



The Eat Mesa

An MSPA Fan Cookbook

"JOHN YOU DO NOT SAY NO TO COOKIES. I COMMAND YOU TO GET THEM".

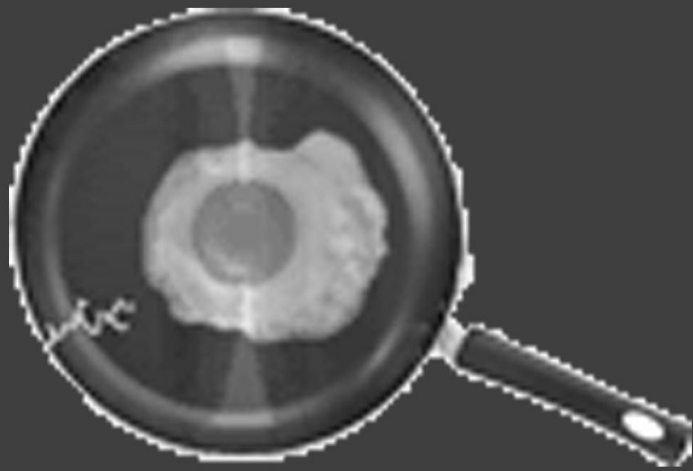
-- *WanderingVagabond*

“maybay im just like this nutty ass bitsh twirling yarn from a shitwizards nappy brown beard but i cant bring myself to trust a cake sellin genocidal alien overlard sea queen.”

--tipsyGnostalgic

“You love your [book]. It has several million recipes stored in it, and walks you through each step with a soothing female robot voice, just like in science fiction.”

--gutsyGumshoe



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Created in the United States of America

Learn more information at:

<http://www.mspaforums.com/showthread.php?38102-The-Eat-Mesa-An-MSPA-Cookbook>

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Entrees

Black Lover's Omlette

(By CaptainZaven)

Ingredients

3 Eggs
Splash of Milk
3 splashes Soy Sauce
5 shakes Garlic Powder
3 shakes Parsley Flakes
4 shakes Salt
4 shakes Pepper
Olive Oil
1 tbsp Butter

Put eggs, milk, parsley, garlic powder, salt, pepper, and Soy Sauce into bowl. Beat until smooth. Heat skillet on highest setting. Add olive oil. reduce to medium-high heat. Add butter. When butter is melted, pour egg mixture in. Break up the omlette into loose chunks, then let sit on medium heat until no longer soggy.

Serving suggestion: Serve on toast with blackberry jam, along with pulpy/non-pulpy orange juice, depending on what your kismises hates.

Picture:



Sweet Bacon and Hella Cheese (with Macaromy)

(By BRPXQZME)

Ingredients

1 Box of Kraft Mac and Cheese (Or equivalent)

1 Chopped tomato
1 cup chopped onion (or add to taste)
1 cup chopped bacon (or add as much bacon as you want. You can never have too much bacon)

Follow instructions for making the Mac and Cheese. After it's cooked, add tomato, onion and bacon.

PICTURE! (By RisingManes)



Becquerel's irradiated steak grill

(By Zero)

Ingredients

4 14 ounce rib-eye steak
2 portabello mushrooms, stems and gills removed
12 sun-dried tomatoes
4 fresh rosemary sprigs
salt and pepper to taste

Steak Sauce:

1 cup beef stock
Green food dye
1/2 cup balsamic vinegar
1/4 cup fresh ginger, finely chopped
1/4 cup shallots, finely chopped
1/4 cup carrots, finely chopped
1/4 cup celery, finely chopped
salt and pepper to taste

Preparation:

Combine ginger, shallots, carrots and celery in a saucepan over a medium high heat. Saute. Slowly pour in balsamic vinegar, stirring. Reduce by 1/2

and add beef broth. Bring to a boil. Season to taste.

Meanwhile, preheat your grill. Add no more than a teaspoon of food dye and spread evenly to steak. Season mushrooms with salt and pepper and place on grill. Grill steak to desired doneness and mushrooms until they are tender. Remove everything from the grill. Cut mushrooms into small triangles. Skewer mushrooms pieces with sun-dried tomatoes on to rosemary sprigs.

Place grilled steak on plate. Top with rosemary skewers and sauce. Serve.

Clubs Deuce Club

(By Tengwarsenna)

Ingredients

3 slices of toasted Rye or White bread
Shaved Turkey breast meat
3 strips of crispy Bacon
Slice of Cheddar
slice of tomato
Lettuce
Mayo

Lay out your three pieces of toast.

On the first one layer mayo, turkey, cheese and bacon.

On the second, mayo, then lettuce, and tomato. Stack in a way that makes sense.

Toothpick it in two kitty corner quadrants. Slice that shit diagonally!

Serve with a side of hot sauce and two licorice gummy bears.

ALTERNATE RECIPE BY CAPTAINZAVEN

INGREDIENTS

BACON
ROAST BEEF
TURKEY
BREAD
LETTUCE
OLIVE OIL
BALSAMIC VINEGAR
DIJON MUSTARD
MAYO (Or mIraCle WhIp)

Pour roughly equal amounts of olive oil and vinegar into a small bottle. Add enough mustard so that the whole mix is opaque when shaken. Pour over chopped lettuce in salad bowl, and toss. Put aside.

FRY DAT BACON. Simultaneously, put Turkey and roast beef onto skillet. Let them fry and break the slices into little tiny pieces. (shredded? i guess?)
assemble as such.

Bread
Mayo
Tiny amount of Dijon

Dressing'd up lettuce
BACON
Roast Beef
Turkey
Bread
BONUS: Add cucumbers and carrots to set aside lettuce to have Auspistice Salad!

PICTURE



Feferi Fishsticks

Ingredients

(By Tengwarsenna)
One fairly t)(ick fillet of w)(atever fis)(you want to use salmon and)(addock works well. You will want to use somet)(ing that will)(old together well. Ask the fishmonger. They know. ~ 4 oz per person you are feeding.
Also you could use squid rings for cuttle fis)(.

1/2 cup Regular Flour
Pinch (of Sea Salt (clearly)
Pepper
Grated parm cheese
Bread crumbs
Paprika or a bit of Chipotle powder if you wish (I usually do 3)
3 eggs (Beaten)

Put seasoning and flour in one bowl, eggs in another, and the bread crumbs and parm in a third.

Cut your fish into manageable sticks, about a half inch by an inch. Ish.

Make sure the fish is nice and dry and cover in flour, tap off any excess and then dip into the egg, then pat the bread crumbs in, shaking (gently!) any excess off again.

Pro tip! Make sure to keep one hand for wet pieces, and one for dry. Makes everything easier!

Place the strips on a oiled pan and bake in the oven for 15-20 min at 450 F. Make sure outside is golden brown, and the fish is cooked through. Not sure how long to cook Squid, I've never cooked it myself from scratch, another question for your friendly neighborhood fishmonger!

Serve with a side of (Mind)Honey Mustard and enjoy!

Hearts Boxcar Attack Burger

Ingredients

3 beef patties (normal size. Like the ones on a Wendy's burger)
2 slices of American cheese
2 slices of mozzarella cheese
2 slices of Pepper Jack cheese
1 hamburger bun
1 Jalapeño (sliced)
4 slices of bacon

You can add some Barbecue-Mayo which is 3 parts mayo to two parts barbecue.
Or some Ranch-Hotsauce which is 2 parts ranch to one part Chinese hot sauce.
Hope you guys like it!

Karkat Crabcakes

Ingredients

2 tablespoons olive oil
6 green onions, chopped
3/8 cup olive oil
1 (16 ounce) can canned crabmeat, drained
1 egg
1 tablespoon mayonnaise
1 teaspoon dry mustard
8 ounces buttery round crackers, crushed
1/2 teaspoon ground cayenne pepper
1 teaspoon garlic powder
1/4 teaspoon Old Bay Seasoning TM
salt to taste
ground black pepper to taste
1 cup panko (Japanese bread crumbs) or regular dry bread crumbs

-Heat 2 tablespoons oil in a skillet over high heat. Sauté green onions briefly until tender; cool slightly.

-Combine crabmeat, sautéed green onions, egg, mayonnaise, dry mustard, crushed crackers, cayenne pepper, garlic powder, Old Bay seasoning, salt and pepper. Form into 1/2 inch thick patties. Coat the patties with bread crumbs.

-Heat 1/2 cup oil in a skillet over medium high heat. Cook cakes until golden brown on each side. Drain briefly on paper towels and serve hot.

-SERVE WITH ANGER

Dave Sliders

Ingredients

8 Small dinner yeast rolls, split
1 pound ground beef
1 red onion, sliced
8 slices American or Swiss cheese
Salt and pepper, to taste

-Preheat oven to 350 degrees.

-Prepare grill to high heat. Make 8 three inch beef patties, salt and pepper to taste.

-Grill beef patties 5 minutes per side, or until well done. Place a slice of cheese on each patty during the last minute of grilling.

-Arrange bottoms of rolls on plate. Place a patty on each roll and add onion slices. Cover with tops of rolls.
-Serve in the most ironic way possible

Cool Kid Soup

Ingredients

2 (14.5 ounce) cans chicken broth
1 tablespoon cornstarch
1 egg, lightly beaten
2 tablespoons chopped green onion
(OPTIONAL: Diced carrots, peas, corn to taste)

-In a medium stock pot, mix cold chicken broth with cornstarch. Slowly heat over medium heat, stirring frequently.

-Pour beaten egg into soup, and stir once around stock pot very gently, in order to break up egg. Remove soup from heat immediately, divide into four portions and garnish with green onions.

You can also add a noodles in with the eggs.

MOTHER fucking PARTY nachos

(by EnnuiKing)

Ingredients

1 plate chips
Some CHEESE (Whatever amount you prefer)
Salsa
Cooked ground TURKEY or BEEF
Beans
Some kind of dressing (Or sour cream works too)
Lime juice

Combine chips, cheese, meat and beans.
put it into the microwave you dunkstick
turn it ON until CHEESE is melted
don't boguard them in the shitter dude, just DON'T
Top with salsa, dressing and lime juice
serving size changes depending on how HIGH you are when you make them.....

