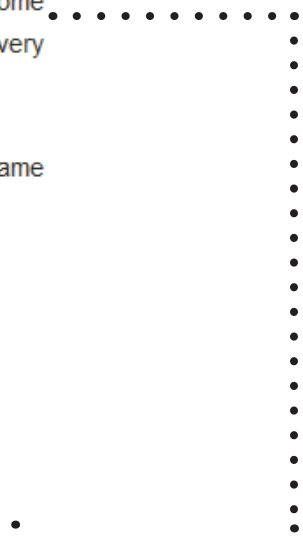
URL:<http://codecanyon.net/item/layerslider-responsive-wordpress-slider-plugin-/1362246>

Use : To be used for showing the featured recipes, along with a title information about the recipe. This various options available in this plugin make life easier in changing the content of the slide show as new recipes are featured every week/month.

where things are no longer as they used to be. As his journey winds down, flashes of memories begin to haunt him.

[Chasm City](#) is nothing less than *steam-punk sci-fi*. That is, while set in a high tech future, Chasm City has reverted to using steam-driven machines and archaic tools to power their various devices. That is a feat, and part of why this is a very readable book. Add to that some very modern and "up-to-date" sci-fi and some delicious twists and turns and you have a very good book.

Chasm City is a pseudo-sequel to [Revelation Space](#) and Absolution Gap -- set in the same universe but with different main characters.

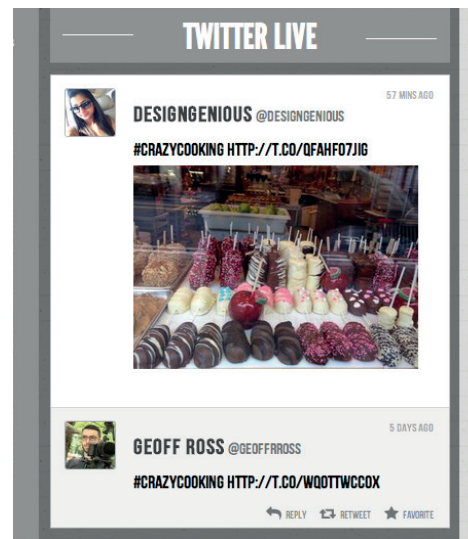
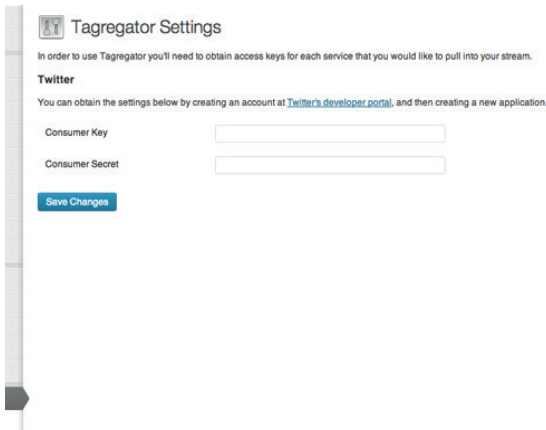
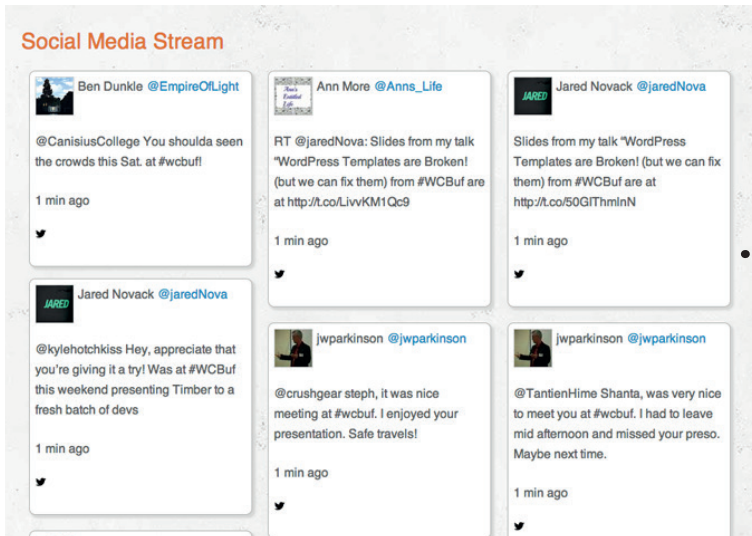


.....Review Rating

Description :Simple plugin for inserting ratings into WordPress posts. Adds a shortcode: [rating=5], which allow you to insert a movie or book rating

URL:<http://wordpress.org/plugins/ratings-shorttags/>

Use : To be used for showing the rating for respective recipes. These rating are given by the author. This plugin gives you the freedom to chose the shape of the symbol and color in both rated and unrated state. And it can be inserted anywhere on the post/page by pasting the sortcode in the area you want the ratings to show.



