

## RECIPES FEATURED IN MURDER AT THE MANSION



# WICKED WALNUT CUPCAKES

### For the cupcakes:

¾ cup (1½ sticks) unsalted butter  
1 cup soft brown sugar, packed  
1 cup sugar  
3 eggs  
3 cups flour  
1½ teaspoon baking powder  
¼ teaspoon salt  
1¼ cup whole milk  
1 teaspoon vanilla extract  
Walnut butter (see recipe)

### For the frosting:

¾ cup (1½ sticks) unsalted butter  
2 cups powdered sugar  
Walnut butter (see recipe)  
½ teaspoon molasses  
½ teaspoon maple extract  
1 teaspoon vanilla extract  
2-3 tablespoons water  
½ teaspoon walnuts, finely chopped

### For the walnut butter:

1 cup shelled walnuts  
2 tablespoons butter  
3 tablespoons water (as needed)  
Dash salt

Preheat the oven to 350°F/180°C. Line cupcake tins with paper liners.

To make the walnut butter, mix all ingredients in food processor until well blended. Add water to make the consistency creamy, like mildly chunky peanut butter.

To make cupcakes, cream butter and sugars until light and fluffy. Beat in eggs one at a time. Add sifted dry ingredients, and slowly blend in milk. Stir in vanilla extract and fold in six tablespoons of the walnut butter. Reserve remainder of butter for frosting. Spoon cupcake batter into paper liners, filling them about ¾ full.

Bake the cupcakes until a toothpick inserted into the center comes out clean, about 20 to 25 minutes. Leave to cool completely.

For the frosting, cream together unsalted butter and sugar. Gradually add remainder of walnut butter, molasses, maple flavoring, and vanilla extract. Add water, one tablespoon at a time, until mixture is fluffy and creamy. Top cupcakes with frosting, and add finely chopped walnuts for decoration. **Makes approximately 30 cupcakes.**

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# BEATIFIC BAKLAVA

1⅓ cups sugar  
1½ cups water  
2 teaspoons rose water  
2 teaspoons orange blossom water  
⅔ cup honey  
2 cinnamon sticks  
2 (5 x ½-inch strips orange peel)  
2 cup (2 sticks) butter, melted  
1 cup chopped walnuts  
½ cup chopped pecans  
½ cup chopped almonds  
1 teaspoon ground cinnamon  
½ teaspoon ground allspice  
15 phyllo pastry sheets frozen, thawed

Stir 1⅓ cups sugar, water, rose water, orange blossom water, honey, cinnamon sticks, and orange peel in saucepan over medium heat until sugar dissolves. Increase heat and bring to boil, stirring continuously for 10-15 minutes or until consistency is thick like syrup. Remove from heat, and chill until cold.

Preheat oven to 325°F/160°C. Line a 13 x 9 x 2-inch metal baking pan with parchment paper, and brush with a little of the melted butter. Mix walnuts, pecans, almonds, cinnamon, all spice, and the remaining ⅓ cup sugar in a medium bowl.

Fold one sheet of phyllo pastry in half to form a 12 x 9-inch rectangle. Place folded sheet in prepared pan. Brush with melted butter. Repeat with four more folded sheets, brushing top of each with butter.

Sprinkle half of nut mixture over the top of the pastry. Repeat with five more folded sheets, brushing the top of each with butter. Sprinkle remaining nut mixture over the top. Add five more folded sheets of pastry, again brushing the top of each with melted butter.

Using a sharp knife, make seven diagonal cuts across the phyllo pastry, cutting through top layers only and spacing cuts evenly. Repeat in opposite direction, with cuts crossing in the middle to form a diamond pattern. Bake in the preheated oven until golden brown, around 30 to 40 minutes.

Strain white foam, cinnamon sticks, and orange peels from syrup. Spoon 1¼ cup syrup over hot baklava. Cover and refrigerate or dispose of remaining syrup.

Cut baklava along lines all the way through layers. Cover and let stand at room temperature for four hours before eating. Can be made one day ahead. Do not wrap, or it will become soggy. Best if served individually. Can be chilled.

**Makes approximately 30 pieces.**

## RECIPES FEATURED IN MURDER AT THE MANSION



# CHASTE CHIA SEED AND COCONUT MACAROONS

- 1 egg, beaten
- ¼ cup sugar
- ¾ cup shredded coconut
- 1 tablespoon chia seeds

Preheat oven to 350°F/180°C. Put the egg in a mixing bowl. Beat the sugar into the eggs with a fork, then stir in the coconut and chia seeds. Press the mixture, a few spoonfuls at a time, into a small eggcup, then turn upside down and tap out onto a baking sheet to form small rounds.

Bake for about 20 minutes or until golden-brown. Remove from the oven and leave to cool for a few minutes before transferring to a wire rack to cool completely. **Makes 7-8.**

## RECIPES FEATURED IN MURDER AT THE MANSION



# ANGELIC ALMOND CUPCAKES

### For the cupcakes:

- 1½ cups flour
- 1¾ teaspoons baking powder
- 1 cup white sugar
- ½ cup (1 stick) unsalted butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 2 tablespoons almond butter
- 1 cup vanilla flavored almond milk
- 1 pinch salt

### For the frosting:

- ½ cup (1 stick) unsalted butter, softened
- 1½ cups powdered sugar
- 2 tablespoons almond butter
- ½ teaspoon vanilla extract
- 2 tablespoons water (or as needed for consistency)
- ¼ cup almond slivers

Preheat the oven to 350°F/180°C. Line cupcake tins with paper liners. In a bowl, sift together the flour and baking powder.

In a separate bowl, using an electric mixer, cream together the sugar and butter until well blended. Beat in the eggs, one at a time, and stir in the vanilla. Gradually beat in the flour mixture, slowly adding in the almond milk, almond butter, and salt. Make sure all the ingredients are well blended. Spoon mixture into each paper liner, filling them about ¾ full.

Bake the cupcakes until a toothpick inserted into the center comes out clean, about 20 to 25 minutes. Leave to cool completely.

To make frosting, sift powdered sugar and beat together with butter. Add almond butter to sugar and butter mixture. Add vanilla extract. Add water, one tablespoon at a time, until mixture is fluffy and creamy. Top cupcakes with frosting and add almond slivers for decoration. **Makes approximately 16 cupcakes.**