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## Rasia's Lionhearted Sarmale (Romanian Cabbage Rolls)

Traditionally served at holidays and celebrations, Rasia sent along a vegetarian version of her cabbage rolls (famous among the whole village) to the Day of Change harvest celebration at Lion's Heart!

- 1 jar "sour cabbage"/whole sauerkraut leaves
  - 2 white onions, chopped
  - 2 carrots, diced
  - 1.5 cups cooked brown rice
  - 1 6 oz. can tomato paste
  - 1 cup of chopped walnuts
  - 1 tbs paprika
  - 1 16 oz. can of tomato sauce
  - Juice of 1/2 lemon
  - 4 tbs olive oil, divided
  - salt and pepper to taste
1. Drain and rinse the cabbage leaves. In a flat-bottom skillet, sautee onions and carrots until translucent. Stir in brown rice and tomato paste and cook for an additional 5-10 minutes until onions are golden. Stir in walnuts and season with paprika, salt and pepper.
  2. Lay out the cabbage leaves and fill each with 1-2 tbs of filling. Fold "burrito-style" into oblong rolls. Place back into the pan with tomato sauce and lemon juice; simmer for 25 minutes. Serve hot!

—Augustus\_Octavian

## Carolyn Brighton's Honey Muffins

Nothing beats warm honey muffins on a cool fall morning, made with honey from bees right outside your door! Especially the magical secret-whispering kind! (*Note: eating these muffins may cause gustatory hallucinations of the Book of the Wild*).

- 2 cups all-purpose flour
  - 1/2 cup sugar
  - 3 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 large egg, room temperature
  - 1 cup 2% milk
  - 1/4 cup butter, melted
  - 1/4 cup honey
1. Preheat oven to 400°F/205°C. In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, combine egg, milk, butter and honey. Stir into dry ingredients just until moistened.
  2. Fill greased or paper-lined muffin cups three-fourths full. Bake until a toothpick inserted in center comes out clean, 15-18 minutes. Cool 5 minutes before removing from pan to a wire rack. Serve warm.

–Augustus\_Octavian

## Lion's Heart Roasted Harvest Veg

Eaves and crew's contribution to the Day of Change feast were primarily made up of things they were able to grow themselves on the castle grounds (with and without the interference of the magical castle-puppy itself). Their first year's offerings included this platter of root vegetables, roasted with fragrant local herbs in olive oil. It's meant to feed a whole coven of hungry magimystics, but feel free to scale back as you see fit to serve as a main or side for two.

- 4 medium beets, peeled and cubed
- 2 large sweet potatoes, peeled and cubed
- 2 large turnips, peeled and cubed
- 4 parsnips, peeled and... cut into coins! (you thought I was going to say "cubed," didn't you?)
- 4 tbs olive oil
- 8 sprigs of rosemary, leaves removed and chopped finely
- 1/4 cup packed sage leaves, chopped finely
- 2 tbs chopped flat leaf parsley
- salt and black pepper to taste

Preheat oven to 400° F/205°C. Toss vegetables, rosemary, sage, oil and seasonings in a large mixing bowl to coat. Spread out in a single layer on a rimmed baking sheet. Roast for 20-25 minutes, until the parts contacting the pan are caramelized and lift off the pan easily. Turn over and roast an additional 5-10 minutes, until fork-tender. Remove to a platter and sprinkle with chopped parsley.

Note: This recipe is super flexible - feel free to sub-in any other root vegetables or herbs you like. We had it for dinner the other night (with pan-roasted pork chops) and added in quartered, peeled yellow onions. If you use onions, just make sure not to cut off the bottom where the roots grow out of (trim the roots, though) and slice through this part to keep the quarters together while you're tossing them in oil and spreading them out on the pan. They're easier to peel after they're halved or quartered, too!

–Augustus\_Octavian

## The Time Donut

Baking these airy, frosted cake donuts cuts WAY down on the time that would be needed for rising and frying in batches, leaving more for time free crafting papergoods, crafting dream content, communicating with friends living in the late 1990's, or just sitting and watching the Chronocompass spin.

Note: as these are baked, and not fried, a standard donut pan (like [this one](#)) is necessary.

