

BY RONNY EMERSON

“DRINK ME” “EAT ME”

Alice's Wonder Recipes

A FAST AND SIMPLE
COOKBOOK FOR YOUR
ADVENTURE PARTIES




“DRINK ME” “EAT ME” Alice’s Wonder Recipes

A Fast and Simple Cookbook for Your Adventure Parties

By: Ronny Emerson

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Introduction



It has been a real adventure reading about Alice's; well, I can't count how many times I have read it. One day, when I was reading about the part when Alice saw the "EAT ME" and "DRINK ME" dishes on the table, it got to me, why not prepare the same thing.

What I actually did was I went big. I have a lot of friends and family who I know they will enjoy any party, but especially a themed one for "Alice's Adventures in Wonderland". I won't lie; it took me maybe 2 weeks or more to plan everything, especially the recipes for the food. I wanted everything to be perfect and unique.

The party was one of the best I have ever held, and people loved it. I couldn't stop sharing the recipes; everyone wanted to give them a try at home. That's when it hit me; why not share them with the world.

So, I got all of my notes with the recipes and started writing them in a cookbook. This cookbook, "DRINK ME" "EAT ME" Alice's Wonder Recipes: A Fast and Simple Cookbook for Your Adventure Parties," will get

to you I am sure, and you won't be able to resist and not make at least one recipe each day.

Even if you can't throw a party right now, the recipes are great for every day that needs snacks, sweets, drinks, and even breakfast and main course dishes.

Chapter 1 – Egg and Mushroom Recipes

Simple Deviled Eggs



I am going to give you a few tasty egg recipes, and one of them is this simple deviled egg recipe.

Prep Time: 10min Cook Time: 8min Total Time: 18min Servings: 6

Ingredients:

- 6 eggs
- ¼ cup crème fraiche
- 1 shallot, chopped
- 3 tbsp. horseradish mustard
- Black pepper and salt to taste

Directions:

Boil the eggs for 8 minutes. The yolk should be medium-rare so that we can work with it easily. So, once boiled, peel and cut them in half with a knife. Scoop out the yolks and transfer them into a bowl. Layer the halved white parts on a serving plate.

Now in the bowl with the yolks, add the remaining ingredients and mash well.

Fill the egg whites with the yolk mix.
Serve and enjoy!

Paprika Eggs



Something similar to deviled eggs, this recipe is even faster, easier, and more flavorful than the classic. The key here is the pepperoncini, which gives a specific flavor to the eggs.

Prep Time: 5min Cook Time: 8min Total Time: 13min Servings: 8

Ingredients:

- 4 eggs, large
- 2 pepperoncini, jarred in brine
- 4 parsley sprigs
- ¼ cup mayo
- ½ tsp. hot or smoked paprika
- Salt to taste

Directions:

Boil the eggs for 8 minutes.

In the meantime, drain the pepperoncini and chop them well. Transfer into a

bowl.

Pick just the leaves off of the parsley sprigs and chop them. Add them to the bowl.

In a small bowl, add $\frac{1}{2}$ tsp. of paprika and $\frac{1}{4}$ cup of mayo. Stir to combine.

Cool the eggs in icy water for about 5 minutes. Peel them, cut lengthwise, and transfer on a serving plate.

Top each egg with the mayo mix and sprinkle with pepperoncini and parsley.

Roasted Mushrooms



Mushrooms are the key in the adventure of the little girl because by eating them, you can either go big or small. While I can't make you grow, I can give you a roasted mushroom recipe with magical flavors.

Prep Time: 5min Cook Time: 15min Total Time: 20min Servings: 4

Ingredients:

- 2 lb. mushrooms
- 1 tbsp. butter, unsalted, melted
- 1 tbsp. oil
- 2 tbsp. soy sauce
- 2 tbsp. balsamic vinegar
- 4 garlic cloves, chopped or minced
- ½ tsp. chopped parsley
- ½ tsp. rosemary or thyme
- ½ tsp. brown sugar
- Black pepper and salt to taste

Directions:

Preheat the oven, 400F.

Grease a baking pan with oil spray.

Wipe the mushrooms with a damp paper towel or sheet to clean off debris and dirt.

