

Piper Tonne and Maya Holland
World History
2nd Period
12/7/17

Recipe for Imperialism “The Layers of Imperialism”

Ingredients

For the Cookie Dough layer:

1/2 cup unsalted butter - land
1/4 cup brown sugar - indigenous sugar
3/4 cup white sugar
1 egg - wealthy white man
1 1/4 teaspoons vanilla extract - violent vanilla
1 1/4 cups flour - military strength
1/2 teaspoon salt - bitterness of the indigenous people
1/2 teaspoon baking soda - rising of the new colonies
1/2 teaspoon baking powder - rising of the new colonies
1 cup semi-sweet chocolate chips - religion (because chocolate)

For the Brownie layer:

10 tablespoon unsalted butter - languages
1 1/4 cups white sugar - education
3/4 cup cocoa powder - war/rivalries
1/2 teaspoon kosher salt - bitterness
2 teaspoons vanilla extract - ruthlessness
2 large eggs - no revolts
1/2 cup flour - white man's burden

For the Oreo layer:

24 Oreo cookies - official commanders

Imperialism Instructions:

For the Cookie Dough Layer:

In a large bowl, cream together the butter and sugar, beginning the colonization process. Perform this task on high speed, because colonies and land are being claimed quickly. Add one egg from the Wealthy White Man brand and a dash of violet vanilla, making sure to scrape down the sides of the mixing bowl and keep anyone from revolting. Slowly add the baking powder and baking soda, which will cause the dough to rise into a successful empire. Next, sprinkle in a pinch of salt, because not everyone is always kind. Slowly incorporate flour, ensuring that your military force is strong and able to hold itself together. Now that you have built the foundation of your new colony, begin spreading religion by adding semi-sweet chocolate chips into the batter.

For the Brownie Layer:

Continuing the Imperialism process, in a medium sauce pan, melt the ½ cup of butter to transform the multiple languages into one cohesive form of communication. This is done over high heat, in order to speed up the process. Make sure to give the indigenous people an education to sweeten up their lives, a cup of sugar to be exact. Add just three quarters of a cup of cocoa powder, just a little will go a long way when it comes to encouraging rivalries between small tribes. Whisk ingredients together and remove from heat to insure that the idea of wealthy white man's power is spread throughout the whole colony. With a continuous whisk, add the salt, ruthless vanilla, and two cold blooded eggs to make sure there are no revolts. Add the White Man's Burden flour to finalize the colonization process, with the help of the European white man!

The assembly of the layered dessert:

Preheat the industrialization oven to 350 degrees F. Line the bottom of a poor, underdeveloped 9x9 baking pan with tin foil and then spray the tin foil with a layer of quinine baking spray to avoid any possible diseases. Layer the base land cookie dough on the bottom of the pan, using white man's pressure to press down the bottom of the fresh ground. Pour the ideas and new beliefs brownie batter on top of the cookie dough layer and make sure it evenly layers on top, ensuring that the white man has ultimate power, and no one can escape. Layer 24 oreos of white man commanders that will fit on top of the brownie layer. Bake for 30-40 years, then slice and serve your imperialised colony!

