



The Heartbreak Bakery

A. R. CAPETTA

Breakup Brownies

4 oz unsweetened chocolate, broken up
(I mean, it's right there—how did I not see this coming?)

½ cup (1 stick) butter

1 cup granulated sugar

2 large eggs

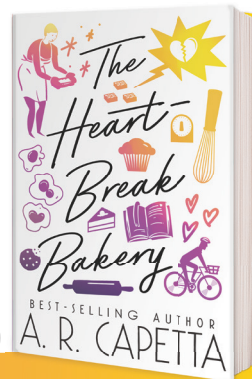
1 tsp vanilla extract

½ tsp sea salt

⅔ cup all-purpose flour

1 cup dried cherries

Powdered sugar for decorating



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BEST-SELLING AUTHOR
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Preheat the oven to 350 degrees. Butter your pan before starting. This works best in an 8 x 8 pan for a single batch, though you can double and use a 9 x 13 pan if you've been left at the altar or something.

Carve the name of your ex into the chocolate.

In a microwave, melt the butter and chocolate in a large bowl in 30-second intervals, stirring between each. If your breakup has driven you to a tiny cabin on a mountaintop or somewhere equally dramatic where there's no microwave, you can do this step in a double boiler, or fake one with a small metal bowl over a simmering pot of water, stirring until the butter and chocolate mixture is smooth.

Let the melted chocolate mixture cool slightly. Whisk in the sugar, then the eggs one at a time, the vanilla, and salt. Toss the cherries lightly in the flour before folding them both in. This coats them so they don't all sink to the bottom when you bake. Stir all the ingredients until the

moment when the white disappears and everything becomes the same gooey dark brown: be careful not to overmix.



Pour the batter into the prepared pan, and spread the top until even, remembering when your relationship looked shiny and unbroken just like this. It's a good thing that your fingers are covered in brownie goo or you might be tempted to text your ex again.

Don't.



Bake for 25 to 30 minutes.

Test for doneness with a toothpick, fork, or cake tester. It should come out JUST clean. Let cool slightly. Slice the brownies generously. Cut a heart into a sheet of parchment paper and sift powdered sugar over the cut-out shape on top of each brownie, creating a series of perfect hearts.

Misery loves to look pretty.

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Today's Gender

FOR THE LOOK:

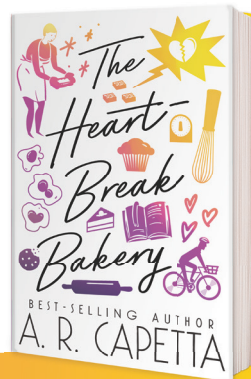
- 1 pair of black denim shorts
- 1 Amy's Ice Creams *Local, Not Lo-Cal* T-shirt
- 2 rolled sleeves
- 1 pair of rainbow suspenders, bought at Pride, even though W thought they were ridiculous
- 1 pair of knee-high athletic socks
- 2 slightly falling-apart dad sneakers
- 1 pair of round, metal-rimmed sunglasses
- 1 shaved head

FOR THE INSPIRATION:

- Sweet tea
- Drag king casual
- Kristen Stewart on vacation

FOR THE ATTITUDE:

- 2 parts swagger
- 2 parts glitter
- A pinch of gritty sweetness



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Mix everything together. Check it all in the mirror.

Bake in the 1000-degree oven known as high school. Watch everyone around you burn with concern about classes you've already checked out of, friendships you never bothered making, relationships that will end the second the last bell of the school year rings.

Don't watch as people give you looks, confused by both your presence in the halls and your ever-shifting presentation. Mix in reminders that all of this is fleeting, until you nearly overwhelm the taste of being left out.

Walk around with your head high, your socks higher.

Tomorrow, change your ingredients as needed.





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Shiny New Scones

Coconut milk is the real magic in this recipe. It's just as rich as cream, but it's got more flavor. It keeps the scones equally good the second, third, and fourth day. This isn't a short-lived delight.

This is going to last.