Tagregator

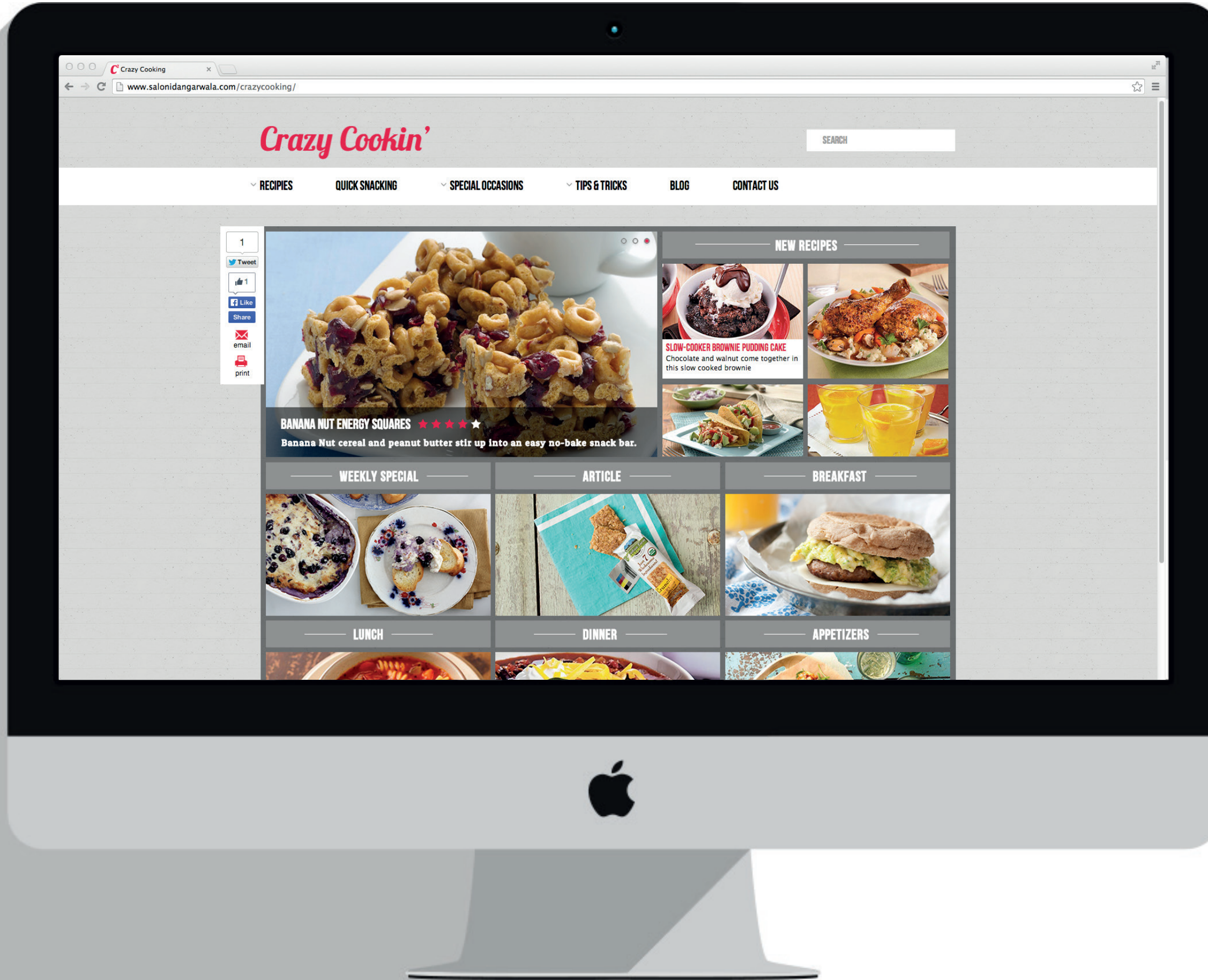
- Description : Tagregator lets you add a shortcode to a
- • • • • post or page on your site, and pull in content from various social media networks onto that page. For example, if you add [tagregator hashtag="#WordPress"] into a page, then you'll see posts that mention the #WordPress hashtag.

URL: <http://wordpress.org/plugins/tagregator/>

Use : Have all the tweets with #crazycooking show on the blog page in the twitter live section when anybody tweets with the hashtags crazycooking.

Reason I Chose : The initial instagram plugin I chose wasn't would only allow me to post a post from my twitter a/c and not pull #crazycooking globally. So I chose this on because my intention was to have #crazycooking tweets show up on my blog in the twitter feed.