In a bowl, add the mushrooms and add the oil, melted butter, soy sauce, vinegar, parsley, garlic, thyme, black pepper, salt, and brown sugar. Toss to coat.

Layer the mushroom on the baking pan (single layer).

Roast them for about 15 minutes. Mix halfway through.

Serve and enjoy!

Garlic Mushrooms



These are mushrooms with an interesting flavor twist. The herbs and garlic will do wonders for them, and you'll end up with an amazing appetizer.

Prep Time: 5min Cook Time: 10min Total Time: 15min Servings: 4

Ingredients:

- 1 lb. button or cremini mushrooms
- 4 tbsp. butter, unsalted
- 1 tbsp. olive oil
- ½ onion, chopped
- 2 tbsp. white wine
- 1 tsp. thyme, chopped (fresh)
- 2 tbsp. parsley, chopped (fresh)
- 4 garlic cloves, minced
- Black pepper and salt to taste

Directions:

In a skillet or large pan, add the oil and butter. Heat it over medium-high.

Add the onion and cook for 3 minutes.

Now add the mushrooms. Cook for 5 minutes.

Add the wine and cook for 2 more minutes.

Add the garlic, 1 tbsp. of parsley and thyme. Cook 30 seconds.

Season with black pepper and salt to taste.

Transfer on a serving dish and sprinkle with parsley. Serve and enjoy!

Dry-Sautéed Mushrooms



If you are into a very simple mushroom dish, then you'll like this one. The mushrooms are great especially because you can serve them with any main dish you like.

Prep Time: 5min Cook Time: 12min Total Time: 17min Servings: 4

Ingredients:

- 1 lb. mushrooms, cut into quarters
- 2 tbsp. butter
- 1 tsp. salt

Directions:

Place a skillet over high heat and heat it well. Add the mushrooms (single layer). Turn the heat down to medium-high.

Sprinkle with salt.

Start cooking them while stirring. After the moisture is released, cook for 8

minutes.

Now once the moisture has evaporated, add the butter. Cook until they become golden brown.

Serve and enjoy!

Mushroom Sauce



I really didn't want to miss out on this recipe because you can serve it with pretty much every type of meat. But the best part about it is that you won't need a lot of ingredients and it will be done in 15 minutes.

Prep Time: 5min Cook Time: 10min Total Time: 15min Servings: 4

Ingredients:

- 1 lb. mushrooms, quartered
- 2 tbsp. butter
- 1 tsp. salt
- 1 cup heavy cream
- 2 tbsp. tamari or soy sauce
- 1 tbsp. thyme (fresh)

Directions:

Turn on medium heat and place a skillet. Add the mushrooms (single layer, you might need to cook them in a few batches).

Cook the mushrooms until browned and continue cooking for two more minutes.

Add the butter.

Once it starts to simmer, cook for three more minutes.

Serve as it is or with your favorite dish. Enjoy!

Eggs with Roasted Mushrooms



Let's make a breakfast recipe that includes mushrooms and eggs. If your favorite ingredients are the two, you will definitely enjoy every bite of this dish.

Prep Time: 10min Cook Time: 15min Total Time: 25min Servings: 4

Ingredients:

- 8 oz. crimini mushrooms, well cleaned and cut into halves or quarters
- 1 tsp. butter or olive oil
- ½ tsp. thyme, dried
- ½ tsp. garlic powder
- 8 eggs, large
- Parmesan cheese, shredded
- Black pepper and salt to taste
- Chives for garnish

Directions:

On high heat, place a pan. Add olive oil and heat it. Once hot, you can add the mushrooms, garlic powder, and dried thyme. Cook for about 10 minutes until the mushrooms become soft. Once cooked, transfer on a plate and season it with black pepper and salt.

Add more butter to the same pan and heat it over medium-high heat. In a bowl, crack the eggs and mix them well. Pour the eggs into the pan and slowly drag them to the bottom. Cook slowly and make sure it's cooked evenly.

Once cooked, add black pepper salt and transfer into 4 plates evenly. Add mushrooms on each plate and sprinkle with parmesan cheese, and chives.

Serve and enjoy!

