



MY BEST RECIPES



INTRODUCTION

The goal of this Madcap Flare project is to demonstrate our ability, as technical writers, to manage a single-source documentation with several different and conditional outputs. We strongly hope this project will allow us to pass the Madcap Advanced Developer certification.

As specified, the project contains at least:

- ▶ 12 topics
- ▶ 6 links
- ▶ 3 images
- ▶ a skin
- ▶ a page layout
- ▶ a master page
- ▶ 2 condition tags
- ▶ 2 different output types

All the content (text, images) comes from the AllRecipes.com website.

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APPETIZERS

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Basil Pesto Bread Rounds

Nutritional Information (amount per serving)

Calories	375
Total Fat	22.1 g
Cholesterol	16 mg

Preparation time: 6 min

Cooking time: 12 min

For 8 servings, you will need...

1 loaf French baguette

2/3 cup mayonnaise

1/3 cup basil pesto

2 cloves garlic, minced

1/2 cup freshly grated Parmesan cheese

salt



Directions

1. Preheat oven on broiler setting. Arrange bread slices in a single layer on a cookie sheet. Place under broiler for 5 to 8 minutes, or until lightly toasted on one side. Watch carefully to ensure they don't burn. Remove from oven, and flip bread slices so that the toasted side is on the bottom.
2. Set the oven temperature for 350 degrees F (175 degrees C). In a small bowl, mix together mayonnaise, pesto, garlic, Parmesan and salt. Spread evenly over untoasted sides of bread slices.
3. Bake in the preheated oven for 6 to 8 minutes. Set the oven to broil, and place the rounds under the broiler just until they begin to bubble and turn golden. Let cool slightly before serving.

Ultimate Cheese Ball

Nutritional Information (amount per serving)

Calories	75
Total Fat	6.8 g
Cholesterol	19 mg

Preparation time: 10 min

For 48 servings, you will need...

- 3 packages cream cheese, softened
- 1 bunch green onions, finely chopped
- 1 jar dried beef, chopped
- 1 cup chopped pecans



Directions

1. In a medium bowl, mix the cream cheese, green onions and dried beef. Form the mixture into a ball. Sprinkle with pecans. Chill in the refrigerator approximately 2 hours before serving.

Mojito Sorbet

Nutritional Information (amount per serving)

Calories	57
Total Fat	0 g
Cholesterol	0 mg

Preparation time: 10 min

Cooking time: 5 min

For 16 servings, you will need...

- 1 cup water
- 1 cup white sugar
- 1/2 cup mint leaves, packed
- 1/4 cup grated lime zest
- 1 cup freshly squeezed lime juice
- 1 1/2 cups citrus-flavored sparkling water
- 2 tablespoons rum (optional)



Directions

1. Heat the water, sugar, and mint leaves in a saucepan over medium heat, and stir until the sugar is dissolved. Bring the mixture to a boil, reduce heat, and simmer for 3 to 5 minutes to extract the mint flavor. Set the mixture aside to cool, and strain out the mint leaves.
2. Pour the cooled mint mixture, lime zest, lime juice, sparkling water, and rum into a bowl and mix well. Pour into the container of an ice cream maker, and freeze according to the manufacturer's instructions. Serve immediately for a softer texture, or freeze in a sealed container for a harder sorbet. Let hard-frozen sorbet thaw a few minutes before serving.

Too Much Chocolate Cake

Nutritional Information (amount per serving)

Calories	600
Total Fat	38.6 g
Cholesterol	87 mg



Preparation time: 5 min

Cooking time: 20 min

For 12 servings, you will need...

- 1 (18.25 ounce) package devil's food cake mix
- 1 (5.9 ounce) package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- 1/2 cup warm water
- 2 cups semisweet chocolate chips

Directions

1. Preheat oven to 350 °F.
2. In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well greased 12 cup bundt pan.
3. Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.