

Collected in this little volume are excerpts from the famous Anarchists Cookbook. The recipes found herein are taken out of the dessert section. The complete tome consists of over 1483 pages and collects the best recipes of the last 50 years. It can be ordered via Penguin Press.

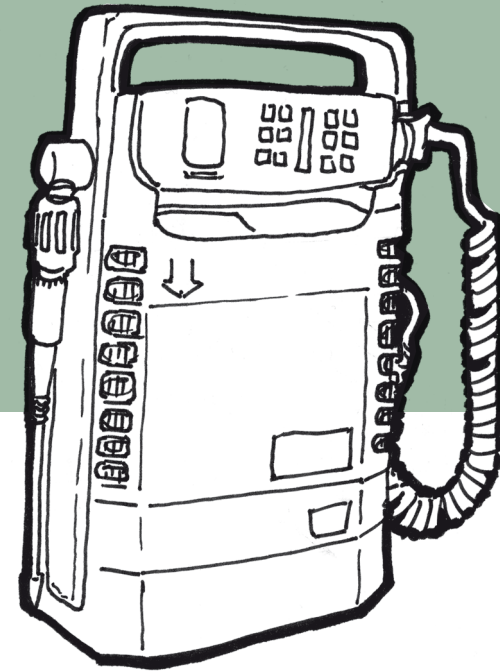
Penguin Press | The Anarchist's Cookbook | Excerpt

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# *The Anarchists Cookbook*

AN EXCERPT



**A PENGUIN RELEASE**

# Chocolate Caramel Brownies

## DIRECTIONS

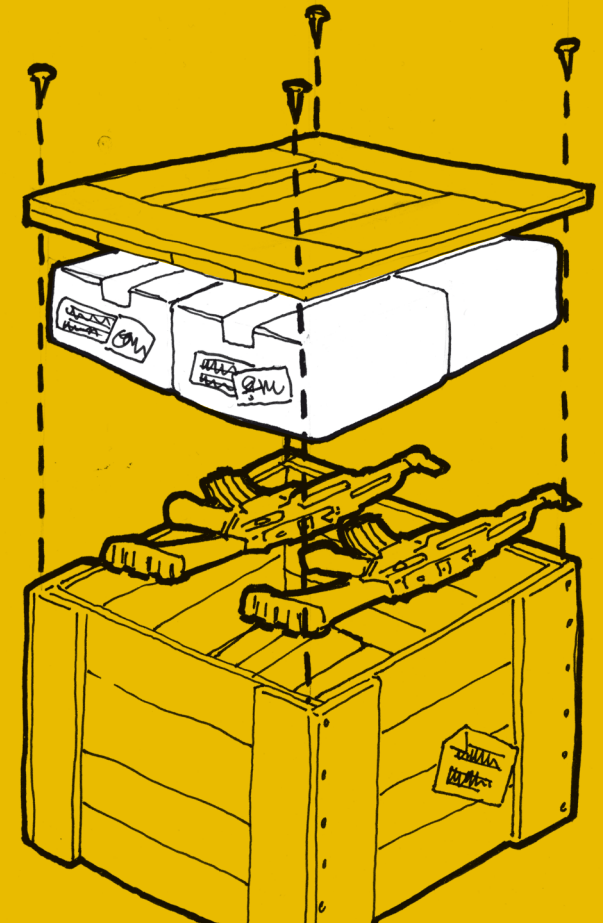
1. Peel caramels and place in a microwave-safe bowl. Stir in 1/2 cup evaporated milk. Heat and stir until all caramels are melted.
2. Preheat oven to 175°C. Grease a 25x35 centimeters pan.
3. In a large mixing bowl, mix together cake mix, 1/3 cup evaporated milk, melted butter, and chopped pecans. Place 1/2 of the batter in prepared baking pan.
4. Bake for 8 minutes.
5. Place the remaining batter into the fridge. Remove brownies from oven and sprinkle chocolate chips on top. Drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered.
6. Bake for an additional 20 minutes. Remove and let cool.

**“My aunt gave me this recipe. It is a little trouble, but they will be the best brownies you’ll ever eat.”**

PREP TIME	15 Min
COOK TIME	30 Min
READY IN	45 Min
Original recipe yield:	15 brownies

## INGREDIENTS

- \* 390 g caramels
- \* 120 ml evaporated milk
- \* 511 g German chocolate cake mix
- \* 80 ml evaporated milk
- \* 170 g butter, melted
- \* 30 g chopped pecans
- \* 345 g milk chocolate chips





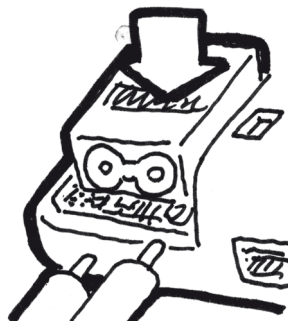
# Caramel Peanut Fudge

## DIRECTIONS

1. Lightly grease a 25x35 centimeters dish.
2. For the bottom layer: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set.
3. For the filling: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil, and let boil 5 minutes. Remove from heat and stir in marshmallow creme, 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer, return to refrigerator until set.
4. For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set.
5. For the top layer: In a small saucepan over low heat, combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips, and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 3 centimeters squares.

