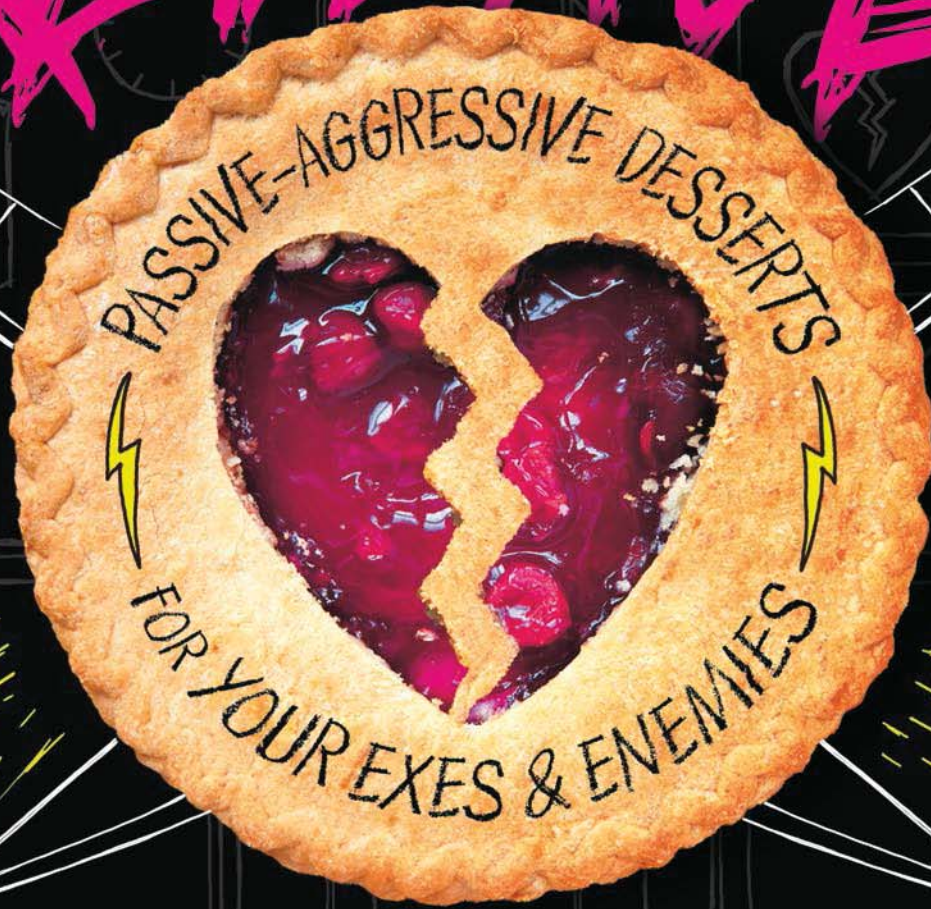


SWEET

REVENGE



HEATHER KIM





SWEET
REVENGE


SWITCH
PRESS

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BAKES

~~("Land of 10,000 Lakes")~~

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tsk tsk

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SWITCH
P R E S S



SWEET

REVENGE

PASSIVE-AGGRESSIVE DESSERTS
FOR YOUR EXES & ENEMIES

HEATHER KIM





Dedicated to the
EPICALLY BURNED



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REVENGE IS BEST SERVED *WARM*

Dumped by your oh-so significant other? BFF steal your one-and-only? Lab partner a more-than-periodic no-show?

Don't take these battles online, people. (Seriously, don't do that, ok?) Instead, take all that frustration, jealousy, and I-want-to-rip-your-heart-out-and-feed-it-to-my-freaking-Pekingese murderous anger into the kitchen.

Because despite what you've heard, revenge is best served warm.

That's right, all you Burned and Beaten Down, get out your heaviest rolling pins, sharpest cleavers, and most blistering torches, and kill your enemies & exes . . . with kindness. Or at least bake them some killer cakes.

And no, I'm not talking about baking a Mr. Yuk-face-approved, "Come on, have a bite, Snow White," poisonous apple pie. I'm talking about the real deal: 100% delicious AF cakes, cookies, and candies. (Oh my!) I'm talking about consciously choosing to be generous and to make fat, happy things, even for the worst of the worst.

Why? Because kindness is rare, folks. It's radical. Like baking, kindness takes time, energy, and effort, and those efforts are wholeheartedly returned. Trust me, they are. Somehow, they always are. For me, those returns have been absolute happiness, in all its dippy, dumb, lovely, joyful glory.

