

THE
UNOFFICIAL
Harry
Potter
COOKBOOK

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*From Cauldron Cakes to Knickerbocker Glory—More Than
150 Magical Recipes for Wizards and Non-Wizards Alike*

DINAH BUCHOLZ

Adams Media

New York London Toronto Sydney New Delhi

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Always follow safety and commonsense cooking protocols while using kitchen utensils, operating ovens and stoves, and handling uncooked food. If children are assisting in the preparation of any recipe, they should always be supervised by an adult.

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The following recipes were created for this book by Chef Chris Koch. Chef Chris, a classically French-trained chef, is the culinary director of a Philadelphia cooking school, kitchen director for a number of TV shows, and author of *Learning the Basics: A Home Cook's Guide to the Kitchen*. You can visit his website at *www.chef-chris.com*.

English Fried Eggs and a Gammon of Bacon
Tender Roast Loin of Pork with Variations
French Onion Soup
Melton Mowbray Pork Pies
English Farmhouse Scrambled Eggs and Bacon
Breaded Pork Chops
Queen Victoria's Soup
Chicken and Ham Pie
Bouillabaisse
Stewed Tripe and Onions

Also thanks to Abe Polatsek for contributing the recipe for The Roast Beef of Old England.

For Heshy

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Foreword: A Feast of Food and Words

Harry Potter's first taste of Hogwarts, as it were, is an eye-opener. While the Dursleys did not completely neglect to feed Harry, they never allowed him to eat as much as he wanted. So at his first Hogwarts feast, for the first time in his short life, he is allowed to eat as much as he likes (see *Harry Potter and the Sorcerer's Stone*, Chapter 7).

Each school year at Hogwarts begins with a celebratory meal in its cavernous Great Hall. No doubt those magnificent meals left an indelible impression on a young Harry, who hungered for more when living with his Muggle relatives: a feeling of kinship and of family that he clearly lacked; a desire to know his clouded past, which had been carefully and deliberately hidden from him at all costs by his duplicitous uncle and aunt, the detestable Dursleys; and most of all, a desire to realize who he truly is, living in two diametrically opposed worlds, the unimaginative Muggle world and the enchanting world of wizards, his true home.

Though we Muggles will never get to taste life in the wizarding world, we must console ourselves with sampling the food Rowling writes about so lovingly.

In her seven novels, food—breakfast, lunch, dinner, and snacks—plays an important part, an essential ingredient that helps complete our picture of life at Hogwarts. That's especially true for American readers who are largely more familiar with Big Macs and fries at McDonald's than with traditional British cuisine: Black Pudding, Crumpets, Spotted Dick, Kippers, Steak and Kidney Pie, trifles, and other dishes.

Fortunately, we Americans do share a commonality with some of the foods mentioned in Rowling's novels and this delightful cookbook. First on that list is ice cream, which of course is universally loved and needs no explanation to Americans. (We each consume 23.3 quarts annually, according to www.makeicecream.com.)

Candy, too, is a universal favorite, though wizards get to enjoy confections not available to Muggles: Jelly Slugs, Fizzing Whizbees, and Fudge Flies, to name a few (see *Harry Potter and the Prisoner of Azkaban*, Chapter 10).

Rowling's mouth-watering dishes, desserts, and candies are left to our imaginations, hungry for more information about their appearance and taste. The Muggle-created versions, to be sold at The Wizarding World of Harry Potter in Universal Orlando Resort, are the closest we'll get to actually enjoying them. But for those of us not lucky enough to travel to Florida, what's left to savor?

Traditional British cuisine, which is the subject of this marvelous book by Dinah Bucholz, who serves up an enticing selection of recipes for Muggles who hunger for a taste of England.

Dishing out recipes that all Muggle readers ought to try at least once in their lives, this cookbook deserves a place in every Muggle kitchen. A brave new world of gustatory delights awaits, if only we Americans have the stomach to try something other than our favorite dishes of pizza, burgers, and sandwiches.

I raise my foaming mug of butterbeer—the most frequently mentioned beverage in the Harry Potter novels—in salute to Dinah, who serves up more than 150 recipes that will satisfy the appetites of hungry Muggles everywhere. Anyone for Toad in the Hole, Cock-a-Leekie, Haggis, or Goulash? Step right this way. Hey, where do you think *you're* going? Come back! Just try one bite!

