

CRACKERS

For Whom The Belle Toils

Recipe Book

Sky Cakes



Serving Size: 2 Difficulty: Medium Prep Time: 30 Minutes

"Take as many as you want! They're lighter than air, you'll lose weight the more you eat!"

2 eggs
2 tablespoons of milk
3 tablespoons of flour
1/4 teaspoon of baking powder
1/2 teaspoon of vanilla extract
1/2 teaspoon of lemon juice
1/4 teaspoon of cream of tartar
2 tablespoons of sugar
powdered sugar
honey

1. Separate the eggs from their yolks and their whites and put into two different bowls. Set the egg whites aside.
2. Add the milk to the yolks, whisk to combine.
3. Add the dry ingredients together, then carefully sift into the yolk mixture. Whisk together to combine, careful to not overmix. Add the vanilla extract.
4. Heat your pan over the lowest heat, this is a soufflé pancake and the merengue will start to deflate. So it is good to have everything everything ready beforehand!
5. Add a third of the sugar to the egg whites and start beating on medium speed with an electric mixer. As the whites are being whipped, you can add the lemon juice and cream of tartar and incrementally add the remaining two-thirds of sugar. Whip to stiff peaks.
6. Add a third of the merengue mixture to the yolk mixture, after combining it well, carefully add the remaining merengue to the mixture and **gently fold** as to not push too much air out!
7. Oil the pan, and remove the excess with a paper towel. Scoop the soufflé batter into a piping bag and pipe it into a tall mound. You can do the same with a large spoon or ladle! Do this to have 4 tall mounds. Add a tablespoon of water around the pancakes and cover with a lid. Cook for 3-5 minutes.
8. Flip, cover and cook for another 3-5 minutes.
9. Sprinkle with powdered sugar and honey, add fruits of your liking and enjoy!



Blaze Cupcakes



Serving Size: 12 Cupcakes Difficulty: Easy Prep Time: 35 Minutes

"Spicy and sweet! My favorite! Please avoid eating near flammable objects or indoors."

Cupcakes

1 cup of AP flour
2 teaspoons of cinnamon
3/4 teaspoon of baking soda
1/2 teaspoon of salt
1/4 teaspoon of cayenne pepper
1/2 cup of hot water
1/3 cup of dutch process cocoa powder
6 tablespoons of softened butter
3/4 cups of sugar
1 egg
1/4 cup of vegetable oil
2 teaspoons of vanilla extract

Frosting

2 cups of heavy whipping cream
1/2 cup of powdered sugar
2 teaspoons of vanilla extract
1/2 teaspoon of cinnamon
1/4 teaspoon of cayenne pepper

1. Preheat oven to 350°F (150C).
2. In a small bowl whisk together the flour, cinnamon, baking soda, salt and cayenne pepper. Set aside.
3. In another bowl, whisk together the cocoa and hot water. Set this aside as well.
4. With a stand mixer or electric hand mixer, cream together the butter and sugar until light and fluffy. Add the egg, oil, and vanilla extract - beating until combined.
5. Carefully beat in the flour mixture and water mixture, alternating until the batter is smooth and there are no lumps.
6. Spoon batter into a cupcake tin and bake for about 18-23 minutes, or until a toothpick inserted into the center comes out clean.
7. Remove from pan, and let cool on rack.
8. For frosting, whip the heavy cream and sugar until soft peaks have formed. Add the vanilla, cinnamon, and cayenne pepper and whip until stiff peaks have formed.
9. Transfer whipped cream to a piping bag and pipe onto cooled cupcakes. Enjoy!



Angel Donuts



Serving Size: 12 Donuts Difficulty: Easy Prep Time: 40 Minutes

"When I eat these, I feel like I could sprout wings and leave my worries behind..."

1/2 cup of dutch process cocoa powder
1 1/3 cups of AP flour
3/4 cup of brown sugar
1/2 teaspoon of baking powder
1/2 teaspoon of baking soda
1/2 teaspoon of salt
1/2 teaspoon of espresso powder
3/4 cups of chocolate chips
2 large eggs
1/3 cup of milk
2 teaspoons of vanilla extract
1 teaspoon of apple cider vinegar
8 tablespoons of unsalted softened butter

1. Preheat oven to 350°F (150C).
2. To make the batter, whisk together the cocoa powder, flour, sugar, baking powder, baking soda, salt, espresso powder, and chocolate chips. Set this aside.
3. In another bowl, whisk together the eggs, milk, vanilla, and vinegar.
4. Add the dry ingredients into the wet ingredients, fold the batter until it is well combined.
5. Lightly grease two standard donut pans, spoon the batter into the mold until it is about two-thirds of the way full.
6. Bake the donuts for about 13-15 minutes, do not overbake the donuts as this will dry them out.
7. Take donuts out of the oven, carefully turn the pan upside to release the donuts and let them cool on a rack.
8. This step is optional but you can ice your donuts! To make the icing, combine 1 cup of chocolate chips with 4 tablespoons of milk in a bowl. You can use the double boiler method, or heat the chips and milk in the microwave every 15 seconds until melted. Between every interval, mixing the chips will prevent it from burning.
9. Dip the donuts in the chocolate icing and decorate with sprinkles of your choice! Enjoy!



Phantom Flan



Serving Size: 4-5 Difficulty: Hard Prep Time: 1 Hour

"Watch your step after eating this! The taste is so other worldly, you might just pass through things."

Caramel

2/3 cups of sugar
1 tablespoon of water

Pudding

3 egg yolks
3 eggs
2 cups of milk
3/4 cup of sugar
1 cup of heavy cream
1 teaspoon of vanilla extract
Hot water

1. Preheat oven to 300°F (150C).
2. To make the caramel, combine the sugar and the water over a small saucepan over medium heat. As it comes to a boil and starts bubbling, keep a careful eye on it as it starts to change color. As it starts turning a light amber color, take it off the heat, the sugar will continue to cook as it cools.
3. Pour the caramel into ramekins, or your molds of choice, enough to cover the bottom.
4. To make the pudding, separate 3 egg yolks from their whites. Add an additional 3 whole eggs to the yolks. Whisk the yolks to combine.
5. Heat the milk, sugar and heavy cream in a saucepan over medium heat, stir occasionally so the sugar does not burn at the bottom. Heat until the milk is hot and foaming at the edges of the pot but not to a boil.
6. Carefully pour the milk mixture in little increments at a time to the yolks while stirring constantly. You do not want to end up scrambling the eggs! Finally add the vanilla extract.
7. Pour the pudding mixture into the ramekins but take care not to overfill.
8. Place ramekins in a deep pan or tray, and add hot water to create a "bath" for pudding and bake for around 40-50 minutes.
9. Finally let the pudding chill in the fridge for 4 hours, or overnight.
10. To demold, place a small plate over the top, flip it over and give it a shake. The pudding will release from the cup. Enjoy!



Thank you!

We hope you have enjoyed this recipe book and hope you feel as buffed and energized as Claire and Chime do when eating these recipes! The Colorgrave team would like to take time to thank you, our players, fans, friends, and family for the amazing and neverending support.

Without you, we would not be here making games.

