



Based on the middle grade novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM: BAKING EVENT KIT

"Go bake something from your heart." —Midsummer's Mayhem

ABOUT THE KIT

In its starred review, *Kirkus Reviews* called **Midsummer's Mayhem** "a delectable treat for food and literary connoisseurs alike," and we have imagined an event that would bring eight-to-thirteen-year-old food and literary connoisseurs together! Librarians, booksellers, and book clubs will find ideas and tools to create a Midsummer's Mayhem Baking Contest for their young readers and chefs. The kit's materials make room for many winners and many delicious variations with:

- Adaptable Poster / Invitation
- Adaptable Flyer / Invitation
- Recipe Book for All Entrants
- Pennant Flags
- Award Certificates
- Table Toppers



The kit was created by the team at Curious City, creators of engagement experiences for children's literature and its mighty readers. Librarians, educators, booksellers, literacy professionals, and literature-loving families can find free kits, activities, and videos at CuriousCityDPW.com. This kit introduces readers to the delectable middle grade novel by...

ABOUT THE AUTHOR

Rajani LaRocca was born in India, raised in Kentucky, and now lives in the Boston area with her wonderful family and impossibly cute dog. She earned a BA and an MD from Harvard, and spends her time writing novels and picture books, practicing medicine, and baking too many sweet treats. **Midsummer's Mayhem** is her first novel. Find her online at RajaniLaRocca.com and on Twitter and Instagram @rajanilarocca.

MIDSUMMER'S MAYHEM: BAKING EVENT KIT

ABOUT THE BOOK

Midsummer's Mayhem

By Rajani LaRocca

With illustrations by Rachel Suggs

Published by Yellow Jacket

ISBN-13: 9781499808889

Age Range: 8 - 12 Years

Eleven-year-old Mimi Mackson comes from a big Indian American family: Dad's a renowned food writer, Mom's a successful businesswoman, and her three older siblings all have their own respective accomplishments. It's easy to feel invisible in such an impressive family, but Mimi's dream of proving she's not the least-talented member of her family seems possible when she discovers a contest at the new bakery in town. Plus, it'll start her on the path to becoming a celebrity chef like her culinary idol, Puffy Fay.



But when Mimi's dad returns from a business trip, he's mysteriously lost his highly honed sense of taste. Without his help, Mimi will never be able to bake something impressive enough to propel her to gastronomic fame. Drawn into the woods behind her house by a strangely familiar song, Mimi meets Vik, a boy who brings her to parts of the forest she's never seen. Who knew there were banyan trees and wild boars in Massachusetts? Together they discover exotic ingredients and bake them into delectable and enchanting treats.

But as her dad acts stranger every day, and her siblings' romantic entanglements cause trouble in their town, Mimi begins to wonder whether the ingredients she and Vik found are somehow the cause of it all. She needs to use her skills, deductive and epicurean, to uncover what's happened. In the process, she learns that in life, as in baking, not everything is sweet....

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PRAISE FOR THE BOOK

"The realistic characters and complex family dynamics augment the tightly knit plot, and the mouthwatering descriptions of food are guaranteed to make readers hungry. Three recipes at the end of the novel (based on the characters' concoctions) are an added bonus for those interested in developing their culinary skills. A delectable treat for food and literary connoisseurs alike." —*Kirkus Reviews*, **Starred Review**

"Enchantment reigns, yet the author's exploration of family, friendship, and self-esteem are firmly grounded in reality." —*Publishers Weekly*

"This riff on *A Midsummer Night's Dream* is heartfelt and ridiculously fun. Mimi, sweet as sugar with a heart of gold, creates as many problems as she solves, but readers will be cheering for her and her family the whole way." —*Booklist*

"This delightful and delicious spin on Shakespeare's *A Midsummer Night's Dream* flows beautifully into a sensitive and thoughtful novel that addresses family dynamics and self-confidence alongside mouth-watering descriptions of food. Readers will relate to Mimi's attempts to stand out and find her place and will be thrilled by the magical baking." —*School Library Journal*

PREPARING FOR AN EVENT

Read & Plan

___ Locate copies of **Midsummer's Mayhem** by Rajani LaRocca. The middle grade novel is published by Yellow Jacket, an imprint of little bee books and is distributed by Simon & Schuster.

Invite a Community Celebrity Chef

In the novel, the new While Away Café is offering a baking contest for 8-13-year-olds. 11-year-old Mimi not only loves to bake, but has something to prove to her family and herself. When she finds out that her TV chef hero Puffy Fay will be the final judge, Mimi's drive to win becomes a part of the overall midsummer mayhem.