**"This is a dessert that you just wanna die for!  
Anyone ought to love it."**

PREP TIME	30 Min
COOK TIME	30 Min
READY IN	2 Hrs 20 Min
Original recipe yield:	8 dozen



## INGREDIENTS

### BOTTOM LAYER

- \* 170 g milk chocolate chips
- \* 45 g butterscotch chips
- \* 65 g creamy peanut butter

### FILLING

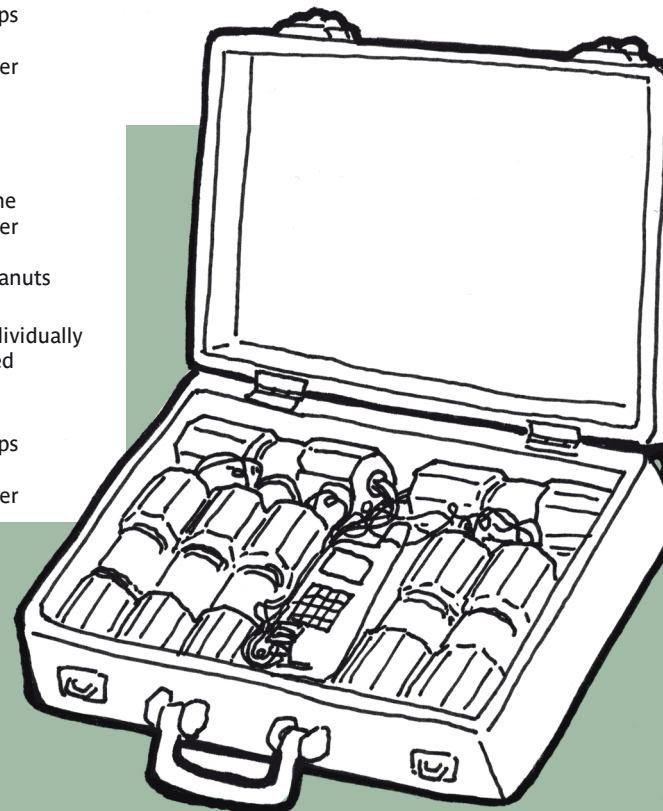
- \* 55 g butter
- \* 200 g white sugar
- \* 60 ml evaporated milk
- \* 155 g marshmallow creme
- \* 65 g creamy peanut butter
- \* 5 ml vanilla extract
- \* 215 g chopped salted peanuts

### CARAMEL

- \* 1 (14 ounce) package individually wrapped caramels, unwrapped
- \* 60 ml heavy cream

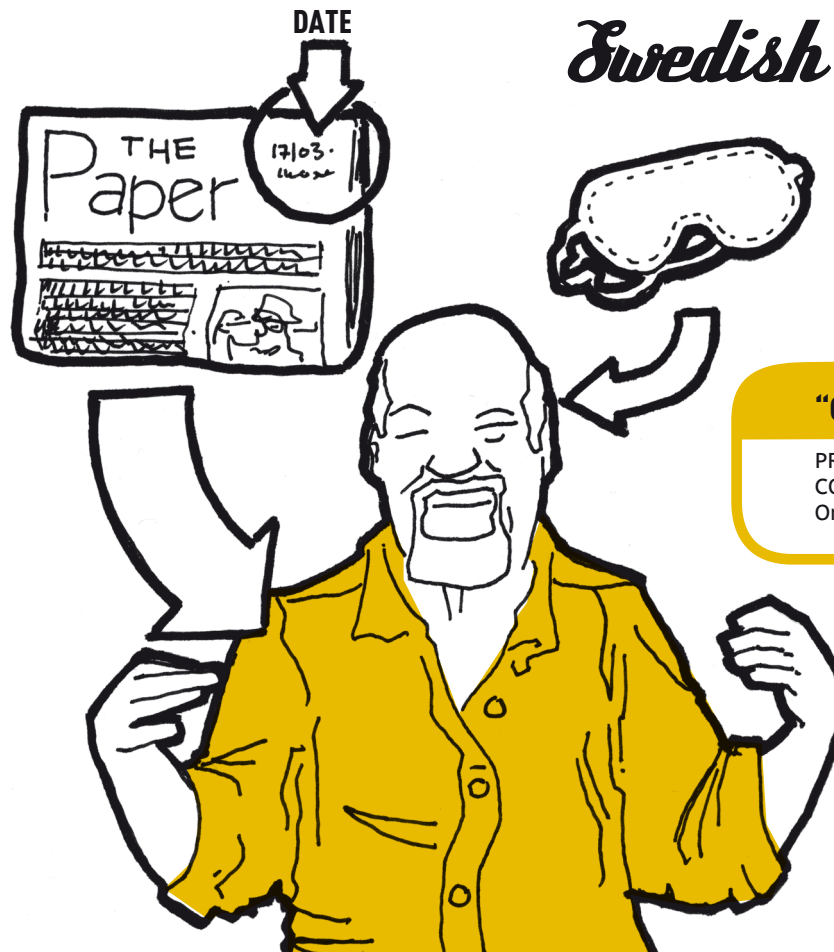
### TOP LAYER

- \* 170 g milk chocolate chips
- \* 45 g butterscotch chips
- \* 65 g creamy peanut butter