Chapter 2 – Tea Sandwich Recipes

Turkey Sandwich



In the book, Alice drinks a lot of tea with everyone else, and of course, it perfectly goes with sandwiches. One tea sandwich that I really like is a turkey sandwich.

Prep Time: 15min Cook Time: / Total Time: 15min Servings: 20

Ingredients:

- ½ cup mayonnaise
- 1/3 cup basil leaves, loosely packed
- 10 slices white bread, the crusts removed
- 5 slices provolone cheese
- 10 oz. deli turkey, sliced thinly

Directions:

In a food processor, add the basil and mayo. Process until well chopped.

Now spread the mayo on each bread slice.

Layer 5 bread slices with cheese and turkey. Top with the other 5 bread

slices.

Cut them into 4 pieces, long.

Serve and enjoy!

Goat Cheese Sandwiches



These sandwiches will go perfectly for any occasion, especially if you plan to throw in an Alice's Adventures in Wonderland party.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 20

Ingredients:

- 7 oz. goat cheese, softened
- 5 oz. cream cheese
- 10 slices white bread
- 2 red pepper, roasted
- 1/3 cup walnuts

Directions:

In a bowl, add the cream cheese and goat cheese. Mix them well.

Spread the mixture on only 5 pieces of bread.

Slice the roasted pepper into tiny strips. Divide them evenly between the pieces of bread.

Top each with a piece of bread. Cut off the crusts and cut each sandwich into triangles.

Blend the walnuts well.

Spread the remaining mix on top of the sandwiches and sprinkle with walnuts.

Prawn Sandwiches



For all those who are into seafood and want it served in a sandwich for a tea party, this recipe is just for you.

Prep Time: 10min Cook Time: 5min Total Time: 15min Servings: 12

Ingredients:

- 6 prawns, large, cooked, and halved
- 1 lemon, the zest
- 4 tbsp. mayo
- ½ cucumber, sliced thinly
- 6 slices bread, wholemeal
- 2 tbsp. soft butter

Directions:

Spread the butter on the bread pieces.

Cover them with sliced cucumber and use a round cutter to cut 12 circles.

In a bowl, combine the mayo and zest.

Top each circle with half prawn and top with the mayo mix.
Serve and enjoy!

Creamy Egg Sandwich



Eggs are perfect for tea sandwiches, they give them a special flavor, and they can be combined with many different ingredients. For now, I share some simple ingredients that you can easily find to use with them.

Prep Time: 10min Cook Time: 8min Total Time: 18min Servings: 12

Ingredients:

- 4 eggs, large
- 2-3 tbsp. crème fraiche
- 2 spring onions, chopped
- 12 rolls, small
- Cress for serving
- Black pepper and salt to taste

Directions:

Boil the eggs for 8 minutes. Once cooled, peel and mash them in a bowl. In the same bowl, add the spring onions and crème Fraiche.

Season with black pepper and salt and mix again.

Spread over the rolls and add a little bit of cress on each.

Close the sandwiches and serve.

Deviled Egg Sandwiches



These sandwiches actually turned out to be my favorite at my last party; I ended up sharing the recipe with almost everyone. Well, now I am sharing it with you.

Prep Time: 10min Cook Time: 8min Total Time: 18min Servings: 16

Ingredients:

- 4 eggs, large
- 8 pieces bread
- 1 tbsp. mango ginger chutney
- 2 tsp. Dijon mustard
- 1 tbsp. watercress, chopped
- ½ tsp. cayenne pepper
- Black pepper and salt to taste
- 3 ½ tsp. butter, salted, softened

Directions:

Boil the eggs for 8 minutes. Chill them in cold water and peel.

Grate the eggs in a bowl.

In the same bowl, add the mustard, watercress, black pepper, salt, and cayenne pepper. Mix well.

Spread the butter on 4 bread slices.

Now spread the mixture on 4 bread pieces and top evenly with mango ginger chutney.

Top with the remaining bread pieces and cut diagonally into triangles.

Serve and enjoy!

