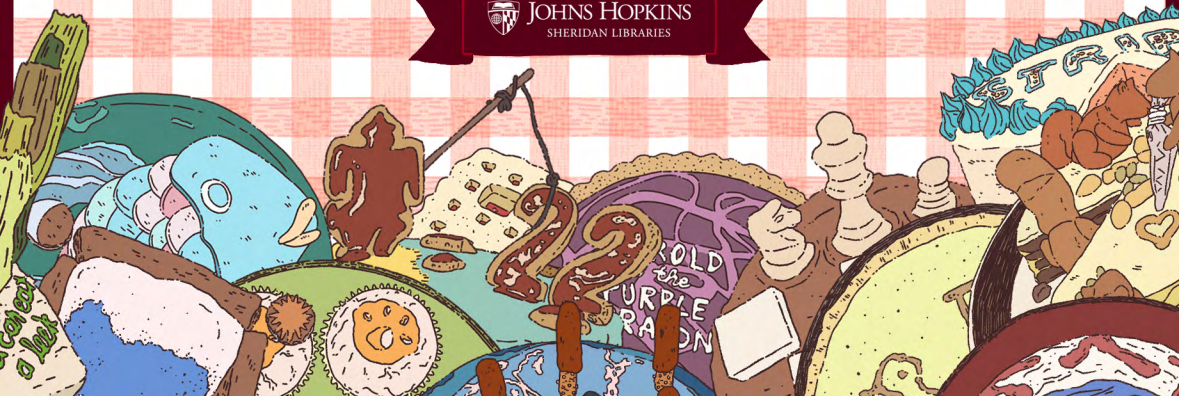


Edible Book Festival 2021

Presented by



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Read It and Eat It!

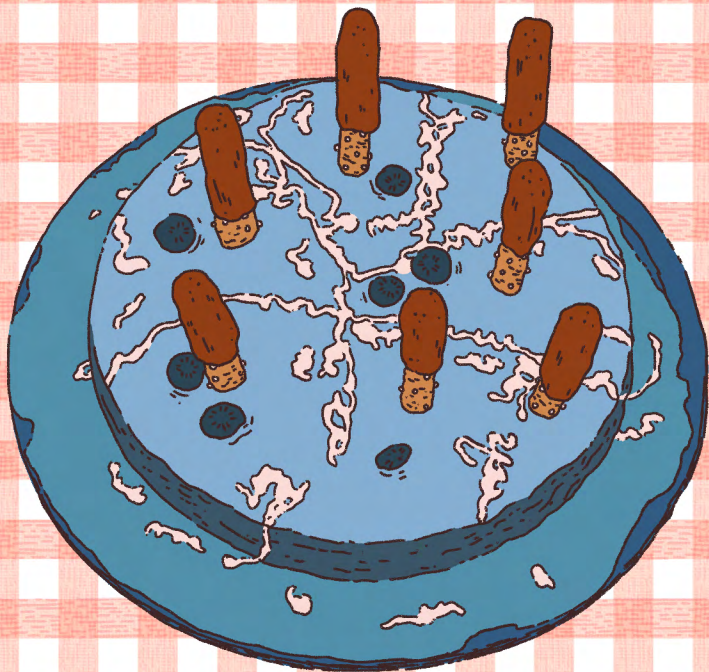


Heidi Herr

Librarian for English, Philosophy, & the Writing
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Sheridan Libraries

The Sheridan Libraries Edible Book Festival, aka “Read It and Eat It,” began in 2014 and is one of many such festivals that take place around the world to celebrate books, food, and culture. In our festival, edible books are desserts inspired by literary titles, characters, or authors. Contestants are encouraged to combine word play with books, decoration, and ingredients. Traditionally, our festival is a whimsical event in which members of the Johns Hopkins community gather to view and taste the amazing edible books created by our talented reader-bakers. Due to the COVID-19 pandemic, the 2020 festival was canceled. Not wishing to go two whole years without a festival and knowing that baking and reading were popular “stay safer at home” hobbies, we decided to launch a virtual festival. Twenty-nine delightful edible books were submitted, taking us everywhere from secret gardens to the solar system!

May this collection of recipes showcasing the 2021 festival serve as an enticing culinary journey, and perhaps inspire you to revisit a favorite book and reimagine it as the dessert of your dreams.
“Read It and Eat It” indeed!



Drive Your Fork Over the Frosting of the Cake

Cake Ingredients:

½ tablespoon vegan butter
1 cup soy milk
1 tablespoon apple cider vinegar
1 ½ cups flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
⅓ cup canola oil
¼ cup water
1 tablespoon lemon juice
1 tablespoon vanilla extract
1 ¼ teaspoon almond extract

Frosting Ingredients:

3 ¾ cups powdered sugar
3 tablespoon vegan butter
4 tablespoons soy milk
2 teaspoons vanilla extract
Red and blue food coloring (gel or liquid)
1 handful fresh blueberries (optional)

Decoration Ingredients:

1 cup vegan semi-sweet chocolate chips
5-6 vegan pretzel sticks

Preheat oven to 350 degrees and grease cake pan with vegan butter. In a bowl, stir soy milk and apple cider vinegar together. Once mixed, stir in the flour, sugar, baking soda, baking powder, and salt together. Add mixture of canola oil, water, lemon juice, vanilla, and almond extract. Stir until smooth. Dump mix into cake pan. Bake in oven for approximately 35 minutes, or until a toothpick comes clean from the center. Let cool fully before frosting.

For frosting, mix powdered sugar, vegan butter, soy milk, and vanilla extract until smooth and thick. Split into two bowls: 75% for blue, 25% for pink. Add a generous amount of blue food coloring to the larger amount. You may add mashed and whole fresh blueberries to this mixture if desired. Add 4 to 5 drops of red food coloring to the smaller amount. Frost cake completely with blue frosting, and pipe pink frosting in an abstract pattern on top.

For tree decorations, melt vegan semi-sweet chocolate chips in a saucepan over low heat until melted. Once liquid, move the chocolate into a tall container, such as a coffee mug. Dip vegan pretzel sticks until coated halfway with chocolate. Cool until chocolate has solidified and insert into cake.

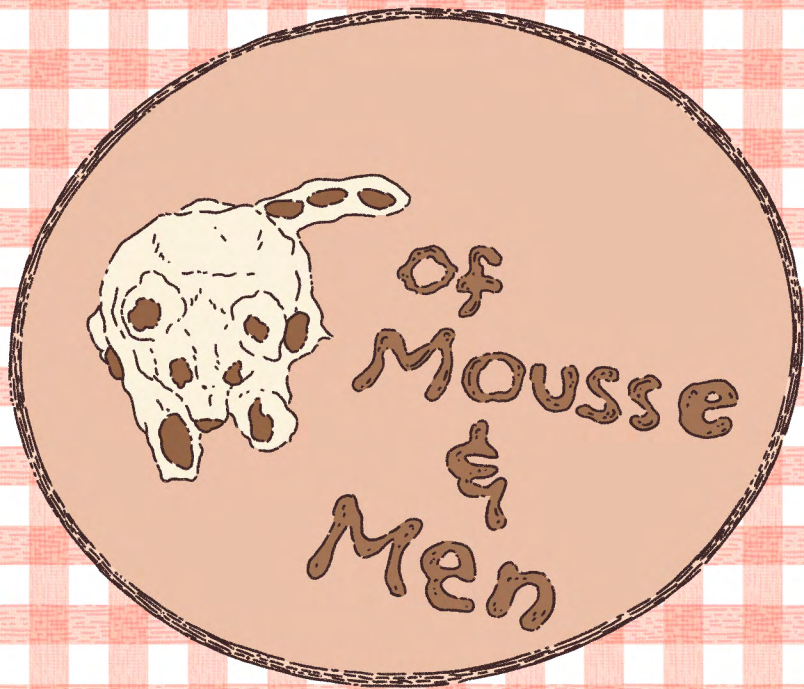


To Key Lime Mockingbird

Ingredients:

1 graham cracker pie crust
½ can sweetened condensed milk
¼ cup light sour cream
⅓ cup key lime juice
Chocolate icing (as needed)

Preheat oven to 350 degrees. In a separate bowl, whisk together sweetened condensed milk, light sour cream, and key lime juice until smooth. Pour mixture into pie crust, and bake for 15 minutes. When fully cooled, decorate with chocolate icing in the pattern of a small bird and pipe the lettering "To Key Lime Mockingbird" if desired.



Of Mousse and Men

Ingredients:

1 box vanilla instant pudding mix

1 ½ cups cold milk

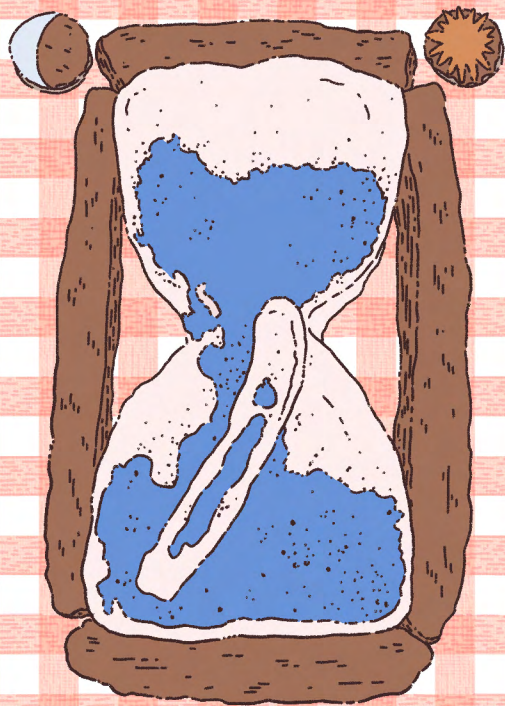
½ teaspoon vanilla extract

½ cup whipped cream

Raisins (optional)

Chocolate icing (optional)

Combine pudding mix, cold milk, and vanilla extract and mix until smooth. Fold in whipped cream. Place the mixture in the fridge until chilled, then remove and on a plate, shape the mousse into the shape of a mouse. Place the mouse in the freezer until firm, then remove and decorate with raisins and icing if desired.



A Wrinkle in Time

Cake Ingredients:

3 cups sugar
1 cup butter, softened
½ cup crisco
6 eggs
3 cups flour
1 teaspoon baking powder
1 cup milk
2 teaspoons lemon extract

Avocado Mousse Ingredients:

1 large ripe avocado, cut into chunks
¼ cup natural cocoa powder
¼ cup unsweetened almond milk
¼ cup maple syrup
1 teaspoon vanilla extract

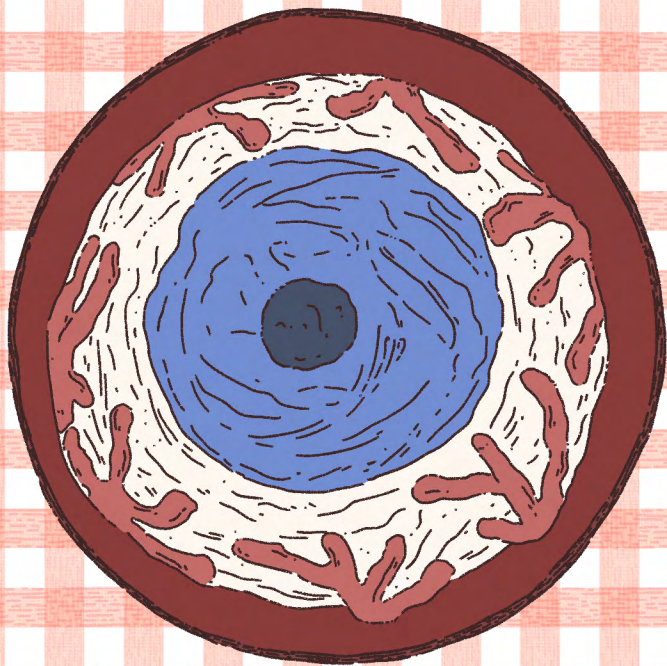
Decoration Ingredients:

1 fresh orange bell pepper
1 apple slice
2 oz plain goat cheese
Blue sanding sugar
1 can vanilla frosting
Avocado mousse

Preheat oven to 325 degrees. In a mixing bowl, cream the sugar, butter, and shortening until the mixture is light and fluffy. Add eggs one at a time, beating well after each addition. Sift the flour and baking powder together. Combine the wet and dry ingredients, pour, and bake in a greased and floured standard size cake pan for 1 hour and 15 minutes or until a toothpick comes out clean. Cool for 10 minutes in pan, then turn out on a cake rack. Once fully cooled, cut cake out into shapes resembling an hourglass and two circles.