For the gastronomically conservative reader who is willing to venture forth and broaden his palate with traditional British dishes, *The Unofficial Harry Potter Cookbook* will satisfy the appetite, no matter how persnickety.

Bon appétit!

—George Beahm, author of *Muggles and Magic* and *Fact, Fiction, and Folklore in Harry Potter's World*

Introduction

This book grants its reader great powers. It's true that a Muggle may twirl sticks and mutter incantations and the only thing that will happen is his or her mother will yell, "If you're not careful with that wand, you'll poke your brother's eye out." But despair not, dear Muggle. A branch of magic is still open to you—Curry, later known as Cookery, which combines elements of potions with transfiguration, and a bit of herbology and divination. According to Gamp's Law of Elemental Transfiguration (see *Harry Potter and the Deathly Hallows*, Chapter 15), good food cannot be created from nothing, but it can be created using this book. Within these pages you shall find directions for delightful dishes, exquisite elixirs, fabulous fare, tasty treats, and the ability to transform mundane ingredients into marvelous masterpieces.

If you're not from the British Isles you may not recognize the foods mentioned in the Harry Potter series. This book is your guide. Here you'll find more than just directions and recipes; you'll discover their long and fascinating history. Learn about the foods that are an integral part of British and Irish culture. Thrill to the stories of their discoveries and inventions. And then eat those foods. You'll never look at a crumpet the same way again.

Though you may be as clever as Hermione, blindly following recipes from a book will not guarantee success. Sometimes you don't have the best recipe; sometimes it's the technique that's wrong. Don't you wish you had a Half-Blood Prince looking over your shoulder, telling you, "I have a better way to concoct this potion?" Well, the recipes gathered here are a result of combining the best recipes out there, testing and retesting and retesting some more, until at last, the tastiest and easiest recipe that dish can have was created.

Helpful Hints

1. Always start with a clean work surface.
2. Read through the recipe carefully and make sure you have all the ingredients and equipment—and skills—to make that recipe. If you lack the necessary skills, you can give it a go anyway; just be sure to arm yourself with patience and humor and don't give up if it comes out wrong.
3. A word of caution: Some of the recipes in this book are dangerous. Any recipe involving boiling sugar (such as fudge or toffee) or deep-frying (such as doughnuts) should be attempted only by adults or children at least in their teens under very close adult supervision.
4. Substitutions: Some of the recipes in this book call for currants. If you can't find currants, dried cranberries can be used as a substitute. Where vegetable oil is specified, canola oil can be used instead. Also, in recipes calling for cocoa powder use Dutch cocoa powder if you can find it, as it's far superior to natural cocoa powder.
5. The ice cream and custard recipes call for tempering egg yolks. This is a process by which the yolks are brought up to a higher temperature slowly to prevent curdling.
6. When making cakes and cookies, make sure the butter, eggs, and milk are at room temperature (68°F to 72°F). The butter needs to be soft to be properly creamed, and cold eggs or milk added to a properly creamed mixture will curdle it. If you've done everything right and the mixture appears curdled anyway, don't worry. The addition of liquid can cause that appearance, which will smooth out when you add the flour.
7. To grease and flour a pan, you can use a flour-and-oil baking spray. It's much faster and yields better results than the old-fashioned method of buttering the pan and dusting the flour over it, then shaking out the excess flour. Make sure you also line your cake pans with parchment paper so that the layers come out in one piece.
8. It's important to measure ingredients precisely. You will need one liquid measuring cup and a set of dry measuring cups as well as a set of measuring spoons. To measure flour or sugar, dip the measuring cup into the container and level it with a straight edge, such as the flat side of a knife. Do not pack down the flour or shake the cup to even the top. To measure packed brown sugar, use your fingers, your fist, your knuckles, or a spoon to pack down the sugar as you fill the cup.
9. If you do not own a food processor, you can make pie or tart dough by hand. Rub the fat into the flour using your fingertips or cut it into the flour using two forks until the mixture resembles coarse yellow meal. Make sure to incorporate all the white powdery bits. Proceed as directed in the recipe.