Sandwiches with Smoked Salmon



These super simple sandwiches are made with smoked salmon. Plus you can choose the type of bread you want to use.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 16

Ingredients:

- 8 pieces light brown bread
- 12 oz. smoked salmon, thinly sliced
- 1 cup cream cheese, whipped
- 2 tbsp. lemon butter
- Black pepper and salt to taste

Directions:

Spread 4 bread pieces with lemon butter.

On the other bread, pieces spread the cream cheese and season with black pepper and salt.

Now layer the smoked salmon evenly and top with the other bread pieces.

Serve and enjoy!

Sandwiches with Roast Beef



You will not only get a sandwich recipe but a recipe for garlic mayo that you will have leftovers that you can use and enjoy later with other recipes you like.

Prep Time: 10min Cook Time: 50min Total Time: 1hr Servings: 16

Ingredients:

- 1 onion, peeled (small and sweet)
- 2 garlic cloves, peeled
- 1 tbsp. olive oil
- Black pepper and salt to taste
- ½ cup mayo
- 2 tsp. horseradish sauce
- 8 slices bread
- 8 oz. roast beef, deli sliced
- 3 ½ tbsp. butter, salted, softened
- Watercress, chopped (fresh)

Directions:

In a foil, add the garlic, onion, black pepper, salt, and olive oil. Wrap it well and place it on a pan. Bake for 50 minutes in preheated oven (375F).

Once done, let it cool and blend in a food processor. Let it cool now completely.

In a bowl, combine the horseradish, mayo, and the onion mixture. You will have more than you need for the sandwiches, so refrigerate the leftovers.

Now spread each bread piece with butter.

Spread the mayo mix on 4 pieces only.

Top the same slices with the beef and sprinkle with the chopped watercress.

Top with the remaining bread pieces

Wrap each with plastic wrap. Refrigerate before serving.

Cut off the edges and cut them into triangles or rectangles. Serve.

Mint Tea Cucumber Sandwiches



These refreshing and classic tea sandwiches will go amazing with mint tea. The cooling flavor will amaze you.

Prep Time: 15min Cook Time:/ Total Time: 15min Servings: 9

Ingredients:

- 1 loaf buttermilk white bread
- 1 cucumber, sliced thinly, if you want you can peel them
- 2 sprigs mint (whole or chopped, leaves only (fresh))
- 4 tbsp. butter, softened
- Lemon juice to taste, optional
- Black pepper and salt to taste

Directions:

Every second bread slice, spread it with butter.

Now cover with cucumber.

Top with fresh mint.

Season with black pepper, salt, and lemon juice.

Top the bread slices with the remaining slices.

Cut the crusts off and slice the sandwiches diagonally.

Veggie Tea Sandwich



If you want to serve a veggie-based tea sandwich, this is the one for you. It's creamy and delicious.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 12

Ingredients:

- 1/3 cup radish, diced
- 1/3 cup bell pepper, diced (green)
- 1/3 cup bell pepper, diced (red)
- 3 cup carrot, diced
- 1/4 cup red onion, diced
- 2 tbsp. dill, chopped (fresh)
- 1/2 tsp. salt
- 6 oz. cream cheese, softened
- 12 slices white bread, frozen

Directions:

In a bowl, combine the dill, onion, carrot, bell peppers, radishes, and salt.

Add the cream cheese and stir to combine.

Spread $\frac{1}{2}$ cup of the mixture on 6 bread slices (frozen). Don't spread on the crust.

Cover with the remaining bread slices.

Trim the crusts.

With a knife, halve the sandwiches.

Serve immediately or refrigerate until serving.

Enjoy!

Chicken Tea Sandwich



When you use basil leaves and lemon zest for a sandwich, you get a savory flavor that you won't be able to resist. This recipe will stay forever with you.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 14

Ingredients:

- 21 slices bread, sliced very thinly
- 2 cups rotisserie chicken, shredded
- ½ cup mayo
- ¼ cup sour cream
- ¼ cup basil leaves, chopped
- 2 tsp. lemon zest (fresh)
- ¼ tsp. salt
- ¼ cup almonds, slivered, toasted lightly
- 1/8 tsp. black pepper

Directions:

Freeze the bread slices before cutting them. Now with a small square cutter cut 42 bread squares. Now cover the bread slices with a damp towel so it

doesn't dry out while thawing.