To make mousse, blend all ingredients until smooth.

For decoration, frost the exterior of the hourglass frame using the mousse and the interior using vanilla frosting. Decorate the interior hourglass with blue sanding sugar to imitate sand inside the hourglass. Frost the two circles with mousse, top one with orange bell pepper cut to resemble a sun. On the other circle, draw out and fill a crescent moon shape over part of the mousse with goat cheese.



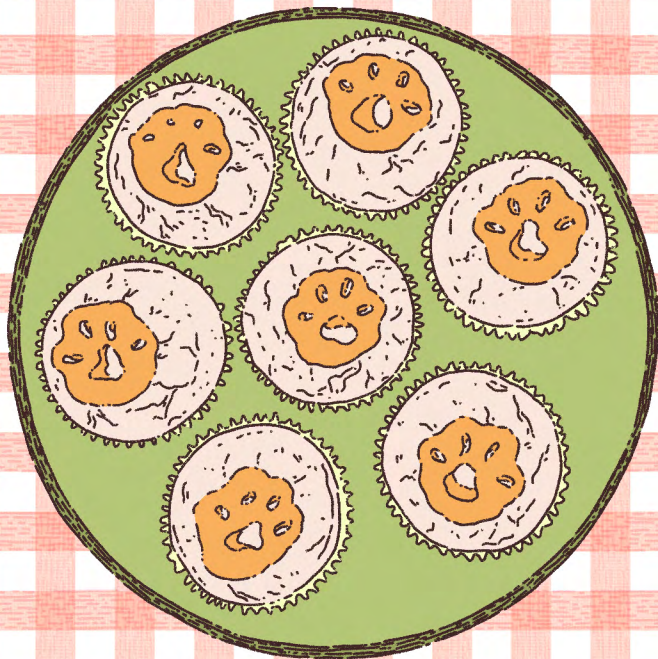
1984

Ingredients:

2 cups all purpose flour
1 ½ cups white granulated sugar
½ cup butter
1 cup milk
1 ½ teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla extract
3 eggs
1 teaspoon dried lavender, chopped finely
Vanilla cream cheese frosting
Red, blue, and black food coloring
Red gummy worms

Preheat oven to 350 degrees. Combine the flour, baking powder, and salt together and set aside. In a large bowl, cream the sugar and butter together until light and fluffy. Add the eggs one at a time, beating thoroughly after each addition. Combine the flour mixture alternately with milk, beating just to combine. Stir in the vanilla extract and pour the batter into the cake pans. Stir until smooth and dump into two greased 9 x 13 inch cake pans. Bake in the oven for approximately 30 to 40 minutes, or until a toothpick comes clean from the center. Let cool fully before frosting.

To assemble/decorate, stack the cakes and carve them into a dome shape and cover with frosting to create the appearance of an eyeball. Dip the red gummy worms into melted frosting and place on cake to resemble veins.



Cat's Meow Muffins

Ingredients:

1 box Kodiak Cake blueberry muffin mix
2 eggs
1 cup of milk
 $\frac{1}{3}$ cup of oil or melted butter
1 bag Cheetos Paws cheese snacks

Preheat oven to 375 degrees. In a large bowl, combine the muffin mix, eggs, milk, and oil or butter together and hand stir until blended. Divide the batter among 12 cups in a lined muffin pan and bake for 12 to 15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing the muffins from the pan.

For decoration, once the muffins are completely cooled, top each with a single Cheeto Paw.



The Secret Garden

Cake Ingredients:

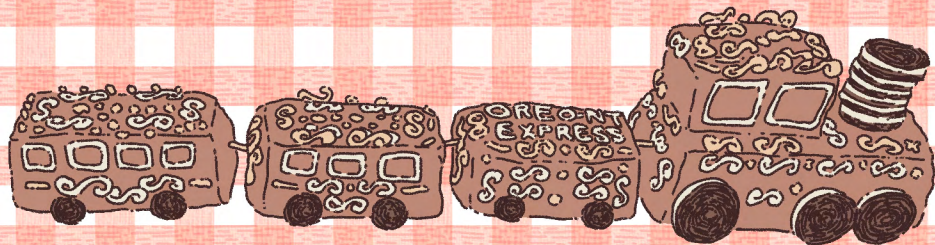
$\frac{3}{4}$ cup all purpose flour
 $\frac{1}{2}$ cup natural cocoa powder
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
2 large eggs, room temperature
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar, packed
 $\frac{1}{3}$ cup vegetable or canola oil
2 teaspoons pure vanilla extract
 $\frac{1}{2}$ cup buttermilk, room temperature
12 parchment cupcake liners

Frosting Ingredients:

1 cup unsalted butter, room temperature
5 cups confectioners' sugar
 $\frac{1}{4}$ cup heavy cream, room temperature
2 teaspoons pure vanilla extract
Salt, to taste
Pink, green, and purple food coloring
Sugar pearls (optional)

Preheat oven to 350 degrees and line a 12 cup muffin pan with cupcake liners. In a large bowl, whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until combined. Pour half of the wet ingredients into the dry ingredients, then add half of the buttermilk. Add mixture of canola oil, water, lemon juice, vanilla, and almond extract. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until just combined; do not overmix. Spoon the batter into the liners, filling to the halfway point. Bake for 18 to 21 minutes, or until a toothpick comes out clean. Allow to cool fully in the pan.

For frosting, beat the butter for about 2 minutes on medium speed until creamy, Add 4 $\frac{1}{2}$ cups of confectioners' sugar, heavy cream, and vanilla extract. Beat on low for 30 seconds, then increase to medium-high and beat for 2 full minutes. Taste and add a pinch of salt if the frosting is too sweet. If the frosting is too thin, add the remaining $\frac{1}{2}$ cup of confectioner's sugar. Separate the frosting and add food coloring, then pipe on the cooled cupcakes to resemble a rose and miscellaneous flowers. Add sugar pearls to center of flowers if so desired.



Murder on The Oreo-nt Express

Cake Ingredients:

3 ½ cups flour
4 cups sugar
1 ½ cups cocoa powder
4 teaspoons baking powder
2 teaspoons salt
2 cups buttermilk
1 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
2 cups coffee

Frosting Ingredients:

2 cups heavy cream
1 cup brown sugar
2 teaspoons vanilla extract
12 tablespoons cocoa powder

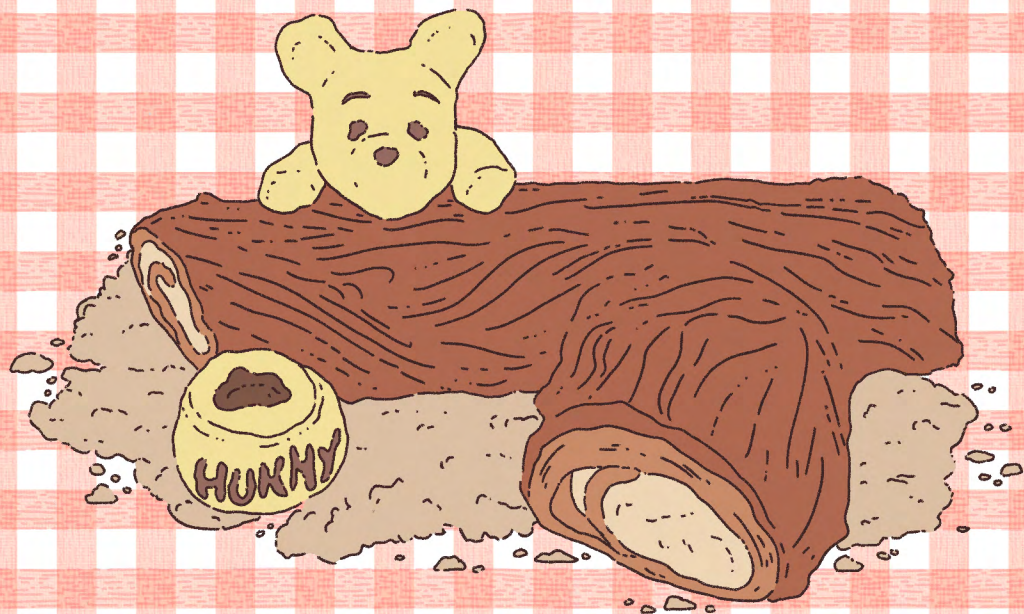
Decoration Ingredients:

1 cup white chocolate chips
1 cup peanut butter chips
1 pack Oreo cookies

Preheat oven to 350 degrees. Butter four loaf pans. Cover the bottom of each pan with parchment paper, butter the parchment, and flour the bottom and sides of each pan. In a large bowl, combine the flour, sugar, cocoa powder, baking soda, baking powder, and salt. In a small bowl combine buttermilk, vegetable oil, eggs, and vanilla extract. Beat the wet ingredients into the dry ingredients with a mixer on the low setting, then add coffee. Bake for 35 minutes or until toothpick comes out clean.

For frosting, beat the cream, brown sugar, vanilla extract, and unsweetened cocoa powder in a mixing bowl until stiff and spreadable. Once cooled, frost the cake in preparation for decoration.

Meanwhile, melt white chocolate and peanut butter chips in separate small bowls in the microwave. Once liquid, pipe them on to parchment paper in swirling shapes and dots, then refrigerate until cake is frosted and ready for decoration. Add these to the top and sides of the cakes to resemble a train, and add Oreo cookies to create wheels and a smoke stack.



Winnie the Pooh: The Log

Roll Cake Ingredients:

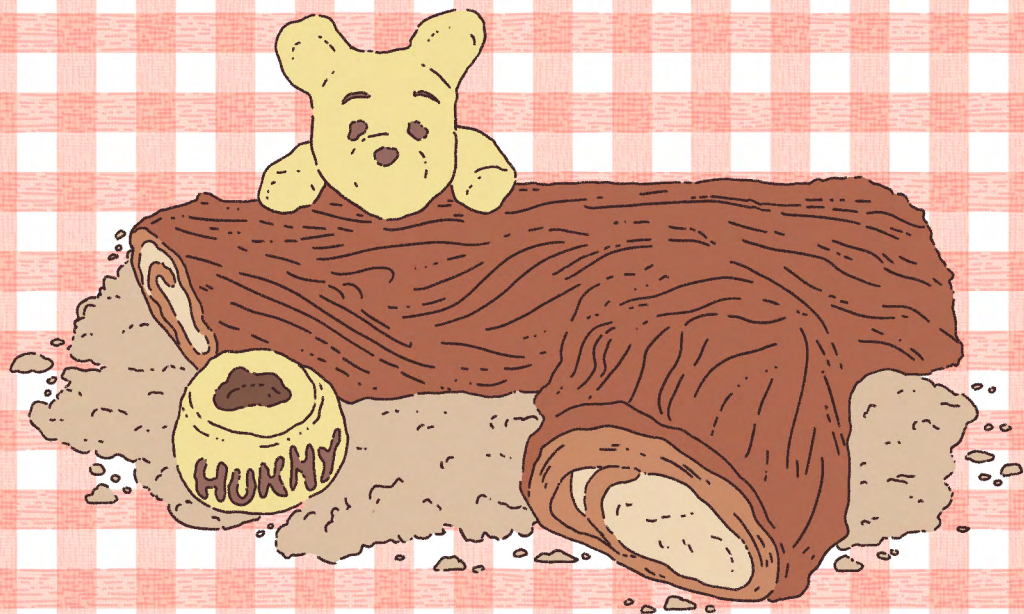
¼ cup sugar
6 large egg yolks
6 egg whites
4 oz melted bittersweet chocolate
¼ teaspoon cream of tartar
3 tablespoons sugar
1 cup heavy whipping cream
½ teaspoon vanilla extract

Chocolate Ganache Ingredients:

12 oz bittersweet baking chocolate
1 ⅔ cups heavy whipping cream

For the roll cake, preheat oven to 350 degrees. In one bowl, combine sugar, egg yolks, and melted chocolate. In another mixing bowl, whisk the egg whites, cream of tartar, and 2 tablespoons of sugar until stiff peaks form. Fold the egg whites into the chocolate mixture slowly until everything is combined. Transfer the batter to a greased and floured parchment-lined cookie sheet with high edges. Bake for 16 minutes. Immediately after removing from the oven, sprinkle cocoa powder on the surface of the cake and then cover with a damp, clean dishtowel and allow to cool for an hour.