- 2 tablespoons butter
  - 2 tablespoons vegetable oil
  - 1/4 cup granulated sugar
  - 2 tablespoons brown sugar, packed
  - 1 large egg
  - 3/4 teaspoon baking powder
  - 1/8 teaspoon baking soda
  - 1/4 teaspoon salt
  - 1/4 teaspoon cinnamon
  - 1 teaspoon vanilla extract
  - 1 1/3 cups all purpose flour
  - 1 cup plus and additional 1-2 tbs milk
  - 1 cup powdered sugar
  - red food coloring
  - rainbow sprinkles
1. Preheat the oven to 425°F/220°C. Lightly grease a donut pan.
  2. In a medium-sized mixing bowl, cream together the butter, vegetable oil, white and brown until smooth, using a hand mixer or whisk.
  3. Add the egg, beating to combine.
  4. Stir in the baking powder, baking soda, cinnamon salt, and vanilla.
  5. Stir the flour into the butter mixture alternately with 1 cup of milk, beginning and ending with the flour. Make sure everything is thoroughly combined into a thick batter.
  6. Spoon the batter into the lightly greased donut pan, filling the wells to about 1/4" shy of the rim.
  7. Bake the donuts for 10 minutes. Remove them from the oven, and wait about 5 minutes before turning them out of the pans onto a rack.
  8. While the donuts are baking/cooling, mix the remaining tablespoon of milk with the powdered sugar, adding the additional milk if necessary to make a creamy frosting. Add in a drop or two of red food coloring.

9. When the donuts are cool to the touch, frost with pink frosting and sprinkle with rainbow sprinkles.

Makes 6. Adapted from [King Arthur Flour](#).

–Augustus\_Octavian

## Alistair's Leftover Chinese Breakfast

When Alistair has to wake up early to chase down rare books, she makes these. Rice is always in abundance in the Chinese restaurant below her apartment, and these rice “pancakes” are fast, convenient, and filling enough that she can keep going even when sneaking into estate sales forces her to skip lunch.

These work best with fried or day-old rice but freshly made is fine too.

This recipe makes about 2-3 pancakes but can be easily scaled up as needed.

1 cup of yesterday's rice

1 egg

1tbsp flour

Salt and pepper to taste

Combine rice and egg, mix thoroughly. Add flour and seasonings to taste. Place approx. 1/2 cup rice mixture in a pan on the stove, and form into patty 1/2 an inch thick.

Fry on medium heat for 3 minutes or until bottom is golden brown, flip and fry for another 3 minutes to achieve the same look on both sides.

Serve with ketchup or soy sauce.

Can store for 2 days in the fridge.

—Sellalellen

## Auntie Monica's Chocolate Fudge

This rich chocolate fudge is deceptively simple, using only 3 ingredients, melted in the microwave. The fudge also travels well, making it the perfect gift to send to your niece as she gets ready to move to New York.

3 cups mini marshmallows

2 cups chocolate chips (any kind)

1 can sweetened condensed milk

Line a 9×9 or 9×13 pan in parchment paper before you start cooking. There will not be time later.

Put the chocolate and marshmallows in a large bowl and microwave until melted.

I recommend microwaving for 1 minute, mixing it, then microwaving again until combined. It needs constant supervision at this point because the marshmallows will try to puff up and may overflow.

Mixture should be brown and sticky and not have any white streaks. It will likely stick to the spoon and have a stringy looking texture.

Add the entire can of milk and continue to alternate microwaving and mixing until it is smooth with no lumps.

Pour into pan right away. (if you want to sprinkle chopped nuts or crushed candy canes over the top now is the time) and let it set on the counter overnight.

Carefully peel back the parchment paper and cut into bite size squares. The edges may be slightly sticky but letting them sit on the counter a few more hours after being cut should fix that.

If you wish to send fudge in the mail or pack it into a suitcase, I recommend a flat box lined with parchment paper. Do not stack the fudge. One layer only is ideal in case the package gets squished. A simple string or ribbon around the box should help keep it closed and serve as decoration.

Monica also slipped a little cash between the layers of parchment paper once to help Deirdre ship her belongings to America.

—Sellalellen

## The Cagliostro's Braised Shortrib

What's one day to an immortal? A fleeting moment, a passing thought? When there are no number to your days, spending an entire one on a single recipe is nothing. The work of cooking itself, then, becomes a luxury, connecting you back to the humanity you once cherished.

This is a lovely meal to start in the morning and have at night on a cold winter's day. It can be served on its own with sides, or with pasta. Gnocchi and pappardelle are favorites.

- 3 lbs bone-in beef shortrib (about 4 ribs)
- One bottle bold Italian red wine (e.g. Sangiovese, Montepulcino d'Abbruzzo, or Nebbiolo)
- Beef stock (at least one quart)
- Two yellow onions, quartered
- Four cloves of garlic, sliced
- Three or four sprigs of rosemary
- 2 tablespoons olive oil
- 2 tablespoons clarified butter
- 2 tablespoons of unsalted butter
- 1/4 cup heavy cream (light, even half&half would do).
- Kosher salt and black pepper to taste

Preheat the oven to 250° F/120°C. Season each rib on all six sides (including the bone side) with salt and black pepper. Heat olive oil and clarified butter in a large Dutch oven (cast iron preferred, but not required) over medium-high heat. Once the oil and butter are shimmering but not yet smoking, add in the seasoned shortribs and brown on all sides. Remove to a plate, then add onions and garlic to the fat. Heat until translucent, then add the shortrib back into the Dutch oven. Add in the wine and enough beef stock to cover. Add in the rosemary, cover and move to the oven. Leave for a minimum of 10 hours.

