

[Cookies, Rorqual]

By Space Warfare Development

### **Equipment**

Blue Ice Belt Refrigerator/Freezer

Scalding Pass Convection Oven

IRL Baker Pilots can activate jump bridges by using both cynosural and jump portal generators

Delve Digital Cooking Ingredient Scale

Placid Plate

Placid Medium Mixing Bowl

Sisters of Eve Silicone Mixing Spoon

Sisters of Eve Silicone Baking Mat

Outer Ring Excavations Oven Mittens

The Bleak Lands Parchment Paper, Baking

Providence Paper Towel

Catch Cutting Board, Medium

Wormhole Rolling Pin

The Forge Cookie Cutter

Molden Heath Baking Pan

### **Ingredients**

Dread Guristas Unsalted Butter x60g

Vlillirierian Vanilla Extract x1tsp

Amarrian Powdered Sugar II x50g

Triglavian Chicken Egg x1

Caldari Navy All-purpose Flour x100g

Salt in Local x1pinch

### **(Optional Dry Ingredients (ODI))**

Black Rise Food Coloring, Black x5droplets

Gallente Maccha x1tsp

Minmatar Cocoa Powder x1tsp

Brown Cane Sugar (alternative)

**Wrap the egg in a paper towel. Place the butter and egg on a plate and leave it on grid to reach room temperature, about 30 minutes.**

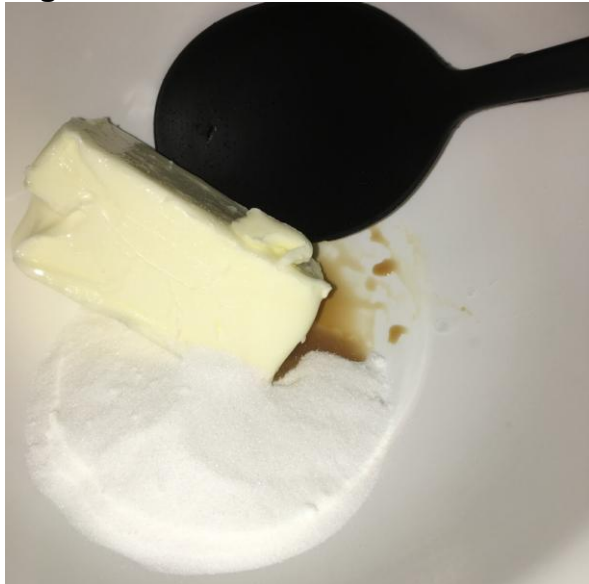
The room temperature boost softens the butter and normalizes the egg, giving a 75% bonus to better mixing with other ingredients. Solid butter carries an active armor bonus and will out-tank your mixing spoon for 30 minutes or until the butter normalizes to room temperature. After a time, the butter runs out of cap, becomes soft at room temperature, and mixes well with other ingredients.

**Use a digital scale to measure exact amounts of butter, sugar, flour, and vanilla extract.**

Do not sea-cucumber the numbers. Inaccurate measurements will create an ingredient hole that will severely affect texture and flavor, resulting in a negative nom nom.



**In a medium mixing bowl, combine the butter, vanilla extract, and powdered sugar.**



**Add flour (and ODI if desired), egg, and salt to the mix.**

Use a slash-fold motion to combine the ingredients. The slashing motion prevents over-mixing. Do not Sansha blend the mixture. Over-mixing produces a flat, non-crunchy cookie, resulting in POS trash.



**Part way through the first slashes of flour mix, carefully mix in the egg.**

**Continue the slash-fold motion until the egg and batter are well-mixed.**

Place a sheet of parchment paper over a medium cutting board surface.



**Drop the batter on top of and in the center of the parchment paper. Place a second sheet of parchment paper over the batter. Flatten the mixture into a thin, even layer using a rolling pin or another cutting board.**

**Try dumping the batter into a 1-gallon ziplock bag, seal it, flattened with a rolling pin, or gently press down with a cutting board. Keep the flattened mixture inside the borders of the parchment paper.**



**Activate a cyno at the refrigerator. Activate a jump bridge at the countertop. Send the cutting board with soft, flattened batter from the kitchen counter area to the Blue Ice Belt that is your refrigerator or freezer.**

**Go afk for 30 minutes to allow the cookie dough to stiffen.**

Chill the whole thing, cutting board and batter, because I have room in my fridge, and handling the cutting board is easier than handling the soft batter. Chill the ziplock bag variant in the same manner or remove the cutting board.