Pupa Pancakes

(By basicParadox)

Ingredients

Any pancake batter, homemade or otherwise
Food coloring (for CONVINCING PUPA PANCAKE COLORS however I don't really know if the food coloring would do weird things if cooked or not!)
Non-stick cooking spray
Candy corn for looks

Multiple bowls for different colors of Pupacakes

Directions

Mix the batter and the food coloring together until you're happy with the color, making multiple batches of different colors if you really want to.

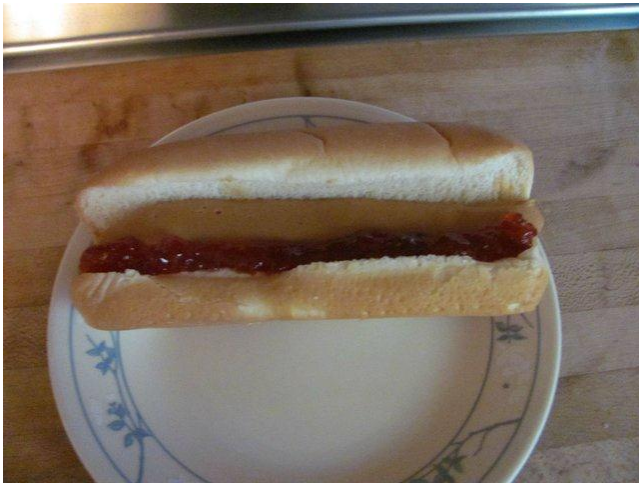
Pour the batter into the griddle/skillet/whatever you happen to be cooking the pancakes on, pretend like you're making a Venn diagram as you pour, except making four or five circles that connect and cross over into each other a little, going from smallest to largest. I figure it could get a little bit big so you might want to have a good sized pan to cook them in, or just make two at a time depending on how big you want them.

Once the pancakes are finished, put two pieces of candy corn on the "head" of the pupa pancake if you really want to just for looks, as well as whatever other fancy garnishes to make it look neat~ like if you made a green pupa pancake you could make some terezi glasses out of..something, or put pointy teeth on it or what have you.

Jelly Hot Gods

(By FuriousGlitter)

Picture!



Basically, you just put peanut butter in a plastic baggy, cut a hole in it, and pipe the peanut butter into a hotdog bun, and do the same with the jelly, (but cut a smaller hole for the jelly) or use a jelly squirt bottle thingy, or a jelly packet would work.

Mucus on Grubloaf

(Recipie by CaptainZaven, name by SmallHam)

WET STUFF

2 12oz cans of grape faygo
1 24oz bottle of ketchup
a few good splashes of white vinegar

"DRY" STUFF

1.5 oz sriracha sauce
1.5 oz black pepper
1.0 oz garlic salt
1/4 cup of sugar
3.0 oz mustard

- 1) Mix "wet stuff" together in bowl until uniform consistency.
- 2) put on high heat
- 3) using bowl formerly used for "wet stuff" mix "dry stuff" in the order listed. mix together until uniform consistency
- 4) Add dry stuff into "wet stuff"
- 5) heat until boiling, and then reduce to a heavy simmer, then cover. Stir frequently to avoid sticking to the pan. Their website says a half hour to reduce, but i found that it was closer to an hour~hour and a half. but i kind of wimped out on

the heat, so if you are bolder, then you might be quicker.

GRUB LOAF

3-5 normal carrots
handful of basil leaves
2 pounds of ground beef
sufficient quantity of garlic powder
qs black pepper
qs salt
qs chopped onion

- 1) wash and peel about ~3-5 full carrots.
- 2) add in a generous helping of basil, and run through a food processor.
- 3) mix the carrot/basil into the raw meat (if you have problems with the mixing, wet your hands with very cold water and keep them wet. makes handling ground beef easier)
- 4) flatten and sprinkle all of the optional seasoners that you want in. mix those in too.
- 5) form into loaf (i made little legs just for the lulz)
- 6) put into foil lined baking pan (just to be safe, i also put non-stick spray into the foil)
- 6) put into preheated 350°F oven.
- 7) after about a half hour of cooking, pour sauce over the top.
- 8) let cook for another half hour~ish until done
- 9) drain fat through the foil and transfer to other plate
- 10) ENJOY THE TASTIEST GRUB YOU HAVE EVER FEASTED UPON

Pictures!





Irradiated Steak

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- Steak
- Green food coloring
- Bowl of water
- Seasoning of choice (You can find dry steak seasoning in most grocery stores)

Directions

- Put green food coloring in water, stir
- Season steak to preference
- Add steak to green water, it'll look gross at first
- Cook steak to preference

Pictures!



Lemonsnout Linguini

(By abhorrentConfectioner)

Ingredients:

1 box (8 oz) linguine noodles (cook it according to the directions)

*1/4 cup minced onion or shallot

*3 cloves of crushed garlic (2 tablespoons of the jarred stuff)

1 tablespoon of butter

8 oz of sour cream or plain Greek yogurt

4 tablespoons of grated Parmesan cheese, divided

1 tablespoon of milk

1 3/4 teaspoon lemon-pepper seasoning

1/4 teaspoon salt

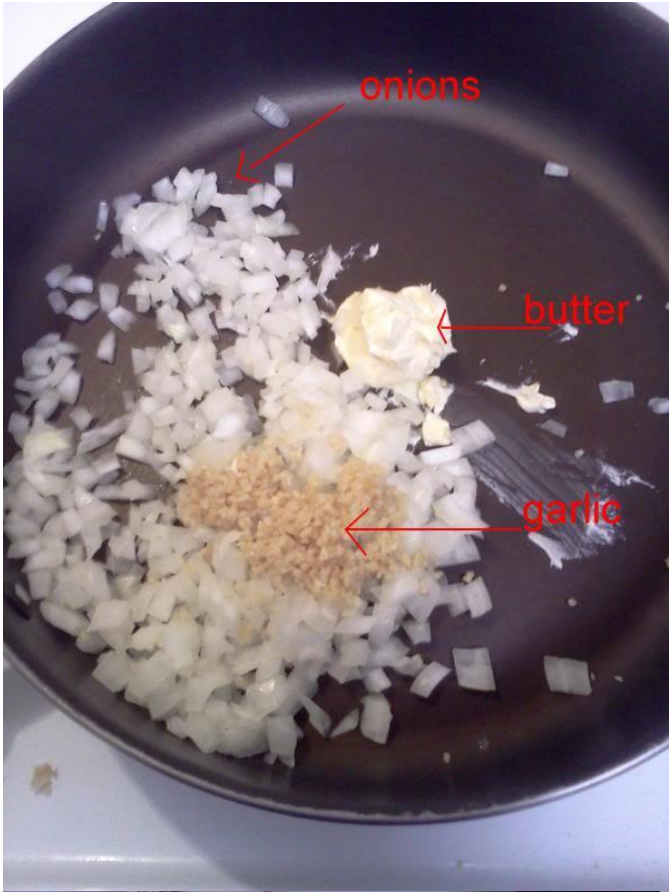
Zest of 1 lemon (do this first and then juice the lemon)

1 tablespoon fresh lemon juice

*you don't have to add the garlic and onion if you don't want!

Directions:

Cook onion and garlic in a skillet with the butter until tender, not brown. Stir in sour cream, 2 tablespoons of the Parmesan cheese, milk, seasonings, the lemon juice and zest. Cook for a few minutes until it all comes together nicely. Pour over the cooked pasta and toss gently until it's all coated in the sauce and then add the other 2 tablespoons of the Parmesan cheese.



The chicken:

Preheat oven to 375. In a baking dish, pour some olive oil on your chicken. Smear it around until it's all coated and then season with lemon-pepper, salt, regular pepper and a bit of lemon zest and lemon juice. Bake it for about 30 minutes, depending upon the thickness of your selected chicken piece.

Fiesta Ace Dick's Kickin' Nacos

Bluh Bluh Huge Quiche

(By abhorrentConfectioner)

Ingredients:

- *3 cups milk, divided
- *8 eggs, divided and slightly beaten
- *Salt & Pepper to taste, or any other seasonings
- *2 cups (8 oz bag) of 1 cheese of your choice (ex: cheddar)
- *2 cups of 1 cheese of your choice (ex: Swiss)
- *4 tablespoons of flour, divided
- *1/2 pound of cooked meat of choice (ex: ham)
- *10 oz of vegetable of choice (ex: broccoli)
- *4 9-inch pie shells (roll out kind works perfectly)

Directions:

*Preheat the oven to 350 degrees Fahrenheit and place the first layer of pie crust in the bottom of either a cheese cake pan or a regular cake pan. Make sure that the crust forms a side for your filling to, er, fill but not overly so.

*Take half of the milk, eggs, and seasonings and mix together in one bowl. Toss half of the flour with the cheese/meat combination of your choice and then add to the liquid. In another bowl do the same with the remaining ingredients.

*Spoon the mixture from Bowl 1 into the bottom of the pan, using about half of the mixture. Add another layer of the pie crust, making sure to build it up the side of the pan so to form a crust.

Spoon in the mixture of Bowl 2, until you have used about half of it.

*If you are using a cheesecake pan then you will continue to build up the other 2 layers until you have a total of 4 alternating fillings. If you are using a normal cake pan then you can do the same with the other pan, possibly alternating the top and bottom layers. (I had to do the 2 layer cake pan mode as I do not have a cheesecake pan.)

This is where it gets kind of tricky and depends upon your oven. With the oven I used, I baked the 2 quiches side by side for 40 minutes. After that, I rotated the pans and lowered the heat to 300 to keep the tops from burning and baked them for another 15 minutes.

For the 4 layer variety I would actually bake it on 300 for an hour and then check, adding another 15 minutes as needed. Once I get a cheesecake pan I will test this out and change the directions as needed, unless someone else does it before me.

Picture!



Candy Corn on the Cob

(By orngjce223)

Ingredients

- Corn on the Cob
- Melted butter
- Red food dye

Directions

Melt a tablespoon or two of butter with a drop or two of red food coloring.
Boil fresh sweet corn in the usual manner.
Dry outside of corn with paper towel lightly, and brush on the red butter.

Fiesta Ace Dick's Frijole Aegis

(By orngjce223)

Ingredients

- One can of refried beans
- 1/2 a diced jalapeno
- 1/4 cup shredded cheese
- Chili powder

Directions

-Heat a can of refried beans, or make an equivalent amount from scratch.
-Stir in 1/2 cleaned, diced jalapeno*, 1/4 cup shredded cheese, and chili powder to taste.
-Serve in a clean glass jar with gratuitous Mexican symbolism.