10. Pie dough is easy to make once you master the technique. Make sure you use very cold ingredients and be careful to work the dough as little as possible. Mixing too much makes the crust hard to roll out (it will keep springing back) and yields a tough texture. When adding water, it's better to add too much than too little. You can always add extra flour when rolling out the dough to prevent sticking, but a dry dough will keep cracking and tearing when you roll it out, and you won't be able to save it.
11. Many recipes call for toasting nuts. To do this properly, spread the nuts in a single layer on a baking sheet and toast in a 350°F oven for 7 to 10 minutes until brown and fragrant.
12. Some recipes specify treacle or golden syrup. These sweeteners are produced during the sugar refining process and are similar to molasses. You can find treacle or golden syrup in a well-stocked supermarket or specialty food store, but if you can't find them, use the following substitutions:

For black treacle, use dark molasses or blackstrap molasses. For golden syrup, use light or dark corn syrup, light molasses, or pure maple syrup. Maple syrup will impart a unique flavor to the finished product, so use it with discretion.
13. Turbinado sugar, also called demerara sugar, is raw cane sugar, which looks like large, pale brown, translucent crystals, and is great for sprinkling on cookies or muffins because it looks pretty and is a lot crunchier than granulated sugar. It's easy to find in the baking aisle of your supermarket. A common supermarket brand is Sugar in the Raw.
14. If you use glass pans such as Pyrex or dark metal pans to bake cakes, subtract 25 degrees from the temperature specified in the recipe, as these pans get hotter and retain heat for longer. Baking at the higher temperature will cause the cakes to overbake.
15. The food processor used for testing the recipes in this book was an old model. The number of pulses specified is simply a guideline; use the visual cues provided in the recipe to know when to stop pulsing. This is especially important in pie and tart doughs, as overprocessing can yield a tough rather than tender crust.

Chapter One

Good Food with Bad Relatives

The Dursleys might thank you to remember that they are as normal as can be, but their treatment of their own flesh-and-blood nephew Harry Potter is anything but. Determined to stamp out any vestiges of magic he might have inherited from his wizard parents, they keep him as downtrodden as possible. But they can't force him to avoid his destiny. On the stroke of midnight of his eleventh birthday, after years of fantasizing about a kind relative coming to claim him, Harry is visited by a half-giant called Hagrid, who tells him the truth about his heritage. Despite the best efforts of the Dursleys to prevent this, Harry finally escapes to Hogwarts to be trained as a wizard (see *Harry Potter and the Sorcerer's Stone*, Chapters 1–6).

Aunt Petunia has always hated her sister for being able to master potions, but she is no slouch around the cauldron either, at least when it comes to cooking. In *Harry Potter and the Chamber of Secrets* she whips up a three-course meal for a classy dinner party with the Masons, and in *Harry Potter and the Prisoner of Azkaban*, a fancy meal for Aunt Marge. To the disgust, shame, and horror of the Dursleys, Harry ruins both meals . . . and Uncle Vernon will never forgive him for losing the deal that would have bought him a summer home in Majorca.

English Fried Eggs and a Gammon of Bacon

Does Harry sometimes remind you of Cinderella? He has to cook, he has to clean Often he plays the role of breakfast chef at the Dursleys', and the morning of Dudley's birthday is no exception. Aunt Petunia darkly warns him not to burn breakfast (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

Eggs and bacon doesn't sound very posh, but some 400 years ago, it was the "Breakfast of Queens." Henrietta Maria, Queen Consort of England and wife of King Charles I, would finish off a fancy breakfast with a simple dish of poached eggs and bacon. In England, a "rasher" is used to refer to a slice of bacon.

2 rashers (slices) of bacon

1 tablespoon lard or bacon drippings reserved from frying

2 large eggs

Salt and freshly ground black pepper to taste

1. To pan-fry the bacon, heat a skillet or sauté pan over medium-high heat. Lay the bacon carefully in the pan. Let the bacon cook for 2 minutes; then, using a pair of tongs or a fork, turn the bacon and cook for 2 minutes more. Continue cooking and turning every 30 seconds until the bacon reaches desired crispness. Remove the bacon and let it drain on paper towels. Drain all but 1 tablespoon of fat from the pan.
2. Reduce the heat to medium low. Break the eggs into a small bowl. When the fat begins to sizzle, add the eggs and season with salt and pepper.

