



UNCLASSIFIED
30 May 2018

Mayor Chump's Fruity Scone Recipe

What You'll Need

Plain White Flour

Muslin Bag

Vodka

Lard

1 fish head

Grapefruit peel

Method

Get your family members to help. This can be fun for the whole clan!

Start by laying out the muslin bag. Make sure no muslin gets into the plain white flour. Get a judge to confirm that the muslin bag can stay in place.

Heat up a fan-forced or invective oven to 500°F, hot enough to burn your hands.

Sift the plain white flour to make sure there are no traces of any muslin, then stir it up using whatever implement you can find. Really whip it up vigorously.

Add the lard or other oleaginous ingredient (e.g. rapeseed oil) and work it hard until the whole mixture is really crumbly. Add a cup of black water and fold it in with your large hands to make a gluey mixture which sticks to the fingers and is difficult to wash off. Make sure there is a lot of dough in the mix.

Throw in an ample quantity of grapefruit peel to ensure the right level of bitterness, as a tart taste is essential.

Add several splashes of vodka but make sure you cover it up in the mixture quickly so there is no trace of it. Stir again to conceal. Finally, add the fish head and mix everything up again vigorously.

Lay the mixture on thick to a willing base. Use a blunt shape-cutter or shape-shifter to fabricate confusing shapes to appeal to all.

Bake for 30 minutes until the whole thing is virtually fried, or at least until there is a strong smell of smoke.

Serve it up!