*To clean a jalapeno: Put on gloves (otherwise you'll have burning fingers), and some sort of goggles (advisable if you wear contact lenses). Slice jalapeno in half lengthwise, and scrape out the seeds (they are spicier than the outer flesh), and optionally the fleshy part in the center of the jalapeno (likewise).

Midnight Club

(By PaladinFoster)

Ingredients

- Loaf of pumpernickle.

- Roast Beef, sliced deli style.
- Black olives.
- Spicy brown mustard.
- "Red Velvet" Lettuce, or just some really dark red cabbage.
- Tomato
- Food Coloring.

Directions

Slice up the loaf of pumpernickle into quarter inch slices. Toast if desired. Put one slice on a pate, the layer in this order: Roast beef, brown mustard, lettuce, black olives, another slice of bread. Then slice up the tomato. Mix up food dyes until you get a color black as the heart of Satan himself. Put the tomato slices in a bowl of water along with enough of the dye to color them black. I found through experimenting that just lots of blue dye does well with making the tomatoes seem a dark shade of purple, which is probably the closest to black you're going to get. Then take them out, dab off the water, and put it on the top of the sandwich to start the next layer. Follow with more roast beef, mustard, and olives, then cap it off with the third slice of bread. Cut it in half diagonally and put a toothpick through each slice. Serve with chips or fries.

Horrorterror Dogs

(By <olivia>)

Ingredients

- Hot Dogs or Sausages
- Spaghetti
- Pasta Toppings of your choice (marinara sauce, pesto, parmesan cheese, butter, etc.)

Directions

1. Cut the sausages in half (or thirds, if they're large).
2. Gently push 5 - 8 dry spaghetti noodles a half inch into one end of each weenie segment, making sure to evenly space them.
3. Boil water according to the directions on the pasta package.
4. Plop the noodle/weenie abominations into the water and let them boil for about 20 minutes. (As

they cook, their lecherous flagella will flail about vilely. This behavior is ~~normal~~ to be expected.)

5. When the "tentacles" are tender, pull them out one by one, lightly dabbing each on a paper towel before placing them on a serving dish. *They are far too delicate to handle being dried with a colander!*

6. Drizzle your chosen toppings or garnishes over them, and serve.

Picture:

I used Italian Sausages when I made them, hence the color.

Before cooking:



After cooking, before garnishing:



Dave's Mildly Ironic Texas Chili

(By orngjce223)

Note: This recipe is best for a slow cooker, preferably one with a big crockpot to cook in. Seriously. You don't want to leave the stove on all day or night, do you?

1lb ground beef
2 x 12oz cans of beans or 3/4 pound dry beans*,
cooked ahead of time
6 large tomatoes, or 64oz can(s) of peeled diced tomatoes
1 cup (2/3 of a can) broth, unless you're on a diet in which case it can grudgingly be substituted with water
1 large onion
4 or 5 cloves of garlic
1 tbsp oil
2 jalapenos**
1 tbsp cumin
Salt, pepper, chili powder to taste

And for serving you will also need:

Sour cream
Sliced black olives
Mint for garnish

* Sort and rinse beans. Soak beans overnight (at least 6 hours). Rinse beans. Boil beans for at least 2 hours. Rinse beans. *Then* use them.

** Instructions for cleaning jalapenos are included with "Fiesta Ace Dick's Frijole Aegis". Use eye and skin protection, especially if you have sensitive skin, contact lenses, or both.

If you froze the ground beef, make sure it's thawed enough.

Cut tomatoes into large cubes. Run seeds and skins through a food mill if you have one; discard them if you don't. Put tomatoes (and possibly paste) into the slow cooker's pot. (If it's canned, drain it (save the tomato juice to use instead of the broth perhaps?) and dump the solid tomato into the pot.)

Pour cans of beans into slow cooker as well, liquid included. (You can also soak and cook 3/4 pound of dried pinto or kidney beans, as the dried ones are much cheaper than canned ones if you use a lot. In that case, drain the beans and use an extra can of broth/liquid.)

Peel the skin off the onion, then cut into medium-to-larger cubes. There are Youtube videos that will show you how to do that without getting the layers everywhere (use the root end to hold everything together). Cut the jalapeno into small cubes. Peel and smash the garlic.

Heat up a large skillet, oil it, and then (on the high setting of the stove) fry the onions and garlic (and optionally the jalapenos, depending on if your kitchen hood is working well) until the bigger pieces begin to go translucent around the edges.

When the onions are thoroughly translucent and perhaps a bit brown on the edges, turn off the stove (yes, right then! I have been known to do this, then forget the stove is on until about twenty minutes later... ouch) and pour/scrape everything into the slow cooker.

Put the ground beef in now, turn the stove back on, and cut/squish it with the spatula as it fries until it breaks up into tiny little bits. When it is brown and the juice clear, turn off the stove, drain the "juices" out (it's all grease, no loss) and drop the ground beef into the cooker.

Put the skillet back down, and pour in about one-half of the broth. Use it to scrape the "bits" off the bottom of the pan. Pour that into the slow cooker too, as well as the rest of the broth. If you haven't already put in the jalapeno, this is the time to drop it in too, as well as the cumin.

Let the slow cooker cook everything, on Low, for at least eight hours (so this is a good overnight recipe). Season to taste.

For prettiness: Find some large bowls (the size of two fists, but no more - 16-24 oz if you must measure them). Fill the bowls with chili. Dollop

sour cream in the center, then drop an olive on that. Garnish with mint, for the irony. Serve.

Serves six (probably).

P.S. A lot of chili fans say you're not supposed to use beans in chili. Slice them in half.

Derse and Prospit Deviled Eggs

(By [<olivia>](#))

Ingredients

8 Eggs
Mayonaise
Mustard
Salt
Paprika
Assorted Spices (See "Picture" Section for possibilities)
Food Coloring
Black Olives
A green herb (for garnish)

Directions

1. Hard boil however many eggs you plan on serving far enough in advance that they are allowed to fully cool before preparing this dish.
2. Carefully shell them, and with a moistened knife, slice them lengthwise.
3. Remove the yolks from the egg halves and collect them in a good-sized bowl. Put the whites in the fridge for later.
4. Using a fork, gently mash them until they become a mixture that is uniform in texture.
5. Slowly add mayonnaise, stirring very frequently, until it is about the texture of thick frosting.
6. Slowly add in a few dashes of mustard to the mix. If you're pretentious, you can use dijon or even *powdered* mustard.
7. Salt to taste.
8. Add your chosen spices. As a side note, I would recommend against using any large chunks of spice (like black pepper) as they just wind up looking kind of ugly.
9. Add a good, hearty dash of paprika.

10. Give your egg yolk-mixture one final stir, divide it in two, and transfer one half into another bowl.

11. Add any other color-specific spices to their respective bowl.

12. Add 10 drops of red food coloring and 7 drops of blue food coloring to the Derse bowl and stir until the color is uniformly distributed. Experiment further for brighter, redder, or bluer purples.

13. Add 3 or 4 drops of yellow food coloring to the Prospit bowl.

14. Using a spoon, or again, if you're pretentious, a pastry tube, put the yolks back into the white halves; filling 1/2 with the Derse yolks and 1/2 with the Prospit yolks.

15. Garnish the Derse eggs with sliced black olives, and the Prospit eggs with a sprig of a green herb of your choice, and put a dash of paprika on each.

16. Arrange them on a plate or tray in an aesthetically pleasing manner, preferably orbiting around Skaia.

Pictures

Ingredients:



The spices I used:



After removing the yolks:



The final product:



Desserts

Not-Your-Betty-Crocker Brownies

(By CaptainZaven)

Ingredients

1 cup flour
1 teaspoon (each) of baking powder, cocoa, instant coffee
6 squares unsweetened chocolate
2/3 cup unsalted butter (11 tablespoon) margarine is fine
2 cups sugar
4 eggs
1 tablespoon vanilla
1&1/2 cups nuts (optional)

Mix flour, baking powder, cocoa, instant coffee and set aside. Melt chocolate and butter together in double boiler- LET COOL- Stir in sugar, eggs, vanilla, flour mixture and nuts. Batter will be thick and sticky. Turn into greased 13x9 inch pan- bake in 350 oven for 20-25 minutes until finger pressed on top leaves faint impression- watch closely- cool in pan and frost and cut into bars. Makes about 48 bars

Chocolate Icing

Ingredients

1&1/2 cups sugar
1 cup whipping cream
6 squares unsweetened chocolate
1/2 teaspoon finely grated orange peel
1/2 cup butter
1 to 2 teaspoons vanilla

Combine sugar and cream and cook in heavy saucepan stirring constantly until mixture boils. Then reduce heat and allow mixture to simmer for about 5 minutes without stirring. After removing from heat stir in chocolate, orange peel, butter and vanilla- making sure each item melts completely. Chill until mixture begins to thicken, and then beat. Icing should be of easy spreading consistency.

Lemonsnout Bars

(By LeviathanPromise)

BOTTOM LAYER

2 cups (500mL) All purpose flour
3/4 cups (175mL) Confectioner's (powdered) sugar
1 cup (250mL) Butter, softened, cut up

TOP LAYER

4 Large Eggs
1/3 cup (75mL) Lemon Juice
1 tbsp (15mL) Grated Lemon Peel
1 1/2 cups (375mL) Granulated Sugar
1/4 cup (60mL) All-Purpose Flour
1 tsp (5mL) Baking Powder

Powdered sugar for dusting

Bottom Layer:

Combine flour and confection sugar in medium bowl. Cut in butter until mixture resembles fine crumbs. Press firmly into ungreased 9x13 (22x33cm) pan. Bake in 350F (175c) oven for about 20 minutes until golden. Remove from oven.

Top Layer:

Beat eggs in large bowl until frothy. Add lemon juice and peel. Stir.

Combine granulated sugar, flour, and baking powder in small bowl. Add to egg mixture. Stir until just moistened. Spread evenly over bottom layer. Bake for about 25 minutes until set. Let stand outside of oven for about ten minutes.

Dust evenly with confection sugar using sieve, if desired. Let cool. Cut into 48 bars.