To make the whipped cream, whip cream, 1 tablespoon sugar, and vanilla extract together. Frost the whipped cream on top of the sheet, carefully remove the cake from the pan and set it on a flat surface. Slowly roll the cake up, using the parchment paper for support and gently peeling as you go. Chill the cake for an hour. For the ganache, process the baking chocolate until very fine. Boil the cream and add it to the processor, pulsing for a few seconds, and transfer to a separate bowl to cool down. Once the cake is arranged in a log-like manner, frost the cake, using a fork to drag bark marks into the ganache.



Winnie the Pooh: The Bear

Honey Cake Ingredients:

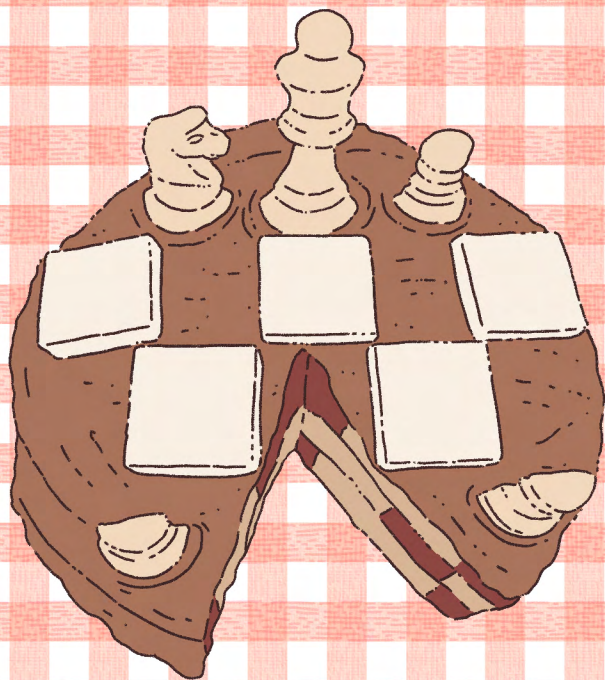
½ cup salted butter, softened
¾ cup extra fine granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 ⅓ cups all purpose flour
1 tablespoon baking powder
½ teaspoon ground cinnamon
½ cup honey flavored Greek yogurt
¼ cup whole milk
¾ cup honey

Honey Buttercream Ingredients:

½ cup salted butter, slightly softened
4 oz cream cheese, softened
2 teaspoons vanilla extract
3 ½ cups confectioners' sugar
¼ cup honey

For Winnie the Pooh, butter and flour two 8 inch round cake pans and set aside. In the bowl of a stand mixer, beat butter and sugar on medium speed until light and fluffy, about 4 minutes. then add eggs and vanilla. In a medium bowl, whisk together flour, baking powder, and cinnamon and set aside. In a large measuring cup, whisk the yogurt, milk, and honey. With the mixer on medium low, add flour and yogurt mixture alternately, starting and ending with the flour mixture. Divide the batter and bake for 25 minutes or until a toothpick comes out clean.

For the frosting, beat butter and cream cheese on medium until smooth and combined. Add vanilla and sugar, beating on low for 1 minute until fluffy. Mix $\frac{4}{5}$ of the honey cake with a few tablespoons of the honey buttercream until you reach a cake pop texture. Shape the head, arms, legs, body, and ears of Winnie the Pooh and chill for 30 minutes. Melt a small amount of chocolate and dip 2 uncooked strands of spaghetti ends in it. Insert partially into the ears and allow to cool. Snap the pasta, leaving a 1 cm tail. Dip the end in chocolate and insert into the bear's head. Assemble the body, arms, and legs, cover the bear in buttercream and chill for 30 minutes. Place the head on the log and arms and remelt chocolate to pipe on a nose, eyes, and eyebrows. Take the leftover cake mixture and create a small bowl shape and cover it with buttercream. Pipe the word "HUNNY" on the front. Crumble the remaining mixture and spread around the log to recreate a forest floor.



The Queen's Gambit: The Cakes

Yellow Cake Ingredients:

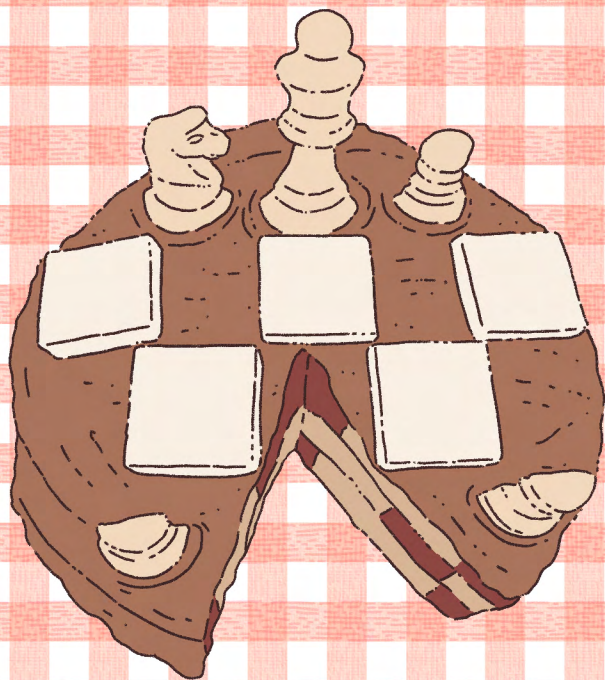
$\frac{3}{4}$ cup unsalted butter, room temperature
1 $\frac{1}{4}$ cups granulated sugar
2 large eggs, room temperature
1 large egg yolk, room temperature
1 tablespoon vanilla extract
1 $\frac{1}{2}$ cups all purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon fine sea salt
 $\frac{3}{4}$ cup whole milk

Chocolate Cake Ingredients:

$\frac{1}{2}$ cup cocoa powder
 $\frac{1}{3}$ cup unsweetened chocolate, finely chopped
1 cup very hot coffee
 $\frac{1}{2}$ cup sour cream
3 large eggs
2 teaspoons vanilla extract
2 cups cake flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking soda

For the yellow cake, preheat oven to 350 and lightly grease two 8 or 9 inch round cake pans. Cream the butter and sugar on medium until light and fluffy, 4 to 5 minutes. Beat in the eggs one at a time, then the egg yolk, scraping the sides of the bowl after each addition. Mix on medium until fully incorporated, about 1 minute. Add the vanilla extract and mix to combine. In a medium bowl, whisk the flour, baking powder, baking soda, and salt to combine. Add about $\frac{1}{3}$ of the flour mixture to the mixer and mix on low speed until incorporated, about 30 seconds. Add about half the milk and mix on low speed until incorporated, about 15 seconds more. Repeat with another batch of flour mixture, the remaining milk, then the remaining flour mixture until fully incorporated. Transfer the batter to the prepared pan and spread in an even layer. Bake until a toothpick inserted into the center comes out clean and the cake is golden and separating from the pan at the edges, 30 to 35 minutes. Cool completely.

For the chocolate cake, preheat the oven to 350 and butter two 8 or 9 inch round cake pans. In a bowl, combine cocoa powder, chocolate, and hot coffee. Stir and let cool to room temperature. Once cool, thoroughly whisk in oil, sour cream, eggs, and vanilla. In a separate bowl, mix the flour, salt, and baking soda. In another bowl, cream the butter and sugar together for a few minutes. Add the chocolate mixture and blend until well combined. Add the dry ingredients in two or three increments, scraping down the sides and bottom of the bowl with each addition. Stop just as soon as the batter is evenly and thoroughly mixed, taking care to not overmix. Divide batter evenly into the cake pans and bake for 35 to 40 minutes, or until a toothpick inserted into the center comes out clean. Cool completely.



The Queen's Gambit: The Toppings

Chocolate Ganache Ingredients:

4 cups dark chocolate, chopped very fine

4 cups heavy cream

¼ cup butter, softened

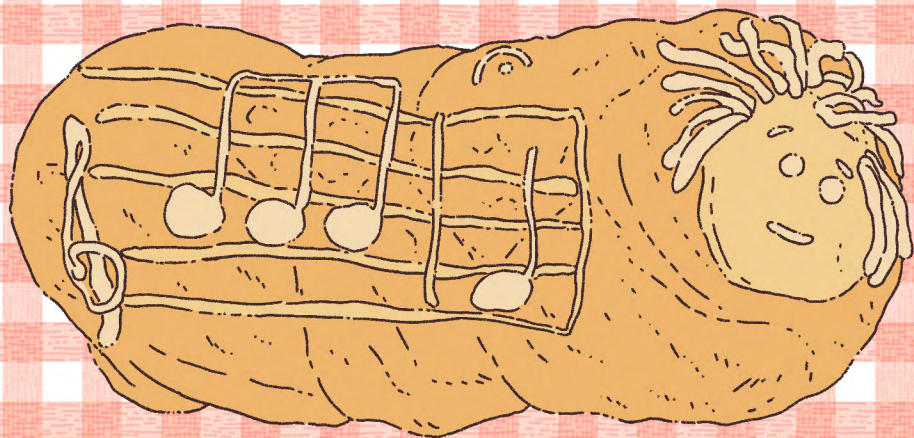
Decoration Ingredients:

10 oz white chocolate chips

Chess piece molds

For the ganache, place the chocolate in a heatproof bowl. In a pan over medium heat, warm the cream until the edges simmer. Pour hot cream over chocolate and let the cream sit without stirring for 10 minutes. After that, gently stir the cream and chocolate together with a wire whisk. As the ganache cools it will thicken- to speed up the process place it in the fridge, stirring every 10 minutes. Once a thick custard consistency, whip on high for about 1 minute until light and fluffy.

To create chess piece decorations, melt white chocolate chips into chess piece molds. Once fully cooled, remove and decorate as desired.



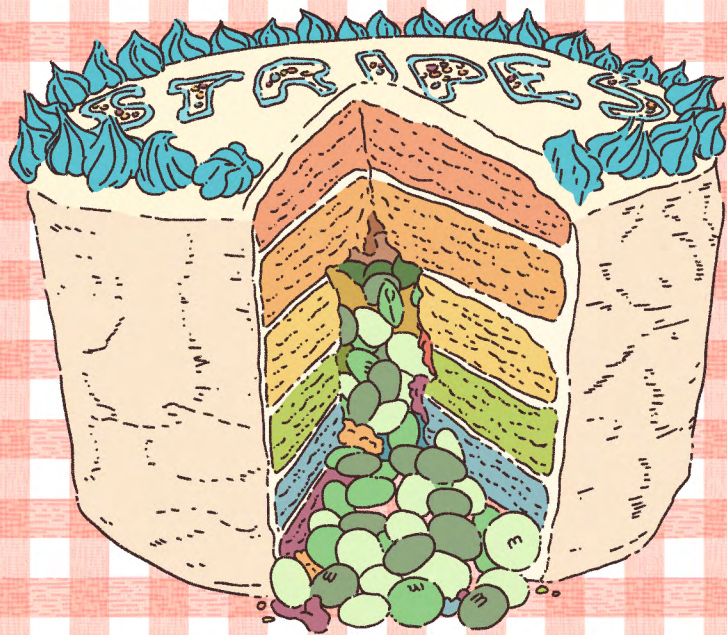
Beethoven: A Life

Ingredients:

$\frac{3}{4}$ tablespoons active dry yeast
 $\frac{1}{2}$ tablespoon and $\frac{1}{6}$ cup sugar
 $\frac{1}{4}$ cup honey
 $\frac{1}{4}$ vegetable oil
3 large eggs
 $\frac{1}{4}$ teaspoon vanilla extract
1 pinch of salt
3-4 cups flour

In a large bowl, dissolve yeast and $\frac{1}{2}$ tablespoon sugar in $\frac{3}{4}$ cup lukewarm water (too hot will kill the yeast). Whisk oil into yeast, then beat in 2 eggs, one at a time, with the remaining sugar, honey, vanilla, and salt. Gradually whisk in flour in $\frac{1}{2}$ cup increments until dough holds together. Knead on a floured surface for approximately 5 minutes until smooth or passes windowpane test. Clean out the bowl and grease it, then return dough to bowl. Cover and let rise in a warm place for 1 hour, until doubled in size. Punch down the dough, cover, and let rise again in a warm place for another half hour (until doubled in size again). It's most important here that the dough doubles in size. Please note that this can take longer in a cold kitchen.