I hope the same for you.

So, come on. Stop your bitchin' and get in that kitchen. Bake that loser ex a half dozen D-Bagels or a pan of Go Fudge Yourself. Gift your former friend a You're the Devil Food Cake or a What a Piece of Sheet Cake. And give that waste of O₂ a scoop of When I Think of Us, Ice Cream. Let them taste your post-them happiness, and see what comes next . . .

Now that's some SWEET REVENGE.

Kindly,



JELLY SANDALS!



GOOD LUCK!



EGG ROLL TAT :)





HOME



NEON FOOD



PUT A RING ON IT



GRAB LIFE BY THE

MILK BALLS

AKA HOW TO USE THIS BOOK
AKA WTF IS SWEET REVENGE?

Fyi:

Before we go any further, full disclosure: this is a cookbook. Like, for real. For real-real even. Let's just get that straight from the get-go, ok?

This isn't, for example, some kind of *Dr. Love's Guide to Discovering Your Whole Delicious Self* (which you most certainly should). Nor is this the *Life-Changing Magic of Tidying Your Teenage Life* (#messy4lyfe) or the *Ultimate Path to Finding Your True Soul Mate* (unless your "true soul mate" just happens to be chocolate cake, then yeah, maybe . . .).

This book is not your therapist. Or your friend. Or even a *SHRIEK!* parent. This book should never — I mean, NEVER-EVER — be considered a substitute for IRL relationship advice and/or counseling.

Because, all together now: THIS. IS. A. COOKBOOK.

And that concludes today's public service announcement

That said, here's some advice: You can't hate-tweet your ex when you're knuckles-deep in molasses. (Okay sure, technically, you could. But your 140-character declaration of

always-and-forever, one-and-only love will most certainly get you in an even stickier mess — and/or cost you a new iPhone.)

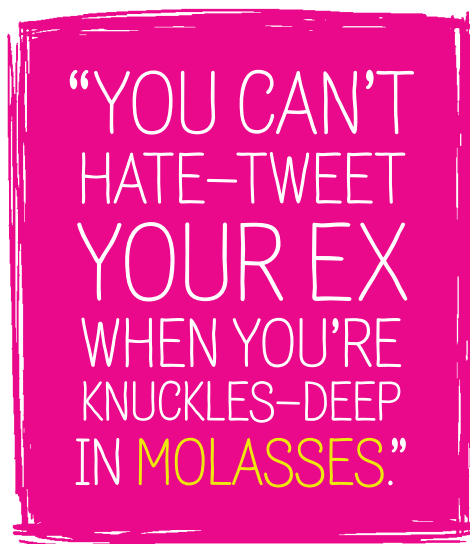
I mean, think about it, baking is the perfect outlet for all that pent-up, stood-up-in-a-McDonald's-parking-lot-on-prom-night-in-an-overpriced-backless-dress RAAAGGE.

Baking takes thought, exactitude, and above all else . . . patience. (Ever try waiting for lava cake to cool? That's a serious Jedi mind trick right there.)

Some people even call baking a science. But maybe we should think of it as taste-bud meditation, Pilates for your papillae, or — better yet — kitchen kickboxing! Where else can you BEAT, WHIP, POUND, and CREAM something without risking serious OITNB (but in a way-less-funny way) jail time?



Seriously, if you consider yourself a glutton for punishment in relationships, then consider baking the glutton's reward.



Yeah, yeah . . . blah, blah, blah . . . You didn't crack the spine of this book for some keep-your-hands-in-the-cookie-dough, stay-busy-and-stay-happy type of sage advice. You came here to, well, crack some spines, right? You came here for one thing and one thing only: R-E-V-E-N-G-E.

And that's exactly what you're gonna get.

You see, there are two types of SWEET REVENGE — and, not coincidentally, two ways to use this book.

Option #1: *Instead of the high road, take the pie road.*

These two things are basically one and the same. It's a best-foot-forward, lemon-squares-out-of-lemons, gray-skies-are-gonna-clear-up-so-put-on-a-happy-face way of thinking. A

smile-to-their-face and then stab-'em-in-the back mentality.

Now some people might say this type of passive-aggressive nature isn't healthy. That if you keep bottling up, swallowing all your emotions, they'll eventually — KA-BOOM!! — explode like a two-ton atom bomb, rippling through through your Twitter feed and singeing the filtered dog-nose whiskers off your Snapchat followers.