In a bowl, add the lemon zest, basil, sour cream, mayo, and chicken. Season with Black pepper and salt. Stir to combine.

Add the almonds and stir again.

Spread $\frac{1}{2}$ of the chicken mixture on 14 squares. Top each with another square and spread with the remaining chicken salad.

Now top each with a third layer of bread square.

Serve and enjoy.

Chapter 3 – Drink Recipes

Drink Me Strawberry



This is the ultimate refreshing drink that doesn't use a lot of ingredients and can be made in a few minutes.

Prep Time: 5min Cook Time: 2min Total Time: 7min Servings: 6

Ingredients:

- 2 cups strawberries (fresh)
- 7 cups water
- 1 cup sugar, more or less to taste
- 2 cups lemon juice (fresh)
- For garnish: mint sprigs and lemon and strawberries slices

Directions:

Combine sugar with 2 cups of water. Heat it in the microwave for about 2 minutes. Stir to dissolve.

Now blend the strawberries with 1 cup water.

Once smooth in a pitcher, combine the strawberry with the sugar mixtures, 4

more cups of water, and lemon juice.

Stir and refrigerate until chilled.

Serve garnished with strawberry and lemon slices and a few mint leaves.

Enjoy!

Melon Sorbet



Here is another refreshing drink you must try. I love it because it uses seltzer as one of the ingredients. The recipe is for 1 serving, but you can modify the ingredients to make more.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 1

Ingredients:

- A few balls of mixed melons (cantaloupe, honeydew, watermelon, etc.), frozen
- 2 scoops raspberry or lemon sorbet
- Mint leaves (fresh)
- Seltzer Water

Directions:

First of making sure that the melon balls are frozen.

Now put the sorbet in a glass. Top it with the frozen balls.

Drop mint leaves (as much as you like) and add the seltzer water.

Let it rest for a couple of minutes before drinking so that the sorbet can sweeten and release the flavor in the drink.

Enjoy!

Raspberry Soda



There is no way you can compare this soda with a store-bought one. Because we are using fresh fruit syrup made from scratch, it gives the magical flavor.

Prep Time: 5min Cook Time: 5min Total Time: 10min Servings: 4

Ingredients:

- ¼ cup sugar
- ¼ cup water
- 1 cup raspberries (fresh)
- 1 tbsp. vanilla extract
- 1 tbsp. lemon juice (fresh)
- Ice
- Seltzer water

Directions:

Turn on medium heat. Place a saucepan and add the raspberries, sugar, and water. Cook for 5 minutes. Stir and cook for 5 more minutes.

Strain the mixture over a measuring cup from the saucepan and press down the mixture to squeeze the juice out.

Now add the vanilla extract and lemon juice. Stir and chill in the refrigerator until cooled.

When you want to serve it, add ice in a glass and add about 3 tbsp. of the syrup. Top with seltzer water and enjoy!

Agua Cantaloupe Drink



To truly appreciate the flavor of melon in a drink is to make this recipe. You can choose between honeydew and cantaloupe, depending on which one you like more.

Prep Time: 10min Cook Time: / Total Time: 10min Servings: 4

Ingredients:

- 1 honeydew or cantaloupe, chopped
- 1 ½ cups cold water
- 1 tbsp. lemon juice (fresh)
- Mint or basil (fresh)
- Ice

Directions:

Cut the melon into quarters. Now cut off the rind and cut into small chunks. Blend the melon until pureed. Now strain it and collect the released juice.

Now pour it into a pitcher. Add mint, lemon juice, and water.

Refrigerate until chilled.

Add rice in 4 glasses and pour the drink evenly. Enjoy!

Healthy Ice Tea



This flavorful and yet healthy ice tea will go perfectly with your tea sandwiches. The best thing about it is that it uses simple and ingredients that most of us have at home at hand.

Prep Time: 5min Cook Time: 15min Total Time: 20min Servings: 1

Ingredients:

- ½ lemon, sliced thinly
- 2 green tea bags
- 6 basil leaves (fresh)
- 3 cups hot water
- Honey to taste

Directions:

In a pitcher, add the tea bags, basil leaves, and lemon slices.

Pour hot water and let it steep for about 15 minutes. Remove the bags.

