

The Poetic Plate

RECIPES FROM THE TORTURED POET'S TABLE
COFFEE SHOP-INSPIRED TREATS



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True love starts with toffee. Chocolate toffee cupcakes to be exact. Filled with Nutella and topped with a decadent dollop of brown butter frosting, you'll soon be in the proverbial throws of true love.

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Ever heard of Clara Bow? Well she was the "It Girl" and this might be the new "It Snack."

Heiterkeit oder Fröhlichkeit
ist der Himmel,
unter dem alles gedeiht.
(Jean Paul)

Für freundlichen Erinnerung
an deinen Deutschlehrer
F. Nöcker
Berch, am 16. Juni 1973

Inspired by the new upcoming Taylor Swift album "Tortured Poets Department," I looked through the track list for inspiration and created a handful of tasty treats that Taylor herself is sure to love. The album artwork and, of course, the title felt like it had a moody coffee shop vibe. So, I leaned into that and came up with five different ideas that are fun for the album OR any time of the year because we all know Taylor (and coffee) is timeless.

My favorite recipe is the LOML chocolate toffee cupcakes. They tasted like a chocolate sea salt caramel to me. They're topped with brown butter in the frosting, and if you haven't experimented with it yet, now's the time! The coffee float is so easy and the perfect dessert-pick-me-up combo. OMG...the bagel crunch. I am such a sucker for salty-sweet and could not stop snacking on it. A huge victory for me (after several different attempts) was the espresso hot fudge. It's good enough to eat by the spoonful. But if you don't love espresso, leave it out! Lastly, if you desire pure decadent dark chocolate, then the cookie recipe is for you. They're not too sweet, just a deep delicious chocolate.

This is one of many new e-magazines coming to Life and Sprinkles. As always, thank you so much for your support!





LOML CHOCOLATE TOFFEE CUPCAKES

TOFFEE MIGHT LITERALLY BE THE LOVE OF MY “DESSERT” LIFE. THESE CUPCAKES HAVE A CHOCOLATE CAKE BASE, THEY’RE FILLED WITH NUTELLA, TOPPED WITH A BROWN BUTTER FROSTING, AND OF COURSE A SPRINKLE OF TOFFEE.

INGREDIENTS

Makes 24 cupcakes

INGREDIENTS

- 1 box of Triple Chocolate Fudge Cake Mix
- 4 eggs
- 1 box of chocolate pudding mix, not prepared
- 1 ¼ cups water
- ½ cup + 1 tbsp vegetable oil
- ½ cup Nutella
- 1 ½ sticks of salted butter, browned and cooled
- 4 cups powdered sugar
- 1 tsp vanilla extract
- 6-8 tbsp heavy cream
- Heath Toffee Crunch- either in a bag already broken into pieces or crush Heath candy bars

Tools- cupcake corer, cupcake pan, piping bags with a large round tip. These can be made without the corer and piping bag/tip, but it'll make it easier to have them!



LOML CHOCOLATE TOFFEE CUPCAKES

INSTRUCTIONS

1. Preheat the oven to 350 degrees and place liners into a cupcake pan.
2. In a large bowl, combine the fudge cake mix, eggs, pudding mix, water, and oil.
3. Using a cookie scoop or a spoon, add the chocolate cake mix to the liners filling them about $\frac{2}{3}$ of the way.
4. Bake according to the package directions and let cool completely. Once they're cool, move them to the refrigerator for at least an hour. Getting the cupcakes cold will make it easier to remove the inside to fill them.
5. While the cupcakes are in the fridge, make the browned butter and set aside to cool. I love this tutorial and have not found one better!
<https://sallysbakingaddiction.com/how-to-brown-butter/>
6. Once the cupcakes are cold, use the cupcake corer to remove the inside of each cupcake. Don't press it all the way to the bottom, only about $\frac{2}{3}$ of the way through. Reserve the tops of the cupcakes that were removed.
7. Fill each cupcake with Nutella and then replace the cake that was removed from the center. The Nutella can be added with a spoon, but I find it easier to fill a piping bag, cut the tip, and pipe it into the center.
8. Repeat with each cupcake.
9. Meanwhile, beat the cooled brown butter until smooth. Add half of the sugar and mix. Add in the rest of the sugar and vanilla and mix. Add the heavy cream one tablespoon at a time. This buttercream can be a grainy texture if enough cream isn't added. *NOTE: This is a softer frosting. So be sure not to add too much cream. It should be the consistency of the frosting you'd buy at the grocery store.*
10. Using a piping bag with a round tip, pipe a generous swirl of frosting onto each cupcake. Top with a sprinkle of toffee. Serve right away or keep them in the fridge until eating. Take them out about 30 minutes before enjoying them.