Form the dough into 6 balls, weighing for consistent results. With your hands, roll each ball into a strand about 12 inches long. Place the 6 strands in a row parallel to one another on a floured surface and pinch the rops of the strands together side by side, then braid until you have no more dough left. Tuck ends underneath when done. Transfer challah to greased pan. Beat the remaining egg, brush it on loaf, and let rise another hour until doubled in size, keeping the rest of the beaten egg in the fridge. Preheat oven to 350 degrees and brush the loaf with the remaining egg. Bake in the middle of the oven for 25 to 30 minutes, or until golden. Cool on a rack for another 30 minutes before slicing.



A Bad Case of Stripes

Cake Ingredients:

3 $\frac{3}{4}$ cups sifted cake flour
3 teaspoons baking powder
 $\frac{3}{4}$ teaspoon baking soda
1 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{4}$ cup unsalted butter, softened
2 $\frac{3}{4}$ cups granulated sugar
8 large egg whites, room temperature
 $\frac{3}{4}$ cup sour cream, room temperature
1 $\frac{1}{2}$ tablespoon vanilla extract
1 $\frac{1}{2}$ cup whole milk, room temperature
Food coloring (gel or liquid)

Frosting Ingredients:

2 cups unsalted butter, softened
7 $\frac{1}{2}$ cups confectioners' sugar
 $\frac{1}{2}$ cup heavy cream
3 teaspoon vanilla extract
 $\frac{1}{4}$ teaspoon salt
Blue food coloring (gel or liquid)
Sprinkles (optional)

Preheat oven to 350. Grease and lightly flour three 9 inch cake pans. Whisk the cake flour, baking powder, baking soda, and salt together. Set aside. Using a mixer, beat the butter on high speed for about 1 minute or until smooth and creamy. Add sugar and beat on high speed for 2 minutes until creamed together. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the egg whites and beat on high speed until combined, about 2 minutes, then beat in the sour cream and vanilla extract. Scrape down the sides and up the bottom of the bowl as needed. With the mixer on low, add the dry ingredients until just incorporated. With the mixer still running on low, slowly pour in the milk until combined. Do not overmix. You may need to whisk it all by hand to make sure there are no lumps at the bottom of the bowl. The batter will be slightly thick. Separate evenly into 6 separate bowls evenly, coloring one red, orange, yellow, green, blue, and purple. Pour batter evenly into cake pans. Bake for around 24 to 25 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

For the frosting, beat the butter on medium speed until creamy for about 2 minutes. Add confectioners' sugar, cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 full minutes. Add more confectioners' sugar if frosting is too thin, more cream if frosting is too thick, or a pinch more of salt if frosting is too sweet.

Assemble the cake in a rainbow gradient, adding frosting between each layer, then frost the entire cake. Pipe with frosting that has been colored blue and add sprinkles if desired.



Catch-22: The Cake

Cake Ingredients:

2 $\frac{1}{4}$ cups all purpose flour
2 $\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon fine sea salt
1 cup unsalted butter, room temperature
1 $\frac{3}{4}$ cups sugar
Zest of 2 lemons
1 teaspoon vanilla extract
 $\frac{1}{4}$ teaspoon lemon extract
 $\frac{3}{4}$ cup whole milk, room temperature
6 egg whites
 $\frac{1}{4}$ teaspoon cream of tartar

Filling Ingredients:

6 egg whites
2 $\frac{1}{4}$ cups granulated sugar
 $\frac{1}{2}$ cup water
2 $\frac{1}{2}$ cups unsalted butter, room temperature
2 teaspoons vanilla extract
 $\frac{1}{2}$ teaspoon lemon extract
1 tablespoon lemon zest
1 $\frac{1}{2}$ cups raspberry jam

Ganache Ingredients:

24 oz white chocolate
8 oz heavy whipping cream
Yellow and blue food coloring (liquid or gel)

Preheat oven to 350. Grease and flour two 8 inch cake pans. In a medium bowl, whisk the flour, baking powder, and salt together. In a separate bowl, cream the butter, 1 $\frac{1}{4}$ cups sugar, and lemon zest until light and fluffy, 4 to 5 minutes. Add extracts and mix to combine. Add $\frac{1}{3}$ of the flour mixture and incorporate. Add half of the milk and mix to combine. Repeat, adding alternate additions of flour and milk until both are fully incorporated. Pour batter in a large bowl, combine egg whites and cream of tartar and whip on medium until frothy for 1 minute. Raise speed and whip to soft peaks. Add the remaining sugar in a slow, steady stream and continue to whip to medium peaks. Add about a quarter of the egg whites to the bowl with the batter and mix to combine. Fold in the remaining whites in 2 to 3 additions, folding gently. Pour batter into the pans and bake 30 to 35 minutes. Cool the cakes in the pan for 15 minutes, then unmold and cool on a wire rack.

To make the buttercream, place egg whites and cream of tartar in the bowl of an electric mixer fitted with the whip attachment. Combine sugar and water in a medium pot and simmer over medium heat. Cook until it reads 235 degrees on a candy thermometer. Once it hits 255 degrees, whip the egg whites on medium high speed to get soft peaks before the sugar reaches 245 degrees. Once it hits 245 degrees, pour it into a mixer and whip until white, thick, and the bowl is not warm to the touch. Add butter 1-2 tablespoons at a time, then add extracts and lemon zest. Once cooled, layer the cake and pipe a ring of frosting around the edge of the cake, filling with $\frac{1}{2}$ cup of jam on each layer. Once stacked, frost the cake.

For the white chocolate ganache, melt the white chocolate in a heat proof bowl in the microwave, starting at 1 minute and increasing in increments. Meanwhile, bring the cream to a simmer and pour over top of the chocolate, let the mixture set for 5-10 minutes and then whisk to combine. Separate the ganache into two different containers, adding a few drops of yellow and blue food coloring in each bowl. Spoon the ganache over top the cake, keeping half of the cake's top blue and half yellow.



Catch 22: The Cookies

Shortbread Ingredients:

1 ½ cups flour
¼ cup cornstarch
¼ teaspoon salt
1 pinch ground clove
2 sticks unsalted butter, softened
¾ cup light brown sugar, packed
1/2 cup hazelnuts, finely ground

Icing Ingredients:

2 ½ cups powdered sugar
1 teaspoon vanilla extract
1 ½ tablespoons light corn syrup
2-3 tablespoons milk
5-10 drops of bourbon
Natural food coloring (liquid or gel)

Decoration Ingredients:

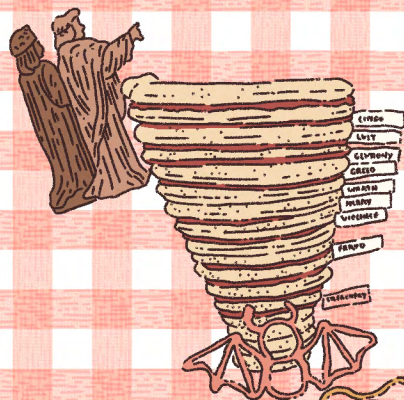
1 Pocky stick
Squid ink spaghetti or black licorice

Stir together flour, cornstarch, salt, and clove. Using a mixer, beat butter and sugar on medium speed until smooth, about 3 minutes. Stop the mixer to scrape down the sides. Add the dry ingredients and mix on low speed just until incorporated. Add the pecans and mix just until combined. Place the dough on a sheet of plastic wrap, cover with another sheet of plastic and shape into a square. Refrigerate for 30 minutes. Roll the dough between the plastic to ¼-inch thick, and into a 9 ½ x 11 inch rectangle. Refrigerate for at least 1 ½ hours, or up to 2 days.

Position two oven racks so they divide the oven into thirds and preheat the oven to 350 degrees. Line two baking sheets with parchment paper, discard the plastic sheets from the dough. Trim the edges to form a 9 x 10 ½, 2 inch rectangle, then cut the dough into the shape of a man, several fish, and the number 22. The remnants can be shaped as plain rectangles for your consumption. Place the squares on the baking sheets, then, with a fork, pierce each cookie twice all the way through. Bake for 18 to 20 minutes, rotating the sheets from top to bottom and front to back after 9 minutes. If desired, dust the cookies with confectioners' sugar while still hot and transfer to a rack to cool fully.

For icing, beat powdered sugar, vanilla, corn syrup, bourbon, and 1 tablespoon of milk in a small bowl until smooth. Add milk a little at a time to reach desired consistency. Stir in food coloring to reach desired color.

To decorate, pipe icing on your man, fish, and number cookies. Attach a pocky stick with molten sugar to the man's hand, and attach a line of cooked squid ink pasta or black licorice string to resemble a fishing line.



Dante's Divine (Cookie) Comedy

Kransekake Ingredients:

500 grams almond flour
500 grams icing sugar, sifted
4 lightly beaten egg whites
1 pinch of salt
2 teaspoons almond extract
2 teaspoons cinnamon
1 teaspoon hazelnut extract

Icing Ingredients:

5 oz egg whites
6 cups powdered sugar
Red food coloring (liquid or gel)
Green food coloring (liquid or gel)

Decoration Ingredients:

10 ounces white chocolate wafers
Orange food coloring (liquid or gel)

Combine all ingredients for the *kransekake* ("wreath cake") with a mixer. Dough will be sticky and heavy. Cover and let rest in a refrigerator for at least 2 hours. To create the ring shapes, separate the dough into 18 pieces and roll into snake-like rolls, some long, medium, and short. Fit into kransekake molds* and adjust as necessary. For the paradise layers, do not use molds. Coil the "snakes" together on a baking sheet. Place the molds on cookie sheets and the baking sheet containing the paradise layer coils in the oven and bake for 8 to 10 minutes at 400 degrees. The rings should rise slightly but not much. Allow to cool fully (the rings will dry and harden).

To make the icing, beat egg whites with the sugar until thoroughly combined. Separate into two bowls and color one half red, half green and prepare to assemble the kransekake. For inferno, use the red icing as glue and start from the smallest ring upwards. For purgatory, use the green icing as glue and start from the largest and work upwards.

To create the angel and devil wings, melt the white chocolate wafers in a heat safe bowl in the microwave. Once liquid, mix in food coloring and pour into a plastic storage bag. Cut off the tip and pipe the chocolate into the shape of each type of wings on parchment paper and allow to cool fully.