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___ Can you bring in your own Puffy Fay? Is there a baker or dessert chef from the community who you can invite to judge the Midsummer's Mayhem Baking Contest? Consider giving the chef a copy of **Midsummer's Mayhem** (Yellow Jacket) as a thank-you gift. If you give the book to the chef in advance, they may be able to connect with your readers in a sweeter way. Consider asking them if they will come in their culinary uniform.

Cook Up Some Delicious Prizes

In the novel, Mimi's baking contest prize is a reminder that where there is magic, mayhem can follow. Your winners will not have to forgo a prize like Mimi does to win back their enchanted fathers. We book people play a little more fairly than the fairies!

___ You are welcome to print and gift Mimi's Guide to Midsummer Desserts (pages 10-19) to all your reader chefs.

___ Consider asking local cafés or bakeries for small gift cards for sweet treats.

___ The best gift we can give kids is, of course, time. Would a local bakery or dessert chef donate the prize of a tour of their kitchen or even some time spent baking with your reader? Many coffee shops use independent bakers who create from secret locations (a.k.a. health department approved commercial kitchens). These bakers are wonderful role models - people who love baking and have built a business from that love.

___ Consider giving a cookbook as a prize. Would your local bookstore donate a cookbook as a prize? Are there gently-used cookbooks in the next Friends of the Library book sale that could be given?

Celebrate More Than One Winner

The baking contest in the novel is a three-tiered bake-off with a single winner. We suspect you do not want any of your customers or patrons to leave the building without winning something. Author Rajani LaRocca named 14 different prizes, and we have included winning certificates with beautiful art by Rachel Suggs. Your reader chefs can win:

- Peaseblossom's Pleasant Palette Award
- Mimi's Most Marvelous Baking Award
- Titania's Worthy of a Queen Baking Award
- Midsummer Enchantment Baking Award
- Rajani LaRocca's Imaginative Baking Award
- Vik's Storytelling in Baking Award

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- Cobweb's Fiercely Flavorful Baking Award
- Flavors of the Forest Baking Award
- Thyme for Goodwill Baking Award
- Puffy Fay Dessert of the Day Award
- Undeniably Delicious Baking Award
- Henry's Mischief Managed Award
- Mrs. T's Baking from the Heart Award
- Guy's Gourmet Greatness Baking Award

___ Print the winning certificates (pages 20-27) in preparation for the event.

___ Share the prize names with your judge in advance to give them some time to get acclimated to the themes of your event.

___ Consider packaging these certificates with the print-outs of Mimi's Guide to Midsummer Desserts and additional goodies in preparation for the event.

Dress Yourself and the Space

You may want to hang some paper pennants on the day of the event or do something more elaborate. In **Midsummer's Mayhem**, the baking contest and mischief take place in The While Away Café. Author Rajani LaRocca first features the café in Chapter 2 and then again when it is decorated for the final event in Chapter 21. Mimi describes the café as feeling "like being in the woods."

___ There are pennants (page 28) in this kit to help you festoon your space.

___ Consider setting up The While Away Café with a Café Sign (page 29), pale green tablecloths, vases of flowers, and soft, dreamy music.

___ Will you dress up as one of the characters from the café? For example:

- Mrs. T: Long floral dresses. Image on page 66.
- Peaseblossom: Skirt made with fresh green leaves. Pink flowers in her hair.
- Cobweb: Combat boots, tiny black skirt, and a spiderweb top. Image on page 241.
- Puffy Fay: Image on page 247.
- Queen Titania: Image on page 319.

M I D S U M M E R ' S M A Y H E M: BAKING EVENT KIT

Announce & Invite

We have included two templates for you to make poster or flyer invitations (pages 30-31). We have left them mostly blank to allow you to note your own time, place, and entry requirements. Look for some ideas on inviting and engaging readers in the next section. You can find .JPEGs of these posters or flyers at CuriousCityDPW.com. Search “midsummer’s mayhem” in top right and navigate to the event kit listing. The fonts used on the poster and flyer are Alegreya and ALEGREYA SC.

If you are listing the event online or in print, this text may help you shape that content:

Do you create magic...or mayhem in the kitchen? Regardless, bring your most delicious dessert to the _____ for the **Midsummer’s Mayhem Baking Contest**. _____ from _____ will be judging your desserts and baked goods for originality, flavor, and fairy intervention. The event is inspired by **Midsummer’s Mayhem** by Rajani LaRocca. The book for ages 8-12 was called a “delectable treat for food and literary connoisseurs alike” in a starred review from *Kirkus Reviews*. Event open to bakers from ages 8-13. “Go bake something from your heart.” —

Midsummer’s Mayhem

INVITING AND ENGAGING YOUR READER CHEFS

Depending on the setting for this event and whether or not your chefs have already read **Midsummer’s Mayhem**, there are many options for how you invite and engage your readers.

