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