Remove from the oven, uncover and discard rosemary stems. Remove the ribs and onions to a plate, being careful not to let them fall apart. Heat the braising liquid back on the stovetop on high, stirring frequently until reduced down to 1/4th its original volume and coating a wooden spoon. Add in the unsalted butter and cream, stir until butter is melted.

Serve by ladling the sauce over the rib, or removing the meat from the bones and adding meat and onions along with pasta directly into the braising liquid sauce.

Serves 2-4 (usually 1 person per rib).

[Click here for photos.](#)

–Augustus\_Octavian

## A Crinkle in Timelines: Ginger Crinkle Cookies

Note for those planning to make these: they work best when working with cold dough so there may be longer prep time than some other cookies (probably about 40 minutes total prep) as you will have to wait while the dough is in the freezer. Also the recipe I have written out irl is barebones so get ready for lots of over explanation of tricks I've figured out.

### INGREDIENTS:

- 3 Cups All Purpose Flour
- 3/4 Cup Dark Brown Sugar
- 3/4 Teaspoon Baking Soda
- 1 Tablespoon Ground Cinnamon
- 1 Tablespoon Ground Ginger
- 1/2 Teaspoon Ground Cloves
- 1/2 Teaspoon Salt
- 12 Tablespoons (~ 1 1/2 sticks) Unsalted Butter, softened, but still cool. (If using from sticks I recommend cutting into about 1/2 inch cubes)
- 3/4 Cup Molasses
- 2 Tablespoons Milk

### For Coating the Cookies:

- 1/2 Cup Granulated Sugar
- 1/2 Cup Confectioners' Sugar (Merely a guideline, really. Use as much as you need to coat the cookies to your satisfaction.)

### Helpful tools:

Electric hand or stand mixer, cookie scoop, baking sheets, cooling racks, plus other baking essentials.

### INSTRUCTIONS:

1. With an electric mixer stir together the flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt at low speed until combined. Stop the mixer and add the butter pieces. Mix at medium-low speed until the mixture is 'sandy' (about a minute and half.) Reduce the speed to low and, with the mixer running, gradually add the molasses and milk. Mix until the dough is evenly moistened. Increase the speed to medium and mix until thoroughly combined, (about 10 seconds.)


2. Scrape the dough onto a clean work surface; divide in in half. Working with one portion at a time, shape the dough into two round disks. Cover them in plastic wrap and freeze until firm, 20 to 30 minutes. Alternatively, refrigerate the dough two hours or overnight. If desired you can pre make the dough and freeze it for up to a month, just be sure to defrost in the fridge so it is still cold when you work with it.
3. Preheat the oven to 350 degrees Fahrenheit. Line two baking sheets with parchment paper.
4. Take the cookie dough out of the fridge/freezer and scoop about a heaping tablespoon full of dough. (Alternatively can use a cookie scoop, another tool, or just eyeball it if you're practiced. Dough balls should be like an inch and a half in diameter.) Roll the dough into a ball and be careful not to overwork it as it will lose its chill and get too warm. (If this happens it's okay! Just place the baking sheet with cookie dough balls in refrigerator for about 10 minutes and that should cool them right down. Keeping them cool is what gives them the crinkle as opposed to baking like a normal cookie would.)

Now we're going to roll the dough balls in sugar to coat them, my advice would be to place the sugars in either a low bowl, or place them on a plate if you want more room to work with. You can choose to roll the dough in JUST granulated sugar, or in both granulated sugar and confectioners' sugar, but the granulated sugar helps the confectioners' sugar to stick and not just be absorbed by the dough (or so I'm told) so maybe avoid rolling the dough in confectioners' by itself. (My personal preference is just the granulated sugar, but SOME people insist it's not a crinkle without confectioners' sugar, so just live your life.)

Roll each dough ball in granulated sugar until coated. Transfer ball to confectioners' sugar and roll until evenly coated (I am VERY generous with the amount I coat them in lol.) Place the coated dough balls about 1 inch apart from each other on the baking sheet.

More advice: If for whatever reason you find the sugar does not stay in place while they bake, you can always press the tops of the cookies in confectioners' sugar after they're cool, no harm, no foul, pretty cookies.

5. Bake the cookies until set in the centers, about 12 minutes, depending on your oven. (Sometimes they need a few more minutes to not be so doughy - about 15 minutes or so in total - but they can also come out doughy in the center if your dough balls are too big, and then you have to sacrifice the soft chewy edges in

order to cook them fully ) I recommend cooking one sheet at a time on the middle rack for best results, and if you choose to do the same remember to keep remaining dough *chilly*.