Read from the Book & Solve the Riddle

___ In the novel, page 18 (from “a few minutes later Peaseblossom reappeared”) to the end of the riddle on page 23 is a great introduction of the story for a book club or event. Ask your readers to solve the riddle to find out what Mimi’s first ingredient in the baking contest will be.

Riddle the Ingredients

In the novel’s baking contest, each stage of the contest had a riddle. The answer of the riddle is an ingredient that the baker must use in their entry. While you may only have one stage of your contest, you may still want to use a riddle. Deliciously clever author Rajani LaRocca wrote these riddles for that purpose:

M I D S U M M E R ' S M A Y H E M: BAKING EVENT KIT

What is the goal of trees throughout the land?
The why of leaves, the purpose of each root?
That lovely gift we pluck and hold in hand,
The sweet and ripe reward of gorgeous _____!

Answer: Fruit

To add aroma, color, taste, to food,
We travel far, and gladly pay the price.
We find blends custom-made for any mood,
For interesting baking, just add _____!

Answer: Spice

A plant must spread and grow again each year,
These tiny germs of life are what it needs.
They're tasty, too, so use them without fear!
Sprinkled or ground up, use lots of _____.

Answer: Seeds (This includes chocolate)

Open the Black Box

In the novel's final bake-off, Mimi and the other two contestants are assigned an ingredient or theme. The book's event is modeled after the "black box" cooking competitions first made famous by *The Iron Chef*. If you want your reader chefs to come into your space and make something on the spot (rather than bringing something from their home kitchen), you might consider some of the ideas offered by My Kids' Adventures:

<https://www.mykidsadventures.com/black-box-cooking-challenge-kids/>

Bake Some Couplets

Author Rajani LaRocca is both a children's book writer and a baker.* Do you think you would like your reader chefs to also write? On page 86, Vik asks Mimi to tell him the story of her cupcakes. Mimi's cupcake story tells us sweet and savory things about her life.

* She is also a Doctor!

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___ Consider asking your reader chefs to write a rhyming couplet about their dessert or tell a story as part of their entry.

Introduce Yourself as Dessert

In the novel, Mimi describes her brother as a seven-layer bar on page 41 of **Midsummer's Mayhem**. How would your readers/bakers describe themselves? On the back of the table topper for your contest table, we have provided space for reader chefs to describe themselves as a baked good. This would also be a great activity for a book club introduction.

Celebrate Your Chefs

We have included table toppers for the day of the event. The front has a place for the name of the baked good and a place to indicate whether the dessert is dairy-free, nut-free, or gluten-free. The back of the topper has a place for the baker's assigned number (to protect children's privacy at the event) and a place to write a dessert-themed bio.

___ Print the table toppers (page 32). Wait to fold the toppers until after your reader chefs have filled them out.

Judging Your Chefs

We have provided a spreadsheet for you to keep track of the reader chef's name, number, and for your judge to make notes. You can fill out the chef number, chef name, and baked good name. The judge can fill in the comments and together you can decide on the prizes. This form can also serve as a reservation form, if you sign up reader chefs in advance

___ Print multiple copies of the log (page 33).

Share Your Event

Curious City and author Rajani LaRocca would love to see pictures of your event (with children's privacy protected, of course). Tag photos with **#MidsummersMayhem**. You can find tag us on Twitter: @TheCuriousCity, @rajanilarocca, and @littlebeebooks. You can find us on Instagram: @curiouscitybooks, @rajanilarocca, and @littlebeebooks. Tag, you're it!



Warmly Welcoming Cinnamon-Cayenne Brownies

Makes 24 brownies

Ingredients:

Brownies:

4 oz bittersweet baking chocolate
¾ cup (1 ½ sticks) unsalted butter
1 ¾ cup sugar
3 large eggs, room temperature
1 Tbsp pure vanilla extract
1 Tbsp instant coffee granules
1 cup all-purpose flour
2 Tbsp unsweetened cocoa powder
1 tsp ground cinnamon
¾ tsp ground cayenne pepper
¼ tsp salt
¾ cup mini chocolate chips

Topping:

1 Tbsp powdered sugar
¼ tsp cocoa powder
¼ tsp ground cinnamon
pinch cayenne pepper

Directions:

1. Preheat oven to 350° F. Line a 9 x 13 brownie pan with parchment paper, leaving a 2-inch overhang on two sides, and spray with cooking spray.
2. Melt butter and baking chocolate in a medium bowl over a pot of simmering water. Allow to cool a little.
3. Mix sugar, eggs, vanilla, and coffee in a large bowl. Pour the melted chocolate and butter in and mix together.
4. Sift together flour, cocoa powder, cinnamon, cayenne, and salt. Combine dry ingredients with chocolate-sugar-egg mixture. Stir in chocolate chips.
5. Bake for 20-25 minutes until the top is cracked and papery but a tester comes out with crumbs still sticking.
6. Allow brownies to cool in pan. Cut into 24 pieces.
7. Sift together powdered sugar and spices. Sprinkle over cut brownies, serve, and enjoy!



