**Recipe Wiki Step-by-Step (Long)**

1. Getting started
	1. Open Firefox
	2. Type “miki” in the address bar, click on the Miki website
2. Recipe Name
	1. Type the name of the recipe you want to add in the text box in the Recipes area. (Don’t use any quotes or slashes or dashes!) Press <Enter> to pull up a blank recipe.

 

* 1. Edit the name on the second line if wanted, to add capitalization or dashes or whatever you couldn’t use when adding the page. In this case, I added a dash (-).

﻿{{ :recipes:blank\_recipe\_card.png?direct&200| }}

====== Old-Fashioned Walnut Balls ======

/\* Description \*/

1. Picture
	1. Highlight the first line and delete it.

﻿{{ :recipes:blank\_recipe\_card.png?direct&200| }}

====== Old-Fashioned Walnut Balls ======

/\* Description \*/

* 1. Leave the cursor on the top line.
	2. Click on the picture (green picture in a brown frame)



* 1. Click on “Select Files” button
	2. Double-click on the photo you want to use (or select the photo and click on the “Open” button).



* 1. Click on the “Upload” button
	2. Click on the green file name that you just uploaded



* 1. Click on the “Insert” button
	2. The first line should look like this:

{{ :recipes:old\_fashioned\_walnut\_balls.jpg?direct&200|}}

====== Old-Fashioned Walnut Balls ======

/\* Description \*/

1. Description
	1. Type a description if you want.

/\* Description \*/

Classic Russian Tea Cakes from Cooks.com

1. Cook times
	1. Edit the cook times block if you’d like.

<WRAP right>{(rater>id=100|name=Old Fashioned Walnut |\*\*Preheat:\*\* 375°|\*\*Yield:\*\* 4 dozen||

|\*\*Prep:\*\* 0:15|\*\*Wait:\*\* 0:00|\*\*Cook:\*\* 0:15|

1. Ingredients
	1. Highlight the ingredients in the Word document or web page



* 1. Click <Ctrl>C (copy)
	2. Click on the line underneath “Ingredients” in the wiki page
	3. Click <Ctrl>V (paste)
	4. Highlight the ingredient list in the wiki

1 c. butter

1/3 c. (firmly packed) brown sugar

1 tsp. vanilla extract

2 c. sifted all-purpose flour

1/2 tsp. salt

2 c. finely chopped walnuts

Powdered sugar

* 1. Click on the bullet list button



* 1. The ingredients section should look like this:



1. Directions
	1. Highlight the directions in the Word document or web page



* 1. Click <Ctrl>C (copy)
	2. Click on the line underneath “Directions” in the wiki page
	3. Click <Ctrl>V (paste)
	4. Highlight the directions list in the wiki

Cream butter, sugar and vanilla until fluffy. Sift flour and salt together; add to creamed mixture, mixing well to make a soft dough. Stir in walnuts. Break off pieces of dough the size of a walnut and shape into balls. Place on ungreased cookie sheet.

Bake in preheated 375 degree oven for 12 to 15 minutes. Remove from cookie sheet with spatula or pancake turner; cool slightly so they won't crumble when handled, then roll in powdered sugar. Yield: 4 dozen.

* 1. Click on the number list button



* 1. The directions section should look like this:



1. Notes
	1. Add any notes on the recipe that you’d like.

====== Notes ======

 \* To double recipe, double all the ingredients except the salt; leave salt at 1/2 tsp.

1. Tags
	1. Scroll to the bottom of the page and highlight the first tag you want.

---Recipe Ratings---

5★

4★

3★

* 1. Click <Ctrl>C (copy)
	2. Go to the next tag you want and put the cursor at the end of the line (including the last space)
	3. Click <Ctrl>V (paste)
	4. Highlight the line with the tags you just pasted

European/Russian 5★

* 1. Click <Ctrl>C (copy)
	2. Repeat steps c-f for each additional tag
	3. When all the tags are in a line and copied, go up to the line that reads:

{{tag>Recipes TagsNeeded}}

* 1. Delete the word TagsNeeded
	2. Click <Ctrl>V (paste)

{{tag>Recipes Dessert/Cookie European/Russian 5★}}

1. Click the “Save” button
2. Done.