Guilty as Sin

CHOCOLATE COOKIES



RICH AND DECADENT CHOCOLATE COOKIES

YOU KNOW WHAT THEY SAY:

"A POEM IS LIKE CHOCOLATE FOR THE SOUL - BOTH SWEETEN
LIFE'S MOMENTS WITH RICHNESS AND DEPTH."



GUILTY AS SIN CHOCOLATE COOKIES

INGREDIENTS

- 8 oz dark baking chocolate- Baker's Chocolate or Ghirardelli Bars will work
- 6 tablespoons salted butter
- $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup cocoa powder
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 1 tsp vanilla extract
- 2 eggs
- $\frac{1}{2}$ cup dark chocolate chunks or chips
- Optional: dark chocolate melts for drizzle (about $\frac{1}{2}$ cup)- I used Ghirardelli

INSTRUCTIONS

1. Preheat the oven to 350 degrees and line two baking sheets with parchment paper.
2. In a small microwave-safe bowl, combine the dark chocolate and butter and heat in 30-second intervals, stirring after each interval, until completely melted. Set aside to cool.
3. In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
4. Using a hand mixer or stand mixer, cream together the sugar, brown sugar, vanilla, and eggs until blended. Pour in the melted and cooled dark chocolate and mix until combined.
5. Slowly add in the dry ingredients and mix again until just combined and a dough forms. Fold in the dark chocolate chunks.
6. Using a small cookie scoop (about 1 $\frac{1}{4}$ " diameter size) place dollops of cookie dough onto the prepared baking sheets about 2" apart.
7. Bake for 8-10 minutes. Be careful to not overbake these cookies as they should be chewy rather than cakey. Let them cool on the cookie sheets for 5 minutes and then transfer to a wire rack to cool completely.
8. Once cool, drizzle with dark chocolate, if desired.



The Fastiest Float

EVER MADE

THERE'S NOTHING BETTER THAN THE RICH FLAVOR OF ESPRESSO WITH THE CREAMY GOODNESS OF VANILLA ICE CREAM. EACH SIP IS A POETIC CONTRAST OF HOT AND COLD AND MAKES THE PERFECT PICK-ME-UP.



THE TASTIEST FLOAT EVER MADE

INGREDIENTS

- 1 can (6.5 oz) Starbucks Espresso and Cream - *use the light version for a lightened-up shake or salted caramel for a little extra flavor*
- 3 scoops of ice cream, very cold (don't remove it from the freezer until you're ready to use it) - *I used vanilla ice cream, but light vanilla, salted caramel, or even coffee flavored would be great.*

INSTRUCTIONS

1. Pour one can of Starbucks Espresso and Cream into a microwave-safe cup. Heat it for 1 minute.
2. Add three scoops of ice cream to a large mug. I used a regular ice cream scoop, but if your mug is smaller, feel free to use less.
3. Pour the espresso into the mug over the ice cream. Enjoy right away!



WHO'S AFRAID OF A LITTLE HOT FUDGE?

FULL OF BOLD AND RICH FLAVOR, THIS WILL BE YOUR NEW GO-TO WHEN YOU NEED A SPOONFUL OF DARK INDULGENCE.





WHO'S AFRAID OF A LITTLE HOT FUDGE?