"The song from the woods first called to me on a bright June morning while I sat on the back porch swing rereading my favorite cookbook."

—RAJANI LARocca, MIDSUMMER'S MAYHEM

Strangely Addictive Peanut Butter Chocolate Chip Cookies with Sea Salt

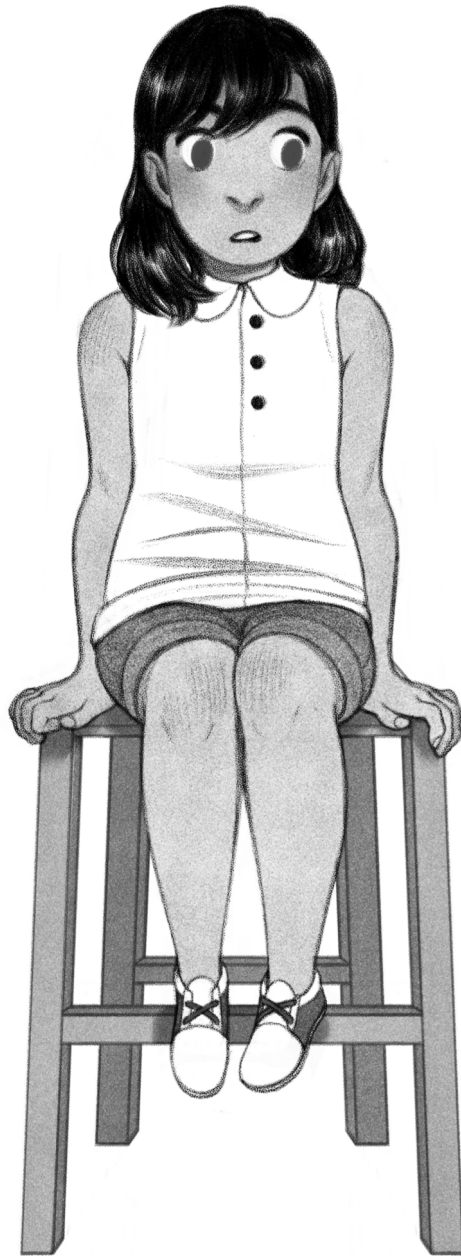
Makes 18-20 small cookies

Ingredients:

1 cup creamy peanut butter
½ cup white sugar
½ cup light brown sugar
1 large egg
1 tsp pure vanilla extract
1 tsp baking soda
½ cup mini chocolate chips
Sea salt or fleur de sel for garnish

Directions:

1. Preheat oven to 350° F.
2. In a large bowl, mix together the peanut butter, sugars, egg, vanilla, and baking soda. Incorporate the mini chocolate chips.
3. Roll tablespoon-sized balls of dough and place them at least one inch apart on a parchment-lined baking sheet. Flatten slightly with your thumb and sprinkle with a bit of sea salt or fleur de sel.
4. Bake for 7 minutes until the cookies are barely browned.
5. Remove from oven and cool on the pan – they will be delicate while hot.
6. Enjoy!



"Take pains. Be perfect."

—WILLIAM SHAKESPEARE, A MIDSUMMER NIGHT'S DREAM

Lucky Lemon-Lavender Cupcakes with Blackberry-Lavender Frosting

Makes 18 cupcakes

Ingredients:

For Sugared Violets:

80 violet flowers (grown without pesticides)
1 egg white (or dried egg whites/meringue powder)
½ - 2 tsp water
1 cup ultrafine sugar

For Cupcakes:

2¼ cups cake flour
1 tsp baking powder
½ tsp salt
1 tsp dried lavender, crumbled between fingers
¼ cups buttermilk, room temp
4 large egg whites
1½ cups granulated sugar
1 stick unsalted butter, room temp
1 tsp pure vanilla extract
1 tsp pure lemon extract
zest of two lemons

For Blackberry-Lavender Buttercream:

1 tsp dried lavender, crumbled and soaked
in 1 Tbsp hot water
1½ pint blackberries, pureed and strained
(about 2 Tbsp)
1 cup (2 sticks) unsalted butter, softened
4 cups powdered sugar

"Lord, what fools
these mortals be!"