*Kransekake molds can be purchased online from most major retail stores



Harry Potter and the Chamber of Secrets

Chocolate Cake Ingredients:

6 cups all purpose flour
3 cups granulated sugar
3 cups light brown sugar
3 cups cocoa powder
2 tablespoons baking soda
3 teaspoons baking powder
3 teaspoons salt
8 eggs
3 cups buttermilk
3 cups hot water
3 cups vegetable or canola oil
4 teaspoon vanilla extract

Butterbeer Cake Ingredients:

3 cups all purpose flour
1 cup granulated sugar
1 cup light brown sugar
1 cup salted butter, softened
1 cup buttermilk
4 eggs
2 teaspoons vanilla extract
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
2 pumps butterscotch flavoring

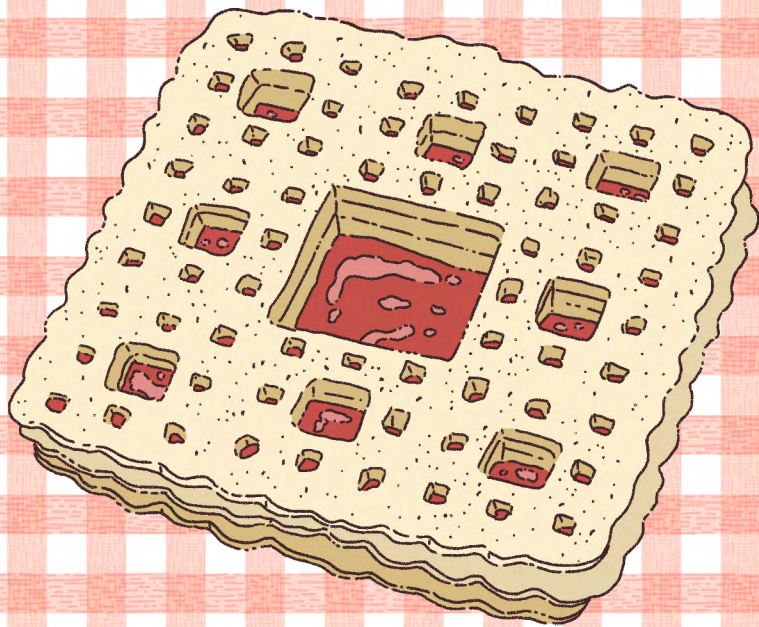
Frosting Ingredients:

1 cup salted butter, room temperature
1 pound icing sugar
2 pumps butterscotch flavoring
Single malt whiskey (as needed)
Green, blue, and black food coloring (liquid or gel)
Fondant

For the chocolate cake, preheat oven to 350 degrees. Spray a car cake mold generously with cooking oil. Mix all the dry ingredients in a large bowl. Slowly add the wet ingredients in this order: eggs, buttermilk, oil, hot water, vanilla. Mix until smooth and pour batter into pan. Bake for about 60 to 70 minutes on the center rack. Cool for at least 10 minutes before you overturn the pan.

For the butterbeer cake, preheat oven to 325 degrees. Spray a bundt pan generously with cooking oil, then flour it generously and evenly. Mix dry ingredients in a large bowl. Add eggs in slowly and beat. Mix all remaining wet ingredients, pour in slowly and mix until smooth, then pour batter into pan. Bake for about 55 to 60 minutes on the center rack. Cool for at least 10 minutes before you overturn the pan.

For frosting, combine all ingredients with an electric mixer until desired texture is achieved. Add more icing sugar as needed. Frost the fully cooled cakes. Decorate the car and shape a tree stump and spiders using fondant.



The Fractal Geometry of Nature

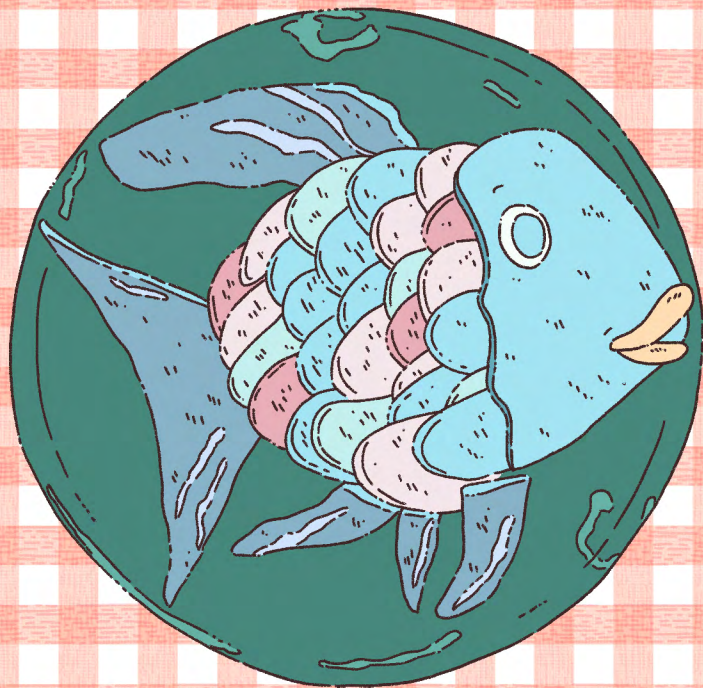
Ingredients:

2 cups all purpose flour
½ cup almond flour or almond meal
1 cup unsalted butter, softened
1 cup confectioners' sugar
½ teaspoon almond or vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon salt
½ cup seedless raspberry jam

In a small bowl, combine flour, almond flour, cinnamon, and salt. Whisk well to combine the dry ingredients. Beat the butter and confectioners' sugar with a stand or hand mixer until light and fluffy, scraping the bowl as needed. Add the almond extract and continue beating for another 30 seconds. Switch to the lowest speed and add the dry ingredients and mix just until combined. Gather the dough into two discs and flatten it out to about 1 inch in thickness. Wrap in a plastic wrap and refrigerate it for about 2 hours on until firm enough to roll out.

Preheat the oven to 350 degrees. Line a baking tray with parchment paper or a silicone liner. Remove the cookie dough from the refrigerator and let it stand for about 10 minutes. Place the cookie dough between two parchment papers and roll to about ¼ inch thickness. Cut the dough into a square shape with cutouts and transfer to a baking tray. Roll out the other dough and make two squares with no cutouts and transfer to a second baking sheet. If needed, form scraps into a disc, chill for another 30 minutes, and reroll to make the third cookie. Bake for 10 to 12 minutes or until light golden brown. Remove the baking sheets from the oven and let the cookies cool on the sheet for 2 minutes; then, transfer them to a wire rack and let them cool completely.

To finish and decorate, dust confectioners' sugar on the cookie with cutouts. Spread the jam on the top halves of the solid cookies. Sandwich all three layers of the cookies by pressing them gently together.



The Rainbow Fish: Cake and Mousse

Cake Ingredients:

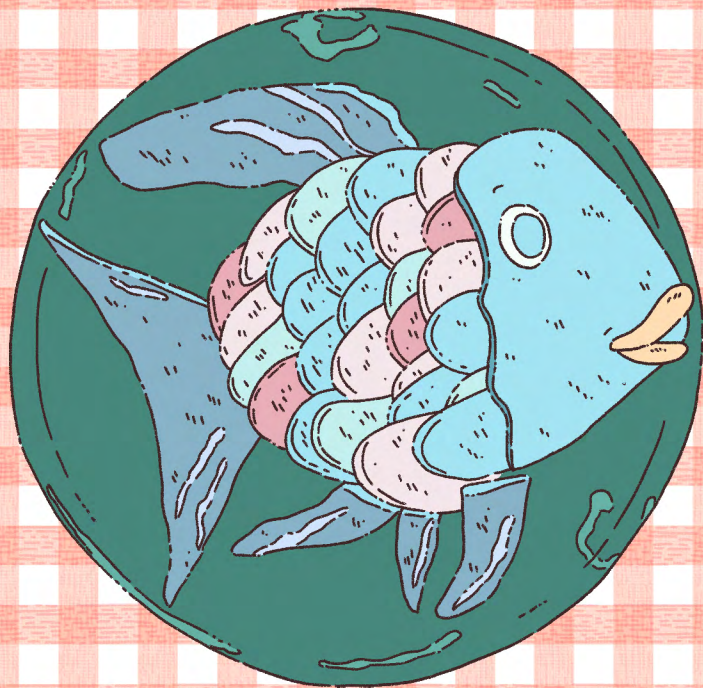
3 egg yolks
60 grams granulated cane sugar
30 grams olive or vegetable oil
30 milliliters milk
1 teaspoon vanilla extract
60 grams cake flour, sifted
3 egg whites, room temperature
¼ teaspoon cream of tartar

Yakult Mousse Ingredients:

180 milliliters Yakult
2 egg yolks
17 grams powdered unflavored gelatin
45 grams white chocolate, chopped
125 grams heavy cream
Food coloring (optional)

For the cake, line a 9 x 13 inch baking tray with parchment paper and preheat the oven to 375 degrees. In a medium sized bowl, whisk together egg yolks, half (30 grams) of the sugar, oil, milk, and vanilla extract. Sift the flour into the egg yolk mixture and whisk to combine until no more lumps remain. In a large bowl, beat egg whites with an electric mixer on low speed until foamy. Add cream of tartar and continue to beat while increasing mixer speed, gradually adding the remaining sugar. Continue to beat until soft peaks form. Whisk ⅓ of the egg white mixture into the egg yolk mixture until homogeneous, then pour the entirety of the egg yolk mixture over the remaining egg whites and fold gently until batter is even, but being careful not to deflate the egg whites. Pour the batter into the tray and bake for 14 to 15 minutes or until the cake springs back when touched. Cool fully.

For the mousse, bloom the gelatin with a few tablespoons of the Yakult and let sit. Whisk together the remainder of the Yakult with egg yolks in a small saucepan, stirring constantly on low heat until thickened. Strain the liquid if the Yakult coagulates. Turn off the heat, and add the chopped white chocolate and bloomed gelatin, stirring until melted. Pour the custard mixture into a bowl, cover with plastic wrap, and let cool. In a medium or large bowl, beat the heavy cream and Yakult mixture until slightly before soft peaks- it should still be quite liquid. Fold together the custard mixture and the cream until fully combined. Add food coloring if preferred.



The Rainbow Fish: Dough and Jelly

Nerikiri Dough Ingredients:

1 can of butter beans
60 grams granulated white sugar
15 grams glutinous rice flour
2 tablespoons of water
Food coloring

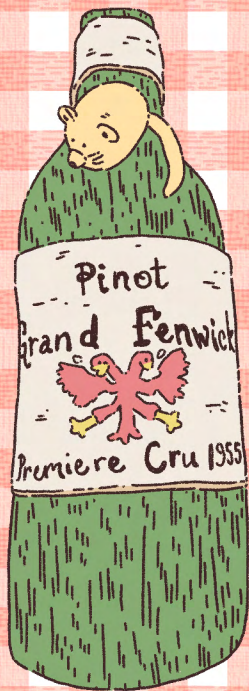
Jelly Ingredients:

91 grams of unflavored powdered gelatin
1000 milliliters water
175 milliliters peach soju
½ cup peach syrup
¼ cup lemon juice
Blue food coloring (liquid or gel)

For the dough, drain the can of beans and rinse under cold water. Peel the skin off of the beans and mash in a sieve. In a separate bowl, combine the rice flour and water until no lumps remain. In a small saucepan, combine beans with sugar until no lumps remain. Add the rice flour mixture and begin to warm on low heat. The dough is ready once the mix no longer sticks to the pan and becomes a dough. Let cool, adding food coloring as needed.

For jelly, bloom the gelatin in 400 milliliters water and let sit. Combine soju, peach syrup, lemon juice, and 600 milliliters of water in a saucepan and warm until hot. Gradually whisk the hot mixture into the bloomed gelatin until melted. Strain the mixture if lumps remain. Add food coloring until desired color and let cool.

To assemble, using a cake ring, cut a round of cake of the desired size. Prepare the mold using a cake ring and a greased sheet of acetate slightly longer than the ring's circumference. Wrap the bottom with plastic wrap to prevent leakage. Place the cake layer in your prepared mold. Pour the mousse into the mold on top of the cake layer and let set. Create all decorative shapes and figures with the dough. Place figures on top of the mousse layer, and carefully pour half of the jelly mixture into the mold. Let set in the refrigerator. Place additional figures on top of the initial jelly layer for a three dimensional effect, and top with the remainder of the jelly. Let set in the refrigerator. Place Rainbow Fish components on top.