SCREENSHOTS FOR *CrazyCookin'*

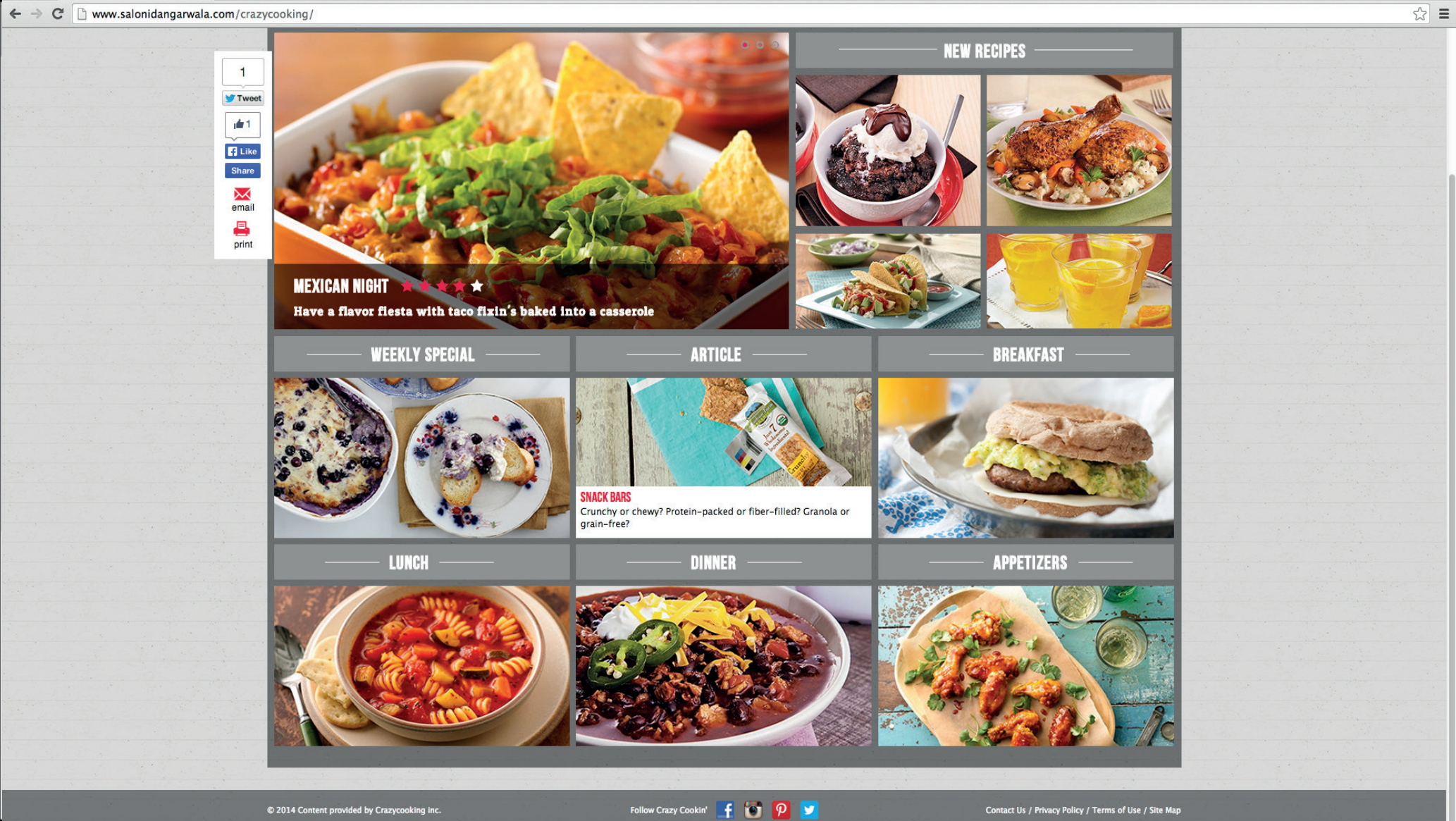


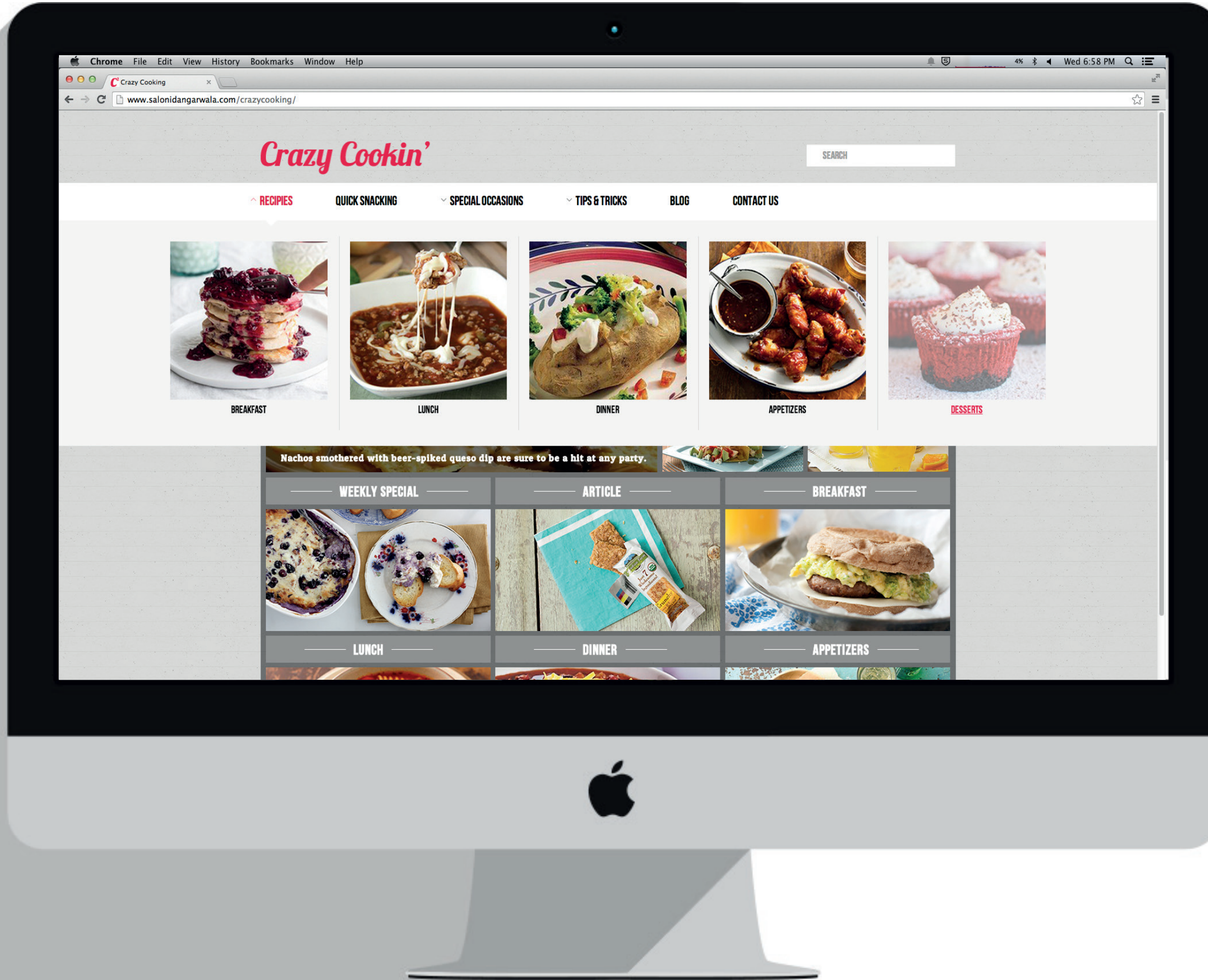
Homepage

The user can explore various recipe options available here and choose where they want to go next.