—WILLIAM SHAKESPEARE,
A MIDSUMMER NIGHT'S DREAM



Directions:

1. Make the sugared violets: Combine egg white or powder with water, ½ tsp at a time, until it is easy to paint. Using a brush, paint each violet, front and back, with the egg white/water mixture. Holding a flower over the bowl of superfine sugar, spoon the sugar over the flower to completely coat it. Shake off excess and set flowers aside on a wax-paper lined sheet to dry for at least 12 hours.
2. Preheat oven to 350° F. Line two cupcake tins with paper liners
3. Make the frosting: combine blackberry puree and lavender. In a mixer, beat butter until light and fluffy. Beat in powdered sugar, 1 cup at a time. Add in blackberry-lavender mixture and beat until just combined. Set aside.
4. Sift together cake flour, baking flour, crushed lavender, and salt.
5. In a bowl, combine sugar and lemon zest and rub together with your fingers until the sugar is pale yellow and smells lemony.
6. Whisk together buttermilk and egg whites.
7. In a mixing bowl, cream butter and lemon-sugar until light and fluffy. Add vanilla and lemon extracts and beat until combined.
8. With the mixer running, alternate adding the flour mixture with the buttermilk mixture, beginning and ending with the flour.
9. Pour the batter into the prepared tins and bake for 16-21 minutes, checking at 15 minutes, until cupcakes have risen and are springy. A cake tester should come out clean.
10. Cool on a wire rack before frosting.
11. Frost cupcakes, top with a candied violet, and enjoy!

Recipes inspired by the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket).
Share your baking with **#MidsummersMayhem**. Art by Rachel Suggs & Recipes by Rajani LaRocca.

Woodland Honey Cookies

Makes 24 Cookies

Ingredients:

3 cups all purpose flour
2 tsp baking soda
¼ tsp salt
1 tsp cinnamon
¾ cup finely chopped walnuts
¾ cup butter, room temp
½ cup brown sugar
¾ cup honey
1 tsp pure vanilla extract
1 egg

Directions:

1. Whisk together the flour, baking soda, salt, and cinnamon. Mix in walnuts.
2. In a stand mixer, cream the butter and brown sugar until fluffy. Add honey, vanilla extract, and egg, and beat until combined.
3. Add the dry ingredients and mix until just combined (don't overmix). Chill the dough in the fridge, preferably for at least one hour; if you're in a hurry, chill the dough in the freezer.
4. Preheat the oven to 350° F. Line baking sheets with parchment paper.
5. Use a tablespoon to scoop up dough and place on baking sheets.
6. Bake 8-10 minutes until cookies are just puffy. Allow cookies to cool on the sheets for 5 minutes before transferring them to racks to cool. Enjoy!



“For you and I once played together
Under the banyan tree....”

—RAJANI LARocca,
MIDSUMMER'S MAYHEM



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SummerThyme Chocolate Chunk

Cookies with Citrus Zest

Makes 30+ Cookies

Ingredients:

1 cup light brown sugar
¼ cup granulated sugar
2 Tbsp fresh citrus zest:
tangerine, orange, or lemon
1 Tbsp finely chopped fresh thyme leaves
1 ½ sticks butter, room temp
2 tsp vanilla extract
2 large eggs, room temp
2 ½ cups all purpose flour
1 tsp baking soda
½ tsp salt
1 ½ cups semi-sweet chocolate chunks

Directions:

1. Combine the sugars, citrus zest, and chopped thyme leaves in the bowl of a stand mixer. Rub them together with your fingers until the sugar is moist and very fragrant. Add the butter, and cream together with the paddle attachment until fluffy and pale. Add the vanilla extract and eggs and mix well.
1. In a small bowl, whisk together the flour, baking soda, and salt, then add the dry ingredients to the mixing bowl. Mix on low speed until just combined. Add the chocolate chunks and stir in by hand with a rubber spatula, scraping the bottom and sides of the bowl well.
2. Wrap the dough in plastic wrap and chill for 2-24 hours.
3. When you're ready to bake, preheat the oven to 350° F. Line baking sheets with parchment paper. Scoop the dough by the tablespoon and place them 2 inches apart on the baking sheets.
4. Bake the cookies for 8-10 minutes, rotating halfway through, until they are light brown on top. Let them cool for 10 minutes on the baking sheets, then transfer to a wire rack to cool completely. Enjoy!



"Bake something...something only you in all the world can make..."

—RAJANI LARocca, MIDSUMMER'S MAYHEM

Summers Past Kulfi Cream Puffs with Pistachio Cream

Makes 40-50 2-inch cream puffs

Ingredients:

Cream Puffs:

1 cup water
8 Tbsp (1 stick) unsalted butter, cut into pieces
½ tsp sugar
¼ tsp salt
1 cup all purpose flour
1 tsp ground ginger
4 large eggs
Egg wash: 1 egg, pinch of salt

Pistachio-Ginger Pastry Cream:

3 cups whole milk
¾ cup sugar
2 tsp vanilla extract or ½ vanilla bean,
slit lengthwise
¼ cup cornstarch
1 Tbsp all purpose flour
4 large egg yolks
¾ cup (8 oz) pistachio paste
– can use almond paste if you can't find pistachio
2 Tbsp finely grated ginger
1 tsp cardamom
1 cup heavy cream, whipped to soft peaks
(optional, for a softer filling)

