

Empire Delight

The aristocracy of the Xaggarene Empire prides itself on its sophistication, and its desserts reflect this. Those who follow the teachings of the Arcana Maximus tend to shy away from what they perceive to be the common practices of the lower classes.

The Empire Delight cake is the traditional cake of the Xaggarene aristocracy, though it is by no means restricted to them. The three layers of the cake represent the three phases of man's life – childhood, adulthood, and old age – and those who prepare and eat the cake are expected to reflect on this as it is consumed.

The bottom layer of the cake is square, while the upper two layers are round. You will need one 9" square cake pan and two 9" round ones. Spray all three thoroughly with cooking spray.



Ingredients:

1 cup cranberries

½ cup shredded coconut

1-2 oz. candied ginger

Peppermint extract

1 small orange

1 lemon

½ tsp. ground cloves

2 teaspoons ground cinnamon

3 oz. dark chocolate, grated

2 oz. white chocolate

2 cups water

1 tsp baking soda

1 cup sugar

7 oz. butter

2 eggs

2 ½ cups self-rising flour

Icing:

2 cups heavy cream

3-4 cups powdered sugar

Vanilla extract

4 tsp butter

Spice drops

Fresh mint leaves

Instructions:

Heat 1 cup water to a boil. Add the cranberries and cook until softened. Drain out $\frac{3}{4}$ of the water. Puree the cranberries with the coconut and 1 oz. grated dark chocolate. Add 1 tsp cinnamon and stir. Set aside.

Heat 1 cup water to a boil. Add the candied ginger and cook until softened. Drain out $\frac{3}{4}$ of the water and puree with the white chocolate and peppermint extract. Set aside.

Cream butter and sugar. Add the eggs. Fold in the flour. The mixture will be more like dough than batter. Divide the mixture into three bowls, with the cranberry layer (bottom) slightly more than the other two.

Add the cranberry mixture to one bowl and stir until completely blended. Pour the batter into the square pan.

Add the ginger mixture to one bowl and stir until completely blended. Pour into one of the round pans.

Squeeze the juice of one lemon and one orange into the third bowl. Add the cloves. Stir until completely blended. Add to the last round pan.

Place a coin or other heat resistant, safe item (thoroughly washed) into one of the layers.

Cook on 350° for about ten minutes until the layers are golden.

Icing:

Melt the butter and blend with the cream. Add the vanilla. Add the powdered sugar a little at a time and blend until the icing is spreadable.

Place the square layer on the bottom and spread enough icing over it for the second layer to stick. Add the second layer and repeat the process. Pour the rest of the icing on the top layer and spread. Let it drip down the sides some. Decorate the cake with spice drops and fresh mint leaves.