Homepage

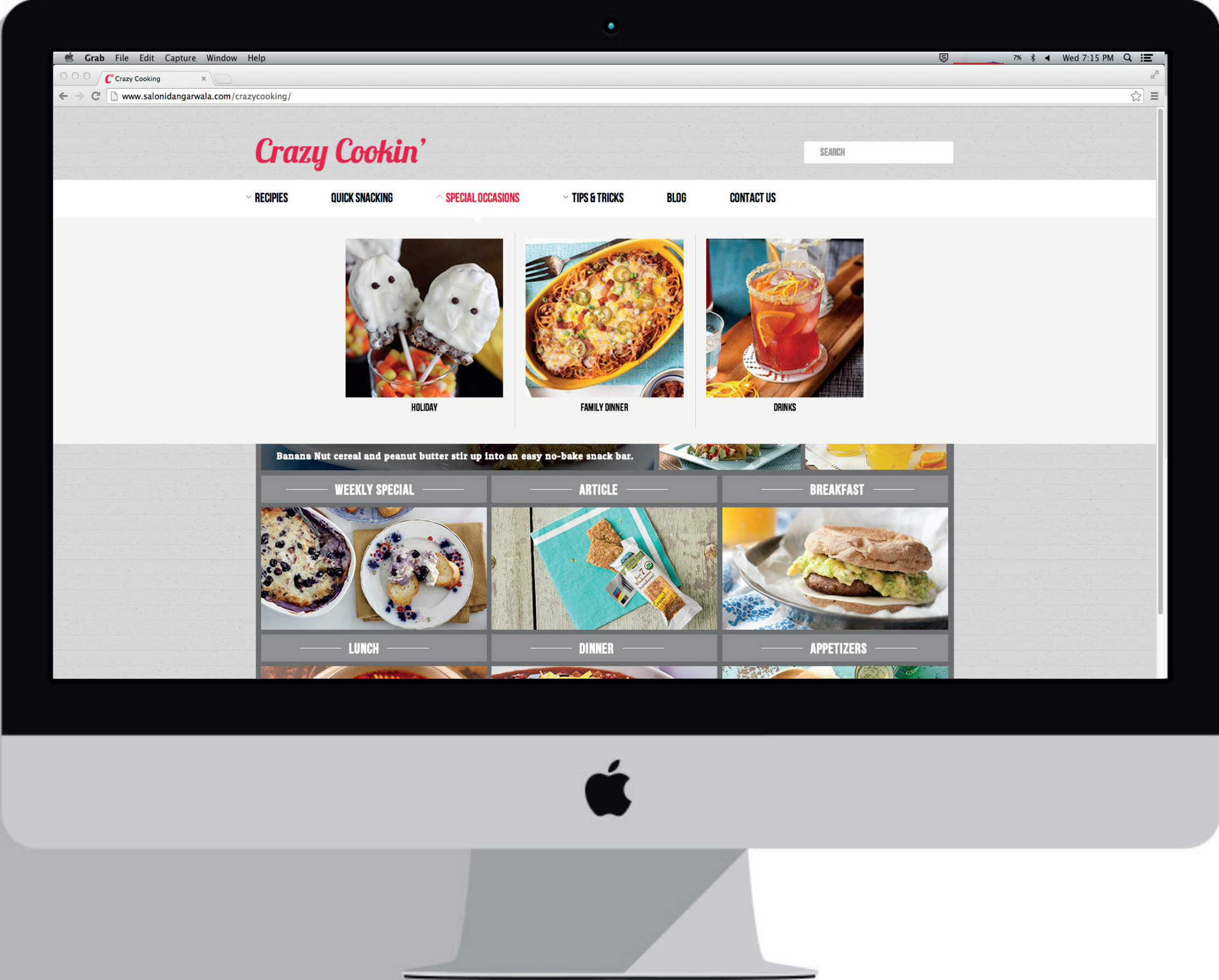
This is how the bottom of the page on the homepage looks like.





Homepage

This is how to navigation looks when the recipe menu item is clicked.

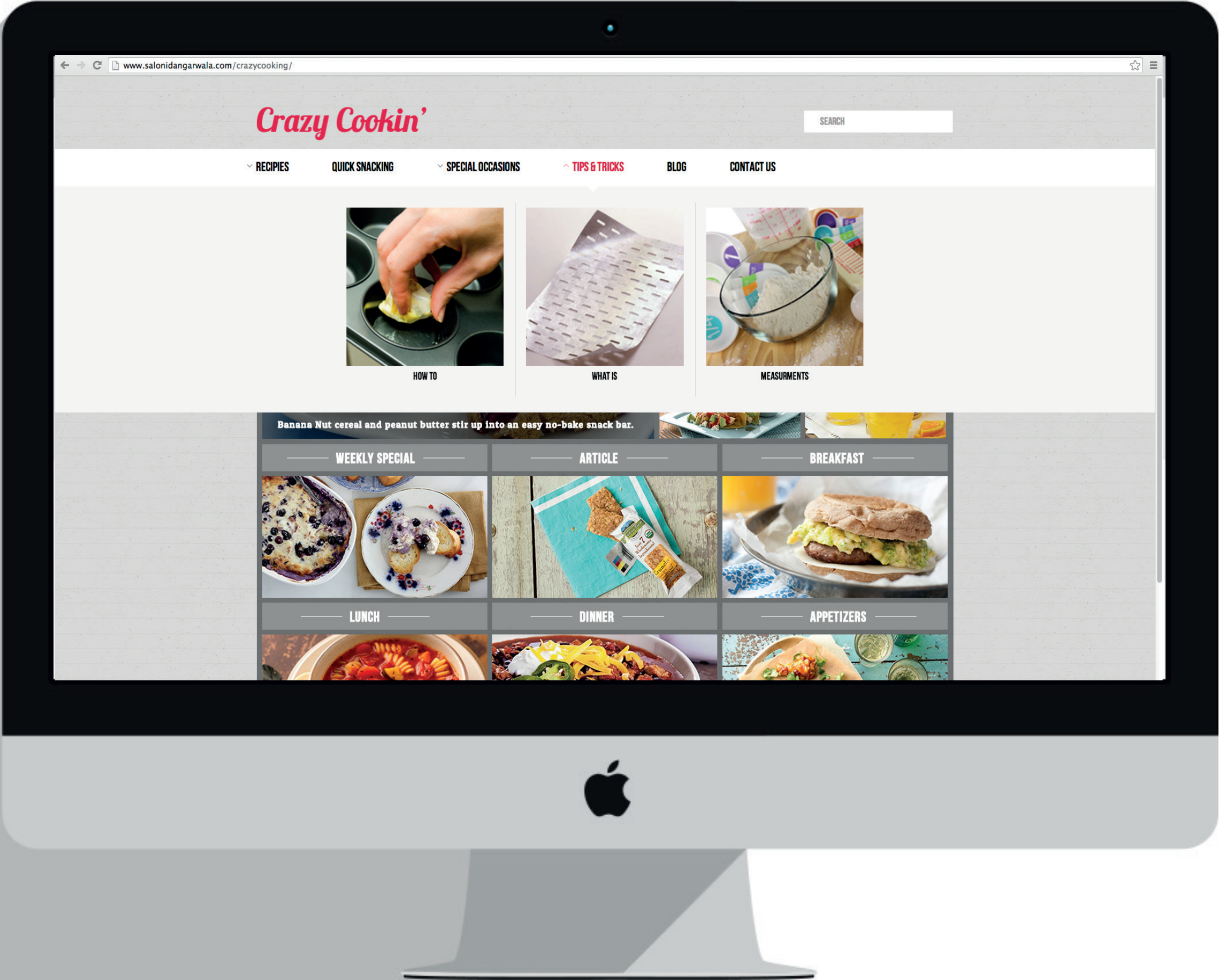


Homepage

This is how to navigation looks when the **Special Occasions** menu item is clicked.