2¼ cups all-purpose flour

¼ cup granulated sugar

3 tsp baking powder

½ tsp salt

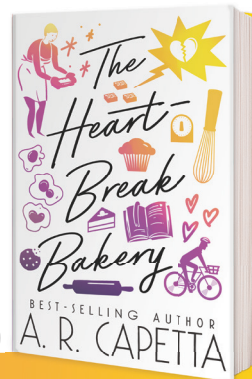
¾ cup (1½ sticks) butter

1 to 2 lemons' worth of zest

1 cup candied ginger, finely chopped

¾ cup full-fat coconut milk (the kind that comes in a can, NOT the kind that comes in a carton)

1 egg (super optional)



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Line a baking sheet with parchment paper.

Preheat the oven to 400 degrees.

Mix the flour, sugar, baking powder, and salt in a bowl.

Take out your butter—it should be just-from-the-fridge cold. Cut it into small squares and cut into the flour mixture.

Realize you probably should have added the zest earlier, but you've been distracted by the presence of a cute baking partner. Realize that everything is going to turn out delicious either way.

Zest those lemons. Stir the zest and candied ginger into the dough. Take a beat to breathe in that unbeatable citrus-spice combo.

If your coconut milk has separated, whisk until it's smooth. Make a little well in the center of your bowl and pour it in. Mix until just combined: the dough might feel a little shaggy or crumbly and that's okay. You don't want a wet dough, but you

can add another tablespoon or two of coconut milk if it won't stick together.



You can shape the scones any way you like. I know that some people are really into wedges. I like to make big, rustic scones, molding them with my hands into large pucks—seven or eight for a batch this size—then watch as each one becomes its own unique, craggy shape in the oven, like a mountain that you can only conquer by eating it.

If you want an egg wash to make the tops of the scones shiny, crack an egg, whisk in a tablespoon of water, and brush the tops of the scones. But honestly, they're already going to be perfect.

Bake for 12 to 20 minutes depending on the size of your scones, longer for larger ones. When they're done, the tops and bottoms should be golden brown and everything between should be golden, and when you taste it, golden rays should burst out of you.



Serve while you are still glowing.

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This Whipped Cream Can Get It

(But Only If You Want It)

1 carton heavy whipping cream
(Yes, heavy cream and whipping cream and heavy whipping cream are all basically the same thing. Don't freak out, just grab whatever your grocery store carries.)

½ tsp vanilla extract

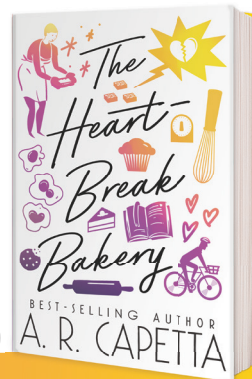
1 to 4 tbsp fine sugar (Either superfine granulated or powdered sugar work here. If you use

powdered sugar, you can sift it first to make sure there are no clumps. I use organic powdered sugar and it never seems to be a problem.)

That's it.

No, really.

There are no other ingredients.



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Most people don't understand why it's worth making their own whipped cream. They can't see past the tubs of vile Cool Whip in their freezers and the spray cans of fluffy topping that actually tastes okay but leaves a layer of slime all over your mouth.

Congratulations! Very soon you will no longer be one of those people.

You can—and should—put this on top of pies, cakes, bread pudding, even your morning waffle. You can slap it on ice cream, add generous glaciers of it to your hot cocoa.

If you live in a hot place, or it's summer in your temperate place, stick the bowl and the whipping attachment of your mixer in the freezer for about ten minutes. I like using a hand mixer, but you can absolutely use a stand mixer; just know the whipping process will go *much* faster.

Dump the cream into the frosty bowl. Make sure

it has high sides, otherwise your kitchen is going to look like a dairy-related crime scene. Start beating on low, working up to a higher setting, until it's spinning so fast it's like a carnival ride in your kitchen! If you're using a hand mixer, this will probably be the highest setting you have. If you're using a stand mixer, it probably won't be.

When the cream starts to visibly thicken, mix in the vanilla and sprinkle in a tablespoon of sugar. Keep mixing, add another tablespoon of sugar, then taste again. Do this until you've reached the desirable level of sweetness and . . . whipped-ness.

If you're into the spray-can style, you can throw in more sugar and keep mixing until it froths and peaks. But if you want my advice? Whip until you can stick a finger in and have the mixture just hold. And a whisper of sugar is all you really need.



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