SWEET REVENGE isn't about bottling up your feelings. The opposite, in fact. SWEET REVENGE is about taking all your bittersweet memories, mixing in a little flour and sugar, and creating something delicious out of them. Then, once and for all, gifting away your over-mixed emotions and half-baked anger to those who truly deserve them: your enemies & exes.

“INSTEAD OF THE HIGH ROAD, TAKE THE PIE ROAD.”

Don't get me wrong. . . . Letting go of them is tough. But then again, when is sharing a dessert ever easy?



Option #2: *The best revenge is eating well.*

Forget sharing. Just make the things in this book and, well, EAT THEM. That's right — treat yo-self! Bake the You're the Devil Food Cake (page 70) and EAT IT. Make the Go Fudge Yourself (page 152) and EAT IT. Mix up some When I Think of Us, Ice Cream (page 172) and (you guessed it . . .) EAT IT! EAT ALL THE THINGS. And post pics of yourself doing it! Show him or her or whoever that you don't need him or her or whoever. You need food, and that's it (and, technically, water and air . . .). Nothing else!

In other words, grab life by the milk balls, and eat the crap out of it — because, fyi, it's too sweet to waste.



100% TOTALLY ESSENTIAL TOOLS OF SWEET REVENGE



FRYING PAN
(cast iron, imho)





**BUTCHER
KNIFE**
(preferably
razor-
sharp)

ROLLING PIN
(the heavier,
the better)

**PLASTIC
WRAP**
(clearly)

OK, THOSE THINGS ARE ONLY, LIKE, 10% ESSENTIAL, BUT THESE ARE PRETTY IMPORTANT:

Mixing bowls
(tiny, medium-ish, big ol')

Measuring cups/spoons

Baking sheets

Cake/cupcake pans

Saucepans

Electric mixer

Rubber spatula

Whisk

Spoons

Cookie scoops

Thermometer

Parchment paper/Silpat®

Microwave

Oven (or an open fire)

Coffee

Coffee

Coffee . . .

LEGEND(ARY)

BURNS

In *SWEET REVENGE*, the level of burn to be delivered = the degree of recipe difficulty. Say you bake a simple cupcake — that's a mild burn. But spend 8 hrs on a 15-layer cake . . . EPIC.



MILD

Little effort.
Like a spring-break
sunburn.



1ST DEGREE

Some difficulty:
Ooh . . . That's
gonna blister.



2ND DEGREE

Getting harder.
Better stock up on
aloe, y'all.



EPIC

The tough stuff.
Spontaneous-
combustion level
burnage.



REVENGE

If you're gonna count
your blessings, you
might as well count
your revenges.



SERVINGS

*Average servings
— does not include
rage-eating an entire
chocolate cake (which is
totally acceptable, btw).



BAKE TIME

In love, timing is
everything. Same
goes for baking.



HACKS

Follow Spatula
Bunny's tips &
hacks, and all your
desserts will have
hobby endings. :)