Serves 1 

Fried eggs are served by a degree of doneness: sunny side up, over-easy, over-medium, or over-hard. For sunny side up, cook the eggs for 4 minutes or until the white is set and firm. For "over" eggs, add the eggs to the pan and let cook for 3 minutes. Carefully flip the eggs using a spatula and cook as follows: over-easy for 2 minutes on second side; over-medium, 2 minutes, 15 seconds; over-hard, 2 minutes, 30 seconds or until the yolk is completely firm. You can also break the yolk before turning for over-hard.

Double Chocolate Ice Cream Cones

When Harry goes with the Dursleys to the zoo, the day starts out like a dream come true. Harry has never been taken along on Dudley's birthday trips before and he can hardly believe his luck. Uncle Vernon buys chocolate ice creams for Dudley and his friend Piers to enjoy on their outing. There's none for Harry, of course (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

When the first ice cream recipe found its way to England in the 1600s, King Charles I wanted to keep it for himself. Ice cream was a treat reserved for royalty and the king wanted to make sure it stayed that way. According to legend, he swore his cook to keep the recipe a secret. But when the king died, the secret got out . . . and now you can enjoy this sumptuous ice cream recipe.

2 cups whole milk

2 cups heavy cream

$\frac{3}{4}$ cup granulated sugar

2 tablespoons unsweetened cocoa powder

5 large egg yolks

8 ounces bittersweet chocolate, melted and cooled

1 teaspoon pure vanilla extract

Sugar cones for serving

1. Combine the milk, heavy cream, sugar, and cocoa powder in a medium saucepan and cook, stirring frequently, until hot but not simmering. Whisk the melted chocolate into the egg yolks (it will be thick and difficult to whisk). Temper the egg yolk mixture by slowly pouring 1 cup of the hot milk mixture into the yolks while whisking vigorously. Pour the yolk mixture into the saucepan containing the rest of the milk mixture and cook, stirring constantly, until very hot but not simmering. Do not boil.
2. Pour the mixture through a sieve. Stir in the vanilla extract. Cover the surface with plastic wrap to prevent a skin from forming and cool to room temperature, then chill until completely cold, about 6 hours. Freeze in your ice cream maker following the manufacturer's instructions. Transfer to an airtight container and freeze until firm, 8 hours or overnight.
3. To serve, scoop 2 balls of ice cream into each cone and top with your favorite toppings.

Makes about 5 cups 

If the ice cream is rock hard after freezing, allow it to soften at room temperature for 15 minutes before serving. Homemade ice cream keeps for about a week. Also, to keep the cones from leaking, pour melted bittersweet chocolate into the bottom of each one before filling with the ice cream.

Triple Power Icy Lemon Pops

The Dursleys don't want to buy Harry chocolate ice cream when they take him to the zoo on Dudley's birthday, but when the lady asks him what he'll have, they at least have the decency to be embarrassed to not buy him anything. They compromise by buying him a lemon pop, which Harry enjoys anyway (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

Who doesn't like a nice frozen pop on a hot day? Slushies and other frozen treats have been around for thousands of years. The famous conqueror Alexander the Great had fresh snow brought to him from the mountains to chill his wine, and the evil Roman emperor Nero used to mix snow with honey and fruit for dessert, which he had to eat right away before it melted. Fortunately, thanks to modern technology, we don't have to go to such lengths to enjoy these treats.

Grated zest of 1 lemon *1¼ cups water*
3 tablespoons lemon juice *½ teaspoon lemon extract*
7 tablespoons granulated sugar

1. Place the lemon zest, lemon juice, sugar, and water in a saucepan and heat, stirring frequently, just until beginning to simmer. Remove from the heat and stir in the lemon extract. Pour into ice pop molds.
2. Freeze until solid, about 5 hours.

Makes approximately 4 (4-ounce) pops 🍷

These lemon pops get their bright lemon flavor from three sources—grated lemon zest, lemon juice, and lemon extract—hence the name “Triple Power.”