Cool for about 3 hours.

Serve and enjoy!

Coconut Ice Tea



If you are into coconut flavor drinks, this one is great. It will add summer and beach feeling to your table.

Prep Time: 5min Cook Time: 15min Total Time: 20min Servings: 1

Ingredients:

- 2 black tea bags
- 3 cups coconut water, heated
- 1/2 lime, sliced thinly
- Honey to taste

Directions:

Add the lime and tea bags to a mason jar.

Pour the coconut water and let the tea bags steep for about 15 minutes. Remove the bags.

Place in a fridge to chill.

Serve and enjoy!

Milk Tea



Masala Chai is an easy and fast tea also known as milk tea. It's an amazing way to experience a rich Indian flavor and culture.

Prep Time: 5min Cook Time: 5 min Total Time: 10min Servings: 1 - 2

Ingredients:

- 1 tsp. mix chai spice
- 1/3 cup milk
- 1 cup water
- 1 black tea bag
- 1 tbsp. maple syrup

Directions:

Place the ingredients in a saucepan and over medium-high heat. Once boiling, remove it from heat. Let it rest for about 1 minute. Strain the tea through a mesh strainer and into a mug (or 2 small ones). Serve and enjoy!

Tea Latte



We have a few refreshing tea drinks, and now why not also try this good one. It's flavorful and creamy.

Prep Time: 5min Cook Time: 5min Total Time: 10min Servings: 1

Ingredients:

- 4 oz. black tea, strong (1/2 cup water for 1 tea bag)
- 4 oz. milk
- 1/3 tbsp. maple syrup

Directions:

First, make the tea. Let it steep for about 10 minutes.

Now add the maple syrup and milk to a saucepan. Heat it to 150F (check with thermometer); it will look like a low simmer but not actually simmering. To get the perfect foam, it's better to check the temperature.

Now it's the time to froth the milk. With a hand frother, you can start whisking the milk to get even and small bubbles.

Pour the steeped tea into a coffee cup. Now gently pour the frothed milk and pour the foam in the center.

Enjoy!

Mint Tea



Let's hit the basics. Mint tea is perfect for any part of the day and any occasion. It smells as nice as it tastes. But it's even better when made out of fresh mint.

Prep Time: 5min Cook Time: 5min Total Time: 10min Servings: 1-2

Ingredients:

- ½ pack or 1 handful mint (fresh)
- Honey

Directions:

Take just a few leaves in one hand and with the other and sharply clap them on top. Now drop them in a cafeteria or a teapot. Repeat with the remaining. Save a few leaves for garnish.

Fill the pot with hot boiling water. Let it steep for 3 minutes or until you see that the liquid is starting to get green/yellow hue. Strain into glasses and add honey.

Drop the mint leaves for garnish and serve.

Green Tea with Peach and Strawberry



This is an interesting twist to green tea. The fresh and sweet flavors of the strawberry and peach will impress you and your guests.

Prep Time: 5min Cook Time: 5min Total Time: 10min Servings: 1 – 2

Ingredients:

- 2 tsp. whole green tea leaves
- 4 strawberries, sliced
- ½ peach, sliced

Directions:

Add 5 fl. oz. of cold water in a jug (heatproof). Top with 15 fl. oz. of boiling hot water.

Add now the green tea leaves, strawberries, and peach.

Let it steep for about 2 minutes.

In the meantime, fill a teapot with boiling water. Warm it and once the green tea has steeped, transfer the water in the teapot and strain the tea.

Leave the fruit and leaves behind because you can re-brew it again.
Garnish with fruit slices and serve.

Chapter 4 – Alice's Dessert Recipes

Lemon Pudding



Grab your spoon and dig into these puddings, but make sure to have more at hand because you won't be able to stop eating them. If you are making them for a party, make sure to double the recipe to have a second helping for everyone.

Prep Time: 20min Cook Time: 45min Total Time: 1hr 5min Servings: 6

Ingredients:

- 3 eggs, large, separated
- 1 cup milk
- 2 tsp. lemon zest
- 6 tbsp. lemon juice (fresh)
- 2 tbsp. butter, unsalted, melted
- ¼ tsp. salt
- 6 tbsp. flour
- 1 cup sugar

Optional: confectioner's sugar and fresh berries

Directions:

Preheat the oven, 350F. Position the rack in the middle. Take 6 ramekins and spray them with cooking spray.