Directions:

For the pastry:

1. Preheat oven to 425° F. Line two baking sheets with parchment paper. Fit a pastry bag with a ½-inch round tip or snip the end off a large plastic bag.
2. Sift together flour and ground ginger and set aside. Combine water, butter, sugar, and salt in a medium saucepan. Heat over medium heat, stirring occasionally. When mixture comes to a boil, remove from heat and add the flour mixture, stirring to mix. Return to high heat, sitting the whole time, until the dough becomes smooth and away from the sides of the pan (at least 5-6 minutes).
3. Put dough in a stand mixer bowl and mix with paddle attachment until it cools a little. Add in one egg and mix until completely incorporated. Repeat until all the eggs have been mixed in and the batter is very smooth.
4. Put dough in the pastry bag and pipe into 1-inch circles that are about ¾ inch high.



"Are you sure
That we are awake? It seems to me
That yet we sleep, we dream."

—WILLIAM SHAKESPEARE,
A MIDSUMMER NIGHT'S DREAM

Directions:

For the pastry (cont.)

5. Beat egg with a pinch of salt and brush on the dough circles.
6. Bake for 10 minutes at 425°F, then decrease oven temperature to 375° F and bake for 20 more minutes until dough is puffed and golden brown. Decrease the oven to 325° F and bake until puffs are firm and not doughy or sticky inside, about 8-10 more minutes. Transfer to a wire rack to cool.

For the filling:

1. In a medium-sized saucepan, stir together 2 1/2 cups of the milk, sugar, salt, pistachio (or almond) paste, ginger, and cardamom. Bring to a simmer over medium heat, stirring to dissolve the sugar.
2. In a separate bowl, whisk the cornstarch, flour, and egg yolks with the remaining 1/2 cup milk.
3. Whisk some of the hot milk mixture with the egg yolks to temper them. This keeps the yolks from turning to scrambled eggs when you add them to the simmering milk.
4. Pour the egg/milk mixture through a strainer back into the remaining simmering milk. Bring to a boil, stirring constantly with a whisk, until the mixture thickens.
5. Remove from the heat and strain through a fine sieve. Stir in the vanilla extract.
6. Top with a piece of plastic wrap (make sure it touches the top of the pastry cream so it doesn't develop a skin), then refrigerate until cool.
7. Use chilled pastry cream to fill the cream puffs (see below). Fold in the optional whipped cream, just before using, for a softer filling.

To assemble:

1. Once the puffs are completely cool, use a serrated knife to slice off the top 1/3 of each puff.
2. Fill the cavities with pistachio-ginger pastry cream. Top each puff with a dot of pastry cream and a toasted pistachio. Enjoy!



Lovely Gulab

Jamun Cupcakes

Makes 12 cupcakes

Ingredients:

For Cupcakes:

1 cup cake flour
1 tsp baking powder
½ tsp cardamom
1 egg
1 cup sugar
2 Tbsp maple syrup
½ cup plain yogurt
5 tablespoons butter, melted
2 tsp rosewater
2 tsp fresh lemon juice

For frosting:

8 oz Neufchatel cheese (low fat cream cheese)
½ stick unsalted butter, softened
¼ tsp salt
4 cups confectioners sugar
1 tsp cardamom
2 tsp rosewater



“She never had so sweet a changeling.”

—WILLIAM SHAKESPEARE,
A MIDSUMMER NIGHT'S DREAM

Directions:

1. Preheat oven to 325° F. Line a cupcake pan with paper liners.
2. Combine flour, baking powder, baking powder, and cardamom in a bowl and stir.
3. Beat together the egg, sugar, maple syrup, rosewater, lemon juice, then beat in the cooled butter and yogurt.
4. Add dry ingredients to wet ingredients and stir until just combined.
5. Spoon into cupcake pan and bake for 15-20 min until golden on top and a cake tester comes out clean. Cool on a rack.
6. While cupcakes are baking, combine frosting ingredients and beat in a mixer with the paddle attachment until fluffy.
7. Once cupcakes have cooled, frost with a fancy tip. Garnish with candied rose petals. Enjoy!