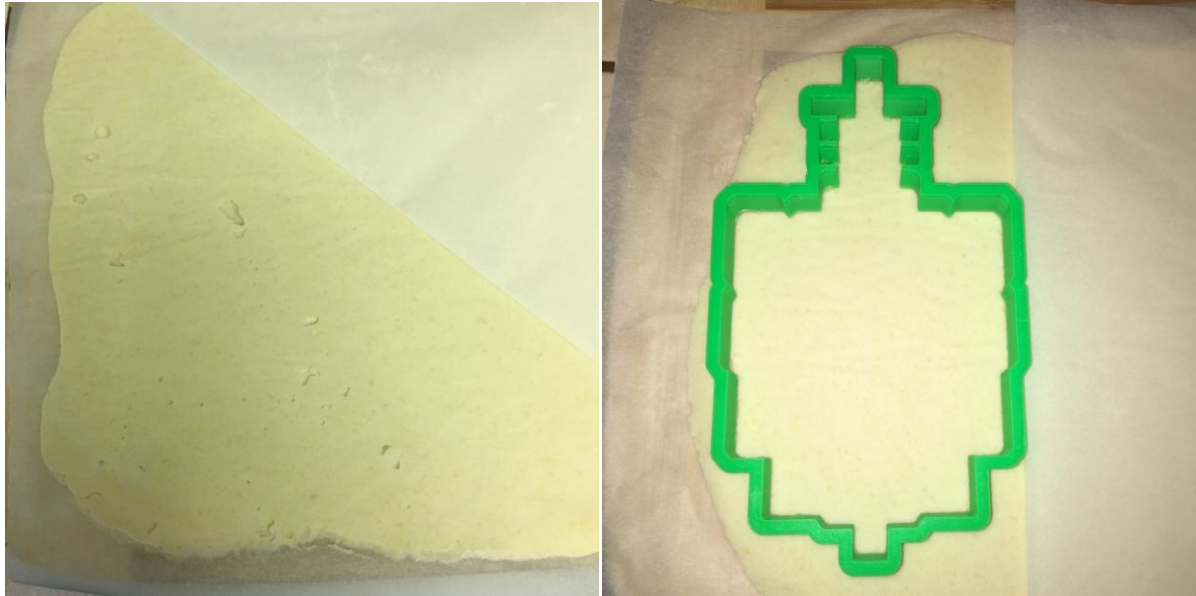


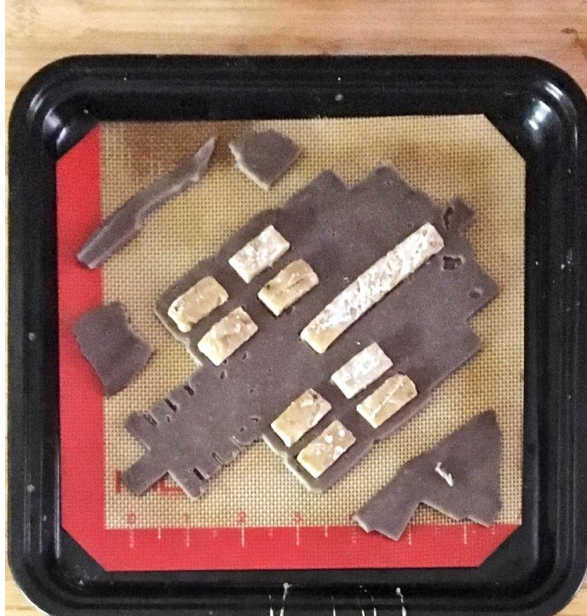
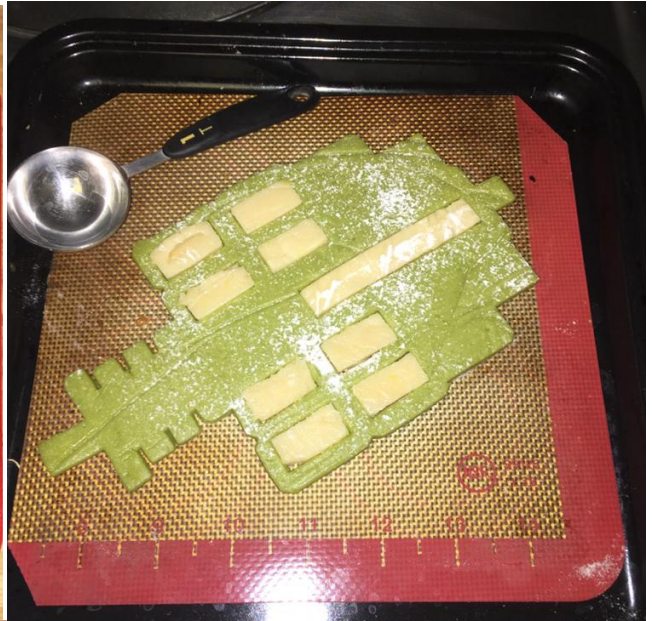
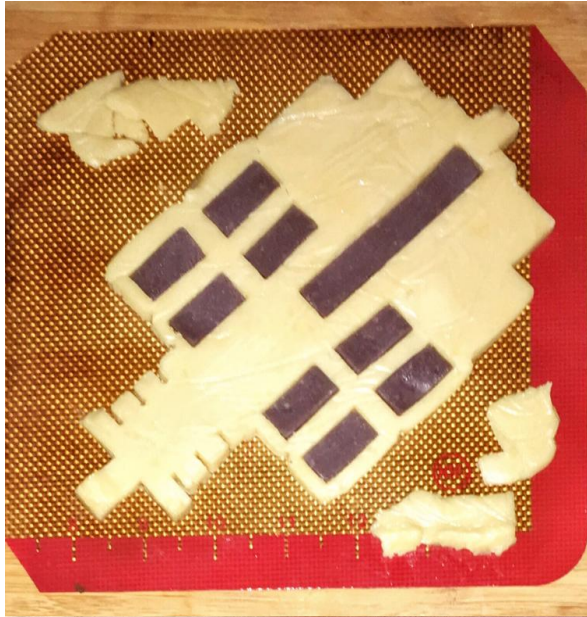
**Activate a cyno at the counter area. Activate a jump bridge at the refrigerator. Send the cutting board with hardened, flattened batter from the Blue Ice Belt to the kitchen counter area.**

If the batter was chilled in the ziplock bag, cut away and remove the plastic, place the solid batter sheet on the cutting board. Throw the plastic bag in the pos trash.

**Peel back a portion of the top parchment paper. Use a cookie cutter shaped like a Rorqual, carefully press down into the batter, cut, and remove the shaped cookie dough from the cutting board and transfer it to a baking mat in a baking pan for baking.**

**If you do not want to bake the cookies now, throw the cookie dough and pan back in the Blue Ice Belt until you are ready.**





**Preheat your oven module to 176.667degC (350 degF).**

**Put on the oven mittens.**

**Open the oven door.**

**Activate a jump bridge. Send the baking pan and shaped cookie dough from the Blue Ice Belt to the oven. Place the pan and cookie dough in the oven center.**

**Close the oven door.**

**Bake the cookies for 10-11 minutes, depending on the thickness of the cookie and the distance between the pan and the oven's heating element.**

**Remove the oven mittens.**

**Go AFK for 10 minutes.**

**Wash the dishes. Drink a glass of iced maccha.**

**At the oven log-off timer, put on the oven mittens.**

**Open the oven door and inspect the Rorquals.**

**If the cookies do not bake evenly, close the oven door, and extend the baking time slightly to ensure even baking and crispness.**

**Remove the baked cookies from the oven.**

**Activate a jump bridge. Send the baking pan and cookies from the oven to kitchen counter area onto a heat-safe area of the countertop.**

**Caution: The baking pan is a 176.667degC hot-drop item with a 30-minute cooldown timer. You will be CONCORDED if you touch the baking pan with your bare hands.**