PCHOOOOOOOOcolate Mousse

Ingredients

- 250g cooking chocolate (Make sure it's good quality stuff, the kind you would eat raw)
- 150ml thickened cream
- Whipped cream
- 3 eggs, separated
- 2 tablespoons caster sugar

- 3 tablespoons Malt Milo (I don't think this stuff is available outside Australia though)
1. Break off a few pieces of chocolate for later.
 2. Break the remaining chocolate up into pieces, then melt according to the packet instructions. Usually, it involves putting it in a microwave bowl and zapping in the microwave for thirty seconds, stirring, then putting it on for fifteen seconds and stirring in between until it's all melted.
 3. Allow chocolate to cool for 5 minutes. Add thickened cream (and Milo if possible) and stir in completely.
 4. Add egg yolks, one at a time. Mix quickly, or else they will scramble in the still-warm mixture.
 5. Beat egg whites in a small bowl on the highest speed of an electric mixer until soft peaks form. Add sugar and beat until dissolved. Don't overdo it though, otherwise it will go flat and you won't be able to beat it again!
 6. Fold whites into chocolate mixture. This is kind of tricky, as if you just mix the egg whites will go flat.
 7. Pour mixture into serving glasses or cupcake tins. Refrigerate for 3 hours or so.
 8. When serving, dollop whipped cream on top, then use remaining chocolate to make chocolate shavings on top with a vegetable peeler/grater.
 9. Enjoy! Note that the kind of chocolate you use is a big factor in taste, so don't use the cheap stuff!

Karkat Chip Cookies

(by LeviathanPromise)

Ingredients

2 1/4 cups all-purpose flour
 1 tsp baking powder (not soda)
 1 tsp salt

2 sticks butter (never margarine!), softened, but not melted.

3/4 cup brown sugar
 3/4 cup white granulated sugar
 2 large eggs
 1 tsp vanilla

Semi-sweet chocolate chips, as much as you like. Or whatever, you spicy junk, jellybean adding nuts. Purist over here.

Preheat oven to 350f.

In large bowl, combine flour, baking powder, and salt. Set aside.

Combine butter and both sugars, stir to blend evenly. Add eggs and vanilla, blend again. Make a well in the middle if the flour mixture, then pour liquid ingredients into the well and combine until smooth. Add chocolate chips and such.

This makes quite a bit of very wet, sticky dough. I usually need two pans. For best results, use a butter-flavor cooking oil spray, store brand works great, and spray both pans copiously. Drop a dollop of dough about 1/3 the size you plan on making the cookie, this stuff gets HUEG.

Bake for 15-20 minutes, but check on them at or a little before 15, as oven temps and sizes vary.

ALTERNATE RECIPE

Ingredients

1 (18.25 ounce) package yellow cake mix
 1/2 cup butter, softened
 2 eggs
 1 teaspoon vanilla extract
 2 cups semisweet chocolate chips
 1 bag of candy corn
 (OPTIONAL: Red hots or other cinnamon candy)

-Preheat oven to 350 degrees F (175 degrees C).

-Pour the cake mix into a large bowl. Stir in the butter, eggs and vanilla with an electric mixer until well blended. Stir in the chocolate chips.

Drop by rounded spoonfuls onto cookie sheets.

-Bake for 11 to 15 minutes in the preheated oven, until the edges are golden.

-Take out of the oven, put candy corn in the cookie, like Karkat's horns.

-Cool on baking sheets for a few minutes before removing to cool on wire racks.

FAST AND ANGRY AS SHIT OPTION (Thank you BRPXQZME for looking this up): Use Red Hots or other cinnamon candy instead of chocolate chips.

What Pumpkin Pie

(by G-Midgit)

Ingredients

1 Pie Crust (Preferably homemade for reasons that will be explained later. You can ask your mom for a basic recipe because I'm too lazy to type that much more out)

1 15oz can of Pumpkin (About 1 3/4 c-ish)

1 1/2 c Light Cream (Apparently half and half works too?)

3/4 c White Granulated Sugar

3 eggs, lightly beaten before starting

1 1/2 tsp Pumpkin Spice

3 tbs Butter (Or margarine. That's what I used.)

1/4 tsp Salt (And if you don't actually HAVE this insanely small measurement, a small sprinkle should get the same effect)

1 1/4 c Chopped Pecans

3/4 c Packed Brown Sugar

1 1/2 tsp Cinnamon

Directions

- Preheat oven to 375 degrees.

- Make (Or buy I guess) your pie crust. You'll want to stick to a basic one for this, as getting creative with graham crackers and whatnot could get messy. Roll out into Pie Tin/Baking Dish. Try not to use all of the crust if you made your own, if you bought, pull another one out of the box, you'll need it for later.

- Combine Pecans, Brown Sugar, and Cinnamon in a medium bowl. Spread about 1/2 to 3/4 c of the Pecan mixture over pie crust.

- Combine Pumpkin, Cream, White Sugar, Eggs, Pumpkin Spice, and Salt. Mix well.

- Pour Pumpkin mixture into pie crust.

- Bake for 50 minutes.

- Mix Butter with remaining Pecan mixture and spread/sprinkle over the top of the pie. If you had

some left over, take your remaining pie crust and adorn a fashionable Surprise Noodle out of it and place on top of pie.

- Bake for another 10 minutes.

- Let cool for as long or short as you feel safe (I won't judge your murderous attitude towards your tongue. Promise. (Recommended at 1 1/2 - 2 hours))

- Cover and chill within 2 hours.

Extra Super Cool Fantastic Fun Stuff

- If you like you can get creative with some crumpled up tinfoil inside your Pie Tine/Baking Dish so that your pie will come out in the shape of an actual Pumpkin. Or Bec's Head. Or whatever the hell you want, it's up to you. However I have yet to get the safety of this endeavor verified by licensed officials, so try it at your own risk.

Gamzee Faygo/Slime Cupcakes

(By Zrcalo)

Ingredients

2 eggs

2/3 cup rock'n rye faygo

1/3 cup mountain dew or substitute green slime (preferably irradiated by gamma rays by the green sun)

1/4 cup brown sugar (or white, if you're racist.)

2 cups flour (or brown flour if you're not racist)

1 tablespoon baking soda (all of it's white so you can't be racist anyway)

- 1) mix all ingredients into a bowl, honk.
- 2) put into cupcake tray (using paper cups), honk.
- 3) bake at 450 degrees for 10-12 min or until slightly brown on top, honk.
- 4) ice with black icing or green icing, honk.
- 4.13) share with pumpkin.
- 5) what pumpkin?
- 6) honk.

ALTERNATE RECIPE by Hyperboley

Faygo Cupcakes with Sopor Slime Glaze Makes 24

Cupcakes

2 cups white sugar
1 cup butter
4 eggs
2 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 tablespoon and 1/2 teaspoon baking powder
1 1/2 cups faygo (suggested: grape, orange, and red pop (strawberry))
Food dye for color if desired

Sopor Slime

1/3 cup honey
2 tablespoons lemon juice
green food dye

Baking Directions

1. Preheat oven to 350 degrees F
2. Cream together sugar and butter
3. Beat in the eggs one at a time and stir in the vanilla
4. In a separate bowl, combine flour and baking powder and add to wet ingredients GRADUALLY (unless you want a white kitchen)
5. Mix in Faygo flavor of choice* (see lunarStarscape's post) and food dye
6. Divide into cupcake tin lined with cupcake paper liners 2/3 full
7. Bake for 20-25 minutes or until a toothpick comes out clean
8. Let cool, make the glaze, drizzle the glaze, and enjoy! ^^

ALTERNATE RECIPE 2 by lunarStarscape

*we divided the cupcake batter into thirds and mixed three different Faygo flavors to experiment with the soda (grape, orange, and redpop, surprise, surprise). The results were pretty awesome, and displayed below.



Here with Sopor Slime Glaze drizzled over a grape Faygo cupcake. When mixing together the ingredients for the slime, I suggest only a drop or so of green food dye - honey is naturally a golden yellow color, which makes it easy to have the resulting lime green slime. Basically, mix the juice and honey to taste, or to a slime-consistency.



There's the dish of Sopor Slime. It is delicious. I highly recommend making in larger batches and pouring it over everything you consume. SO GOOD.



Sopor Slime Pie

(By polarBaroness)
CrUsT

1 1/4 cup (125 grams) graham cracker crumbs
2 tablespoons (30 grams) granulated white sugar
5 - 6 tablespoons (70 - 85 grams) unsalted butter, melted

tHe DeLiCiOuS fILLiNg:

3 large egg yolks
One 14 - ounce (390 grams) can sweetened condensed milk
1/2 cup (120 ml) key lime juice
2 teaspoons grated lime zest
MiRaCIEs (Food colouring!)

ToPpInG:

1 cup (240 ml) heavy whipping cream
2 tablespoons (25 grams) granulated white sugar

HoW iT's MaDe

Filling: In the bowl of your electric mixer, with the whisk attachment, beat the egg yolks until pale and fluffy (about 2-3 minutes). Gradually add the condensed milk and beat until you have a light and fluffy mixture (3-5 minutes). Scrape down the sides of the bowl and beat in the lime juice and zest.

Pour the filling into the crust and bake for about 10 - 15 minutes, or until the filling is set.

HoNk LiKe A mOtHeRfUcKiN fOuR wHeIEd CoNtRaPtIoN jUsT cUt YoU tHe MoThErFuCk OfF!

Remove from oven and place on a wire rack to cool. Once it has completely cooled, cover and refrigerator until serving time. (The pie can be made to this point and stored in the refrigerator for a couple of days.) Just before serving make the whipped cream.

In a separate bowl, beat the whipping cream until soft peaks form. Add the sugar and beat until stiff peaks form. Either pipe or place mounds of whipping cream on top of the filling.

Picture!



ALTERNATE RECIPE! This one looks closer to canon, and tastes great too!

(By ohman)

[Click to see recipe and pictures!](#)



This is all you'll need, plus a pie tin. A 24oz bottle of Moon Mist Faygo and two boxes of jello. I used melon flavor because it sounded MaGiCaL.



Boil 1 1/4 cups Faygo in a pot. Pour it in a bowl with the two packages of jello and stir until dissolved. SLOWLY pour about another cup of Faygo to the bowl. Dump it in too fast and it'll get all crazy and foamy. Stir slowly again. Throw this bowl in the fridge for an hour to an hour and a half. It needs to thicken up to a good gloop.



