

Recipe: *Black Ink Mac and Cheese*



Ingredients

Pasta:

- 3 tbsp activated charcoal (powder, food grade)
- 8 oz uncooked elbow macaroni
- Salt for water

Sauce:

- 3 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 2 tbsp activated charcoal (powder, food grade)
- 1 cup whole milk
- 1 cup cheddar cheese (shredded)
- 1/2 cup gruyere cheese (shredded)
- Salt to taste

Directions

Pasta:

In a medium-sized pot, boil 3 cups water with a pinch of salt. Add food grade charcoal powder and stir. Add elbow macaroni, stir, and cook until desired softness (typically 8-12 minutes). Drain the black water, coat the pasta with a light coat of olive oil and set aside in a bowl.

Sauce:

You may use the same pot to melt butter and whisk in flour and food grade activated charcoal powder on medium heat. Cook until flour is absorbed into melted butter. Pour in milk with a whisk and continue to cook until sauce begins to thicken. Lower heat and gradually add the cheese, stirring until melted. Add salt to taste.

Combine the cooked macaroni from the bowl you set aside earlier into the sauce and let cool before serving.

Recipe: *Briar Label Bacon Soup*



Ingredients

- 1 lb. premium Canadian bacon
- 3/4 cup chopped onion
- 3/4 cup peeled, diced carrots
- 3/4 cup diced celery
- 4 cups peeled, diced potatoes
- 4 tbsps butter
- 3 cups chicken broth
- 1/4 cup flour
- 2 cups cheddar cheese
- 1 cup milk
- 1/2 cup heavy cream
- 1 tsp salt
- 1 tsp pepper

Directions

Using 1 tbsp of butter, sauté onions, carrots, and celery in a large soup pot until tender. Add chopped bacon to the pot and cook until crispy.

Add broth and potatoes to your soup pot, bringing it to a boil. Reduce heat, keeping the soup on a simmer. Cook ten minutes, or until potatoes are tender.

Combine 3 tbsps of butter with the flour in a skillet, cooking for roughly five minutes, or until bubbly. Add this to the soup pot, and bring it to a boil once again. Reduce heat, simmering soup for another 3-5 minutes.

Reduce heat to low. Stir heavy cream, milk, cheese, salt, and pepper into the soup pot, cooking until cheese is melted.

Recipe: *Bendy Sugar Cookies*



Ingredients

Cookies:

- 1 cup unsalted butter, (slightly softened)
- 1 and 1/2 cups powdered sugar
- 1 egg
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 2 and 1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Icing:

- 4 tablespoons meringue powder
- 4 cups powdered sugar
- 6 tablespoons warm water
- 1 teaspoon vanilla
- Black Gel food coloring
- Piping bags (to apply icing)



Directions

Cookies:

In a medium bowl, beat butter and powdered sugar until combined. Add egg, vanilla, and almond extract and mix until well combined.

In a separate medium bowl, whisk flour, baking soda and cream of tartar. Add flour to egg mixture and mix until combined.

Divide dough in half and form each half into a flattened ball (roughly 1/2 inch). Wrap each disk tightly with plastic wrap; cover and chill at least 1 hour.

When you are ready to bake, preheat your oven to 375 degrees F. Line baking sheets with parchment paper or silicone mats.

On a lightly floured, clean surface, roll dough 1/4 inch thick. Cut out 2-inch wide circles (a clean drinking glass or jar can be used in a pinch). Remove surrounding dough and cut out the crest shape of Bendy's head using a smaller circle (or spoon). Move the cookies to prepared baking sheets and chill for 30min to prevent spreading.

Bake in the preheated oven for 6-8 minutes, until cookies are barely golden on the bottom. Let cool completely before frosting.

Icing:

In a large bowl, whisk together meringue powder and powdered sugar, then slowly mix in the water and vanilla. Increase speed to medium and beat until stiff peaks form, around 7-10 minutes.

Divide the thick white icing in half in two bowls (one for white and one for black) adding a few drops of black food coloring in one until you reach the desired shade. Use this thick icing to create an outline of white and black frosting using this image as a guide.

To thin remaining icing to "flood" fill the outlined areas, add water 1/2tsp at a time until it reaches desired consistency.

Scoop icing into a piping bag fitted with a thin tip. Use a toothpick to fill in any gaps by spreading the icing around gently.

Allow icing to dry for a few hours and serve!