**Place the baking pan in a heat-safe area of the countertop.**

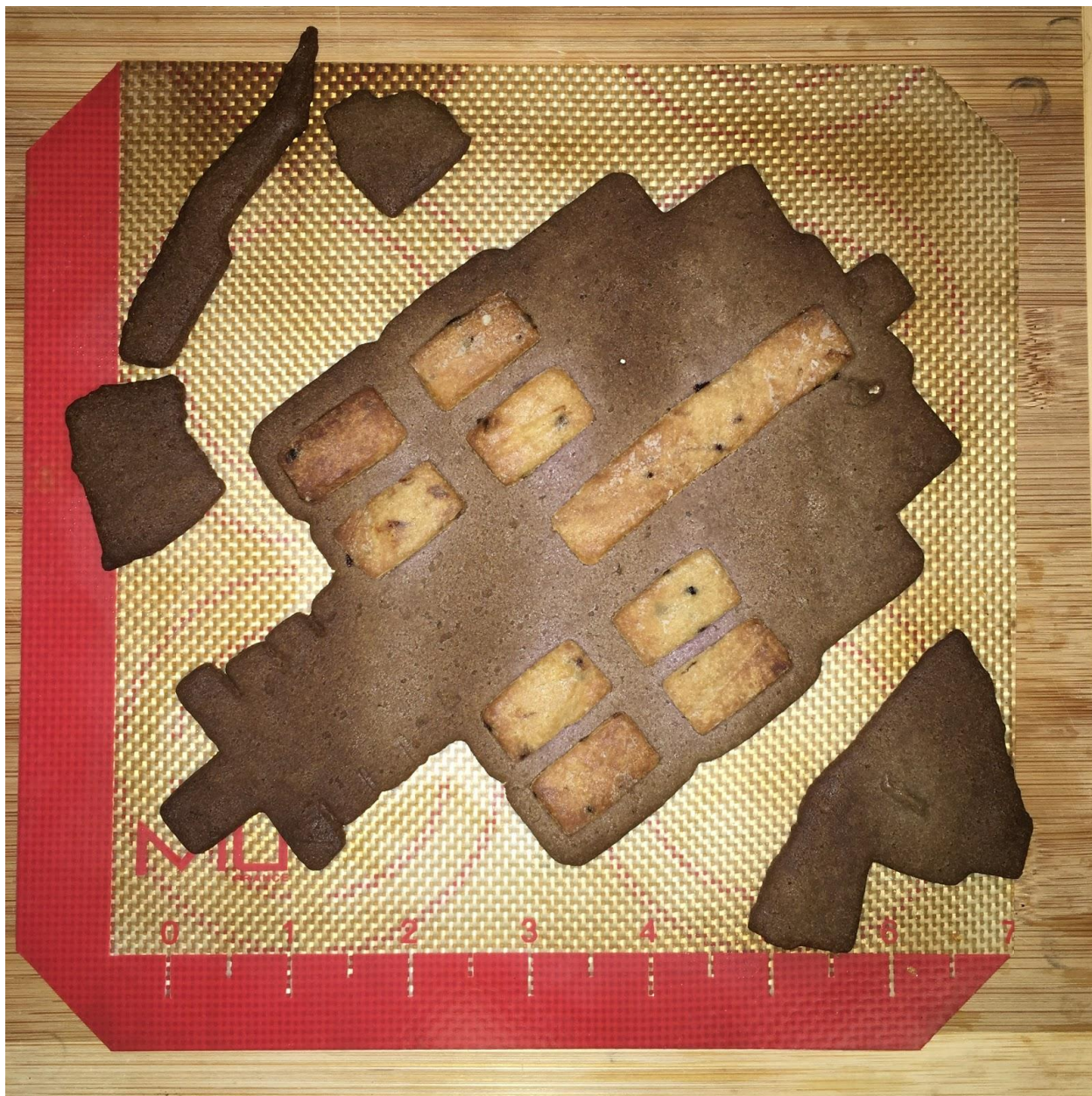
**Remove the oven mittens.**

**Go AFK for 10 minutes to allow the cookies to cool.**

**Wait for the baking pan cooldown timer to run out before handling with bare hands.**







**Remove Rorqual cookies and place them on a serving plate.**

Stealth bomber pilots may eat Rorqual cookies in the presence of mining corporations with no effect to corporation standings.