Stir it up to make them gloops. Spray your pie tin with some Pam for easy slice removal. Throw it back in the fridge for a few more hours, until completely firm.



That's some hot ass pie.



CuT yOuRsEIf a MoThErFuCkInG sLiCe,
BrOtHeR 🤪)

IF YOU DON'T HAVE JELLO OR FAYGO
WHERE YOU LIVE!

ohman figured out how to do it with just gelatin

Replace the two boxes of jello (I used little ones) with two tablespoons of gelatin (such as Knox, so that would be like two packets) and the soda with whatever lemon lime soda you can find. Then add a few drops of green and yellow food coloring, to get the green going.

The problem I'm seeing here is that the jello added extra sugar and flavor to the pie. You might have to experiment with adding sugar yourself. If anyone does this, please post results.

Ashen-Flush Choco-Berry Pancakes
(By shatteredAcademic)

Ingredients

1 cup pancake mix
3/4 cup water
Small handful of chocolate chips
One strawberry, thinly sliced
Butter (to grease pan)
1 plastic bag

Mix pancake mix and warm water together until lumps are gone (as directed by directions on box, if directions are provided). Set aside some batter for symbols later. Spoon roughly a quarter of the batter into plastic bag. Add chocolate chips and strawberries to remaining batter and stir until chocolate chips begin to melt and turn batter brown (don't completely melt chips, as some gooey spots of chocolate are desirable).

Set stovetop to a low setting and melt a small amount of butter in pan. Once heated, clip a small opening in one corner of plastic bag, with batter tilted away from opening. Tilt batter toward opening and quickly draw a troll's horoscope sign in the pan. NOTE: For non-symmetric signs, you will need to mirror the design in the pan for the final product to look correct. Wait for the design to bubble up (about 30-ish seconds or so). Slowly pour chocolate-strawberry batter over design to fill in the background of your pancake. Wait for

the edges of the pancake to bubble up and then flip the whole cake to cook the underside. Try to avoid flipping more than once to keep your pancakes fluffy.

Serve with your choice of syrup. Butter on top and strawberries on the side optional.

PICTURE!



Magic Cue Balls

(By shatteredAcademic)

Ingredients:

1 package regular Oreos
1 box of cream cheese (like 8 ounces or something? Just a regular box)
1 bag of white chocolate chips
Parchment paper (or wax paper I guess)
Tray
Freezer/Refrigerator

Directions:

Put roughly 3/4 of a package of Oreos in a bag, seal bag, and crush Oreos into crumbs. Combine Oreo crumbs with cream cheese to taste until you get a sort of sticky dough. The mix should be sweet and creamy at this point. You might be able to use a mixer for this part to avoid getting cream cheese stuff all over your hands, but I just mashed it all together with my fingers. Larger crumbs of Oreo are all right, but may cause your balls to be misshapen upon completion.

Once you have your 'dough', form small balls and place on your parchment paper in the tray. Freeze for roughly 30 minutes or until your balls are firm enough to manipulate for the next bit (don't worry, they won't be this hard when you eat them).

Once your balls are firm, begin heating your white chocolate. You can probably start with about half a bag and go from there, adding as you need it. It probably won't take the entire bag. You can melt it over the stove with hot water, etc. if you want to, but I usually just put the chips in a bowl, heat for 15 seconds, stir, heat for 10 seconds, stir, repeat, until the chocolate is completely melted.

Take balls from freezer and dip in melted white chocolate, covering completely. The frozen balls will cool your chocolate quickly, so you may have to remelt it several times to get all of them.

Optional stuff: If you are going for the classic Doc Scratch head look, then you are technically done at this point. For an added touch, you could use food coloring (green with a little yellow?) to color your white chocolate, then pipe little green bowties at the base of each ball. I haven't tried this, but it might work I guess?

If you want to doll your balls up a bit for guests or family, you can add a small drizzle of melted white chocolate and some of your remaining Oreo crumbs (if you have any) to the top of your balls. The chocodrizzles will stick the crumbs to the top of the balls.

Back to your regularly scheduled recipe: Regardless of garnishes, once you are satisfied with your balls, place them in the refrigerator for a couple hours (overnight might be best). This will allow the balls to soften somewhat and the cookie part of the filling to absorb some of the cream cheese's moisture and become less crunchy.

After this, enjoy. The balls should be refrigerated from this point on to keep them from melting (and because it's got dairy in it), but could be

taken to parties, too, I suppose. The lady from whom I received the recipe in the first place brought a container of them to work with her.

A picture of the finished product with Oreo garnish:



Candy Corn Horns

(By Furious Glitter)

Ingredients/Directions

Recipe for candy corn: (steps 1-5 came from Field Guide to Candy)

- 2 1/2 cups confectioners' sugar
- 1/4 cup dry powdered milk
- 1/4 teaspoon salt
- 1 cup sugar
- 2/3 cup corn syrup
- 1/3 cup unsalted butter
- 1 teaspoon vanilla extract
- food coloring

1. Combine confectioners' sugar, powdered milk, and salt in a bowl and set aside.
2. Combine sugar, corn syrup, and butter in a saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and cook for another 5 minutes, stirring occasionally.
3. Remove from heat and stir in vanilla extract.

4. Add the dry milk mixture to the saucepan, and stir to combine. Let mixture rest for a few minutes until it's cool enough to handle.

5. Divide dough into 3 equal parts, and place each in a bowl. Add food coloring, and knead until food coloring is evenly distributed.

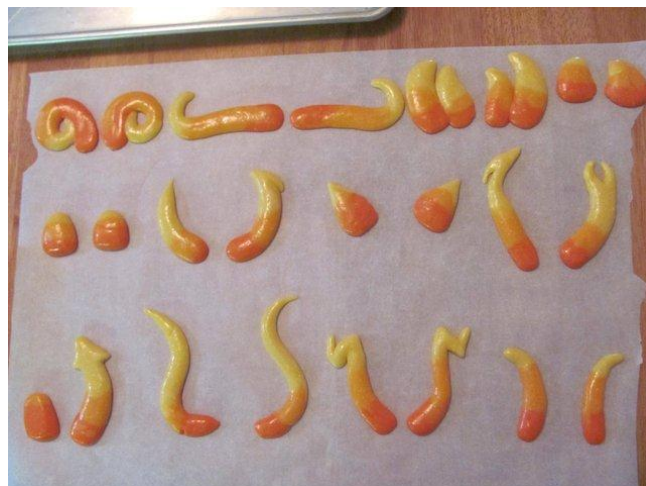
6. Roll each part into a rope, and put the three ropes next to each other. Flatten it out with a rolling pin or just your fingers. It should look something like:



7. Cut it into strips, and shape into horns.



Picture of finished product!



Cuttlefish Cooler (originally known as "aquarium jello")

(By orngjce223)

Ingredients

10-20 pieces [chewy/gummy type](#) fish or other aquatic creature-shaped candy (for best results, get many different types and mix them together)

10-20 pieces [hard/chalky type](#) seashell or rock shaped candy (for the bottom of the cup)

6 Disposable *clear* cups, 10oz size (larger is okay, smaller will be awkward and prone to overflowing, and DON'T YOU DARE USE A BUCKET)

One "large" box Purple Jello, or blue jello with a bit of red food coloring, depending on which flavor you prefer. I guess you could also use plain gelatin with grape juice, but I have no idea how well that would turn out. (The "large" box, here, says it will make 4 cups of jello. I am not sure it is the same in other regions, and you may have to work out that quantity manually with plain gelatin.)

If you can get a handful of [gummy octopus](#), please try to get it. Gl'bolyb does not look like that, but it's the best we have.

1. Follow the directions for the Jello or gelatin. When it's cool enough to not immediately crack or melt the cups (which might take several

minutes, be patient), evenly distribute the liquid between the cups. Place the filled cups in the refrigerator.

2. After 15 minutes, evenly distribute the seashells or rocks between the cups. The jello should still be liquid at this stage (i.e. the candy will sink straight to the bottom); if it is already beginning to turn solid, do step 3 immediately.

3. Check every 15 minutes after this. When the jello is partially set, so it's deformable but kind of goopy - at about one hour, although it varies based on the state of one's refrigerator so please check - shove the gummy octopus in all the way to the bottom, then distribute the gummy fish evenly among the cups. Push each piece partway down; if the jello is not holding each piece up, you haven't waited long enough.

4. Now hands off until the jello has completely set.

5. Serve. With a three-pronged fork and perhaps an umbrella, if you can find it.

Variant: You can also make this in a large glass bowl instead of several small cups. You may need more fish or seashells to properly distribute them through the "bowl"; float some of the gummy octopus in the middle instead of sinking them all to the bottom.

Noir Cake/Grimdark Cake

(By CrazeeCupcake on Deviantart)

1/2 cup water OR coffee

1/4 tsp salt

1 tsp vanilla extract

3/4 cup white sugar (or you can probably use less...this might be too sweet. You could probably drop this down to 1/2 a cup and it'd still be fine)

18 oz. bittersweet chocolate (I use Ghiradelli.

You could also probably use unsweetened chocolate. Just up the sugar if you do!)

2 sticks unsalted butter

6 eggs

Cocoa powder

Boiling water

Instructions:

Assemble ingredients. Cover the exterior of your cake pan with 3 layers of aluminum foil. Dust with cocoa powder.

In a small saucepan over medium heat, combine the water/coffee, salt, and sugar. Stir until completely dissolved and set aside.

Melt the chocolate either in the top half of a double boiler or in the microwave. Pour the chocolate into your mixing bowl, or the bowl of an electric mixer if you have it.

Cut the butter into pieces and beat it into the chocolate, one piece at a time. Beat in the hot sugar-water. Afterward, slowly beat in the eggs, one at a time.

Pour the batter into the prepared pan. Have a pan larger than the cake pan ready, put the cake pan in the larger pan, and fill the pan halfway with boiling water. (I think using water that isn't boiled would work fine, too.)

Bake cake in the water bath at 300 degrees F (150 degrees C) for 45 minutes. The center will still look wet. Chill the cake overnight in the pan. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.

Hivebent Cupcakes

(By Differential)

Click to see, it's long



First I mixed up my white cake batter and placed a small amount in 12 separate containers. The vast majority of the batter was left in the mixing bowl to be colored grey.