Homepage

This is how to navigation looks when the Tips & Tricks menu item is clicked.



Desserts - Recipe page

When you click on the slow cooker brownie on the home page under the New recipes heading or navigate to here from the Dessert sub-menu under the Recipe menu.

The page shows the recipe of the selected food item. It also has a related recipes column in the sidebar to help the user navigate to other recipes that they might be interested in. The stars under the title of the recipe is the average rating that the recipe has.

The screenshot shows a web browser displaying the 'Crazy Cookin'' website. The URL is www.salonidangarwala.com/crazycooking/recipes/dessert/slow-cooker-brownie-recipe/. The page features a navigation menu with categories: RECIPIES, QUICK SNACKING, SPECIAL OCCASIONS, TIPS & TRICKS, BLOG, and CONTACT US. A search bar is located in the top right corner.

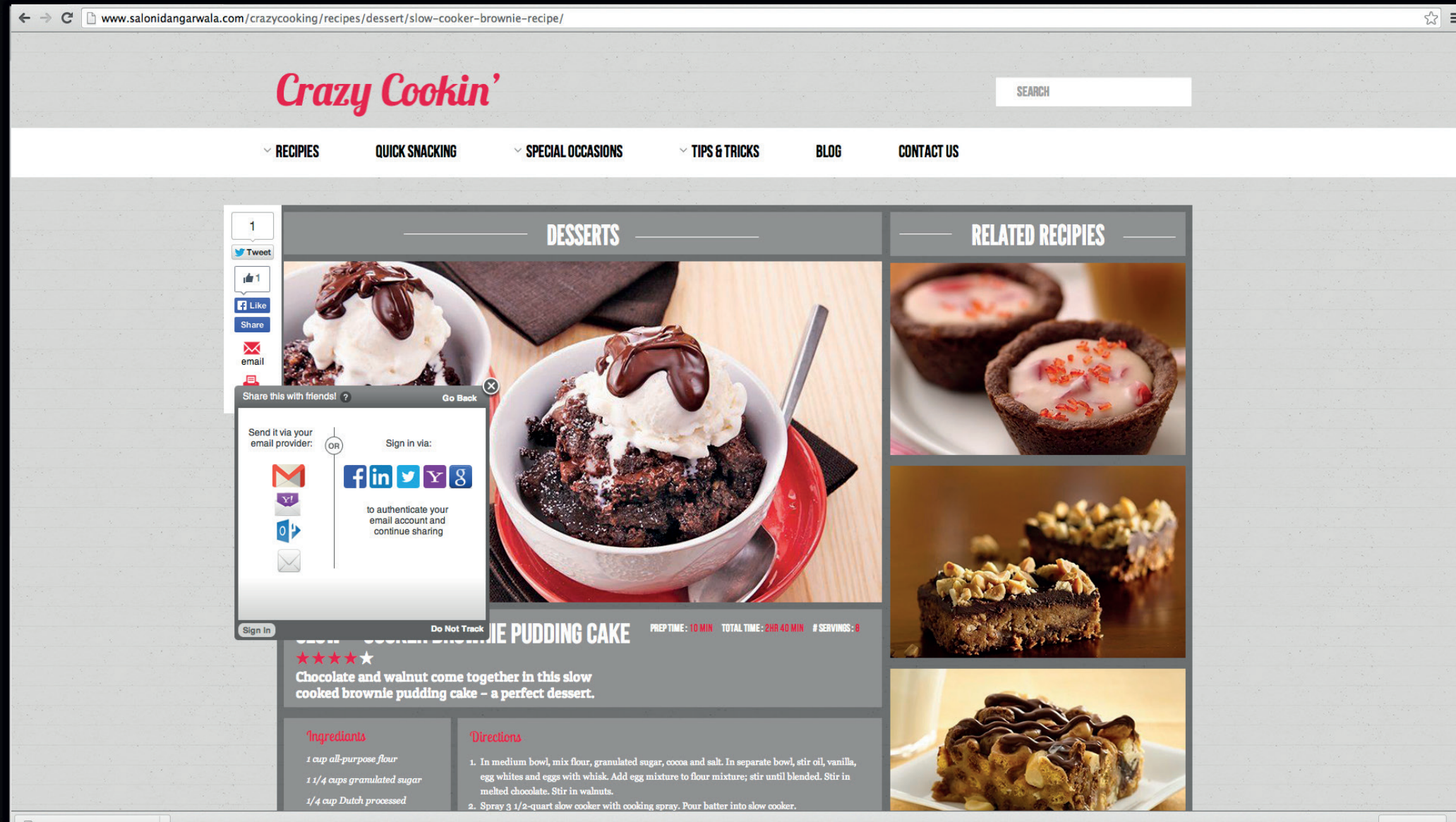
The main content area is titled 'DESSERTS' and features a large image of two white bowls filled with brownie pudding cake, topped with chocolate sauce and vanilla ice cream. Below the image, the recipe title is 'SLOW – COOKER BROWNIE PUDDING CAKE' with a rating of five stars. The description reads: 'Chocolate and walnut come together in this slow cooked brownie pudding cake – a perfect dessert.' The recipe includes preparation and cooking times, and a list of ingredients and directions.

On the left side, there is a sidebar with social media sharing options (Twitter, Facebook, Email, Print) and a 'RELATED RECIPIES' section. The first related recipe is 'CHERRY-CHOCOLATE COOKIE CUPS' with a description: 'Looking for chocolate dessert with cherry? Then check out this recipe.' Below it are two more related recipe images.