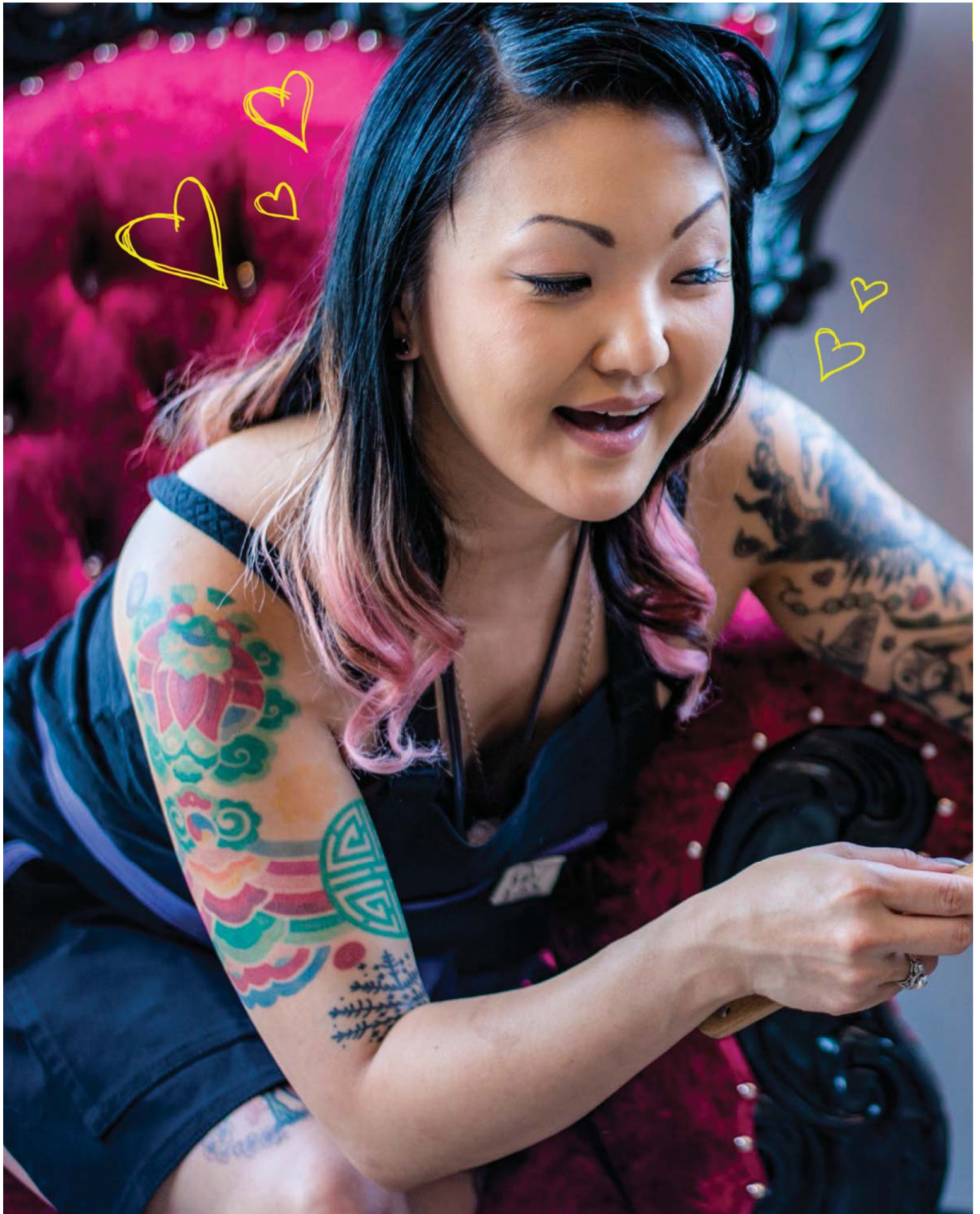
CONVERSIONS

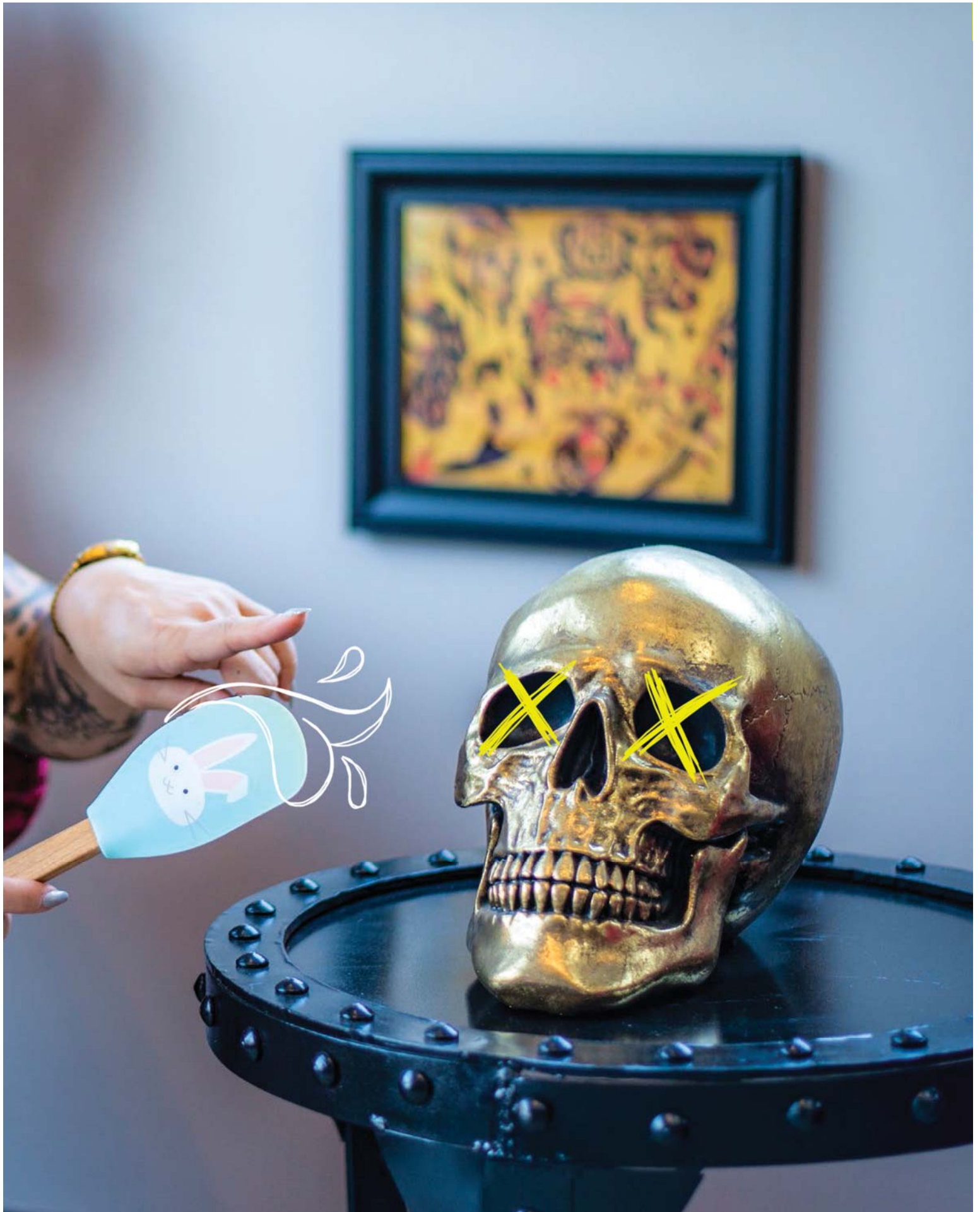


Fahrenheit (°F)	Celsius (°C)
450°	230°
425°	220°
400°	200°
375°	190°
350°	180°
325°	160°

1/4 teaspoon	1.25 grams or milliliters
1/2 teaspoon	2.5 g or mL
1 teaspoon	5 g or mL
1 tablespoon	15 g or mL
1/4 cup	57 g (dry) or 60 mL (liquid)
1/3 cup	75 g (dry) or 80 mL (liquid)
1/2 cup	114 g (dry) or 125 mL (liquid)
2/3 cup	150 g (dry) or 160 mL (liquid)
3/4 cup	170 g (dry) or 175 mL (liquid)
1 cup	227 g (dry) or 240 mL (liquid)
1 quart	950 mL

Baker's Secret







GO AHEAD AND
BITE ME.
SIZED TREATS



COOKIES, BARS & BALLS



WHAT A TOTAL

MONSTER

AKA:
CAP'N CRUNCH®
MONSTER COOKIES

You can't always judge a cookie — or a partner — by their oh-so-beautiful, ooey-gooey deliciousness. Because that doesn't mean they aren't filled with a monster-load of crap. In baking, that's A-OK. In an S.O. or a best friend, not so much.



EAT ME.



- 1 cup butter, room temp
- 1 cup granulated sugar
- 2/3 cup brown sugar
- 1 tablespoon corn syrup
- 1 egg
- 1 tablespoon heavy cream
- 1 teaspoon vanilla extract
- 1 2/3 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 tablespoon salt
- 2/3 cup mini chocolate chips
- 1 cup M&M's® chocolate candies
- 2/3 cup graham cracker crumbs
- 2/3 cup old-fashioned oats
- 2/3 cup cornmeal
- 1 tablespoon milk powder
- 4 snack-size bags Nacho Cheese Doritos®
- 1 cup Cap'n Crunch®

i.e., Not melted, OK?

Junk food bonanza!



HACK IT



Throw this cookie dough in the fridge for 24 hours before baking. Unlike most relationships, this dough only gets better with time!

- 1 Crank up your oven to 375°F.
- 2 In a large-ish mixing bowl, paddle the butter, both sugars, and corn syrup on medium speed for about 5 minutes. Then scrape down the bowl.
- 3 Dump in the egg, heavy cream, and vanilla extract. Paddle on medium speed for another 8 minutes or so. Scrape down that bowl again.

