The Calamity Club A Novel

Kori Christen

COPYRIGHT

Copyright © 2026 Liam Brown

All rights reserved.

No part of this book may be reproduced, stored, or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or any information-storage and retrieval system, without prior written permission from the copyright holder, except for brief quotations used in reviews or other uses permitted by applicable copyright law.

This edition is a work of original guidance and practical suggestions intended for general cooking and meal-planning purposes.

DEDICATION

To my enviable family and everyone who has ever opened
the kitchen cupboard,
stared at ingredients, and thought;
what can I possibly make with this?"

May you always find a meal where you least expect one.

TABLE OF CONTENTS

Introduction……..5

Disclaimer…….6

1. Treats……7

2. Brownies……...28

3. Cookies/Biscuits……...4

4. Custards…….52

INTRODUCTION

There are days when cooking feels less like following a recipe and more like solving a puzzle. You open the refrigerator, look inside, and discover a lonely onion, a few eggs, some leftover rice, half a tomato, and ingredients you cannot even remember buying. The obvious question is: what can you make?

The answer is often more than you think. Good cooking is not always about having the perfect ingredients or following a recipe word for word. It is about learning how ingredients behave, understanding simple combinations, and becoming comfortable with improvisation.

You will not need a professional kitchen, an enormous pantry, or a complicated shopping list. What you need most is curiosity. Start with what you have, work with what is available, taste as you go, and remember that cooking is a skill that improves every time you experiment.

So if you have ever said, “There is nothing to cook,” this book is for you. Sometimes there is plenty to cook you simply have not arranged the ingredients into an idea yet.

DISCLAIMER

The information in this book is provided for general educational and informational purposes only. It is not intended to replace professional culinary instruction, medical advice, nutritional advice, or food-safety guidance.

Anyone with food allergies, intolerances, dietary restrictions, or medical conditions should independently verify that ingredients and preparation methods are suitable for their circumstances. When in doubt, consult a qualified professional.

The author and publisher assume no responsibility for injury, illness, loss, or damage resulting from the use or misuse of information contained in this book.
Recipes and suggestions are intended as flexible starting points. Taste, adjust, experiment responsibly, and use your best judgment.

TREATS

There was old-fashioned simplicity long before Pop-Tarts had fancy flavors and elaborate decorations. I remember dragging a chair halfway across the floor of my kitchen so I could get my favorite Pop-Tart high up in the cabinet, far back, behind the "healthy" breakfast items: cinnamon and brown sugar. Too eager to even consider trusting that the toaster oven will warm it up, I would eat the mixture edges in a coordinated example moving clockwise around the tart, then the top layer, lastly the base layer with the filling. Nirvana. I've remade my favorite breakfast treat with an adult pastry chef twist now that I'm older (and kids like them too!).

3 cups regular baking flour

2 tablespoons granulated sugar

2 teaspoons genuine salt

1 cup (2 sticks) unsalted margarine, cut into 3D squares and freezing

7 tablespoons ice water

1½ teaspoons white vinegar

An additional 1 enormous egg, at room temperature

¾ cup Pop Jam or great quality locally acquired jam

⅓ cup turbinado sugar

1 Utilizing an electric blender fitted with the oar append ment, blend the flour, sugar, and salt until mixed. Mix on medium-low speed for four minutes after adding the butter, or until very small butter pieces are visible. Join 6 tablespoons of the ice water and