

Recipes for Homemade Food Mentioned in *The Cranky Escape*

Generally, these are foods mentioned as a comment in a scene. The recipes themselves are not 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.

Hershey's first day existing as an artificial human coincided with Lori's anniversary of being accepted into the Mom/Lisa family. He made a special anniversary-eve dessert for Lori. This is it.

Strawberry-flavored Cream Cheese Dessert

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 tablespoon almond milk

Place all ingredients into a mixing bowl.

Mush the ingredients together until there is no non-moistened sugar and no liquid sloshing about.

Use an electric mixer to thoroughly mix it up. Mix for several minutes, more minutes for a fluffier texture.

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

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.

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.

Mint-flavored Topping

8 ounces softened cream cheese

7 drops mint-flavored oil (hugely adjust quantity if substituting flavor essence)

4-6 drops green 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.