Desserts - Recipe page

The float bar on has functions to like the page on facebook, tweet about the page, email, print and save the page even.

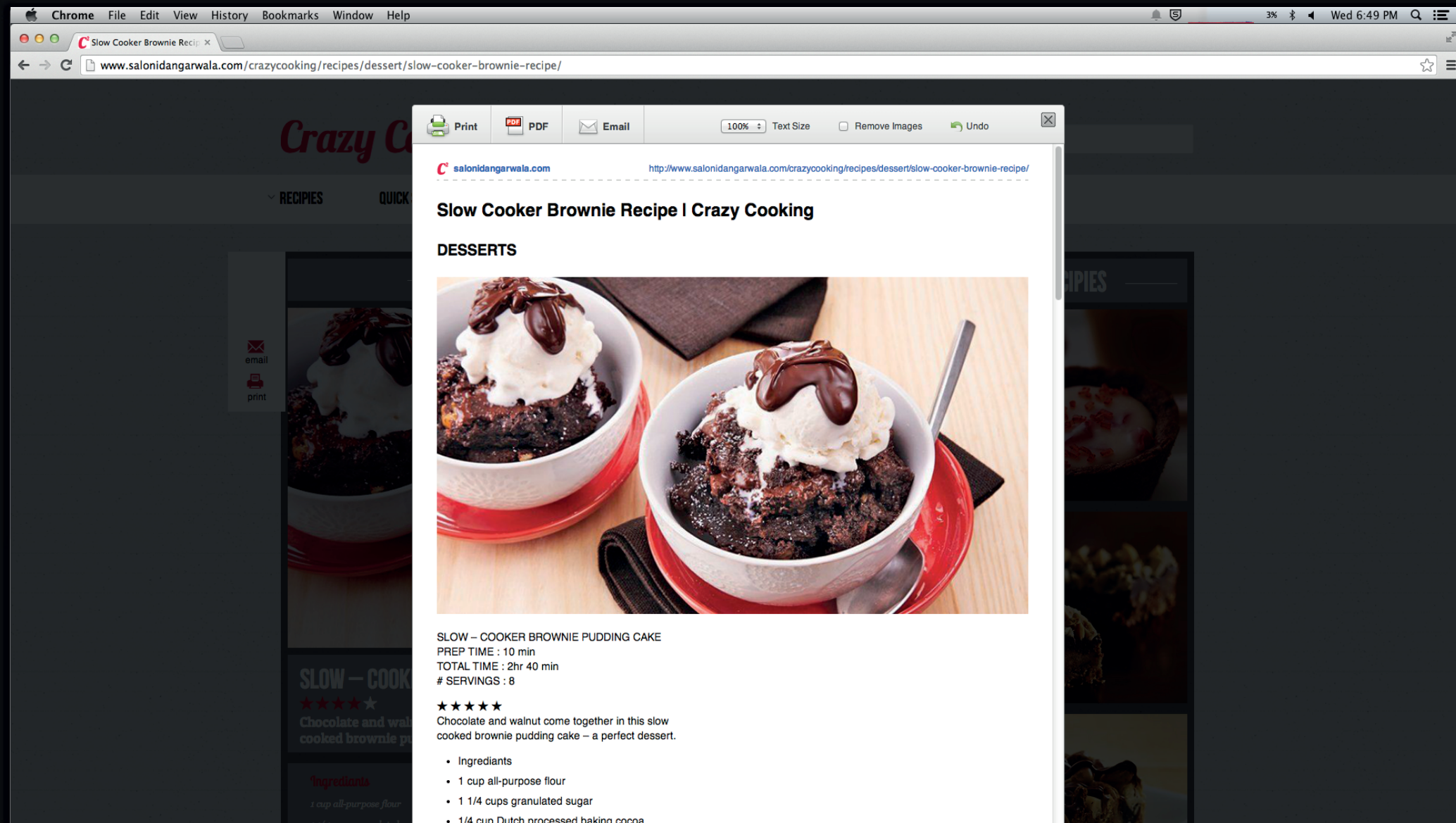
This pop-up box shows the different e-mailing options.



Desserts - Recipe page

When the print button is clicked on this is the window that opens and it gives the user the option to print, save and email the recipe all in one!

The unique things about this print option is that the user can chose which information from the page do they want to print and delete the unwanted content/images. Thus saving paper and ink.




The screenshot shows a Chrome browser window displaying a recipe page for "Slow Cooker Brownie Recipe". A print window is open over the page, showing a toolbar with "Print", "PDF", and "Email" options. The print window content includes the recipe title, category, a large image of the brownie pudding cake, and the recipe details.

Print PDF Email 100% Text Size Remove Images Undo

salonidangarwala.com http://www.salonidangarwala.com/crazycooking/recipes/dessert/slow-cooker-brownie-recipe/

Slow Cooker Brownie Recipe | Crazy Cooking

DESSERTS



SLOW - COOKER BROWNIE PUDDING CAKE
PREP TIME : 10 min
TOTAL TIME : 2hr 40 min
SERVINGS : 8

★★★★★
Chocolate and walnut come together in this slow cooked brownie pudding cake – a perfect dessert.

• Ingredients

- 1 cup all-purpose flour
- 1 1/4 cups granulated sugar
- 1/4 cup Dutch processed baking cocoa

Desserts - Recipe page

As we scroll towards the bottom of the page, there is a comments section which allows the user to give their reviews on the recipe and give it a star rating from 1-5, 5 being the highest.

www.salonidangarwala.com/crazycooking/recipes/dessert/slow-cooker-brownie-recipe/

SLOW – COOKER BROWNIE PUDDING CAKE

PREP TIME: 10 MIN TOTAL TIME: 2HR 40 MIN # SERVINGS: 8

★★★★★

Chocolate and walnut come together in this slow cooked brownie pudding cake – a perfect dessert.

