

WEEK OF ARKHAM HORROR

The dreams of mortals offer a delightful reprieve from the dangerous delicacies I normally enjoy. That said, I'll admit to a touch of trepidation when I was first invited to a cocktail party in the lands of dreams. Would the flavor of sweet dreams and memories meet the standards of my refined palate?

In the end, I had nothing to fear. My kind host prepared a menu suited to my tastes. No good dreams in sight, and certainly no memories a mortal would wish to revisit. Feasting on nightmares, tragedies, and traumas that your kind endures left me extremely satisfied.

In fact, the delight I experienced as I dined on your tragic moments inspired me to bring them to you all. While the traditional method of inflicting such horrific moments on humans is certainly enjoyable, I decided that instead I would provide you some of the treats I enjoyed, though in a much more mundane fashion.

I do hope that you enjoy these magnificent moments of mortality.

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Chocolate and Raspberry Ganache Cake with Broken Glass Candy



Six Feet Under and Still Awake

Matcha and Espresso Latte

Matcha Dalgona

Ingredients

- 1 egg whites
- 1 tablespoon sugar
- 1 teaspoon matcha powder

Instructions

1. Whisk egg whites until it is thick and frothy.
2. Add sugar and continue to whisk until stiff peaks form.
3. Sift matcha powder into the mixture and whisk to combine.

Cold Brew Latte

Ingredients

- 4 oz cold brew coffee
- 4 oz cold milk

Instructions

1. Combine the milk and cold brew in a cup.
2. Dollop the matcha foam on top.



Broken Knees and Cyanosis

Pea Flower Bee's Knees Cocktail

Honey Simple Syrup

Ingredients

- 1 cup honey
- 1 cup water

Instructions

1. Combine honey and water in a saucepan over medium heat.
2. Gently stir for approximately 5 minutes or until honey is fully dissolved.
3. Allow to cool before use and store in the fridge.

Pea Flower Tea

Ingredients

- 2 oz hot water
- 4-6 pea flowers (1 g)

Instructions

1. Combine the pea flowers and hot water together and allow to steep for 5-7 minutes.
2. Strain out the pea flowers.
3. Allow to cool.

Pea Flower Bee's Knees Cocktail

Ingredients

- 2 oz gin
- .5 oz lemon juice
- .5 oz honey syrup
- 1 oz pea flower tea
- Ice
- Lemon peel (garnish)

Instructions

In a cocktail shaker, combine gin, lemon juice, honey syrup, pea flower tea, and ice.

4. Shake hard for 15 seconds.
5. Strain and serve in a chilled cup with a twist of lemon.

Tight Turns Lead to Tears

Crystal Clear Margarita

Note: This cocktail makes use of an obscure clear sour cocktail mixer in order to keep the drink crystal clear. You may use any sour mixer as a replacement for this drink, but your results may not be as clear as the original version.

Clear Margarita

Ingredients

- 2 oz Tequila Blanco
- .75 oz Supasawa (or other clear citrus liquor)
- .5 oz Cointreau
- .25 oz Simple Syrup
- 3 dashes Saline
- 1 dash Citrus Bitter (orange is typical)
- Ice
- Lime peel (for garnish)

Instructions

1. Add ice to a cocktail beaker along with Tequila, Supasawa, Cointreau, Simple Syrup, Saline, and Bitters.
2. Gently stir to combine.
3. Strain and pour into a cocktail glass with fresh ice.
4. Garnish with lime peel.





From Window to Pavement: A Trip to Die For

Chocolate and Raspberry Ganache Cake with Broken Glass Candy

If you're up for a challenge, give this deadly dessert a try. Don't be intimidated by the number of steps, each step is simple and the result is a cake to brag about.

Flavored Candy Glass

Ingredients

- ½ cup (120 ml) water
- ¾ cup (250 g) corn syrup
- 2 cups (200 g) sugar
- (Optional) 2 teaspoons raspberry extract
- (Optional) 1-2 drops red food coloring

Instructions

1. Prep a half-sheet pan with a silicone mat.
2. Combine water, sugar, and corn syrup into a medium saucepan. Be sure the mixture is significantly below the sides of the saucepan, as the candy mixture will bubble.
3. Place the saucepan over medium heat and stir until the sugar fully dissolves.
4. Once the mixture comes to a boil, continue to stir occasionally. If you have a candy thermometer, insert it now. Cook until mixture reaches the hard crack stage (300 degrees F). If you are not using a candy thermometer, remove the mixture from the heat once it starts to turn a light amber color.
5. (Optional) Allow the candy mixture to cool for a few moments before adding the extract and any food coloring you'd like.
6. Pour the candy mixture into the sheet pan and allow it to cool completely (approximately 2 hours).
7. Once the candy has cooled, break it using a bludgeoning instrument of your choice.