All is Mended

Kesari Bhath Cupcakes

Makes 24-30 mini-cupcakes

Ingredients:

Cupcakes:

½ cup toasted cream of wheat
1 ½ cups milk
1/8 – ¼ tsp saffron threads
1 ¼ cup all purpose flour
½-1 tsp cardamom
¾ cup sugar
1 stick butter, room temp
1 tsp vanilla
1 large egg
1 ¼ tsp baking powder
½ cup chopped cashews
½ cup golden raisins

Frosting:

1 cup cashew butter
1 stick butter, softened
2 cups powdered sugar
2 tsp cardamom
1 ½ tsp vanilla extract
¼ tsp salt
¼ cup heavy cream

Directions:

1. Heat oven to 350° F. Line a mini cupcake pan with paper liners
2. Heat milk in a small saucepan, crush the saffron and stir it in to turn the milk a beautiful yellow color. Stir in the cream of wheat and cook over medium heat until all the milk is absorbed and the cream of wheat is cooked a little, about 5 minutes.
3. Cream butter and sugar until light and fluffy. Add vanilla and egg and beat until combined.
4. Whisk dry ingredients together in a bowl.
5. Add cooked cream of wheat to butter/sugar mixture and mix. Add dry ingredients and mix until everything is incorporated.
6. Mix in chopped cashews and raisins.
7. Bake for 15-18 minutes until barely beginning to brown and the cupcakes spring back when touched. Remove from oven and let cool completely.
8. For frosting, beat butter, cashew butter, salt, cardamom and powdered sugar together until fluffy. Add the vanilla and cream and beat until very light and fluffy.
9. Frost cupcakes and enjoy!



"If we shadows have offended..."

—WILLIAM SHAKESPEARE,
A MIDSUMMER NIGHT'S DREAM

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Peaseblossom's Pleasant
Palette Award*

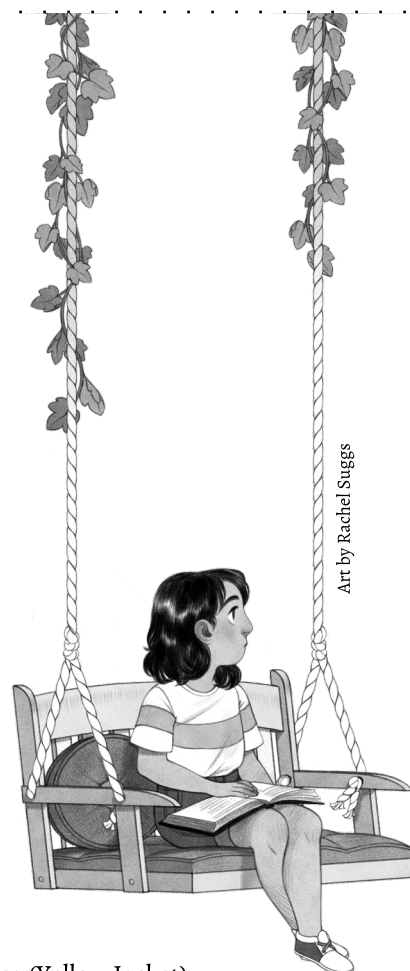


Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Mimi's Most Marvelous
Baking Award*

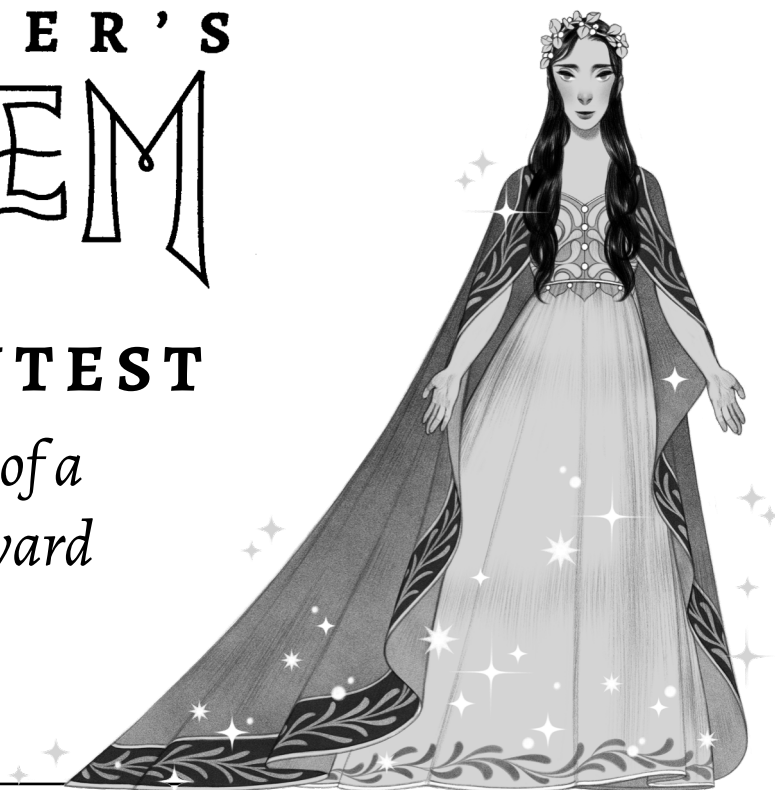


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MIDSUMMER'S MAYHEM

BAKING CONTEST

*Titania's Worthy of a
Queen Baking Award*



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MIDSUMMER'S MAYHEM

BAKING CONTEST

*Midsummer Enchantment
Baking Award*



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MIDSUMMER'S MAYHEM

BAKING CONTEST

*Thyme for Goodwill
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Puffy Fay Dessert
of the Day Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Undeniably Delicious
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Henry's Wither
Wander Baking Award*