Knickerbocker Glory

Dudley pretends to cry when he discovers that Harry will have to come along with him on his birthday trip. Aunt Petunia, fooled by his antics, assures Dudley that she won't let Harry spoil his special day. Little does she know! But before the day ends in disaster, Harry enjoys the knickerbocker glory he has been allowed to finish when Dudley complains he doesn't have enough ice cream (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

This is a terrific summer treat and easy to prepare. It's time to revive the knickerbocker glory in America. This parfait-like dessert was first recorded in the United States in the 1930s, but instead of taking off here, it found its way across the ocean and became popular in England. How did it get its curious name? Some say from striped knickerbockers: the layers of ice cream, jelly, custard, fruit, and whipped cream look like striped knee breeches. However, "knickerbockers" was also a term used to refer to New Yorkers, so that might be a connection too.

2 cups custard (recipe follows)

Whipped cream (recipe follows)

2 cups any flavor Jell-O (prepared in advance)

Chopped toasted nuts, such as peanuts

2 cups chopped fresh fruit (such as peaches or berries)

1 pint vanilla ice cream

Chocolate syrup

1. Prepare the custard, whipped cream, and Jell-O in advance; chop and toast the nuts ahead as well.
2. Wash, and if necessary, peel and chop the fruit you are using.
3. Set out six tall sundae glasses. Divide $\frac{1}{2}$ pint of the ice cream into the bottom of the six glasses. Evenly divide 1 cup of the fruit into the glasses. Then evenly divide 1 cup of the Jell-O over the fruit and 1 cup of the custard over the Jell-O. Repeat the layering once with the remaining ice cream, fruit, Jell-O, and custard.
4. Top with the whipped cream, toasted nuts, and chocolate syrup.

Serves 6 

Knickerbocker Glory

(continued)

Custard

¼ cup granulated sugar, divided

3 tablespoons cornstarch

¼ teaspoon salt

1 cup whole milk and ½ cup heavy cream or 1½ cups whole milk

3 large egg yolks

1 teaspoon pure vanilla extract

1. Combine 2 tablespoons of the sugar with the cornstarch and salt in a small heavy-bottomed saucepan. Add the milk and cream and stir until the cornstarch dissolves. In a separate bowl, whisk the egg yolks with the remaining 2 tablespoons sugar.
2. Cook the milk mixture over medium-high heat until the mixture is just starting to bubble and thicken. Reduce the heat to low. Temper the yolks by slowly pouring ½ cup of the hot mixture into the yolks while whisking constantly. Pour the yolk mixture into the saucepan, stirring constantly.
3. Turn the heat back up to medium-high. Cook, stirring constantly but gently, until the mixture is thick. Once the mixture starts to thicken, it must be handled gently or the cornstarch will lose its thickening power. Remove the pan from the heat and stir in the vanilla.
4. Strain the custard through a sieve into another bowl. (You may need to push it through the sieve with a rubber spatula; this gets rid of lumps.) Cover the custard with plastic wrap to prevent a skin from forming, and chill until it is set.

Whipped Cream

1 cup heavy cream

3 tablespoons confectioners' sugar

1 teaspoon pure vanilla extract

Place the heavy cream, confectioners' sugar, and vanilla in a mixing bowl and whip until firm peaks form and stay in place when you lift up the beater and turn the bowl upside down.

Old-Fashioned Chocolate Buttermilk Sheet Cake

Harry hates going to his babysitter, Mrs. Figg, when the Dursleys need him out of the way. She has too many cats, her house smells like cabbages, and her chocolate cake tastes ancient (see *Harry Potter and the Sorcerer's Stone*, Chapters 2 and 3).

"Cake" comes from the Old Norse word *kaka* (what were the Vikings thinking?). But you can imagine that what the Vikings called *kaka* and we call *cake* are vastly different items. Not until the 1700s were eggs and sugar and even icings added to cakes to turn them into something we would recognize.