INGREDIENTS

- 1- 14 oz can sweetened condensed milk
- 1 cup semisweet chocolate chips
- 2 tbsp espresso powder
- 2 tbsp unsalted butter, room temperature
- 1 tsp vanilla extract or vanilla bean paste
- Ice cream flavor of your choice- I love chocolate or coffee-flavored to bring out the taste of the espresso

INSTRUCTIONS

1. In a small pot, combine the sweetened condensed milk and espresso powder. Add the chocolate chips and heat over medium heat until the chocolate chips are melted. Be sure to keep stirring so that the chocolate doesn't stick to the bottom of the pot.
2. Remove from the heat and stir in the butter and vanilla extract until the butter is completely melted and incorporated.
3. Use the fudge while it's warm or store it in the fridge until you're ready to use it. Heat it back up in the microwave before serving.

The "it snack"



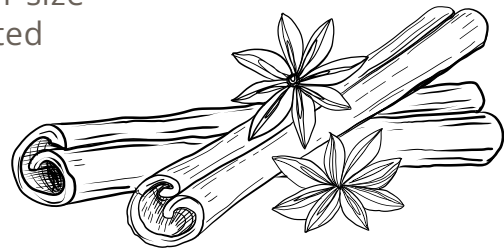
CLARA BOW CINNAMON
RAISIN BAGEL CHIPS

CLARA BOW CINNAMON RAISIN BAGEL CHIPS

THERE'S NOTHING LIKE THE SIMPLE PLEASURE OF SITTING IN A COFFEE SHOP, READING A BOOK, AND LINGERING OVER A LATTE AND CAFE SNACK. IN THIS CASE, IT'S CRISPY SALTY AND SWEET BAGEL CHIPS.

INGREDIENTS

- 4 cinnamon raisin bagels - regular size
- 1 stick (½ cup) salted butter, melted
- 3 tablespoons granulated sugar
- ½ tablespoon ground cinnamon



INSTRUCTIONS

1. Preheat the oven to 350 degrees. Line a baking sheet with aluminum foil and spray it lightly with cooking spray.
2. Cut each bagel into bite-size pieces or slices. If your bagels are pre-sliced, cut each half into smaller-sized chips.
3. Place the cut bagel pieces in a large bowl. Pour the melted butter into the bowl and stir lightly until the bagels are completely coated. Sprinkle in the sugar little by little, stirring as you go. Repeat with the cinnamon.
4. Pour the bagel chips onto the baking sheet in an even layer. Bake for 15 minutes, lightly toss them, and bake for another 15 minutes.
5. Let them cool (they'll get even crunchier) and serve.

My Favorite Themed E-MAGAZINE ITEMS



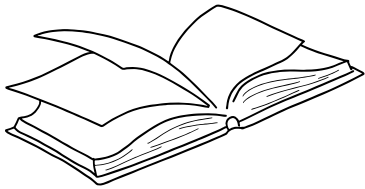
COFFEE SHOP-INSPIRED PENS

Coffee pens for coffee shop writing days.



TORTURED POETS DEPARTMENT CD

Newest album by Taylor Swift, coming soon! 4/19/24.



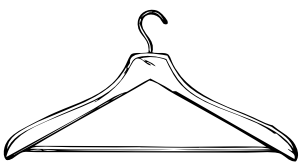
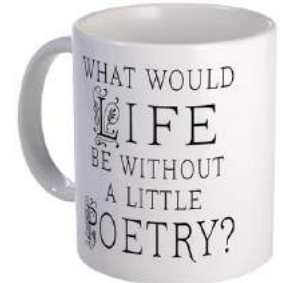
VINTAGE NOTEBOOK

A leather-bound journal with vintage paper on the inside.



POETRY COFFEE MUG

What's life without a little poetry? Perfect coffee mug to match these coffee-shop inspired treats.



TORTURED POETS SWEATSHIRT

Tortured Poets Department design that comes in various colors and styles.





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WITH TARYN CAMP

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