I put a layer of grey batter in the bottom of each cup and then placed a dollop of each color in the centers, taking care not to let the color reach the outer edges of the cups. I had Karkat and Sollux backward in this picture, but I fixed it afterward! :P



Using the four standard food dye colors (Red, Yellow, Green, and Blue) I mixed the 12 samplings of batter with the appropriate colors to get our beloved hemospectrum! I pretty much just eyeballed it until they looked right.



I covered up the colored parts with another layer of grey, and they were ready to go in the oven!



They didn't look that grey on the outside because they browned up in the oven, but they were definitely more grey on the inside.



A closeup of a finished FIS)(CAK-E! 38D



I frosted the cupcakes with black icing and used white decorating gel to draw the symbols on top. It took an entire tube of the white gel to do all 12, and I was really worried I was going to run out!



A (crappy) closeup of the inside of my Fefcake. My phone decided the BBQ mango chicken in the background was more interesting than the cupcake. XD

Peanut Butter Prospit Surprise

(By Copygoo)

Ingredients:

1/4 cup of smooth peanut butter
1 banana
Milk

Instructions:

1. Chop the banana up into ~12 pieces.
2. Puree the pieces into a delicious banana paste.
3. Mix with the peanut butter thoroughly!
4. Add a tiny splash or two of milk and mix!
5. Pop in the freezer for an hour or so.
6. Take a spoon and dig in!

Alternatively, eat with some original Wheat Thins.

Flushed French Toast Matespritship Mayhem

(By Shadonix)

INGREDIENTS:

- 4 slices of bread (white/wheat, depending on preference)
- 3 eggs (doesn't really matter what kind)
- Some cinnamon
- Some whole milk
- Some vanilla extract
- Strawberry/raspberry jam
- Red food coloring
- Cream cheese (optional, if you're one of those Bavarian types, which I'm not)

PROCEDURE:

1. Cut each slice of bread into the shape of a heart. ❤️
2. Take a large flat-bottomed bowl and crack the eggs into it, whisking them with a fork to break the yolks.
3. Pour in some milk to your discretion, but DO NOT pour more milk than there are eggs.
4. Pour in some vanilla extract, again to your discretion. About half a tablespoon should do.
5. Cinnamon, again WHAT IS IT even with you and this DICSRESHUN man
6. Add some red food coloring. We're gonna soak the bread in this mixture to dye it so don't be liberal.
7. Mix it all together in the bowl.
8. If you have something like a griddle, now would be the time to put it on the stove, spray it with nonstick spray (BEFORE you turn the heat on) and then put the heat on high.
9. As you're waiting for the bread to heat up, put the first slice of bread in the mixture, let it soak a bit, then flip it with a fork so the other side can soak.
10. Put the slice of bread on the griddle, or however many slices your griddle will fit.
11. Let the bread cook for a bit, then flip it over with a spatula. It should look dry on the cooked side. Now let the other side cook and put it on a plate when it's done.
12. Repeat until all four slices are soaked and cooked and hopefully red.
13. Once all four pieces are on the plate, get another plate out. Put one slice of bread on it and

slather it with jam (and maybe cream cheese for you Bavarian types).

14. Put the other slice on top of it so you have a sammich.

15. Repeat with the other two slices.

16. Share with a loved one.

ALTERNATIVELY for Pale *Pain Perdu* Moirail Mayhem, omit the dye and cut the bread into diamonds instead and share with a friend as opposed to a loved one.

Matriorb Cookies

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- One package of candy corn
- One box of chocolate brownie mix
- Something round to cut the brownies

Directions

- Bake brownies as per instructions
- Cut out brownies using round cookie cutter
- Stick candy corn in the brownies, like the Matriorb

Pictures!



Barbasol Strawberry Short Cake

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- Can of whipped cream
- Strawberries
- Fillable short cakes

Directions

- Slice strawberries like so:



- Add a few tablespoons of sugar to strawberries and let them sit until syrupy
- Scoop strawberries into a short cake
- Put another short cake on top of the filled cake (hole side down)
- Spread whipped cream all on the top and sides of the cake

Pictures!



Triple Dipped Choco Banana Feferi Horns

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- Bananas
- Red and Yellow chocolate baking chips
- Popcicle sticks or skewers
- Mug and knife

Directions

- Cut the bananas in half WHILE LEAVING THE PEEL ON
- Skewer the bananas through the exposed side, poke them good. NOW you can peel them
- Put the bananas on a nonstick surface and put them in the freezer
- Once the bananas are frozen, fill a mug with red baking chips
- Microwave for 15 seconds, take out and stir, then put in for another 15 seconds. Repeat until melted.
- Dip the bananas in the red melted chocolate until they are lightly and evenly covered. Place back into the freezer.
- Melt and even part of yellow and red chips to make orange and repeat, but only cover the bananas halfway
- Melt just yellow and cover the tip of the bananas

Pictures!



Shithive Maggots Parffets

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- Package of brownie mix
- Package of pudding mix (vanilla, buttercream or something yellow)
- Gummy worms
- Fancy cups

Directions

- Bake brownies as per instructions on box
- Slice the brownies and put them in the cups
- Make pudding as per instructions on box
- Put the pudding on top of the brownie in the cups
- Garnish with worms

Pictures!



Nubby Karkubes

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- 3 glasses
- Carton/Bottle of lemonade
- Orange food dye
- Ice cube tray

Directions

- Pour lemonade in equal parts in the three glasses (about a cup each)
- Put a little dye in each cup, progressively going to orange (Yellow, yellowish orange, orange)
- Put about a tablespoon of yellow in the ice tray and freeze
- Repeat with yellowish orange and finally orange
- Freeze all together, then pop them out of the tray

Pictures!



Redglare Thumbprint Cookies

(Posted on Sweet Bro and Hella Crafts)

Ingredients

- Sugar cookie mix/dough
- Red jelly (whichever flavor, as long as it's red)

Directions

- Make sugar cookie dough (if not bought premade)
- Roll the dough into ~1 in (2.5 cm) balls, pinch into lemon shapes like so:



- Press your thumb in the middle, but don't make the imprint too deep
- Fill the imprints with jelly
- Cook as per sugar cookie mix instructions

Pictures!



The Green Sundae

(By demosthenes2k 🤪)

Ingredients

- 1 Scoop Mint Ice Cream
- 1 Scoop Pistachio Ice Cream
- 1/4 can Mtn Dew, cold.

Directions

Put the two scoops together and cover with Mtn. Dew

Caramel Kernelsprites

(by orngice223)

Ingredients

- 2 cups meltable (soft) caramel candy
- 2 tablespoons water or milk
- 1 cup meltable white chocolate pieces/chips
- Three piping bags (or three freezer bags)
- Wax paper on top of a tray that fits in your freezer

Directions

Make a double boiler. This is basically a setup in which one pot is on your stove, filled with water, and the bowl is on top of that pot on the stove, but only touching the water instead of the heating element. If you don't have an actual double boiler pot, use a normal pot and a stainless steel mixing bowl, just be careful while handling the bowl

(because it will be hot, obviously). Also, remember to replenish the water in the lower pot regularly.

Fill the lower pot with water and set it to boil, then turn it down until it's just simmering. Add the water/milk and caramels to the top part of the double boiler, then stir as the caramels melt into a sauce.

Put about three-quarters of this caramel sauce into the first piping bag, cut a large hole in the corner of the first bag, and squeeze out 2-inch circles on the wax paper. Stick these in the freezer. Scrape remaining caramel sauce into a bowl and set aside.

Wash the top part of the double boiler, then use it to melt the white chocolate. Scrape this white chocolate into a second piping bag. Get your caramel circles out of the freezer. Cut a medium-size hole in the corner of this bag, then pipe 1.5-inch white chocolate circles on top of the caramel circles. Send these back into the freezer again.

Wash out the double boiler's top pan again and use it to re-heat the caramel sauce you previously put aside. Scrape this caramel sauce into the third piping bag. Get the circles out of the freezer yet again. Then cut a small hole in the corner of this bag and use it to pipe spirograph details on top of the circles.

Stick the circles in the freezer until they firm up. Carefully pry them off the wax paper. Serve.

Orange Grubs in Grub Sauce

(By indelibleWings)

Ingredients

- Oranges, either regular or for best, mandarin(a.k.a. cuties)
- honey
- food coloring (if you wish to make different bloods)

Directions

first, peel the oranges and separate them into pieces.
then, place them in a plastic ziplock-type bag.
put honey in the bag with food coloring if you desire.
close bag and shake/mix.
when food coloring is mixed, or all oranges are covered in honey, open bag.
put them in a bowl, plastic tub with lid, or for laughs, a little bucket.
serve and eat with delight and laughter.

Troll Crepespierres

(By spacetimeCounselor)
Background

The traditional delicacy of the Troll French highbloods was reclaimed by their lowblood bourgeois after the spectacularly bloody Troll French Troll Revolution. When Troll Marie Antoinette displayed her famous ignorance in proposing that "if they have no grubloaf, let them eat crepes!", the crowd immediately took her out to be beheaded- where she was, but not before tearing Troll Robespierre apart with her own hands and smothering several hundred civilians to death in the train of her ludicrously oversized dress.

After her death, she was quickly scalped, and her skin was distributed to the ravenous crowd to be devoured, in honor of their lost leader. The populace, lacking the typical fineries of the highbloods, filled their crepes with the readily available sopor slime, and were immediately pacified. Troll France experienced a long-lived era of peace and severe intoxication until Troll Napoleon achieved immortality and led the nation to victory after glorious victory. When the pacifist Troll Nazis invaded, Troll France surrendered at them until the Nazis collapsed from shame, upon which the Troll French immediately turned and skinned their new, bountiful harvest.