In a bowl, add the yolks, lemon juice, and zest, salt, and butter. Whisk them together.

Add the sugar and flour. Whisk until the batter becomes smooth.

Now in another bowl, add the whites and beat until fluffy and a soft peak has formed.

Add $\frac{1}{4}$ of the mix of the white into the other mixture and mix until smooth.

Add the remaining whites and fold them into the other mixture. The batter should be light, liquid, and foamy.

Place the ramekins in a baking dish. Divide the batter in each ramekin. Pour water into the baking dish until it reaches half of the ramekins.

Bake them for about 50 minutes, or until lightly golden and puffy.

Remove them on a cooling rack and let them cool for 20 minutes.

Garnish with confectioners' sugar and berries.

Serve and enjoy!

Cherry Tarts



Some of you might think that cherry tarts are not so easy to make, but they can be very simple by following my recipe. Plus, these are important for Alice's adventures.

Prep Time: 30min Cook Time: 10min Total Time: 40min Servings: 8

Ingredients:

1 ½ cups flour

- ½ cup shortening
- ½ tsp. salt
- 4 – 5 tbsp. cold water
- ¾ cup sugar
- 3 tbsp. cornstarch
- 1 tbsp. butter
- 2 cans tart cherries, pitted (14 ½ oz. each)
- 4 – 5 drops red coloring for food
- ¼ tsp. almond Extract

Directions:

In a bowl, add the salt and flour. Add the shortening and mix until it becomes

something like crumbs.

Add water just to form a ball of dough. Chill in the fridge for about 30 minutes.

Now, preheat the oven, 450 F.

Lightly flour a surface and roll the dough into 1/8 inch thickness. Cut 8 5-inch circles and place each over custard cup (inverted) (ungreased) Flute the edges.

Bake it for 10 minutes, or until they become golden brown. Let them cool for 5 minutes. Remove them and place them on a wire rack to cool completely.

Make the filling. In a saucepan, add cornstarch and sugar. Drain the cherries (keep 1 cup of the juice) and set the cherries aside.

Add the reserved juice to the saucepan and mix until smooth.

Boil for 2 minutes or until it becomes thick.

Remove from the heat and add the food coloring, almond extract, butter, and cherries. Stir and let it cool to room temperature. Fill the tart shells.

Serve and enjoy!

Blueberry Cake



There are a lot of sweets on the table where Alice sat with the other. So, if you want to fill your table with a lot of desserts, don't miss this cake. It's super simple to make.

Prep Time: 20min Cook Time: 40min Total Time: 1hr Servings: 12

Ingredients:

Topping:

- 1 cup brown sugar, packed
- 1 tsp. cinnamon, ground
- 2 tbsp. butter, melted

Cake:

- ½ cup butter, softened
- 1 cup sugar, granulated
- 2 eggs
- 1 tbsp. vanilla

- 2 tsp. baking powder
- 2 cups flour
- $\frac{3}{4}$ tsp. salt
- $\frac{2}{3}$ cup milk
- 2 cups blueberries, frozen or fresh

Directions:

Preheat the oven to 350F.

Make the topping. In a bowl, combine the cinnamon and sugar. Add the butter and mix until blended. Set it aside.

Grease a baking pan (9 x 13-inch) and set it aside.

Beat the sugar and butter with a mixer. Add the vanilla and eggs. Beat well until blended.

In another bowl, add the salt, baking powder, and flour. Add $\frac{1}{3}$ of the dry ingredients in the egg mixture and beat until combined. Add the milk mix and beat again. Continue this until you use all mixtures and the batter is incorporated.

Add the blueberries and gently mix the batter.

Spread the batter in the baking pan and sprinkle with the topping evenly.

Bake for 40 – 45 minutes or until the toothpick comes out clean.

Let it cool on a rack. Slice into servings and serve.

Enjoy!