<i>2 ounces chopped bittersweet chocolate</i>	<i>½ teaspoon salt</i>
<i>1 tablespoon instant coffee</i>	<i>2 teaspoons baking soda</i>
<i>1¼ cups boiling water</i>	<i>1 teaspoon baking powder</i>
<i>2¾ cups all-purpose flour</i>	<i>1 cup vegetable oil</i>
<i>2¾ cups granulated sugar</i>	<i>1¼ cups buttermilk</i>
<i>¾ cup unsweetened cocoa powder</i>	<i>4 large eggs</i>
	<i>2 teaspoons pure vanilla extract</i>

1. Preheat the oven to 350°F. Grease and flour a 9" × 13" cake pan.
2. Place the chocolate and coffee in a small bowl. Pour the boiling water over the chocolate and coffee and let it stand 5 minutes. Whisk until smooth.
3. Using an electric mixer, combine the flour, sugar, cocoa powder, salt, baking soda, and baking powder in a large bowl. Mix on low speed until well combined. Add the oil and buttermilk and mix well, scraping down the sides as needed. Add the eggs one at a time, beating after each until incorporated. Add the chocolate-coffee mixture very carefully, on the lowest speed, as it will slosh around the bowl. Add the vanilla. Finish by scraping the bowl down and mixing all the batter with a rubber spatula.
4. Scrape the batter into the prepared pan and bake for about 45 minutes, until the cake feels firm when touched lightly in the center or a toothpick inserted in the center comes out with a few moist crumbs attached. If the toothpick comes out clean, the cake is over baked.
5. Cool the cake completely in the pan on a wire rack. Dust with confectioners' sugar and serve right out of the pan.

Makes 24 pieces 

Nutty Fruitcake for Kids

Uncle Vernon goes so nuts when letter after letter arrives addressed to Harry Potter that he hammers in a nail with a piece of fruitcake to seal the mail slot (see *Harry Potter and the Sorcerer's Stone*, Chapter 3).

How did Uncle Vernon get to such a state that he confused a piece of fruitcake for a hammer? It's not such a strange mistake to make when you consider that fruitcakes are made to last a year—it must have gotten as hard as forged steel and so could be used as a hammer! Queen Victoria, to show self-control, would wait one year before eating a fruitcake she received as a gift.

Traditionally, fruitcake is made with alcohol, which keeps the cake moist and fresh for an extended period of time. Adults who wish to make traditional fruitcake should replace the apple juice with brandy. After the cake cools, use a skewer to poke holes in the bottom of the cake. Pour another ½ cup brandy over the bottom of the cake, wrap the cake in a double layer of aluminum foil, and store upside down. If you want to make this cake months in advance, then once a month, unwrap the cake and pour ½ cup brandy over the bottom. The flavor improves with age.

<i>2¼ cups all-purpose flour</i>	<i>Grated zest of 1 orange</i>
<i>½ cup finely ground almonds</i>	<i>Grated zest of 1 lemon</i>
<i>1 teaspoon ground cinnamon</i>	<i>4 large eggs, at room temperature</i>
<i>½ teaspoon ground allspice</i>	<i>¼ cup orange marmalade</i>
<i>¼ teaspoon ground nutmeg</i>	<i>½ cup dark raisins</i>
<i>⅛ teaspoon ground cloves</i>	<i>½ cup golden raisins</i>
<i>¼ teaspoon salt</i>	<i>½ cup dried currants or sweetened dried cranberries</i>
<i>2 sticks butter, at room temperature</i>	<i>¼ cup apple juice</i>
<i>1¼ cups packed dark brown sugar</i>	

1. Preheat the oven to 300°F. Grease and flour a 9-inch round cake pan that is at least 2 inches deep and line the bottom with parchment paper. In a large mixing bowl, whisk together the flour, ground almonds, spices, and salt.
2. In another large bowl, cream the butter, sugar, and zest of orange and lemon with an electric mixer, scraping down the sides as needed, until light and fluffy, about 5 minutes. Add the eggs one at a time, beating well after each until incorporated. Beat in the marmalade. Stir in the flour mixture and then the dark raisins, golden raisins, and currants or cranberries. Stir in the apple juice. Using a spatula, give one final stir to make sure the batter is evenly mixed. Scrape the batter into the pan and bake for 2 hours.
3. Remove the cake from the oven and leave it in the pan to cool. Unmold the cake onto a sheet of aluminum foil and peel off the parchment paper, then reinvert the cake onto a platter or cardboard round. The cake should be eaten the day it is made or wrapped well in plastic wrap and frozen for up to 2 months. Serve with a nice cup of tea.

Serves 16 