Chocolate Cake

Ingredients

- 2 cups (240 g) all-purpose flour
- $\frac{3}{4}$ cup (64 g) unsweetened cocoa powder
- 1 $\frac{1}{4}$ teaspoons baking soda
- $\frac{3}{4}$ teaspoon salt
- (Optional) 2 tsp instant coffee
- $\frac{3}{4}$ cup (170 g) unsalted butter, room temperature
- 1 $\frac{3}{4}$ cups (350 g) light brown sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 $\frac{1}{3}$ cups (320 ml) milk

Instructions

1. Preheat oven to 350 degrees (175 Celsius). If using a dark pan, set heat to 325 (160 Celsius).
2. Grease two 8-inch round pans and lightly coat them with flour.
3. In a large bowl, combine the flour, cocoa powder, baking soda, instant coffee, and salt and mix thoroughly.
4. Combine butter and sugar in a mixing bowl. Then using an electric mixer, cream the sugar and the butter (i.e., mix it until it is light and fluffy). This may take up to 5 minutes.
5. Use a spatula to scrape sides and bottom of the bowl, ensuring everything is well combined.
6. Add the eggs one at a time, mixing completely between each one.
7. Add the vanilla extract and mix to combine.
8. Scrape down the bowl.
9. Add the flour mixture to the wet ingredients in three parts. After each of the first two parts, add half of the milk.
10. Mix until just combined (do not overmix).
11. Scrape down the bowl.
12. Divide the batter evenly between both cake pans.
13. Bake for 30-35 minutes (or until a toothpick comes out clean from the center of the cake). Allow the cake to cool (in the pan) for 30 minutes.

14. Place the cakes on a wire rack and allow them to cool for 1 hour before removing them from the pans.

15. Allow to cool completely for at least 1 hour in the fridge before frosting.

Buttercream Crumb Coat + Layer

Ingredients

- 1 cup (115g) unsalted butter, room temperature
- 4 cups (480g) powdered sugar, sifted
- 2 or 3 tablespoons milk or heavy cream
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon raspberry extract (or other flavoring)
- 2-3 drops of red food coloring

Instructions

1. Using a stand or hand mixer, cream butter until it is very creamy and pale in color (5-7 minutes).
2. Add the powdered sugar in small batches (no more than 1 cup at a time), mixing thoroughly between each addition.
3. Add the raspberry extract, milk, and salt and mix until thoroughly combined.
4. Add the food coloring and mix until you achieve a bloody color.

Chocolate Ganache

Ingredients

- 8 ounces (230 g) of semi-sweet chocolate in small chips (or finer)
- 1 cup (240 ml) heavy cream

Instructions

1. Place the chocolate in a medium glass or metal bowl.
2. Warm the cream until it begins to simmer in a small saucepan.
3. If using a microwave, heat cream in 30-second increments until it is hot.
4. Pour the heated cream over the chocolate and allow it to sit for 2 minutes.
5. Gently stir to combine.
6. Use immediately.

Assembly

1. Make candy glass.
2. Bake cake.
3. Make buttercream.
4. Remove cooled cakes from the refrigerator.
5. Apply a moderate amount of buttercream to the top of one of the prepared cakes.
6. Smooth buttercream to an even layer.
7. Place the second cake on top of the buttercream layer.
8. Apply a thin layer of buttercream to the tops and side of the cake. Do not worry about crumbs being caught in this layer, that is the whole point. Try to make this layer as smooth as possible (this is best achieved by regularly cleaning the icing from your cake spatula and working in smooth strokes).
9. Return the cake to the fridge.
10. Make ganache.
11. Remove cake from fridge.
12. Pour ganache over cooled cake.
13. Before ganache fully cools, gently press candy glass through ganache and into the cake below.
14. (Optional) Dust top with crushed chocolate sandwich cookies (your brand of choice).
15. Return to fridge to cool.
16. Indulge.

