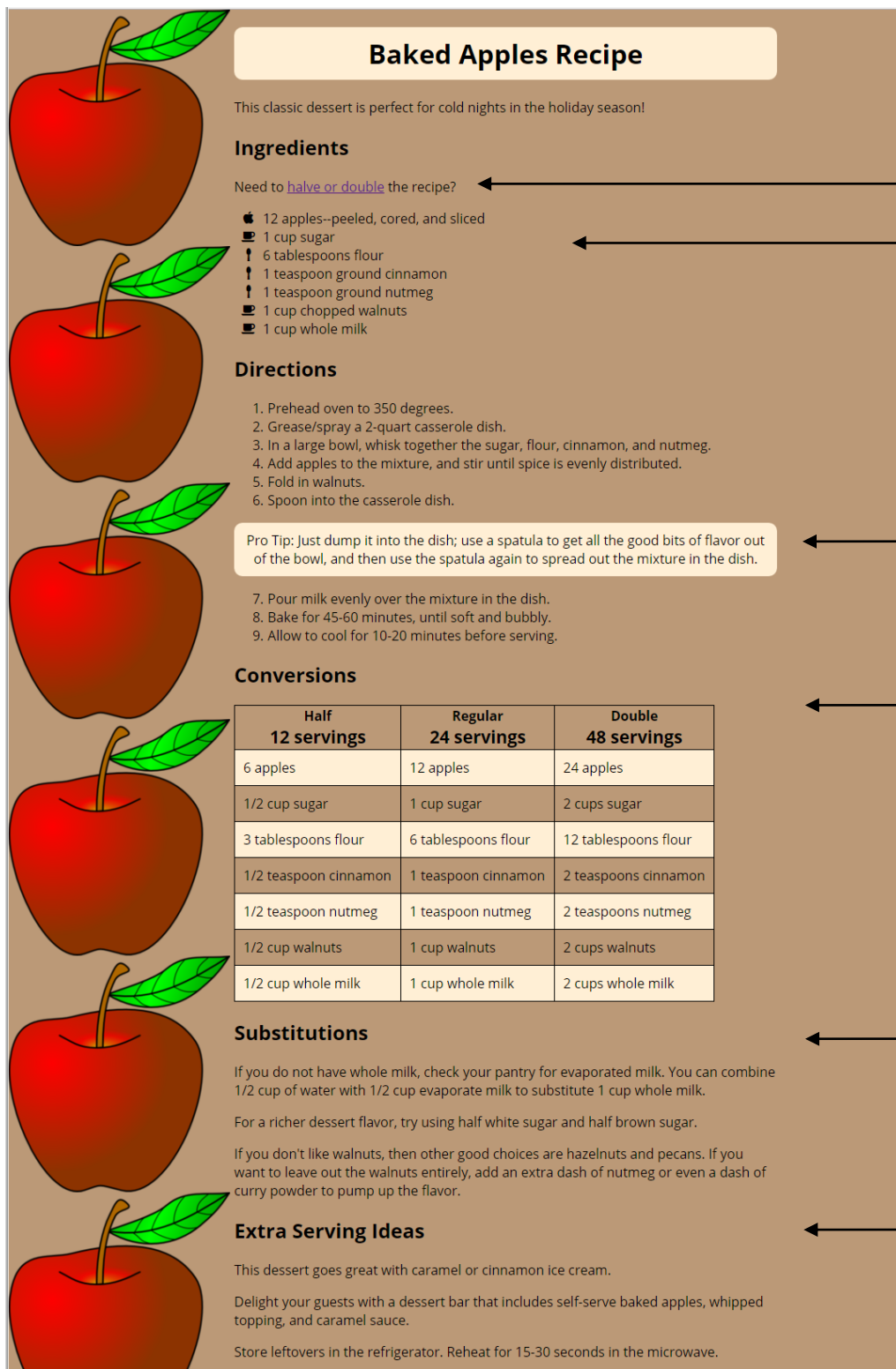


Tables and Lists Activity: Recipe Page

This activity does not have a lot of directions. You will have to use all your skills to implement a given design concept.

The image below is the design concept with some helpful notes. You do not have to implement this design exactly, but all of the content needs to be present, and all of the guidelines in the notes need to be followed. Other than that, you are free to improve the design as you see fit. The full design image is also provided in this activity folder.



Baked Apples Recipe

This classic dessert is perfect for cold nights in the holiday season!

Ingredients

Need to [halve](#) or [double](#) the recipe?

- 🍏 12 apples—peeled, cored, and sliced
- 🍬 1 cup sugar
- 🍷 6 tablespoons flour
- 🌿 1 teaspoon ground cinnamon
- 🌿 1 teaspoon ground nutmeg
- 🍈 1 cup chopped walnuts
- 🥛 1 cup whole milk

Directions

1. Preheat oven to 350 degrees.
2. Grease/spray a 2-quart casserole dish.
3. In a large bowl, whisk together the sugar, flour, cinnamon, and nutmeg.
4. Add apples to the mixture, and stir until spice is evenly distributed.
5. Fold in walnuts.
6. Spoon into the casserole dish.

Pro Tip: Just dump it into the dish; use a spatula to get all the good bits of flavor out of the bowl, and then use the spatula again to spread out the mixture in the dish.

7. Pour milk evenly over the mixture in the dish.
8. Bake for 45-60 minutes, until soft and bubbly.
9. Allow to cool for 10-20 minutes before serving.

Conversions

Half 12 servings	Regular 24 servings	Double 48 servings
6 apples	12 apples	24 apples
1/2 cup sugar	1 cup sugar	2 cups sugar
3 tablespoons flour	6 tablespoons flour	12 tablespoons flour
1/2 teaspoon cinnamon	1 teaspoon cinnamon	2 teaspoons cinnamon
1/2 teaspoon nutmeg	1 teaspoon nutmeg	2 teaspoons nutmeg
1/2 cup walnuts	1 cup walnuts	2 cups walnuts
1/2 cup whole milk	1 cup whole milk	2 cups whole milk

Substitutions

If you do not have whole milk, check your pantry for evaporated milk. You can combine 1/2 cup of water with 1/2 cup evaporate milk to substitute 1 cup whole milk.

For a richer dessert flavor, try using half white sugar and half brown sugar.

If you don't like walnuts, then other good choices are hazelnuts and pecans. If you want to leave out the walnuts entirely, add an extra dash of nutmeg or even a dash of curry powder to pump up the flavor.

Extra Serving Ideas

This dessert goes great with caramel or cinnamon ice cream.

Delight your guests with a dessert bar that includes self-serve baked apples, whipped topping, and caramel sauce.

Store leftovers in the refrigerator. Reheat for 15-30 seconds in the microwave.

This link should move the users scroll position directly to the Conversions table.

These icons are good, and they come from Font Awesome, but if you can find better ones then that's ok.

This "Pro Tip" needs to stay directly after Step 6 and before Step 7.

Use some kind of different styling on alternating rows to make this table easy to read.

These last two sections might be better in list structures. Change at least one of them to a bulleted list, and use a bullet icon that is not just the plain default circle.