

Recipes for Homemade Food Mentioned in *Messenger Will*

Generally, these are foods mentioned as a comment in a scene rather than printed in the novel.

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Notes:

- In these recipes, dairy, oat, or other milk may be substituted for almond milk.
- Currently, I get flavor oils from **Nature's Flavors**, the oils used for flavoring chocolate.



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The recipes follow.

The topping was used on oatmeal in the book. It can also be used on other cereal, fruit pies, chocolate-cream pie, waffles, ..., or just eaten with a spoon.

Strawberry-flavored Topping

8 ounces softened cream cheese

9 drops strawberry-flavored oil (hugely adjust quantity if substituting flavor essence)

4-6 drops red food coloring, optional (more for a redder result)

1/3 cup powdered sugar

1/4 cup almond milk

Place the softened cream cheese into a mixing bowl. Add the powdered sugar. Add two or so tablespoons of the almond milk.

Stir well. The lumps need to be stirred out.

Add the strawberry oil. Add the red food coloring. And add the rest of the almond milk.

Stir until well blended.

Note: An electric mixer may be used to whip the mixture for a lighter-textured topping.

Refrigerate for some hours. The longer it sits in the refrigerator, the more the taste may blend and the texture become smoother.

Non-mushy Oatmeal

1/2 cup water

1/2 cup oatmeal

Measure the water into a microwave-safe serving bowl.

Microwave for a minute or more — until the water has a few boiling bubbles.

Add the oatmeal and lightly stir to moisten all oatmeal flakes.

Cover for 5 minutes. (Give it the full 5 minutes, or you'll end up with tough oatmeal.)

Serve.

Easy Yummies

1 cup white chocolate or almond bark, softened and stirrable
2/3 cup creamy peanut butter
2 ounces cream cheese, softened.

Prepare a candy receiving container. It can be a dinner plate, cake pan, or pie pan. Line it with a sheet of wax paper or parchment paper. Another sheet of the lining paper needs to be ready to place on top after the candy mixturer is poured in.

Stir the white chocolate or almond bark together with the peanut butter. Mix it well.

Add the cream cheese. Stir well. Keep stirring until it changes texture. Then stir just a bit more until all the liquidy stuff is blended into the textured stuff.

Pour the mixture into the receiving container. Place the extra prepared lining on top. Press the candy down until it is reasonably level in the receiving container.

Refrigerate for 30-45 minutes or leave it at room temperature for several hours.

Cut into pieces and enjoy.