Do not over bake !! Cool the cookies on the sheets for a couple minutes, then remove and place on a wire rack (or whatever you prefer) to cool to room

temperature. Store in an airtight container at room temperature for up to a week for the best tastiness, assuming you haven't eaten them all the day you baked them.

MAKES ABOUT 24 COOKIES.

More notes no one asked for:

My aunt gave me this recipe many moons ago from who knows where, so I don't pretend that it's mine or that she didn't pull it out of a book or something, so unfortunately, I cannot give credit.

There are many variations in name and method of this cookie, but I use this one since one of my family members is allergic to eggs, and this recipe does not use them, and they're tasty. So win-win.

If desired you can try add a teaspoon of vanilla extract.

I use ground cloves, you can also substitute that with allspice.

The milk is used to moisten up the dough, if you are feeling like changing it up my aunt definitely sometimes exchanges it for Bourbon. 🙄

I'm attaching a picture for reference, but do not claim that I took it in the least. I took it off the internet from [Errenskitchen.com](https://errenskitchen.com).

—Ginger

## 4AM Squad Breakfast Bake

Tired of rewarding your questionable sleeping habits (for the sake of helping your predecessors) with the sadness of cold cereal? Bake this breakfast in advance (or while you await 4AM Herman Time from a more amenable time zone), and you'll have a tasty breakfast for four days!

What you'll need:

Baking vessel (I used a 9"×9" glass dish, original uses 11"×7", basically whatever you haven't fit)

4 eggs

4 tbsp milk (or quarter cup if you don't want to measure them out individually)

1 tube of biscuits

Shredded cheese\*

Crumbled bacon\*

Seasonings\*

- this is very customizable, put in what you like/have on hand

Scramble together eggs, milk, and seasoning (I used salt, pepper, and paprika in mine)



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Cut biscuit dough into at least 8 pieces each (may be able to get away with fewer pieces if using smaller biscuits)



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Toss biscuit pieces into egg mixture, making sure they're coated. Add bacon, cheese, and any other mix ins.

Pour into greased baking dish (I used an olive oil spray that is *very* non-stick). I tossed the cheese in at this point to try and get better coverage.

Get the biscuits to lay in as close to a single layer as possible. Top with more cheese if you like (I did).



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Bake at 375°F (350° if you have a convection oven) for about 30 minutes or until a poke in the center comes out egg-free (won't be completely clean if you put as much cheese as I do). Best to keep an eye on it after about 25 minutes, as I use a toaster oven.



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Cut into 4 (or more) pieces, refrigerate any that won't be eaten until later.



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Modified from a modification in the comments on a pull-apart bread recipe on Pillsbury's site.

—Ashburn

## Knatz's Fuss-Free Frittata

Knatz has always lead a busy life, which is a gross understatement when magiq is involved. From fleeing from The Storm after getting jumped by a pack of Mountaineers-gone-bad in 1998 Missouri, to helping her daughter raise her brand new baby grandchild (who will possess all of the ancestral memories of Monarch's Mountain Knatz, as an adept herself, once held) in 2020 France, she has always more or less had to make due with what she had on hand.

Much like her working as the Mountaineer's mysterious Benefactor, her signature Frittata recipe does just that: it takes a group of disparate elements and binds them together into something whole, beautiful (and tasty!). The following is more a technique/formula than an actual recipe and can be varied almost infinitely.

- One dozen eggs
- 1/3 cup of milk (or plant-based milk)
- Any leftover vegetables, last slices of deli meats, half-full jars of things like roasted red peppers, herbs at the bottom of the crisper drawer, etc. that happen to be taking up space in the fridge; cubed or diced.
- 1 cup of any cheese, diced, shredded or crumbled.
- Your favorite seasonings

Preheat an oven to 350° F/175°C Crack the eggs into a large mixing bowl and whisk with the milk/plant-based milk until smooth. Stir in the veggies and/or meats , along with the the cheese and seasonings. Pour into an oven-proof skillet and heat on medium high until the edges are set and lightly browned. Transfer to the oven and bake until the center is set, about 20-25 minutes. Slice into 8 equal wedges and serve warm. This is good served cold, between two slices of sandwich bread (which was Saberlane's favorite way to eat it: cold, late at night, staring at a bunch of wooden and metal parts and waiting for Knatz to get some inspiration from her Nightmare Buddies).

Some ideas:

- Italian sausage, roasted red peppers, provolone
- Sliced cooked potato and onion, cheddar
- (In the photo:) broccoli, asparagus, chive and feta

—Augustus\_Octavian