- 4 In another bowl, stir the remaining stuff together, and then pour that into the mixer. Mix everything on slow until just incorporated. Do not overmix, you guys.
- 5 Plop spoonfuls of that delicious AF cookie dough onto a parchment- or Silpat®-lined baking sheet, 2 inches apart. Bake 'em up for about 18 minutes, turning the sheet halfway through.
- 6 Remove from the oven when the cookies are golden and set in the centers and you just can't wait anymore. Cool on the sheet for 1 minute (cheaters never win), and then move them to a rack or flip upside down to cool all the way.



CHEW ON THIS

Made for nonstick cooking, a Silpat® silicone rubber mat is everything when working w/ sticky stuff, like gooey batter, taffy, caramel, dough, etc.





KISS MY MOLASSES

AKA:
MOLASSES
GINGERSNAPS
W/ LEMON CURD

Truth: Without the sour, life just isn't as sweet. Sure, one relationship or friendship might end up a complete and utter curd. But the next? Well, it just might be as sweet & sticky as molasses.



GINGERSNAPS

- 1 cup granulated sugar
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 tablespoon dried ginger powder
- 1 teaspoon cinnamon
- 3/4 cup vegetable shortening
- 1 egg
- 1/4 cup dark molasses
- 1/3 cup sugar in the raw

As opposed
to LIGHT
molasses — duh!

- 1 Flip on your oven to 350°F.
- 2 In medium bowl, whisk all the dry ingredients together. Set that stuff aside.
- 3 In a larger mixing bowl, mix vegetable shortening and sugar together until oh-so fluffy. Then dump in the egg, molasses, and dry ingredients, and mix together.
- 4 Shape dough into 1-inch balls, roll in the sugar in the raw, and then plop 'em 2 inches apart on an ungreased baking sheet. (Do NOT flatten those little suckers!)
- 5 Bake for about 7 minutes, and then turn the sheet and bake another 5 minutes or so.
- 6 Remove them from the oven when the edges are firm and the centers are tummy-soft. Cool on the sheet for 1 minute, and then move to a rack and cool all the way.



HACK IT

No cooling rack? No worries. Let those bad boys set a couple minutes. Then flip 'em upside down on the same sheet. BOOM! Problem solved.

LEMON CURD

- 1/2 cup lemon juice
- 1/2 cup granulated sugar
- 2 large egg yolks
- 2 large eggs
- 1/2 teaspoon salt
- 6 tablespoons butter

- 1 Place a fine mesh strainer over a medium bowl and set aside.
- 2 In another bowl, whisk together the lemon juice, sugar, egg yolks, eggs, and salt. Set aside.
- 3 Melt butter in a medium saucepan over low heat. Then crank the heat to medium and add the lemon-juice mixture, whisking until that stuff thickens into a pudding.
- 4 Take off heat and smash that curd through the mesh strainer. Throw it in the fridge until cooled.

Mmm...
pudding

TO ASSEMBLE:

Dunk plain cookies directly into a bowlful of the curd, or make cookie & curd sandwiches. (Heck yeah!)



OH, *SNAP*... BONUS!

SOFT GINGER-MOLASSES COOKIES W/ LEMON ICING

COOKIES

- 3/4 cup coconut oil
- 1 cup granulated sugar
- 1 egg, beaten
- 1/4 cup dark molasses
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 tablespoon ginger
- 1 teaspoon cinnamon
- To coat:
 - 1/3 cup demerara sugar

A raw, large-grained, golden-amber sugar. Basically edible Pixie Dust.

ICING

- 4 cups powdered sugar
- 3 tablespoons lemon juice (tweak for preferred smoothness)
- Pinch of salt

- 1 In a just-right bowl, stir the ingredients until smooth.
- 2 Spread icing onto cookies with a butter knife or spoon or photos of your exes & enemies. :)

(kidding-not-kidding)

- 1 Crank oven to 350°F.
- 2 In a big bowl, mix coconut oil and sugar until creamy & dreamy.
- 3 Dump in that egg and then the molasses. Then add the remaining stuff and mix until all's nice and cozy.
- 4 Shape dough into 1-inch balls, and then roll them in the demerara sugar.
- 5 Bake on an ungreased baking sheet for about 10 minutes or until cookies are set.