## DIRECTIONS

1. Preheat oven to 190°C. Grease and flour baking sheets.
2. Melt butter in medium saucepan. Add rest of ingredients and cook, stirring constantly, until mixture starts to bubble.
3. Remove from heat and stir briskly for a few strokes. Drop by rounded teaspoonfuls about 10 centimeters apart on well-greased and floured baking sheet.
4. Bake only 5-6 cookies at a time. Bake for about 5-6 minutes until golden brown.
5. Cool wafers for 2 minutes on baking sheet. Remove carefully with spatula and place over rolling pin, glass, or mug so they curl and become firm. If cookies harden before they can be removed from cookie sheet, reheat in oven again a few seconds to soften.
6. **Note:** Do one test to check oven temp and quantity of batter. The bigger the cookie, the more fragile. Use 1/2 teaspoon for test.



## Swedish Oatmeal Lace

**"Crisp, buttery lace rolls."**

PREP TIME	25 Min
COOK TIME	30 Min
Original recipe yield:	30 cookies

## INGREDIENTS

- \* 115 g butter
- \* 30 g sifted all-purpose flour
- \* 100 g white sugar
- \* 60 g quick cooking oats
- \* 30 ml light cream

## INGREDIENTS

- \* 300 g aluminum powder
- \* 100 g iron powder
- \* 1 padded envelope (double layered)
- \* 3 tsp magnesium powder
- \* 1/2 tsp iodine crystals
- \* 5 ml ammonium hydroxide
- \* 1 piece of cardboard



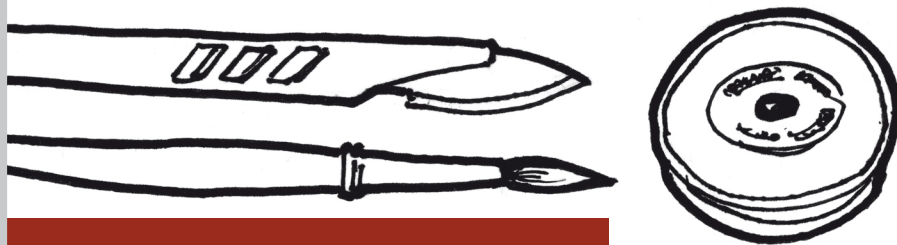
## Letter Bomb

### DIRECTIONS

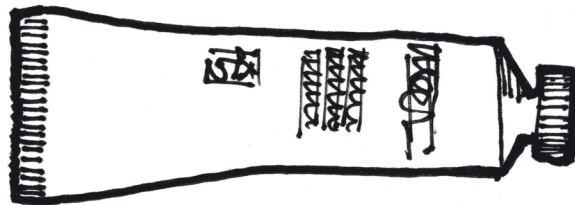
1. Separate the two layers of the padded envelope.
2. Mix the aluminum and the iron well. This goes into the envelope's inner layer. Seal the inner envelope and put it back into the outer envelope. Carefully arrange the magnesium around the inner envelope.
3. Carefully mix the iodine crystals and the ammonium hydroxide until a new crystalline structure, about 3 cm long, forms. Attention: This is highly volatile!
4. Wrap the crystalline structure in a piece of cardboard and put it on top of the inner envelope.
5. Following the illustration, seal the envelope, rigging the opening pressure to the crystals. Make sure to stamp and address the envelope correctly. Post it not too close to your hometown.

**"Letter bombs are very simple to produce, the difficult part is to make sure it will detonate properly."**

PREP TIME	25 Min
DELIVERY TIME	1-10 days
SERVINGS	1



## German Baby



### DIRECTIONS

1. Preheat oven to 220°C. Place butter in a 25 centimeter cast iron skillet and heat the skillet in oven.
2. Beat eggs at high speed with an electric mixer. Slowly add the milk and flour.
3. Pour batter into hot skillet. Return skillet to oven and bake for 20 minutes. It will rise like a souffle, then fall when taken out of oven. Lightly dust with powdered sugar and serve.

**“Quick, easy and delicious. Serve with lemon wedges, warm maple syrup and jam.”**

PREP TIME	5 Min
COOK TIME	20 Min
READY IN	25 Min
Original recipe yield	2

### INGREDIENTS

- \* 3 eggs
- \* 180 ml milk
- \* 95 g all-purpose flour
- \* 55 g butter
- \* 15 g confectioners' sugar

