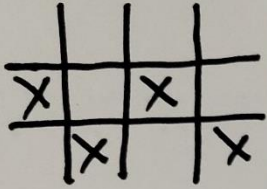


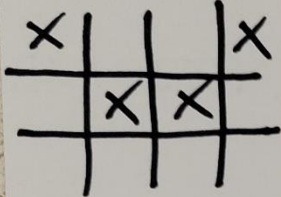
Blueberries 	Cheese 	Pistachio 	Coconut 	Chocolate Chips 	Cinnamon 
Cocoa Powder 	Flour 	Cocoa Powder 	Strawberry 	Rice Flour 	Milk 
ESPRESSO 	Chocolate Chips 	Almond Flour 	Flour 	Pistachio 	Coconut 
Cinnamon 	Mango 	Cheese 	ESPRESSO 	Flour 	Cocoa Powder 
Rice Flour 	Milk 	Blueberries 	Cocoa Powder 	Sugar 	Almond Flour 
Coconut 	Sugar 	Strawberry 	Milk 	Cheese 	Mango 

# Oven



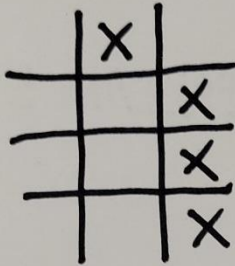
Oven

# Fridge



Fridge

# Stove



Stove

## Pistachio Macarons | 2

- Key Ingredients:
- Pistachio
  - Almond Flour

Appliance: Oven

There are 2 main types of macarons: Italian & French

## Mango Mochi | 2

- Key Ingredients:
- Mangos
  - Rice Flour

Appliance: Stove

Modern recipes often use a microwave to cook the mochi.

## Marzipan | 1

- Key Ingredients:
- Almond Flour

Appliance: Fridge

Marzipan is often flavored with rose blossom water.

## Chocolate Cake | 3

- Key Ingredients:
- Flour
  - Cocoa Powder
  - Espresso

Appliance: Oven

A little bit of espresso can really enhance the flavor of chocolate in a baked good.

## Tiramisu | 3

- Key Ingredients:
- Espresso
  - (Mascarpone) Cheese
  - Cocoa powder

Appliance: Fridge

The "cake" component of tiramisu is typically made of ladyfingers.

## Chocolate Chip Pancake | 2

- Key Ingredients:
- Chocolate Chips
  - Milk

Appliance: Stove

To stop the chocolate chips from melting, you can store them in the freezer before using them.

## Mango Sticky Rice | 2

- Key Ingredients:
- Mangos
  - Coconut

Appliance: Stove

Adding tapioca starch can help add a "chewy" quality to your sticky rice

## Blueberry Pancake | 2

- Key Ingredients:
- Blueberries
  - Milk

Appliance: Stove

Using buttermilk in pancakes helps create a fluffier texture.

## Cinnamon Rolls | 3

- Key Ingredients:
- Flour
  - Cinnamon
  - (Powdered) Sugar

Appliance: Oven

Using bread flour helps keep cinnamon rolls soft and fluffy

## Chocolate Chip Cookies | 2

- Key Ingredients:
- Chocolate Chips
  - Flour

Appliance: Oven

One way to elevate the flavor of your cookies is to brown your butter.

## Coffee Cake | 2

- Key Ingredients:
- Flour
  - Cinnamon

Appliance: Oven

Coffee cake does not traditionally contain any coffee; it is meant to pair with it.

## Baklava | 1

- Key Ingredients:
- Pistachio

Appliance: Oven

Baklava is layered with the famously difficult filo pastry

## Strawberry Poptart | 2

- Key Ingredients:
- Flour
  - Strawberries

Appliance: Oven

Homemade poptarts can be constructed with rough puff pastry.

## Strawberry Cheesecake | 2

- Key Ingredients:
- Strawberries
  - Cheese

Appliance: Oven

The crust of a cheesecake is typically par-baked, i.e. baking before filling

## Blueberry Pie | 2

- Key Ingredients:
- Blueberries
  - Flour

Appliance: Oven

If your crust starts to brown too quickly, you can cover the top with aluminum.



