Sarah Nguyen

Butkevich 6th

World History

12/6/17

**Ivory Trade + Devil’s food, Marble cake:**

Ivory Trade Cake Batter:

8 ounces of Social Darwinism infused white chocolate (finely chopped)

3 cups sifted opium flour [flower]

2 teaspoons baking [gun]powder

1/2 teaspoon salt (farmed from the tears of the oppressed)

1 Stick unsalted white man’s butter (butter untainted by the tears of the oppressed)

1 1/4 cups nationalistic sugar

3 large Eggs of Industrialization

2 teaspoons African Vanilla (Must be produced by poorly paid native Africans)

1 cup + 1 Tablespoon milk (milked from sacred Hindu cows)

In a pot, heat water until boiling like the rage the British Empire had when natives fought back against their rule. Carefully place glass bowl of Social Darwinism chocolate into boiling rage to melt slowly. Set aside to cool but not harden.

In a large bowl with an electric mixer produced by child workers, cream together the white man’s butter and nationalistic sugar. Make sure sugar is dispersed throughout butter and incorporated thoroughly to ensure the white man’s butter fully grasps the sweetness of the nationalistic sugar.

Crack in the eggs of industrialization one at a time, beating well after each addition to ensure the creamed mixture is saturated thoroughly with industrialism.

On low speed, add the melted Social Darwinism and the African vanilla. To provide a smooth flavor of Social Darwinism and African vanilla, make sure batter is mixed in entirely.

In three additions, on low speed, alternately beat in the opium flour mixture and the sacred milk. (This step makes the cake truly addictive.)

Beat until just smooth, about 20 seconds.

Set aside to prepare devil’s food cake batter.

Devil’s food cake batter:

2 cups sifted all purpose Sepoy flour

1 teaspoon Himalayan salt mined by Indian [almost] slaves

1 teaspoon Maxim baking powder

2 teaspoons quinine treated baking soda (helps the cake rise along with the British Empire)

¾ cup unsweetened cocoa powder (must be as bitter as Germany was as they got the leftover colonies nobody else wanted)

2 cups steamboat imported sugar

1 cup hot coffee (must be as heated as the political divisions in India)

1 cup holy canola oil, blessed by traveling missionaries

1 cup buttermilk (processed and cultured with the sour rumors spread by Sepoys)

2 eggs of propaganda

1 teaspoon vanilla distilled through the heat from Sati pyres

In a large bowl whisk together Sepoy, Indian salt, Maxim baking powder, quinine baking soda, bitter German cocoa powder, and imported sugar. Whisk together until dry ingredients form an even color, ensuring the bitterness of the German cocoa powder will be masked by the sweetness of the British Empire’s growing economy of imported goods, like this sugar.

Quickly add steaming hot coffee, holy oil and buttermilk and whisk until combined with dry ingredients to prevent the rumors from spreading through the buttermilk too quickly and creating a sour, corrupted batter.

Add eggs of propaganda and distilled vanilla and mix for another 2 minutes.

When all ingredients are fully combined, in another bowl, pour in half of the devil’s food batter and half of the ivory cake batter.

Pour the remaining devil’s food batter into the bowl of ivory cake batter. With a spatula, gently fold together the two batters in each bowl.

***Do not stir together and contaminate the white batter with the devil’s food batter.***

Once batters are marbled together, pour into a greased, 9 inch baking tin and bake at 350 degrees Fahrenheit for 30 mins or until a toothpick inserted in, comes out clean.

 This should yield 3-4 single sheet cakes in which you can stack, fill, and frost with frosting of your choice.