Ingredients

- 1 cup all-purpose flour
- 1 1/4 cups granulated sugar
- 1/4 cup Dutch processed baking cocoa
- 1/4 teaspoon salt
- 1/4 cup canola oil
- 1 teaspoon vanilla
- 3 egg whites
- 2 whole eggs
- 2 oz bittersweet baking chocolate, melted
- 1/4 cup coarsely chopped walnuts, toasted
- Powdered sugar, if desired

Directions

1. In medium bowl, mix flour, granulated sugar, cocoa and salt. In separate bowl, stir oil, vanilla, egg whites and eggs with whisk. Add egg mixture to flour mixture; stir until blended. Stir in melted chocolate. Stir in walnuts.
2. Spray 3 1/2-quart slow cooker with cooking spray. Pour batter into slow cooker.
3. Cover; cook on Low heat setting 2 hours to 2 hours 30 minutes or until set around edges but still soft in center. Turn off slow cooker. Let stand covered 30 minutes before serving. Sprinkle with powdered sugar.

Expert Tips

Turn this cake into brownie sundaes with a scoop of ice cream and drizzle of chocolate topping.

Nutrition Information

Serving Size: 1 Serving
 Calories 340, Total Fat 14g (Saturated Fat 1/2g), Sodium 110mg, Total Carbohydrate 49g, (Dietary Fiber 2g), Protein 6g; % Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%; Exchanges: 1 Starch; 2 Other Carbohydrate; 2 1/2 Fat; Carbohydrate Choices: 3
*Percent Daily Values are based on a 2,000 calorie diet.

Review & Comments

Rate the Recipe: ☆☆☆☆☆ (No Ratings Yet)

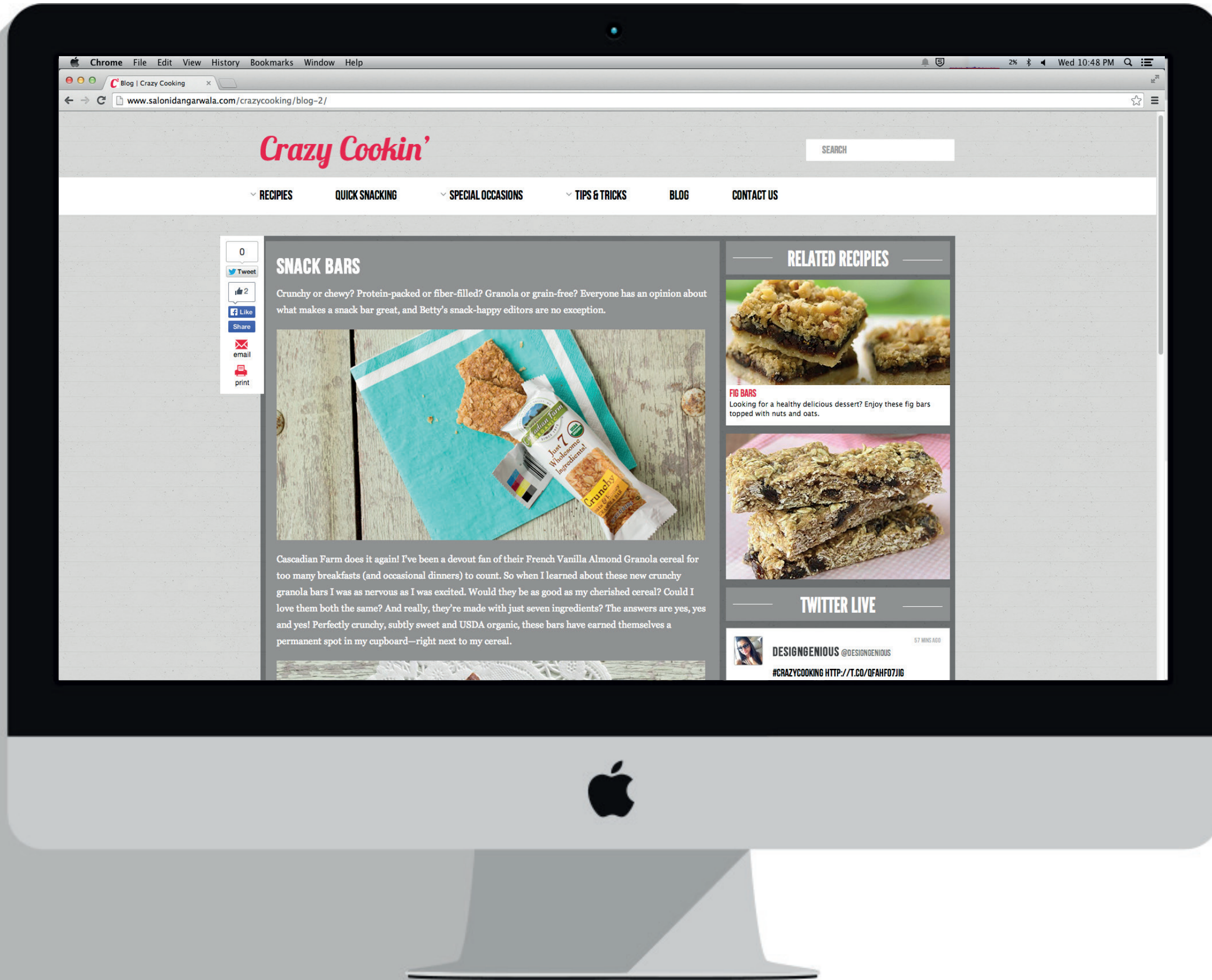
[Submit](#)

Jeann

★★★★★

Made this yesterday and tasted very good. Read reviews and did not see any comments on using a smaller size crock. Mine were either 6 or 1 1/2 quarts. I used the smaller and it just fit. Made a well with sifted dry ingredients and added wet into center circling bowl as I went to slowly incorporate the dry. Was a stiff batter to be sure, but worked. Added last three ingredients together and made very hot in microwave, than slowly added to top and 1 1/2 hours later was done. If left longer would have burned and dried. Will keep but suggest everyone who tries watch your crock carefully the first time but don't open it until ready to test for doneness. Thanks for recipe.

[Reply](#)



Blog

The blog page, has all the articles that would be posted.


Blog

As we scroll down we see the Twitter and Instagram live feed, here all the tweets and instagram photos with #crazycooking will show up.