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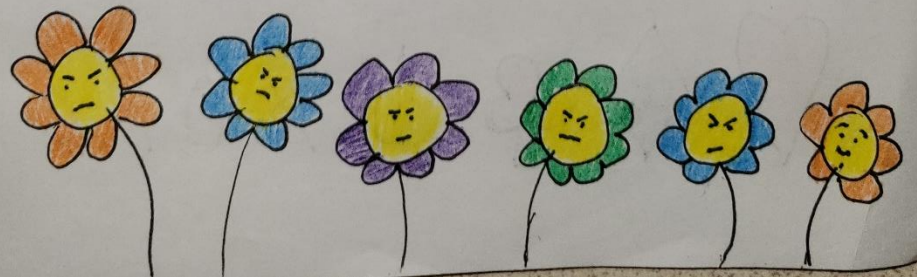
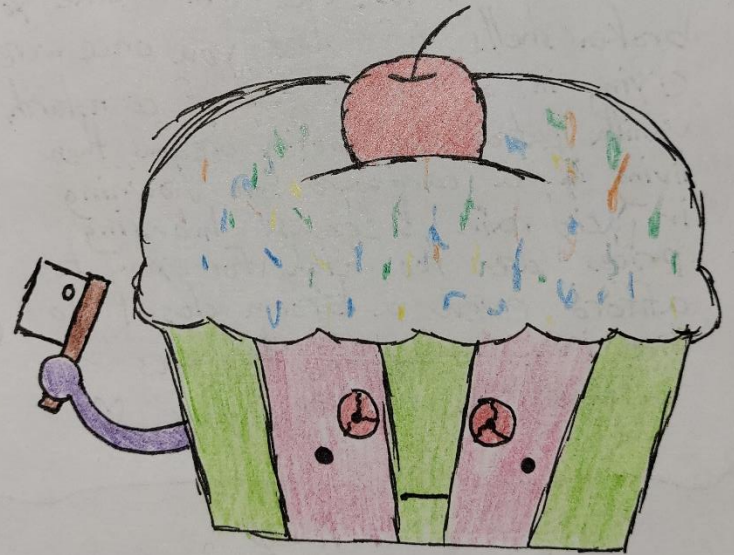
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# BLACK FRIDAY BAKING



Dearest Mitchell Bakery,

We challenge you to a bakeoff...  
Make no mistake, this is WAR you DOGS!  
We vow to shut you down for good  
and become the only bakers in town...  
There sure ain't enough for both of us. ALL  
the grandmas will come to US for OUR  
raisin muffins in. We will make you  
broken shells of what you once were,  
crying in a bathtub full of cornstarch,  
vanilla extract, and broken dreams, then  
living in a cardboard box drowning  
in acid rain because housing  
prices are too high for you to  
afford even a broom closet to  
live in... anyway see the rules  
attached on the next page ♥

Love,  
Nut Company Baking



X O X O

## Start:

- Draw 3 cards, and place them face-up on the table
- Distribute all chips to the players



## Win Condition:

- Cards have a list of ingredients and appliances which must be completed to claim the recipe. Each recipe has a different point value.
- After filling out the board or completing all recipes, the player with the most points from recipes wins.

## Play:

- Players take turns placing small markers anywhere on the board.
- Complete a recipe by collecting all necessary ingredients and appliances. When you complete a recipe, replace the small markers with the big 'Bon Appetit' markers. Also take the card for that recipe and replace it.
- To create an appliance, generate the pattern on the board corresponding to the shape on the appliance's card. When completed, replace small markers with the backs of big ones for that appliance.

## FAQ:

- An appliance can count for multiple recipes.
- An ingredient tile cannot count for multiple recipes.
- An ingredient tile cannot count for multiple appliances.
- An appliance shape can be rotated.
- Can use an appliance marker on separate recipes.
- Appliance shapes can wrap around board.