The Mouse That Roared: The Cake

Red Wine Chocolate Cake Ingredients:

225 grams unsalted butter
345 grams all purpose flour
380 grams dark brown sugar
135 grams sugar
4 large eggs, room temperature
2 cups red wine
2 teaspoons vanilla
115 grams cocoa powder
½ teaspoon baking soda
¾ teaspoon ground cinnamon
¾ teaspoon table salt

Salted Caramel Chocolate Sauce Ingredients:

65 ml water
230 grams sugar
85 grams unsalted butter
130 milliliters heavy cream
½ teaspoon vanilla extract
Sea salt (to taste)
75 grams milk chocolate chips

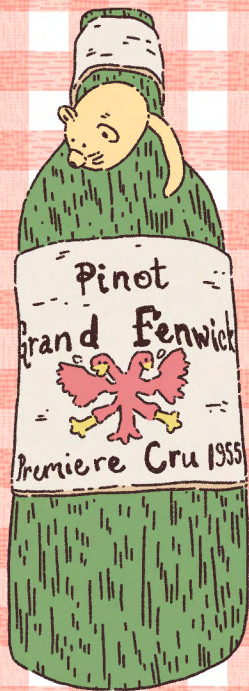
Salted Caramel Frosting Ingredients:

3-4 tablespoons salted caramel chocolate sauce
225 grams unsalted butter
425 grams powdered sugar
1 teaspoon vanilla extract
Milk (as needed)

For the cake, preheat oven to 325 degrees. Line the bottom of three 9 inch round cake pans and spray with nonstick spray. In a stand mixer, cream butter until smooth, then add sugar and beat until fluffy. Add eggs and beat well. Add red wine and vanilla and beat, then sift flour, cocoa, baking soda, baking powder, cinnamon, and salt together over wet ingredients. Mix until mostly combined, then fold with rubber spatula. Divide batter evenly between pans. Bake for 25 to 30 minutes or until toothpick comes out clean. Cool for 30 to 45 minutes on countertop, then put in fridge.

To make the salted caramel sauce, put water and sugar in a small saucepan. Cook over medium heat for about 15 minutes. Remove from heat and add butter, return to heat and stir until butter is completely mixed in and melted. Remove from heat and add cream and vanilla. Return to heat for no more than a minute to continue mixing in. Remove from heat and add chocolate to mix in. Add sea salt to taste.

For the frosting, beat butter in a stand mixer until light and pale. Sift powdered sugar in a separate bowl, then add in about 3 stages, beating well between and scraping the bowl. Add salted caramel sauce and vanilla extract. If too thick, add milk until the consistency is spreadable, though you don't want it too loose.



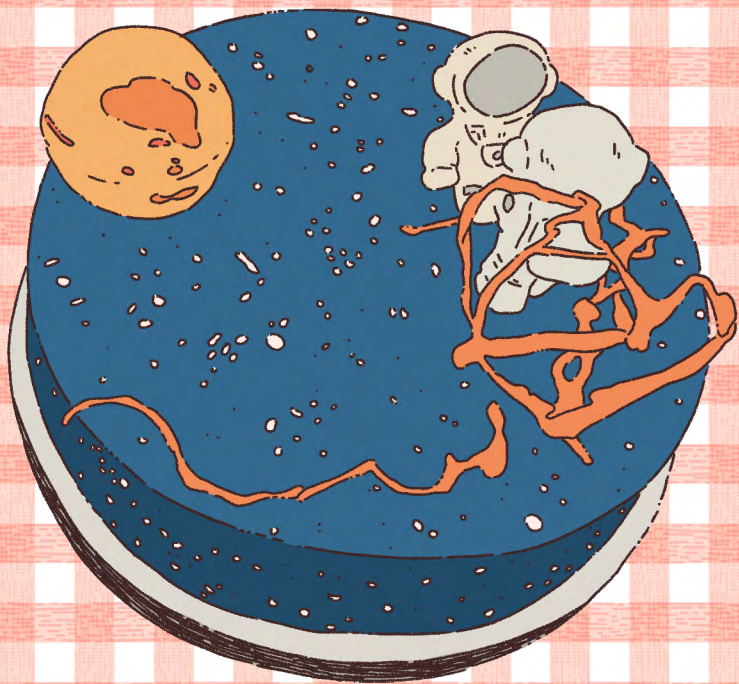
The Mouse That Roared: The Decoration

Fondant Ingredients:

8 ounces mini marshmallows
2 tablespoons water
1 pound powdered sugar
1 teaspoon vanilla extract

For fondant, add marshmallows and water in a microwave safe bowl. Microwave on high for 1 minute and stir thoroughly with a rubber spatula to get out lumps after it's done. Put it back in the microwave if needed to ensure it's smooth and melted. Add vanilla and stir. Then add sugar and stir with spatula. Once you can no longer effectively stir it together, dump it onto a surface that's been dusted well with powdered sugar. Coat your hands in powdered sugar, and knead the dough (like bread dough) until it comes together in a smooth ball.

Cut cake into circles, then half circles, and assemble to create a bottle shape and cut arcs to create the neck of the bottle using frosting to adhere. Cover the entire cake in a thin layer of frosting and set in the fridge for 45 minutes. Smooth a rolled sheet over the cake once cooled, then paint with food coloring mixed with vodka to resemble a wine bottle. Add fondant to create a neck and base label, then use the remaining fondant to create a small mouse. Paint the labels with your choice of wine brand using the food coloring and vodka.



The Martian

Cake Ingredients:

2 cups almond flour
¼ teaspoon salt
1 ½ sticks unsalted butter, softened
1 cup sugar
5 ounces bittersweet chocolate, melted
6 large eggs, separated
1 cup all purpose flour

Glaze Ingredients:

1 cup heavy cream
1 teaspoon Bailey's Irish Cream
10 ounces of dark chocolate
Black or blue food coloring (liquid or gel)

Strawberry Filling Ingredients:

2 cups strawberries
½ ounce brown sugar

Cheesecake Ingredients:

8 ounces cream cheese
½ cup granulated sugar
⅙ cup heavy cream
½ cup sour cream
1 tablespoon flour
½ teaspoon vanilla extract
1 egg

Decoration Ingredients:

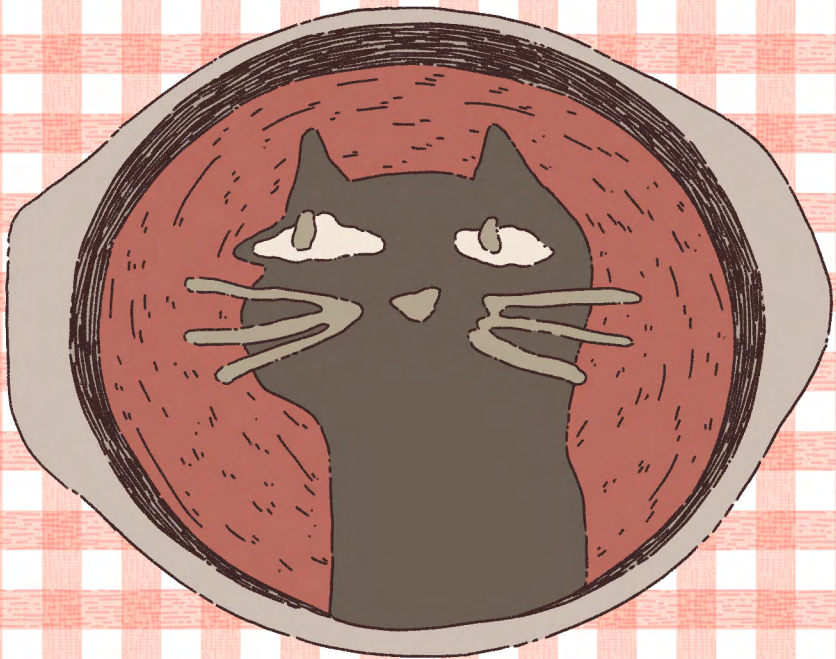
Modeling chocolate
Isomalt
Red, orange, and black food coloring (liquid or gel)

Preheat oven to 375 degrees. Butter a 9 inch springform pan. Dust the pan with flour, tapping out the excess. In a large bowl, using a mixer, whip the egg whites at high speed until soft peaks form. In a small bowl, whisk the flour with the almond flour and salt. In a large bowl, beat the butter and sugar until fluffy. Add the yolks, one at a time, and beat until fluffy. Beat in the chocolate, then beat in the flours. Fold in the whites until no streaks remain. Put the batter into the prepared pan and smooth the top. Bake the cake in the center of the oven for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool on a wire rack for 30 minutes, then remove the ring and let cake cool fully.

For the glaze, whisk the heavy cream with the Bailey's. Cook until slightly boiling. Put the chocolate into a heatproof bowl and pour the hot mixture on top. Let stand until melted, then whisk until smooth. If the chocolate glaze is too thick to pour, whisk in another tablespoon of cream. Let cool until it is only slightly warm. To make the filling, mix strawberries and sugar until the mixture boils, then allow to cool fully.

For the cheesecake, mix cream cheese and sugar until fluffy. Add heavy cream and sour cream and mix. Add flour, vanilla, and egg. Bake at 350 degrees for 40 mins and leave on the oven for another 30 mins with oven off.

To assemble, place bottom cake on serving plate and spread strawberry filling evenly. Place top cake over the filling and align with bottom half. Slowly pour the warm chocolate glaze in the center of the cake, allowing it to gently coat the top and spread down the side. Add decorations: create astronauts using modeling chocolate and rescue tubing using isomalt. Create a small replica of Mars using cheesecake, glaze, and strawberry filling.



The Master and Margarita

Ingredients:

1 box red velvet cake mix
1 cup water
½ cup oil
3 eggs
1 can cream cheese frosting
Black food coloring (liquid or gel)

Preheat oven to 350 degrees. Coat bottom of a 9 inch round pan with nonstick cooking spray or butter with a flour dusting. Beat cake mix, water, oil, and eggs in bowl with mixer on medium speed for 2 minutes. Pour batter into pan. Bake for 30 minutes or until a toothpick comes out clean. Let cool in pan.

For frosting, separate into 3 bowls, adding food coloring to 2 out of 3 bowls to create a light and a dark grey. Pipe or spoon frosting on the cake to resemble a portrait of a cat.



Pikachu, I Choose You!

Lemon Cupcake Ingredients:

- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs, room temperature
- 1 ½ teaspoons pure vanilla extract
- 1 ½ cups all purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup whole milk
- 1 ½ tablespoons lemon zest
- ⅓ cup fresh lemon juice

Frosting Ingredients:

- 1 cup unsalted butter, softened
- 4-5 cups confectioners' sugar
- ¼ cup heavy cream, room temperature
- 2 teaspoons vanilla extract
- Salt, to taste
- Yellow food coloring (liquid or gel)

Decoration Ingredients:

- 15 ounces white or candy melts
- Yellow food coloring (liquid or gel)
- 10 ounces dark chocolate, melted

Preheat oven to 350 degrees. Line a 12 cup muffin pan with yellow cupcake liners. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium-high speed in a large bowl until creamed, about 2 minutes. Scrape down the sides and bottom of the bowl as needed. Add eggs and vanilla extract, then beat on medium-high speed until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Set aside. Whisk the flour, baking powder, and salt together in a medium bowl. Pour the dry ingredients into the wet ingredients, start the mixer on low speed, then slowly add the milk, lemon juice, and lemon zest. Once combined, stop the mixer. Do not overmix this batter. Spoon batter evenly into 12 cupcake liners, filling them about $\frac{2}{3}$ full. Bake for about 18 to 22 minutes or until a toothpick comes out clean. Remove from the oven and allow to cool completely before frosting. If topping with lemon zest, do so before serving.

To make frosting, beat the butter on medium speed until creamy, about 2 minutes. Add 4 ½ cups confectioners' sugar, the heavy cream, and vanilla extract. Add yellow food coloring. Beat on low speed for 30 seconds, then increase to medium-high speed and beat for 2 full minutes. Add a pinch of salt if frosting is too sweet. Once cupcakes are fully cooled, pipe frosting in a swirl.

For decorations, hand draw Pikachu ears and tails onto wax paper with a pen or sharpie. Flip the wax paper over so the sharpie side does not come in contact with the candy melts. Melt the candy melts and dark chocolate. Add yellow food coloring to white candy melts as needed. Pipe the shapes onto the wax paper using a Ziploc bag, cutting one corner to create a tip. Once piped, place into fridge to harden. Decorate your cupcakes.