← → ↻ www.salonidangarwala.com/crazycooking/blog-2/ ☆ ☰

0
Tweet
2
Like
Share
email
print


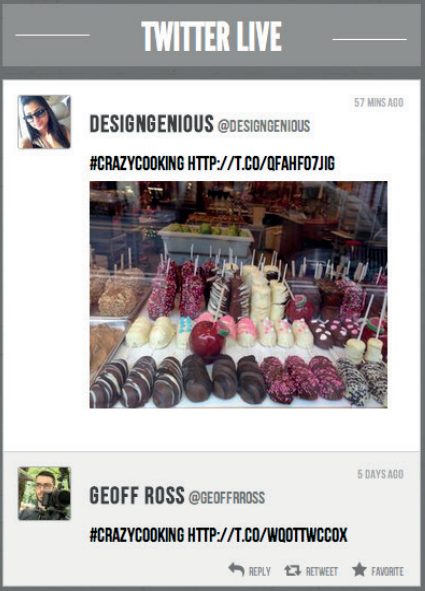

granola bars I was as nervous as I was excited. Would they be as good as my cherished cereal? Could I love them both the same? And really, they're made with just seven ingredients? The answers are yes, yes and yes! Perfectly crunchy, subtly sweet and USDA organic, these bars have earned themselves a permanent spot in my cupboard—right next to my cereal.

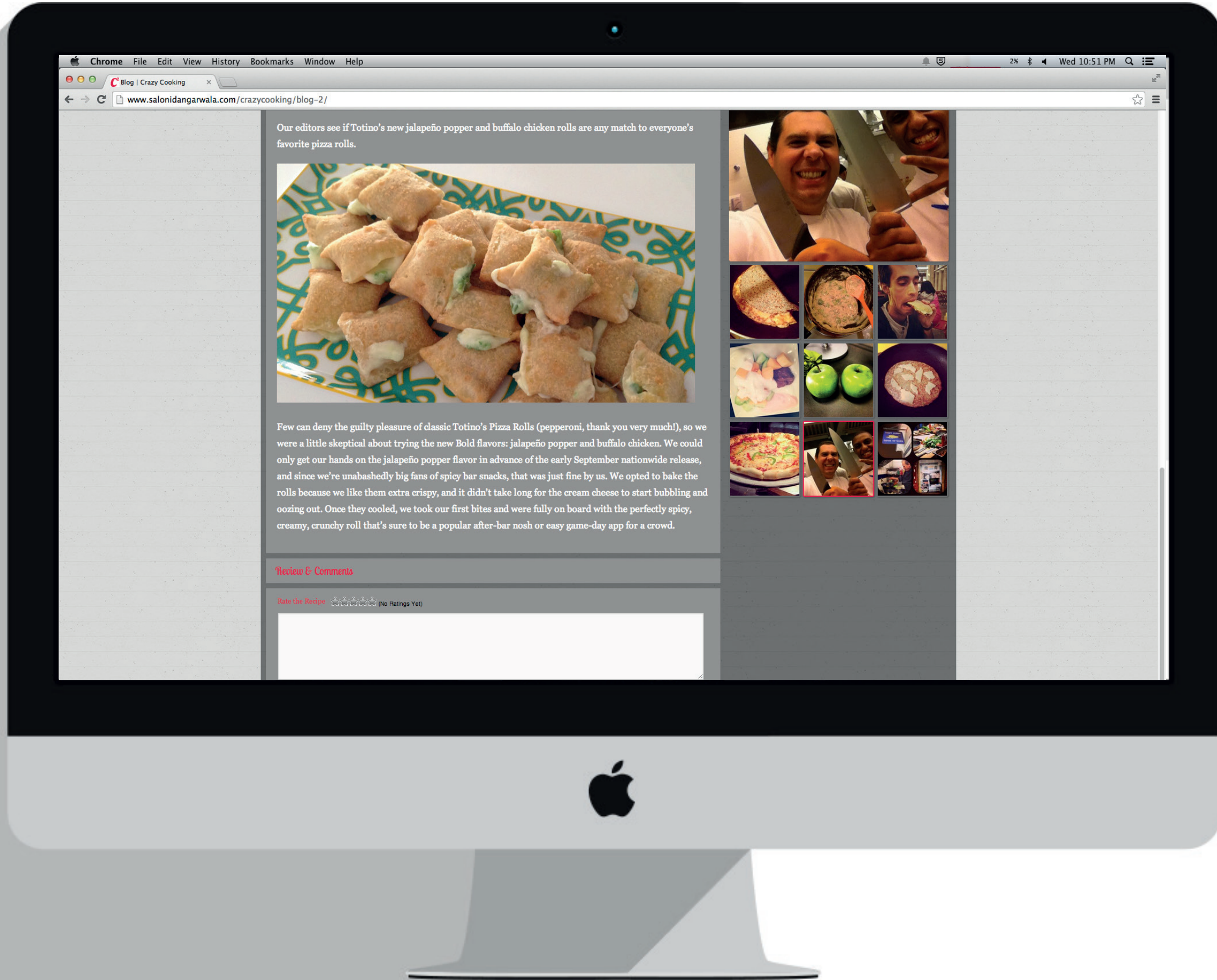


Forget road rage; raise your hand if you suffer from road hunger. In order to quell my rumbling tummy during gnarly commutes home, I often find myself reaching into my glove box for a LÄRABAR mini. A 12-count box includes a mix of three equally yummy flavors (Cherry Pie, Cashew Cookie and Apple Pie), each bearing an ingredient list so simple a 2nd-grader could read it. And clocking in at around 100 calories a pop, LÄRA's petite treats hit the spot (without ruining my appetite for dinner), leaving me free to unwind on my drive home, rather than obsess over the empty status of my stomach.

JALAPEÑO SQUARES

Our editors see if Totino's new jalapeño popper and buffalo chicken rolls are any match to everyone's favorite pizza rolls.





Blog

As we scroll further down we see other added blog posts and to the end of the post is the comments section.

URL TO *CrazyCookin'*

<http://www.salonidangarwala.com/crazycooking>

(Note: Works best with Google Chrome Version 33.0.1750.149)
