

Code Blocks and Indentation

Indentation is important

Think of a recipe - Chocolate Cake
(Mmmmmm... Chocolate Cake...)

1. Make the cake
2. Put the frosting on
3. Eat and enjoy

Make the cake?

1. Make the cake:
 - 1A. make the batter
 - 1B. put into pans
 - 1C. bake at 180C for 30-35 minutes
2. Put the frosting on
3. Eat and enjoy

Make the batter?

1. Make the cake:
 - 1A. make the batter:
 - 1Aa. melt chocolate and butter
 - 1Ab. prepare egg mixture
 - 1Ac. sift dry ingredients
 - 1Ad. combine egg mixture, dry ingredients and milk
 - 1Ae. fold egg whites into batter
 - 1B. put into pans
 - 1C. bake at 180C for 30-35 minutes
2. Put the frosting on
3. Eat and enjoy

Melt the chocolate ... ?

- Make the cake:
 - make the batter:
 - melt chocolate and butter:
 - In a heavy saucepan over low heat:
 - put in 6 ounces semi-sweet chocolate
 - put in 1/2 cup butter
 - while it hasn't melted:
 - wait a little bit
 - stir
 - put aside to let cool
 - prepare egg mixture
 - sift dry ingredients
 - combine egg mixture, dry ingredients and milk
 - fold egg whites into batter
 - put into pans
 - bake at 180C for 30-35 minutes
 - Put the frosting on
 - Eat and enjoy

Where do I get ... ?

- Prepare for cooking:
 - get 6 ounces of chocolate, 1/2 cup butter
 - get a saucepan, stove, spoon for stirring
- Make the cake:
 - make the batter:
 - melt chocolate and butter:
 - In a heavy saucepan over low heat:
 - put in 6 ounces semi-sweet chocolate
 - put in 1/2 cup butter
 - while it hasn't melted:
 - wait a little bit
 - stir
 - put aside to let cool
 - prepare egg mixture
 - sift dry ingredients
 - combine egg mixture, dry ingredients and milk
 - fold egg whites into batter
 - put into pans
 - bake at 180C for 30-35 minutes
- Put the frosting on
- Eat and enjoy

I have/don't have that!

Prepare for cooking:

get a kitchen with a good set of cookware
start a "Shopping list"
for each ingredient in [6 ounces of chocolate,
1/2 cup of butter]:
if I don't have enough of the ingredient:
add what's missing to the shopping list

Make the cake:

make the batter:

melt chocolate and butter:

In a heavy saucepan over low heat:

put in 6 ounces semi-sweet chocolate

put in 1/2 cup butter

while it hasn't melted:

wait a little bit

stir

put aside to let cool

prepare egg mixture

sift dry ingredients

combine egg mixture, dry ingredients and milk

fold egg whites into batter

put into pans

bake at 180C for 30-35 minutes

Put the frosting on

Eat and enjoy

And the egg mixture?

Prepare for cooking:

- get a kitchen with a good set of cookware
- start a "Shopping list"

for each ingredient in [6 ounces of chocolate,
1/2 cup of butter, **4 eggs**, 1/3 cup sugar]:

- if I don't have enough of the ingredient:
 - add what's missing to the shopping list

Make the cake:

make the batter:

melt chocolate and butter:

- In a heavy saucepan over low heat:

- put in 6 ounces semi-sweet chocolate

- put in 1/2 cup butter

- while it hasn't melted:

- wait a little bit

- stir

- put aside to let cool

prepare egg mixture:

- get one small bowl for egg whites and another for yolks
- using two eggs:

- put the egg whites in the bowl for egg whites

- put the yolks in the bowl for yolks

- with the other two eggs:

- put the yolks in the yolk bowl

- discard the egg whites

- mix the yolks until they are thick and a lemon color
- in the yolk bowl, add 1/3 cup sugar

- mix the ingredients in the yolk bowl until thick

- sift dry ingredients

- combine egg mixture, dry ingredients and milk

- fold egg whites into batter

- put into pans

- bake at 180C for 30-35 minutes

Put the frosting on

Eat and enjoy

Then the dry ingredients...

And folding in the egg whites ...

And putting everything into the pans ...

And making the frosting ...

Oh, and cleaning up afterwards...

...

Making four cakes

I'm making birthday cakes for four Swedes,
Anders, Lars, Ingela, Jacob.

Prepare for cooking (*4)

Make the cake (*4)

Put the frosting on (*4)

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for x in ["Anders", "Lars", "Ingela", "Jacob"]:
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    on the cake, write "Happy Birthday, ", x
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Eat and enjoy