Ingredients

2 eggs

1 cup milk
1/2 teaspoon salt
2 tablespoons sugar
2 tablespoons butter, melted
1 cup flour

Directions

Beat the eggs and milk together in a bowl, and stir in the salt and sugar. Melt the butter in a microwave-safe bowl, and add slowly to the mixture while stirring. Keep the bowl in which you melted the butter- the butter left on the sides of the bowl will be useful later. After the butter has been added, deposit the flour and stir until smooth. If you'd like to emulate the original troll skin recipe, just mix up some sufficiently drab/gray food coloring and mix in until the batter stops being yellow and starts being gray. Take out a nonstick frying pan and butter it, by taking a paper towel to the butter bowl and wiping it off, and then transferring it to the pan. You can grease the pan normally if you like. Turn the stove up to medium/medium high. When the pan is hot, pour a scoop of batter onto the pan. Do not cover the bottom of the pan in batter! The batter poured should only cover about half of the bottom of the pan. Immediately after pouring, lift the pan by its handle and tilt it, guiding the batter around in a circle until it coats the bottom of the pan in a thin layer. Replace on the stove until you flip the crepe. When both sides are cooked, evacuate to a plate or rack and add the next crepe. When finished, you'll have a bunch of big floppy thingies. There are several options for filling.

If you want to stay true to the highblood traditions, you'll want to use the blood of the lower classes as a dressing for the crepe. On earth, we'll have to settle for brown sugar and maple syrup. Spread a thin layer of brown sugar on one side of the crepe, and roll the crepe into a tight scroll. Drizzle with brown blood/maple syrup, and chow down.

If you'd prefer to dine on the historic dish of the Revolution, fill your crepe with sopor slime before rolling- you can use green Jell-o or any of the fine sopor slime imitations/substitutes

provided in this thread. You can also choose to make dinner crepes by eschewing the sugar in the recipe and filling it with, I dunno, spinach or some green, kinda-looks-like-sopor-if-you-squint vegetable.

Prospitian Pineapple Pie

(By Tren)

Ingredients

1 20 oz can crushed pineapple (drained)
1 small box vanilla instant pudding mix
1 tsp. lemon juice
1 deep dish pie shell

Directions

Preheat oven to 350°F. Mix together pineapple, vanilla pudding mix, and lemon juice until smooth. Prick pie shell. Pour mixture into pie shell.

Bake at 350 for about 20 minutes or until browned by Jack Noir.

Picture:



Cruxite Candy Apple
(By glub)

Ingredients

8 apples with sturdy stick inserted through the centre (green ones might work better colour-wise; change apples to suit the candy on hand)
2 cups sugar
1 cup light corn syrup
1/2 cup water
1/4 cup crushed blue Jolly Ranchers (or other hard blue candy)
10 drops blue food coloring

Directions

1) In 2 quart saucepan, mix sugar, corn syrup, and water. Boil, stirring constantly, to 250 degrees (use a candy thermometer) or until drops of syrup form hard but elastic ball when dropped in cold water.
2) Add candies and cook to 285 degrees or until drops of syrup separate into hard, but not brittle threads in cold water.
3) Remove from heat.
4) Dunk apples in candy mixture. Let excess drip off and twirl to spread syrup smoothly.
5) Cool on a lightly greased baking sheet.
Makes 8 apples.

Optional: Obtain more crushed blue Jolly Ranchers. Before the apples have completely cooled (but not while they're so hot that candy melts on contact), roll them in the crushed candies to coat the outside.

Abscones (Peanut Butter & Jelly)

(By abhorrentConfectioner)

Ingredients:

2 C. AP flour
1/3 C. sugar
1 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
8 tbs (1 stick) unsalted butter, frozen or really cold
1/2 C. peanut butter chips
1/2 C. sour cream
1 large egg

Directions:

Make sure that the rack in your oven is near the middle, you want even baking. Set the oven to 400 F.

Mix flour, sugar, baking powder, baking soda and salt in a bowl. Grate butter into the mixture using the large side on a box grater or by cutting the butter into little pieces. Using your fingers, work the butter into the flour mixture until it resembles coarse meal. Stir in the chips.

Whisk the sour cream and the egg together in another bowl and then stir it into the flour/butter mixture until a dough ball forms. Use your hands to press the dough together, getting all of the bits that settle down to the bottom.

Lightly flour the counter and pat the dough into a 7-8 inch circle about 3/4 inch thick. Sprinkle with a bit of sugar if you want and then cut the dough into 8 triangles, or even more little squares. You could also use a biscuit cutter to make them round. Place them on a lined cookie sheet about an inch apart for growing room.

Bake them for about 15-17 minutes or until golden brown. Let cool for 5 minutes. Smother with the jelly of your choice.



Drinks (Alcoholic)

The Green Sun

1 part Mountain Dew
1 part Triple Sec (Or one shot of tequila)

Pour in equal parts

PICTURE



Lusus Milk

Fill with Milk
4 oz Malibu rum
Add 3 tblsp Sugar
Add Ice to preference

Put all ingredients in a blender, blend till smooth, should create a small frothy head.

Lord English Ice Tea

1 part Vodka

1 part Tequila
1 part Rum
1 part Gin
1 part Triple sec
1 1/2 part Sour mix (Green if you can get it)
1 splash Coca-Cola

Mix ingredients together over ice in a glass. Pour into shaker and give ONE brisk shake. Pour back into glass and make sure there is a touch of fizz at the top. If you want, hold back on the Coke to keep the green color.

Buckets on the Beach

1 oz Vodka
3/4 oz Peach schnapps
Cranberry juice
Grapefruit juice

Half fill with cranberry juice and grapefruit juice, stir in a bucket shaped glass

Rainbow Drinker

1 oz Strawberry schnapps (Clear)
3/4 oz Midori melon liqueur
3/4 oz Banana liqueur
1 part Pineapple juice
1 part Orange juice
1 part Cranberry juice

Fill a tall hurricane glass with ice. Layer ingredients by carefully and slowly adding each in order. Try floating each ingredient with a spoon. If added right, you'll create a rainbow effect. (I think this can be improved, please let me know if there's a better mix)

DragonSprite

2 oz Peppermint schnapps
12 oz Sprite

Pour and stir. Add ice if desired. (Supposed to taste like wintergreen)

W1LD CH3RRY 4P3SH1T 4POC4LYPS3

(by lucidSeraph)
1/2 shot Cherry vodka
1/2 shot Midori

layer on top of each other.

Luck Stealer

-pour a shot of orange liqueur, preferably orange
in colour
-drop a little cream into the middle

g8nk his luck! +ALL THE LUCK

Weird Plot Shit

(By Mercury7)
1 tablespoon gin
1 tablespoon light rum
1 tablespoon vodka
1 tablespoon tequila
2 tablespoons creme de menthe liqueur
2 tablespoons Galliano
1 cup ice cubes
1 slice lemon

after one of these, everything will start to make
sense!

Sour Apple Punch to the Snout

(By Captain Zahven)
Ingredients
1 shot Green Apple vodka
1 can of Squirt Soda
ice

Mix together in glass.

The Grimdark and Stormy Night.

(By JegusV2)

- Half fill a normal glass with ice.
- Add 1-2 shots of rum (either dark, white, or a mixture).
- Fill with Ginger beer, Root beer, or an equivalent.
- Don't eat spicy food.

The Scribble Mode

(By JegusV2)

- Put 1-2 shots of vodka in any glass (preferably the glass you will be drinking out of HERP DERP)
- Add the same amount of pure lime cordial/Lime syrup
(OPTIONAL) Squeeze and then leave half a lime in the glass instead of the cordial. It starts strong, but gets better over time.
- Fill the glass with soda water.

biifurcate THII2

(By irregularGadgetry)

Requires two shot glasses.

In one glass: 1/2 shot Bols Strawberry Liqueur
(or anything else fruity and red)

In the other: 1/2 shot Blue Curacao Liqueur (or
anything else fruity and blue)

Drink both at the same time and soon you'll be
2eeiing double

PICTURES



Ingredients backlit for maximum awesome (and to show off the color)

The Mobius Double Rainbow[B]

(By JegusV2)

- 2 shots Blended Whiskey (Southern Comfort)
- 1 shots Orange Juice
- 1/2 shots Lemon Juice

- 3 dashes Grenadine

Shake well with cracked ice.

Derse Dreamer

(By JegusV2)

- 1 1/2 shots Brandy
- 1/2 shots Contreau
- 1/2 tsp. Anisette

Shake well with cracked ice.

Prospit Dreamer

(By JegusV2)

- 1 1/2 shots Brandy
- 3/4 shots Triple Sec
- 1/4 tsp. Anisette

Shake well with cracked ice.

Grandpa Harley

(By JegusV2)

- 1 and 1/2 shots. Blended Whiskey
- 1 1/2 tsp. Dry Vermouth
- 1 1/2 tsp. Sweet Vermouth
- 1 tbsp. Lemon Juice

Shake well with cracked ice.

The Spiderroll

(By JegusV2)

- 1 shot Baileys Irish Cream

- 1 shot Butterscotch schnapps
- 1 shot Dark Rum (Bundaberg is recommended)
- Coke

In a highball glass pour rum and top it off with coke. Mix Baileys Irish Cream and Butterscotch Schnapps together then add them into the the high ball glass and stir well.

Felt Fizz

(By JegusV2)

- 1 shot Vodka
- 1 shot Rum
- 1 shot Melon Liqueur
- Lemonade

Combine liquors into highball glass with ice. Stir. Fill with lemonade and top with a cherry.

Ahab's Crosseyes.

(By JegusV2)

- 1 shot Vodka
- 1/2 shot Melon Liqueur
- Orange Juice

Mix Vodka and Liqueur, then fill with OJ.

The Jack Noir

D4RK D4RK D444RK L1K3 4N O1L SL1CK
4ND TH3R3 1S 4 T1NY H1NT OF L1COR1C3
TH3R3 TOO

(by Chaos_Descending)

1 Pint Guinness

1 oz. Jack Daniels

1/2 oz. Sambuka

Breaking the Fourth Wall

However, much to your utter contempt, your FOURTH WALL was stolen some time ago.

(by Chaos_Descending)

1/2 oz Amaretto

1/2 oz Melon Liqueur (Midori)

1 ounce vodka

1/2 ounce Galliano herbal liqueur

4 ounces orange juice

dash of Lime Juice

The Snowman Knows

(by Tengwarsenna)

Half fill glass with ice

1oz of Kahlua

1oz of Dark Rum

Fill with coke

Lime wedge on rim for that bit of green.

Pounce de Leon (AKA Nepeta in drink form)

-2 parts good hard cider (crispin is the best)

-1 part lemon lime soda

-The juice of an entire lime

-A large (really big shot) of midori melon liqueur

for a PARTY Pounce de Leon, add lime zest and stir

Cruxite Eggnog

(by PaladinFoster)

Ingredients

-1 cup milk.