Harold and the Purple Crayon: The Tart

Tart Shell Ingredients:

1 large egg yolk
1 tablespoon heavy cream
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{3}$ cup confectioners' sugar
 $1\frac{1}{4}$ cups all purpose flour
 $\frac{1}{4}$ teaspoon salt
8 tablespoons unsalted butter, chopped

Lemon Curd Ingredients:

$\frac{1}{4}$ cup lemon zest
 $\frac{1}{2}$ cup lemon juice
1 large egg
5 large egg yolks
 $\frac{1}{3}$ cup honey
Salt, to taste
4 tablespoons unsalted butter, quartered
2 tablespoons heavy cream

Topping Ingredients:

10 ounces blueberries
 $\frac{1}{4}$ cup honey
 $\frac{1}{8}$ teaspoon salt
2 tablespoons cornstarch
2 tablespoons water
1 tablespoon lemon juice

To make the shell, whisk egg yolk, cream, and vanilla in a bowl. Pulse flour and confectioners' sugar in a food processor. Scatter chilled butter over top and pulse until mix resembles cornmeal, about 15 pulses. Add yolk mix and process until dough just comes together, about 12 seconds. Form dough into 6 inch disk, wrap tight in plastic wrap and refrigerate for 1 hour. Soften dough slightly, then roll into an 11 inch circle on a lightly floured counter. Roll onto a 9 inch tart pan, wrap dough lined pan loosely in plastic, place on a plate and freeze until dough is firm. Preheat oven to 375 degrees, fill crust with pie weights, and bake until crust is golden brown and set, approximately 30 minutes, rotating pan halfway through. Remove weights and cool the crust.

To make the lemon curd filling, adjust oven rack to middle position and heat oven to 350 degrees. Measure out 1 tablespoon lemon juice and set aside. Whisk remaining lemon juice, lemon zest, egg and yolks, honey, and pinch salt in a medium saucepan until smooth. Cook over medium low heat, stirring constantly with rubber spatula, until mixture thickens slightly and registers 165 degrees, about 5 minutes. Off heat, whisk in chilled butter until melted. Strain lemon curd through fine-mesh strainer into bowl, then gently stir in cream with rubber spatula. Pour warm lemon curd into cooled tart crust. Set tart on the baking sheet and bake until the filling is shiny and opaque and the center jiggles slightly when shaken, 10 to 12 minutes, rotating pan halfway through baking. Transfer tart with baking sheet to wire rack and let cool slightly.

To make the blueberry filling, process blueberries in a food processor until smooth, about 2 minutes. Strain purée through a clean fine-mesh strainer into a medium saucepan, pressing on solids to extract as much liquid as possible (you should have about $\frac{3}{4}$ cup); discard solids. Whisk in honey and salt. Whisk cornstarch and water together in a small bowl, then whisk into strained blueberry mixture. Bring to simmer over medium-low heat, stirring constantly, and cook until thickened slightly and registers 170 degrees, about 4 minutes. Off heat, whisk in 1 tablespoon lemon juice.



Harold and the Purple Crayon: The Decoration

Berries and Cream Drizzle Ingredients:

Portion of prepared blueberry filling

Seedless raspberry jam

Heavy Cream

Decoration Ingredients:

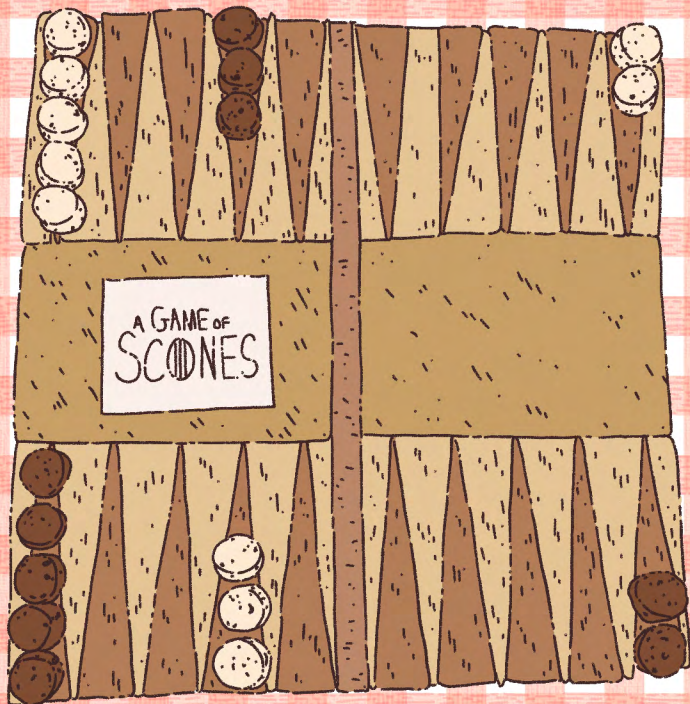
¼ cup white chocolate chips

2 tablespoons chocolate chips

Blue food coloring (liquid or gel)

To make the berries and cream drizzle, reserve about 2 tablespoons of the prepared blueberry filling and place in a small bowl. Add seedless raspberry jam and heavy cream in 1 teaspoon increments until you achieve the desired color and flavor for your drizzle. It should have a similar consistency to the blueberry filling when finished, add more blueberry filling or jam if it becomes too thin. Pour blueberry mixture evenly over cooled lemon filling. Tap pan lightly on counter to release any air bubbles. Using a spoon or piping bag, add the berries and cream drizzle on top and then refrigerate until blueberry mixture is set and shiny, about 2 hours.

To decorate, melt the semi sweet chocolate chips in a microwavable bowl. Place in a piping bag or Ziploc bag and trace the outline of Harold in chocolate on a piece of wax paper. Let cool. Melt the white chocolate chips in a microwavable bowl. Reserve half of the white chocolate and place in a piping bag. Dye the remaining white chocolate to the desired shade of blue using the food coloring. Place in a piping bag and fill in the corresponding areas of Harold on the wax paper and pipe the letters using the white chocolate. Place in the refrigerator to cool. Once cooled completely, carefully peel the designs off the wax paper and place on the fully cooled tart.



A Game of Scones: The Board

Sugar Cookie Ingredients:

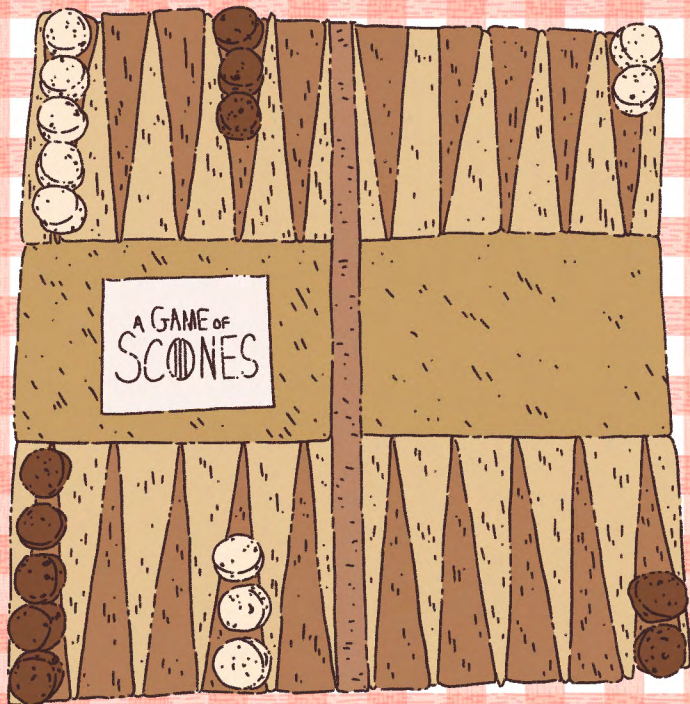
- 1 cup unsalted butter
- 1 cup granulated white sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 egg
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 cups all purpose flour

Gingerbread Ingredients:

- ⅔ cup unsalted butter, softened to room temperature
- ¾ cup packed light or dark brown sugar
- ⅔ cup unsulphured molasses
- 1 large egg, at room temperature
- 1 teaspoon vanilla extract
- 3 ½ cups all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves

For sugar cookie board, preheat oven to 350 degrees. In the bowl of your mixer, cream butter and sugar until smooth, at least 3 minutes and add in extracts and egg. In a separate bowl, combine baking powder and salt with flour and add a little at a time to the wet ingredients. If the dough looks crumbly keep mixing for 30 seconds to 1 minute longer. The dough should be pulling away from the sides of the mixer. If the dough still looks too dry or stiff for your mixer, turn out the dough onto a countertop surface, flour surface as needed. Wet your hands and finish off kneading the dough by hand. Divide into **workable** batches (2 to 3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to ¼ inch rather than ⅛). Bake for 6 to 8 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.

For gingerbread board accents, beat butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy-looking. Scrape down the sides and bottom of the bowl as needed. Next, beat in egg and vanilla on high speed for 2 full minutes. Scrape down the sides and bottom of the bowl as needed. In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. On low speed, slowly mix the dry ingredients into the wet ingredients until combined. The cookie dough will be quite thick and slightly sticky. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill discs for at least 3 hours and up to 3 days. Preheat oven to 350 degrees. Line 2 to 3 large baking sheets with parchment paper or silicone baking mats. Remove 1 disc of chilled cookie dough from the refrigerator. Generously flour a work surface, as well as your hands and the rolling pin. Roll out disc until ¼ inch thick. Cut into triangle shapes. Place shapes 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining disc of dough. Bake cookies for about 9 to 10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If your cookie cutters are larger than 4 inches, bake for about 11 minutes. My oven has hot spots and yours may too, so be sure to rotate the pan once during bake time. Keep in mind that the longer the cookies bake, the harder and crunchier they'll be. Allow to cool for 5 minutes.

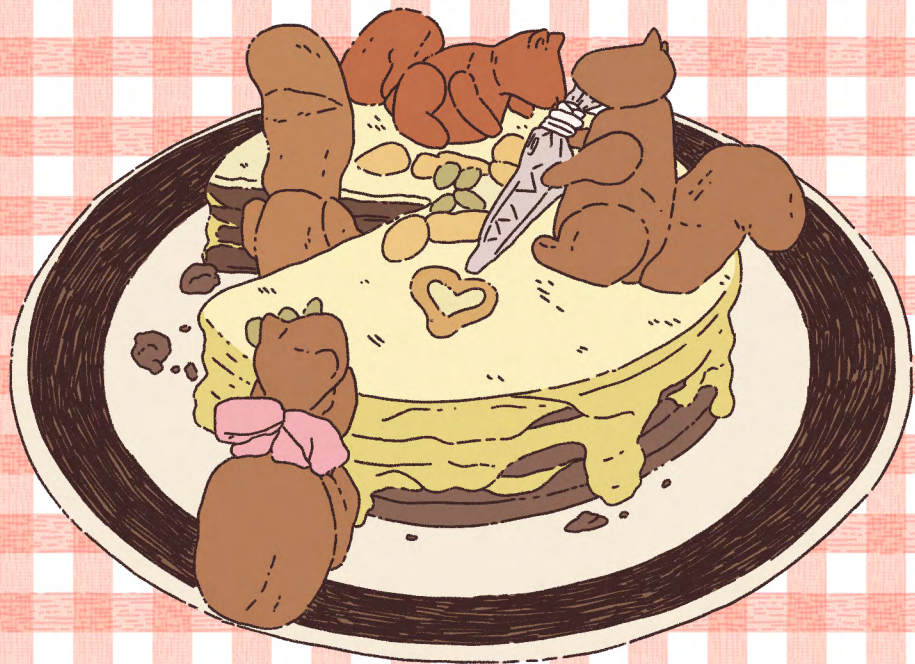


A Game of Scones: The Pieces

Scone Ingredients:

3 cups flour
1/3 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup chilled unsalted butter
1 cup chocolate chips
1 cup chilled buttermilk
1 tablespoon vanilla extract
2 tablespoons instant espresso

Preheat oven to 400 degrees. Line baking sheet with parchment paper. In a large bowl, combine flour, sugar, baking powder, and baking soda. Add butter and rub in with fingers until mixture resembles coarse sand. Mix in chocolate chips. Measure out buttermilk and add vanilla or instant espresso depending on which flavor you are recreating. Mix well. Gradually add buttermilk mixture to bowl, mixing continuously with a fork. Once all buttermilk has been added, knead with hands until dough forms one cohesive lump. Turn dough out onto floured surface. Form into a square approximately 1 inch thick. Cut into 9 equal circles and cut each in half to form 18 scones. Arrange scones approximately 1 inch apart on baking tray. Bake approximately 18 minutes, or until bottoms are gold or golden brown. Allow to cool 5 to 10 minutes on trays, and then transfer to wire rack or paper towels to cool fully.



