





COOKBOOK EDITION

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DISCLAIMER:

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Fucked Up Frosting

Ingredients

- 1 Cup butter, still frozen solid (important to not be softened)
- 3 Tbsp Whipping cream but actually just milk because you were too lazy to go shopping
- A rough estimate (read: far too much) of 2 tsp vanilla extract
- 3 1/2 cups of confectioner's sugar you bought to feel good about your baking

Steps

- 1. Dump everything in a bowl
- 2. Mix aggressively because the butter isn't soft enough to do this properly
- 3. Why the fuck does it look like bad granola
- 4. Don't put it on any cake but eat a bit anyways because it tastes fine despite looking like shitty granola
- 5. Be disappointed in yourself for literally eating butter with some sugar mixed in.

Kushal's Totally Mild Hot Sauce

Ingredients

- 1 cup chili oil
- 6 ghost peppers, finely chopped
- A pinch of black pepper (this is what gives it most of its *kick*)
- 4 Tbsp of straight Capsaicin
- 1 bottle of Tabasco





Steps

- 1. Mix together the chili oil, ghost peppers and capsaicin.
- Careful add small amounts of pepper till it reaches your desired spice level. Be careful at this step and taste it as you go along to make sure you don't add too much
- 3. If you're still alive after tasting any amount of that abomination, throw it out and just use some fucking Tabasco.
- 4. Brag about your spice tolerance

Egg

Ingredients

Egg

Steps

- 1. Take Egg
- 2. Break Egg
- 3. Cook Egg
- 4. Egg

Late Political Meme

Ingredients

- 1 Kevin
- 1 Pravda? Editor who couldn't fill the rest of the pages

Steps



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