-1 egg.

-Vanilla extract.

-Sugar.

-Nutmeg.

-Red Hots or similar cinnamon flavored hard candy.

-Red food coloring.

-Liquor of choice. Brandy, rum, and whiskey work well.

Directions

Crush the cinnamon candy to as fine a powder as you can get it. Add a sprinkle nutmeg and two teaspoons sugar. Crack the egg into a bowl and beat it thoroughly. Mix the egg in a glass with the milk as well as a drop or two vanilla extract. Add a little red food coloring and a shot of liquor. Pour in the cinnamon candy mixture and stir till dissolved, or shake it like a margarita. Add food coloring as needed. Chill in refrigerator for a couple hours, serve cold.

Note: The liquor makes it safer to drink, raw eggs being in it and all. It is suggested that you use

pasteurized eggs. I've never actually made eggnog, so I mostly guessed on how much of what is needed. Experimentation and further research is needed.

Drinks (Non-alcoholic)

Jade Harley Tea

(By Tengwarsenna)

One mug full of boiling water

One bag of green tea

Hazelnut syrup

Let water cool a little till it is just under boiling temp. You could also stop your kettle before it boils. If the water is too hot it will become bitter.

Pour over teabag in mug. Let steep about 2 minutes. Any longer and again it will become bitter.

Add a tsp of hazelnut syrup and enjoy! Now you can obviously do this with loose tea as well, and it will taste better, but it is a little more finicky.

Auto-Perrier

(By orngjce223)

Ingredients

1L bottle of Perrier (if you can't find Perrier, any other brand of carbonated water will do. Or soda, if you're really in a pinch, but soda already is flavored so that might produce subpar results.)

Dark cherry, blueberry, blackberry and/or raspberry syrup (use whatever's on sale, so long as it's palatable and the right color - or, if you're richer than Rose's mother, whatever's the most expensive stuff you could mail-order from Italy)

1/2 cup frozen blueberries and 1/2 cup vanilla yogurt, or substitute blueberry ice cream.

Ice cubes

Blender

Pitcher, bowl, spoon, swizzle stick

You could use a knitting needle as your swizzle stick if you can stick one in the dishwasher beforehand, naturally. I don't think wooden ones would survive the dishwasher, though. You'll probably want to use a metal one for that purpose.

Stick the yogurt in the freezer a few hours (probably at least two, I haven't done much with residential freezers lately) before you plan to make it. Every twenty minutes or so, yank it out,

stir various forming ice crystals back into the center and break them up, shove it back in again.

Fill the pitcher (the size I'd use is a 2L size, but whatever you have on hand) about halfway with ice (or the icelike cooling rocks they use for the purpose, if you've got money to burn). Use the recommended amount of syrup (should be on the label) for the amount of Perrier you're using. Pour that over the ice in the pitcher. Carefully dribble the Perrier down into the container as close as possible to the ice cubes and the side wall, so as to preserve as much carbonation as you can. Stir lightly.

Yes, it's intended to be purple. If you don't like added flavor in your Perrier, a couple drops of suitable food coloring will do. Experiment.

Stick the yogurt slushie and the frozen blueberries into a blender. Blend until smooth, pour into the bowl. Leave the bowl in the freezer if isn't immediately being served. (Alternatively, if you're really in a rush, you could pick up some blueberry ice cream, I guess. Just soften it a bit before using.)

For individual servings, again carefully dribble the soda mix down the side of the individual serving glass(es). Float the makeshift frozen yogurt on top. Serve with a gilded drink umbrella, an imported cherry, and a silver straw.

Brandish the drink so as not to get pressured into drinking alcohol.

CH3RRY 4P3SH1T 4POC4LYPS3

(by lucidSeraph)

Float Grenadine on top of melon soda.

HorseChata (Or Lusus Milk)

Ingredients

1 cup uncooked white long-grain rice

5 cups water

1/2 cup milk

1/2 tablespoon vanilla extract
1/2 tablespoon ground cinnamon
2/3 cup white sugar

-Pour the rice and water into the bowl of a blender; blend until the rice just begins to break up, about 1 minute. Let rice and water stand at room temperature for a minimum of 3 hours.
-Strain the rice water into a pitcher and discard the rice. Stir the milk, vanilla, cinnamon, and sugar into the rice water. Chill and stir before serving over ice.

Prospit & Derse

(by Steev)

Ingredients

1 part Peach Faygo
1 part Grape Faygo

JuSt SoRtA sWiSh ThAt ShIt ToGeThEr AnD lEt
It MeLlOw OuT iN yOuR fOoD hOIE, bRo 🍷)
(alternatively, creme soda faygo instead of peach)

Skaian Stalemate

(by the Cool)

Ingredients

Grape Faygo
Orange or Creme Faygo
Ice cube tray

Pour Orange or Creme Faygo into ice cube tray
Freeze until you have PROSPIT ICE CUBES
Pour ~~Rape~~ Grape Faygo into a glass, about half full
Drop Prospit Ice Cubes into GLASS OF DERSE
until glass is full
Wait for ice to melt a bit, and enjoy!

MR. V4N1LL4 MILKSHAKES

(By orngjce223)

This recipe is made proportional to the size of your scoop. For best results, use the ones that are half-hemisphere shaped, not lacrosse-basket shaped.

2 scoops vanilla ice cream
6 scoops milk
1/2 scoop vanilla extract
1 scoop sugar

Put everything into a blender. Blend. Optionally, top with whipped cream and use green gel icing to pipe a bowtie on top for decoration.

Grimdark Coca

(By CrazeeCupcake on Deviantart)

Ingredients:

1 teaspoon instant coffee
Sweetener of your choice, to your taste (start with 1 tbsp)
1/2 tbsp cocoa powder
Dash of salt
2 oz. chocolate, chopped (I use 2 squares of Lindt 90%. If you decide to use something that's not as dark - Hershey's milk chocolate, for example - don't use as much sweetener)
1/3 - 2/3 cup of boiling water, boiling coconut milk, OR hot cream. (I imagine regular milk would also work.)
Whipped cream

Instructions:

1. In a small pan OR in a microwave, heat the water/coconut milk/cream. Do NOT boil the cream. It turns into some gooey Eldritch abomination when you do.
2. Mix together the dry ingredients. Do powders first, and add the chocolate last.
3. Add enough of your hot water/coconut milk/cream to cover the mixture. Wait for a minute or two, then stir.
4. Add more hot water/coconut milk/cream, but not all of it. Stir.
5. Add the rest of the liquid. Stir, topped with whipped cream if desired, and enjoy!

Rainbows and Sunshine

(By RisingManes)

3/4 Lemonade
1/8 Fruit Punch

1/8 Grape Guice

You Simply Pour The Flavored Juices Into A Cup
And Stir If Desired

Kiwi-Strawberry Snapple And Melon Juice May
Be Blended In

But I Hold No Guarantees

Mix to taste.

carcinoGeneticist'. A.K.A. Terezi's temptation
(By Xanenightwing)

1 can of Chilled Redpop.
Couple-a-cubes of Ice.
and a 1/3 a cup of rage.

All tossed in a blender and blended with the
bitterness of an insomniac faux-programmer who
recently lost one of his best bros...

Picture!



Chain of Prospit

(By simimaelian)

Ingredients

1/2 Can of any lemon lime soda (I used 7UP)

6oz pineapple juice

Frozen peach slices

toothpicks (optional)

Directions

Pour half a can of lemon lime soda in a glass.

Shake can of pineapple juice and add to glass. Set
aside.



Take a frozen peach and shove a tooth pick half
way into the end.



Take another peach and shove that on top of the rest of the protruding toothpick.



Make a chain however long you want (although I don't recommend too many, as it will fall apart, haha), and then put it into your prepared drink.



Enjoy! The frozen peaches act as ice cubes that won't dilute your drink with water, and they are delicious when thawed by the drink! Be careful that you don't eat the toothpick though. Something I would add to this would be to make another chain of equal length and stick the two together to make it look more like an actual chain. 😊

ULTRAVIOLENCE CUEPUCCINO

It's not a true cappuccino, the pun just fits better.

-Ingredients-

- Coffee, brewed strong. Preferably espresso.
- Milk or cream, or even a coffee creamer that is half milk and half cream. Any one works.
- Powdered nutmeg.
- Powdered cinnamon.
- Sugar.
- Pure cocoa, powdered.

Pour 3/4 a cup of the milk or cream into a pot, preferably one with a spout. Add a pinch of nutmeg, and a pinch of cocoa. Put a tablespoon of cocoa into a coffee filter and place it in the milk. Heat until the milk is about o boil, while dabbing the cocoa in and out of the milk. Pour the mixture while still hot into a cup or mug. Add 1/2 a cup of coffee, also hot, to the milk mixture. Mix in two teaspoons of sugar, and put some whipped cream on top if you want. Then sprinkle a little cinnamon in, don't mix it because it looks really cool.

ALCOHOLIC VERSION?!

-Exactly the same as above, but add a 1-once shot of [Fragelico Hazelnut Liqueur](#) to it. Or something similar, I don't know much about liqueurs.

PICTURES





You can simply type the table of contents here or use a Word table of contents.

I have done both and using the Word table of contents is helpful when formatting your book to Kindle formatting because it will automatically link to each chapter. However, it does require more time and energy to learn how to use and edit the table of contents. Therefore, I have not chosen to use it in all of my books. You can decide for yourself what you'd like to do or even hire someone to format it for you.

The Eat Mesa

What Description?

This idea came up during a episode of Pesterchum Radio when the idea for a MSPA-style restaurant/bar was proposed. I got to thinking, maybe the idea of a MSPA inspired menu isn't all that far fetched! So here is my idea, we all go through our Nana's cookbooks and turn some plain old meals into some exciting MSPA ones!

I encourage everyone to try baking some of these yourselves and posting the results. Just think how impressed your friends and family would be with your What Pumpkin Pie.

Now we have a bunch of recipes but no pictures. So if you see something you would like to make, please post pictures of your results!

Thanks to shonen413 and RussW for jump starting this idea!

Your CHUMHANDLE is sarcasticArtist.
Your smartass comments often get you into trouble.

Your MOBILECHUMHANDLE is ambitiousStargazer.