IN FOOD AND RELATIONSHIPS, I'M GREEDY SOMETIMES. I WANT IT ALL. LIKE EVERYONE SHOULD.





Is your
life-cookie half
frosted or
half unfrosted?
Think about it.

SUGAR PROFILES

You know what they say, variety is the spice of life. Well, it's the sugar of life too. So don't settle for just one. Get out there and play the field — the sugarcane field, that is. :)



A smartphone-style card with a white border and rounded corners. In the top right corner, there is a red heart icon. The main image is a white silhouette of a muscular man with his right arm raised, set against a teal background. Below the image, the text is as follows:

Granulated
Super-white & average

Hobbies: I love just about everything . . . including you. ;)

Quote: "I might not be the sexiest sugar around, but when it comes to reliability, I take the cake — and can bake in one too!"



A smartphone-style card with a white border and rounded corners. In the top right corner, there are two icons: a red heart and a black skull. The main image is a white silhouette of a woman with her hands on her hips, set against a teal background. Below the image, the text is as follows:

Powdered
Fine as heck & high-maintenance

Hobbies: Cake decorating & dusting

Quote: "I'm not a fan of dirty work. (In fact, dusting is my favorite pastime!) But I'll be the icing on your cake any day."




Turbinado
Raw & unrefined
Hobbies: Drinking (in coffee, mostly)
Quote: "No comment."



Demerara
Big ol' sweetheart
Hobbies: Being a big ol' sweetheart
Quote: "When it comes to sweetness — size matters."



Sanding
A bit of a showoff
Hobbies: Sparkling & twinkling & being oh-so fabulous
Quote: "Is that a twinkle in your eye, or is that just me shining like a friggin' star?"



Brown
Dark & mysterious & hella-rich
Hobbies: Baking & making sauces & glazes
Quote: "Just turn up the heat, baby, and I'll melt like butta."



!#\$%&!!

I HONESTLY
DON'T GIVE A

FIG

AKA:

FIGGY COOKIES

Light, flaky, and oh-so figa-licious, these cookies are edible childhood. So why not gift them to the most immature ex or enemy in your life? And for extra funsies, cut them into alphabet shapes! Like, F or U or some other random, not meaningful-at-all letters. Now doesn't that feel good?



!#\$%&!!



DOUGH

- 1 cup granulated sugar
- 1/2 cup butter, room temp
- 1 large egg
- 1 tablespoon heavy cream
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 3/4 cups all-purpose flour

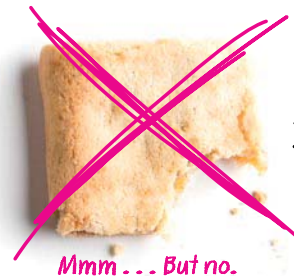
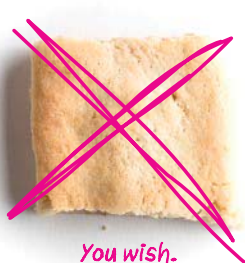
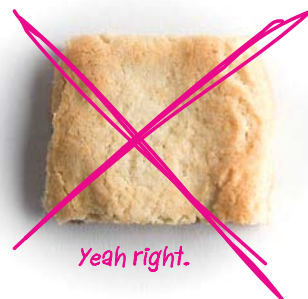
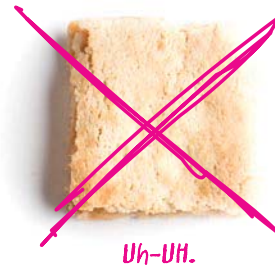
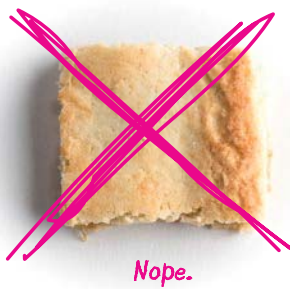
FILLING

- 1 10-12-ounce jar fig jam

- 1 For the dough, whisk together the sugar, butter, egg, heavy cream, and vanilla extract until wonderfully blended. Then dump in the dry ingredients and mix well.
- 2 Stick this dough in the fridge for about an hour.
- 3 Crank the oven to 350°F.
- 4 Split the dough in half, and then roll out both dough halves to 1/4-inch thick or so.
- 5 Line a 13 x 9-inch baking dish with the first half of dough. Using a butter knife or spatula (or *diary entries about your frenemies*), evenly spread out fig jam on top. Then cover the jam with the second half of the dough.
- 6 Bake that figginess for about 30 minutes, turning once halfway through.
- 7 Cool completely and cut into preferred shapes.