The Unbeatable Squirrel Girl

Icebox Cake Ingredients:

1 ½ cups all purpose flour
¼ cup cocoa powder
¼ cup black cocoa powder
1 cup granulated sugar
½ teaspoon fine sea or table salt
½ teaspoon baking powder
½ cup unsalted butter
1 large egg
1 teaspoon vanilla extract

Whipped Cream Ingredients:

3 tablespoons smooth peanut butter
¾ teaspoon vanilla extract
2 pinches salt
1 ½ tablespoons granulated sugar
1 ½ cups heavy whipping cream, cold

Decoration Ingredients:

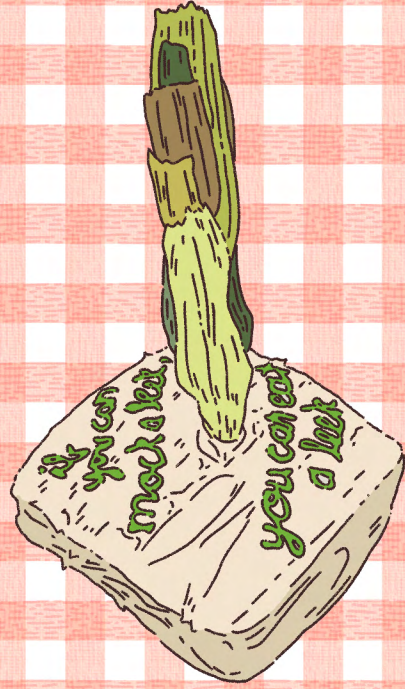
Marzipan
Brown and red food coloring (liquid or gel)
3-5 Peanuts
3-5 Cashews
3-5 Pumpkin seeds

To make cake, preheat oven to 350 degrees. Combine flour, cocoa powders, sugar, salt and baking powder in the work bowl of a food processor, pulsing until mixed. Add butter and run machine until it is powdery. Add egg and vanilla and run machine until the dough begins to clump/ball together. Divide dough into 6 equal pieces. Roll first piece between 2 pieces of parchment paper until very, very thin and just over 7 inches across. Slide onto board (parchment paper and all) and place in freezer for 10 minutes, until firm. Once firm, peel back top piece of parchment paper (it should now come off cleanly, with a gently pulling back) and use a stencil or bowl with a 7-inch rim to trim it into a neater circle. Slide cookie round and lower piece of parchment paper onto a baking sheet. Bake for 10 minutes and let cool completely on paper, which you can slice onto a cooling rack so that you can use the tray again. Repeat with remaining 5 pieces of dough.

To make peanut butter whipped cream, in a large bowl, beat peanut butter, vanilla, salt and sugar until smooth. Beating the whole time, slowly add heavy cream, a small splash at a time, until peanut butter-cream mixture is loose enough that you can add the rest of the cream without breaking it into clumps. Whip cream, watching it carefully as it's very easy to overbeat with an electric mixer, until soft peaks form.

Place first cookie on a cake stand. If it's sliding around, as cookies do, put a dab of whipped cream down first. Once it softens the cookie, it will make it stick. Thickly frost first cookie all the way to the edges with about ½ cup peanut butter cream. Repeat with remaining cookies, decoratively swirling the top cookie. Place cake in the fridge overnight or ideally closer to 24 hours so that the cookies soften into cake layers.

To decorate, shape marzipan into squirrels and decorate the top of the cake with peanuts, cashews, and pumpkins seeds. If desired, you may create a fully functional miniature piping bag filled with peanut butter, or create one out of marzipan.



Bite, I Pray You

Ingredients:

1 box devil's food cake mix
1 ¾ cups water
½ cup vegetable oil
3 eggs
1 can cream cheese icing
1 can vanilla frosting
Green food decorating gel
1 whole leek

Preheat oven to 350 degrees. Coat bottom of two 9 inch square cake pans with non stick cooking spray or butter with a flour dusting. Beat cake mix, water, oil, and eggs in bowl with mixer on medium speed for 2 minutes. Pour batter into pan. Bake for 30 minutes or until a toothpick comes out clean. Let cool in pan.

Once cake is fully cooled, use cream cheese icing to frost between the layers. Cut a hole out of the center of the cake and stick the leek in. Frost the outside of the cake with vanilla frosting, then use green decorating gel to pipe the phrase "If you can mock a leek, you can eat a leek".



Brave New World

Cake Ingredients:

- 3 ³/₄ cups all purpose flour
- 3 ³/₄ teaspoons baking powder
- 1 ¹/₄ teaspoons salt
- 1 ¹/₄ cups unsalted butter, softened
- 2 ¹/₂ cup granulated sugar
- 5 large eggs, room temperature
- 2 ¹/₂ teaspoons vanilla
- 1 ¹/₂ cups buttermilk, room temperature

Frosting Ingredients:

- 4 large egg whites
- 1 ¹/₄ cups granulated sugar
- ¹/₈ teaspoon salt
- 3 sticks unsalted butter, softened

Decoration Ingredients:

- 15 ounces white chocolate chips
- Single silicone face mold
- 24 ounces black fondant
- 24 ounces white fondant
- Silicone alphabet molds
- Yellow food coloring (liquid or gel)
- Shortening

For cake, preheat oven to 350 degrees. Cream butter and sugar with a hand mixer until light and fluffy, approximately 3 minutes. Add eggs one at a time and mix, then add vanilla and mix. Whisk dry ingredients in a separate bowl. Add dry ingredients incrementally, approximately 5 times, and alternate by adding milk about 4 times. Be sure to start and end with flour mix. Pour about 70% of cake mix into the greased rectangle pan and bake for 30 to 35 min until a toothpick inserted into the center comes out clean. Pour the rest into the oval pan and cover tightly. Bake for about 25 to 30 min after the first cake is done. Cool the cakes in the fridge overnight. Cut and cover them.

For the frosting, clean metal/glass bowl and hand mixer attachment with lemon juice before starting. Bring water to a simmer and reduce the heat. Add egg whites and sugar to a bowl. Put the bowl over slow boiling water and whisk for about 5-10 minutes or until the eggs are pasteurized and sugar is combined. Whip egg whites for around 10 minutes until it obtains a shaving cream consistency. Add butter sticks and mix for another 10 minutes until smooth. Cover cakes with a smooth layer of buttercream and let them sit in the fridge for at least 30 to 40 min.

To create your chocolate face decorations, melt about 10 chocolate chips in the microwave by stirring them every 15 seconds until completely melted. Very lightly grease the silicone mold using oil spray. Pour melted chocolate into the silicone mold. Gently tap the mold several times so that the air comes out. Put in a freezer for no more than 10 minutes until hardened. Once hard, gently take the face out of the mold. Repeat 12 times. For the fondant, play with fondant in your hand until pliable. For lettering, grease the mold and push in fondant to each letter mold that is needed. For the Soma (a pill-shaped medication from the novel), add yellow food coloring while kneading (be sure to wear gloves). Knead until the desired color is achieved. Roll fondant on a surface until it's around ¹/₈ inch thick, roll it over the rolling pin, then roll it back on the cake (which should be covered by buttercream). Gently push the sides with your hand. Remove air using a fondant smoother on all sides, starting with the top. Remove excess fondant.



Harry Potter and the Sorcerer's Scone

Ingredients:

2 cups all purpose flour
½ cup granulated sugar
½ teaspoon salt
2 ½ teaspoons baking powder
½ cup butter
½ cup heavy cream or buttermilk
1 large egg
1 ½ teaspoons pure vanilla extract
1 to 1 ½ cups add-ins such as raisins,
blueberries, or chocolate chips

Preheat oven to 400 degrees and line a large baking sheet with parchment paper or silicone baking mat(s). If making mini or drop scones, use 2 baking sheets. Mix together flour, sugar, salt, and baking powder. Use a box grater to grate the cold butter, or cut with a pastry cutter or forks and mix. In a separate bowl, combine the vanilla extract, egg, and buttermilk/cream. Add the wet ingredients to the dry and mix together until everything appears moistened. Add in mix-ins and combine thoroughly.

To make triangle scones, pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more tablespoons heavy cream. Press into an 8 inch disc and, with a sharp knife or bench scraper, cut into 8 wedges. For smaller scones, press dough into two 5-inch discs and cut each into 8 wedges. To make 10 to 12 drop scones, keep mixing dough in the bowl until it comes together. Drop scones, about ¼ cup of dough each, 3 inches apart on a lined baking sheet and bake for 18 to 26 minutes or until golden brown around the edges and lightly browned on top. Larger scones take closer to 25 minutes.



If You Give a Cat a Vegan Cookie

Ingredients:

½ cup salted vegan butter
½ cup brown sugar
¼ cup granulated white sugar
Egg replacement powder for 1 large egg
1 teaspoon vanilla extract
½ teaspoon baking soda
1 ½ cups all purpose flour
½ cup vegan chocolate chips (optional)

Preheat oven to 350 degrees. Line two cookie sheets with parchment paper. In a large microwaveable bowl (or a small saucepan on the stove), heat the butter until just melted. Whisk in the two sugars until thoroughly combined. Let the mixture cool for a minute, then whisk in the egg and vanilla extract until smooth. Sprinkle the baking soda over top of the mixture and stir in, then add the flour and stir it in until fully combined and a smooth dough is formed. Fold in the vegan chocolate chips if desired.

Drop the dough by rounded tablespoons onto cookie sheets, about 2 inches apart. The dough should make approximately 20 cookies. Bake for 9 to 10 minutes: the cookies will look underdone, but they'll firm up as they sit. Remove from the oven and let the cookies cool on the baking sheet for at least 5 minutes, then cool them completely on a rack.

Bakers

Berlier, Adam - *The Martian* - **2nd Place in Best in Show**

Bessen, Sam - *Beethoven: A Life*

Davis, Susan - *Murder on the Oreo-nt Express* - **1st Place in Funniest/Punniest Dessert**

Daw, Victoria - *A Bad Case of Stripes*

Frantz, Chloe - *Bite, I Pray You!*

Gan, Emma - *Winnie the Pooh*

Garcia, Krysten - *1984* - **2nd Place in Best Content**

Gujral, Biman - *Catch 22*

Hurst, Skylar - *Harry Potter and the Sorcerer's Stone*

Hurst, Skylar - *If You Give a Cat a Vegan Cookie* - **1st Place in Best Vegan Dessert**

Janowiecki, Michelle - *Drive Your Fork Over the Frosting of the Cake* - **2nd Place in Best Vegan Dessert**

Knowles, Rebecca - *The Unbeatable Squirrel Girl*

Leone, Hannah - *A Game of Scones*

Lu, Carol - *Pikachu, I Choose You!*

Makonnen, Sede - *Dante's Divine Cookie Comedy* - **2nd Place in Best Effort**

Milki, Nubaira - *To Key Lime Mockingbird* - **2nd Place in Funniest/Punniest Dessert**

Miller, Clare - *A Wrinkle in Time*

Moid, Manal - *Of Mousse and Men*

Nguyen, Charlie - *Rainbow Fish* - **1st Place in Best in Show**

Petroff, Matthew - *The Fractal Geometry of Nature*

Ramchandani, Saniya - *Harry Potter and the Chamber of Secrets* - **1st Place in Best Effort**

Razavi-Mohseni, Milad - *Brave New World* - **1st Place in Best Content**

Reek, Kristen - *The Mouse That Roared* - **1st Place in Best Effort**

Salesky, Elizabeth - *The Master and Margarita*

Talalay, Mary - *The Queen's Gambit*

Trang, Cyndi - *Cat's Meow Muffins*

Valledor, Amanda - *Harold and the Purple Crayon* - **2nd Place in Best Effort**

Wool, Julia - *The Secret Garden*

