

# DEVOURING SUGARMAW

by Miss Molly Makes

**Difficulty:** Hard

**Serves:** 10-12 serves

**Prep:** 20 mins

**Cook Time:** 35 mins

## EQUIPMENT

- 20cm / 8inch bundt tin

## INGREDIENTS

### Vanilla Bundt Cake

- 225 gm / 1½ cups plain flour
- 2½ tsp baking powder
- 170 gm / ¾ cups salted butter, softened
- 150 gm / ¾ cups white sugar
- 1½ tsp vanilla extract
- 3 large eggs, room temperature

### White Glaze

- ¾ cup powdered icing sugar
- 2 tbsp milk
- (optional) purple food colouring

### Extras

- maraschino cherries
- gummy worms
- toothpicks
- shards of coloured toffee or coloured long sprinkles

## DIRECTIONS

### Vanilla Bundt Cake

1. Preheat oven to 160°C/325°F. Spray or grease a 20cm/8inch bundt tin and set aside.
2. In a medium bowl, stir together the flour and baking powder. Set aside.
3. In a large bowl, cream together the butter, sugar and vanilla with a hand mixer or whisk until pale and smooth. Add one egg at a time until well combined.
4. Fold in the flour mixture until just combined.
5. Pour the batter into the prepared bundt tin and smooth out the surface.
6. Bake for 35-40 mins until a toothpick inserted comes out clean, the surface has a light brown colour and springs back when gently pressed.
7. Cool completely before running a knife around the edge of the tin to help release it. Invert the cake onto a serving plate.

### Make The White Glaze

8. Combine the powdered icing sugar and milk and mix until a thick smooth paste is formed. Add extra milk or icing sugar if necessary. Add a toothpick quantity of purple food colour if desired to create a bright white glaze.

### Bring It All Together

9. To create the mouth/teeth, push small shards of coloured toffee or long sprinkles into the cake.
10. Insert toothpicks halfway into the gummy worms, leaving about 1.5 cm/1 inch protruding. Position the gummy worms by inserting the toothpicks into the cake at various angles.
11. Stand the cake plate at a 45-degree angle and drizzle the glaze over the top half, allowing it to flow down the front of the cake.
12. Arrange maraschino cherries on top of the cake as desired, using toothpicks to secure them in place.
13. Before serving, remember to remove toothpicks from the gummy worms for safety!
14. Enjoy the cake as soon as possible. Store any leftovers in an airtight container for 2-3 days.

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# SYR GINGER COOKIES

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by **Miss Molly Makes**

**Difficulty:** Medium

**Prep:** 25 mins

**Cook Time:** 8 mins

## EQUIPMENT

- Small sharp knife
- Piping bag fitted with small round nozzle or ziplock bag
- Chosen stencils (attached)

## INGREDIENTS

### *Spiced Gingerbread Cookies*

- 300gm / 2 cups plain flour
- ½ tsp baking soda
- 125gm / ½ cup salted butter
- 100gm / ½ cup brown sugar, firmly packed
- 125mls / ½ cup molasses or golden syrup
- 1 tsp vanilla extract
- 1 large egg, separated
- 1-1 ½ tbsps ground ginger
- 1¾ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- ⅛ tsp ground cardamom

### *Royal Icing*

- 1½ cups powdered sugar
- 2 tsp fresh lemon juice

### *Extras*

- Pink sprinkles

## DIRECTIONS

1. In a medium bowl, mix the plain flour and baking soda and set aside.
2. In a large bowl with a hand mixer, cream together the butter and sugars until light and fluffy. Add vanilla, egg yolk and spices then beat until incorporated.
3. With the mixer on low, gently add flour and mix until the ingredients are well combined and a dough is formed.
4. Transfer to a lightly floured work surface, press into a disk, cover with cling wrap and refrigerate for 1 hour or until firm.
5. Dust the dough and rolling pin lightly with flour then roll the dough roughly to 1.5cm/¾ inch thickness. Use additional flour to avoid sticking.
6. Cut out cookies using supplied stencils with a small paring knife. Transfer onto the prepared baking tray, ensuring you space cookies apart to allow for spreading in the oven. Place in the fridge or freezer for 15 minutes. This prevents the cookies from spreading too much in the oven.
7. Bake at 160°C/325°F for 7-10 minutes until just lightly browned then remove and allow to cool completely.

### *Royal Icing*

8. In a medium bowl, combine the powdered sugar and lemon juice.
9. Using a fork, whisk the egg white in a small bowl to loosen. Measure out 2 tablespoons then add to the bowl with the sugar.
10. Using a hand mixer, beat the icing. The sugar will start to dissolve and it will become liquid. See notes.
11. Place into a piping bag or use ziplock bags. Cut a very small hole in the end and pipe the corresponding design on each cookie.

### *Bring It All Together*

12. Decorate with sprinkles and allow to sit for 30 minutes or until the icing has hardened.
13. Enjoy your cookies. Store them in an airtight container for 1-2 days. Cookies will initially be firm and crunchy but soften over time.

### *Notes*

- The dough can be stored in the refrigerator for up to 4 days or frozen for up to 3 months.
- When making icing, resist the urge to add more liquid to the bowl, keep whisking slowly. Only add a few drops of water if it really is too thick. Add more powdered icing sugar to thicken. You want a pipeable consistency that doesn't spread/run.



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# SKEWER SLINGER

by **Miss Molly Makes**

**Difficulty:** Easy

**Serves:** 16 skewers

**Prep:** 30 mins

**Cook Time:** 8 mins

## INGREDIENTS

### Marinade

- 2 ½ tbsp soy sauce
- 2 tbsp balsamic vinegar
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar
- 2 cloves garlic, minced
- 1 tsp onion powder
- 1/4 tsp black pepper

### Skewers

- 1kg / 2 lb porterhouse/sirloin steak, cut into large cubes (~3.5cm/~1.5inches)
- 8 button mushrooms, halved
- 16 cherry tomatoes
- 1 large capsicum/bell pepper (any colour), cut into 16 pieces (~3.5cm/~1.5inches)
- 2 white onions, quartered and broken into 16 pieces

### Extras

- 16 metal/bamboo skewers, at least 25cm / 12 inches
- Olive oil, for cooking
- Flatbread
- Salad

## DIRECTIONS

1. In a medium bowl, mix all marinade ingredients and add beef. Marinate for at least 30 minutes, up to 24 hours.
2. While reserving the marinade, assemble the skewers by threading a piece of beef, followed by vegetables. For each piece of beef, use two pieces of vegetables. Spread slightly along skewers to help with even cooking.
3. Gently brush the meat and vegetables again with the reserved marinade.
4. Preheat a BBQ grill or a large frying pan over high heat. Add 1 tablespoon of oil and grill the skewers in batches. Cook each side for about 2 minutes, achieving a slight char. Rotate and cook each side and baste the skewers with the reserved marinade as needed.
5. Transfer to a plate, cover and rest for 3-4 minutes before serving.
6. Serve with flatbread and salad of choice.