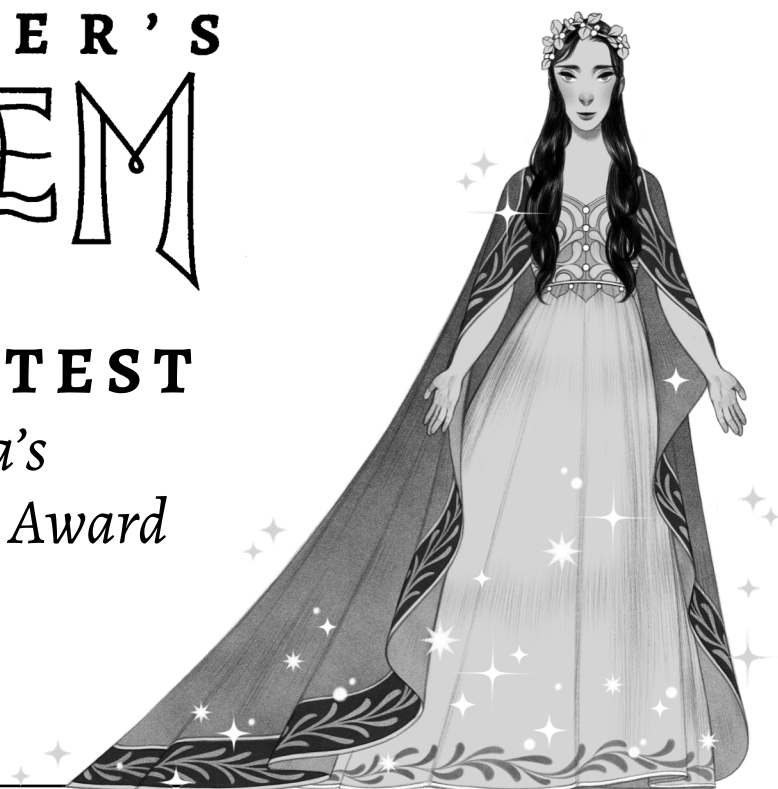


Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Rajani LaRocca's
Imaginative Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Vik's Storytelling in
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Cobweb's Fiercely Flavorful
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Flavors of the Forest
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Mrs. T's Baking from
the Heart Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

MIDSUMMER'S MAYHEM

BAKING CONTEST

*Guy's Gourmet Greatness
Baking Award*



Look for more baking adventures in the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

Art by Rachel Suggs

M I D S U M M E R ' S
MAYHEM
B A K I N G C O N T E S T



From the novel
Midsummer's Mayhem
by Rajani LaRocca
(Yellow Jacket)

From the novel
Midsummer's Mayhem
by Rajani LaRocca
(Yellow Jacket)



B A K I N G C O N T E S T

M I D S U M M E R ' S
MAYHEM

Art by Rachel Suggs

PENNANTS

- 1) The more copies of this sheet you print, the longer your string of pennants will be!
- 2) Cut out the pennants and fold the top tab toward the back of the pennant.
- 3) Hook the tab over a string or ribbon and seal the tab to the back of the pennant with glue or tape.
- 4) You are festooned!

Based on the novel
Midsummer's Mayhem
by Rajani LaRocca
(Yellow Jacket).
Art by Rachel Suggs.

The While Away Café

A sweet spot to spend the day.

Art by Rachel Suggs



"Utterly enchanting!"

—Paul Mackson, *The Comity Journal*

MIDSUMMER'S
MAYHEM
BAKING CONTEST



Based on the middle grade novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.



Based on the middle grade novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.



Based on the middle grade novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

Describe yourself as if you were a baked good:

Chef Number:

MIDSUMMER'S MAYHEM BAKING CONTEST

This event is based on the novel **Midsummer's Mayhem** by Rajani LaRocca (Yellow Jacket). Art by Rachel Suggs.

Name of Baked Good:

This baked good is...

☐ Dairy-free ☐ Gluten-free ☐ Nut-free



INSTRUCTIONS: Fold this sheet on the dashed lines toward the blank side of the sheet. Tape these smaller tabs together to make the base of the table topper.

MIDSUMMER'S MAYHEM BAKING CONTEST

CHEF NO.	CHEF NAME & CONTACT	BAKED GOOD	COMMENTS	PRIZE