“Eat Me” Sugar Cookies



So, let's make these sugar cookies that said "Eat Me" in the Adventures. They are actually no-spread cookies that you can play with the icing as you want. Maybe even add the card signs on top. Let's have some fun!

Prep Time: 15min Cook Time: 12min Total Time: 27 min Servings: 24

Ingredients:

- 4 cups flour, sifted
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{3}$ cup corn starch
- 1 cup butter, unsalted
- 1 cup sugar
- 1 tsp. vanilla extract
- 2 eggs

Directions:

In a bowl, sift the salt, corn starch, and flour together. Whisk it.

In a mixer with a paddle attachment, cream the sugar and butter together.

Now add the eggs without stopping the mixture. Make sure to scrape down the sides.

Add the vanilla extract.

Add the flour mixture. Mix until combined well.

Put the cookie dough in a bag and flatten it. Chill in the refrigerator until firm.

Once chilled, roll it out. Move it around, so it doesn't stick.

Cut cookie (circulars) with a cutter. Re-roll the extra scraps to make more cookies.

Bake them in a preheated oven for 12 minutes (375F).

Alice's Cupcakes



A party without cupcakes seems incomplete. Almost everyone loves them, and here is an idea of how to decorate them. Write "Eat Me" and even place golden keys over a blue icing; it'll look amazing. Plus, because we are using ready cupcakes, it will be even easier.

Prep Time: 15min Cook Time: 15min Total Time: 30min Servings: 6

Ingredients:

- 6 vanilla cupcakes with white liners
- 1 can vanilla frosting
- 3-4 golden keys
- ½ cup chocolate dices
- Blue food coloring

Directions:

In a bowl, add the frosting and add about 6 drops of blue color. Mix well
Transfer the frosting in a baggie or piping bag with a star tip. You can also

only snip a corner, and you will get the good shape too. Add frosting on each cupcake.

Now melt the chocolate in the microwave in 30 seconds intervals, stirring between sessions, or in a double boiler.

Take a piping bag and make a really small snip. Now on a parchment paper, write "Eat me". For even better effect, make sure that the letters touch each other, plus it will be easier to pick them up.

Let them dry for 15 minutes.

Now decorate the cupcakes. Place the keys on the cupcakes and on the remaining cupcakes, place the chocolate words.

Serve and let the party begin.

Conclusion

I've been writing recipes for some time now, and I am telling you that creating new ones is just like entering a new world, the wonderland. You never know what you will come up with after you are finished with the recipe. It's an adventure that everyone can experience at home, and that's why I always tell everyone to get cooking and have one unforgettable adventure.

Just make sure you try all of the recipes in this cookbook. They will be able to inspire you and get you on your own road. You might be able to create new recipes that you can connect with Alice's adventures, and if you do so, don't hesitate to share them.

The recipes are flexible when it comes to decoration and plating. You can use your own imagination of the wonderland and play with it. It could be colors, food orders, a few keys here and there, playing cards, and more.

Now, start cooking and get everyone on the table to taste your amazing work. Enjoy every sip and bite.

Author's Afterthoughts

Merci!



The fact that you all have read this book means more than you know. However, I've seen how much feedback has helped me grow in the last few years. Those comments on things that I have unintentionally overlooked make me go back to the drawing board. I would love you to leave some feedback as well. This will be useful in making sure I churn out high-quality books for you all the time. Also, it doesn't hurt that your feedback will help guide those searching for the right book.

Thanks,
Ronny Emerson

About the Author

Ronny Emerson is mostly referred to as magic fingers. He has the unique ability to create the best dishes out of ordinary ingredients. This skilled culinary professional is recognized for his contributions to the creation of exceptional gastronomic delights. After he won his first cooking contest at 9, there was nowhere else to go but up. His father has always been his role model for cooking tasty dishes. It was under his tutelage that he grew to become the professional we know today.

Ronny travels around the world, where he samples different cuisine from diverse cultures. He cherishes the opportunity to enjoy the various flavors from these restaurants. With what he has learned on his travels, Ronny heads home to his base in New York, where he makes his unique recipes with a brilliant blend of these cultures. So far, he has found comfort in working for one of the top restaurants in the city as the executive chef. Ronny also loves to share what he comes up with in the kitchen.