(or burn the crap out of your mouth...)

FIGS I GIVE ABOUT EXES & ENEMIES: A VISUAL GUIDE



= 0



THE

~~BAR~~

HAS BEEN
LOWERED

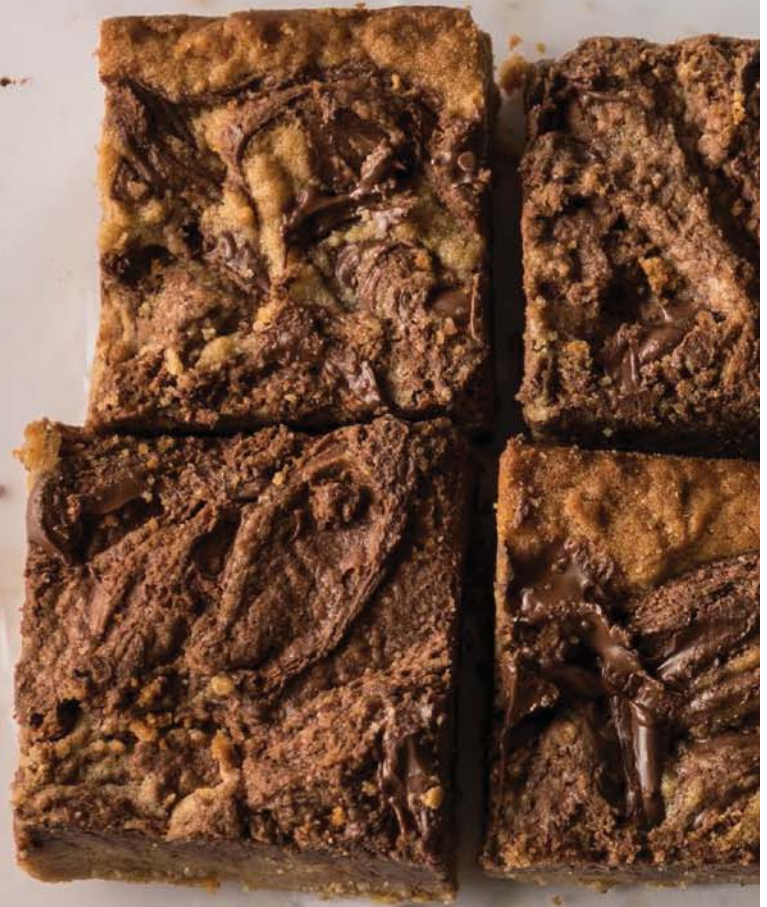
AKA:

CHOCOLATE-HAZELNUT
PEANUT BUTTER BARS

Before that one relationship, you had high expectations. You set the bar pretty high — like Chocolate-Hazelnut Peanut Butter Bars high. Now? Heck, you barely expect to lick the spoon. Well don't give up! Expect Chocolate-Hazelnut Peanut Butter Bars. Always.



THE
BAR



Your ex





- 1/2 cup butter, softened**
- 1/2 cup peanut butter**
- 1 cup brown sugar**
- 1 egg**
- 1 teaspoon of vanilla extract**
- 1 cup all-purpose flour**
- 1/3 cup chocolate-hazelnut spread**

- 1 Get your oven rolling to 350°F.
- 2 Grease up an 8 x 8-inch baking pan with butter (yay!) or nonstick cooking spray (eh).
- 3 In a medium bowl, mix the butter and peanut butter using a rubber spatula until fluffy. Scrape down sides of bowl.
- 4 Dump in brown sugar, mixing until all's together. Scrape down sides.
- 5 Crack in an egg, and then add vanilla, and mix again until incorporated. (Yep, scrape down those sides again.)
- 6 Mix in flour until moist, and then pour that mixture into the baking pan. *EW!*
- 7 Drop the chocolate-hazelnut spread by spoonfuls into the pan. Using the back of a spoon, swirl it into the peanut-butter mixture. (Rotate swirl patterns clockwise and counterclockwise for funsies!)
- 8 Bake that gooeyness for about 30 minutes or until center is set and sides are golden.
- 9 Cool completely and cut into squares or circles or broken hearts or whatever.

No, wait... THIS is your ex.

