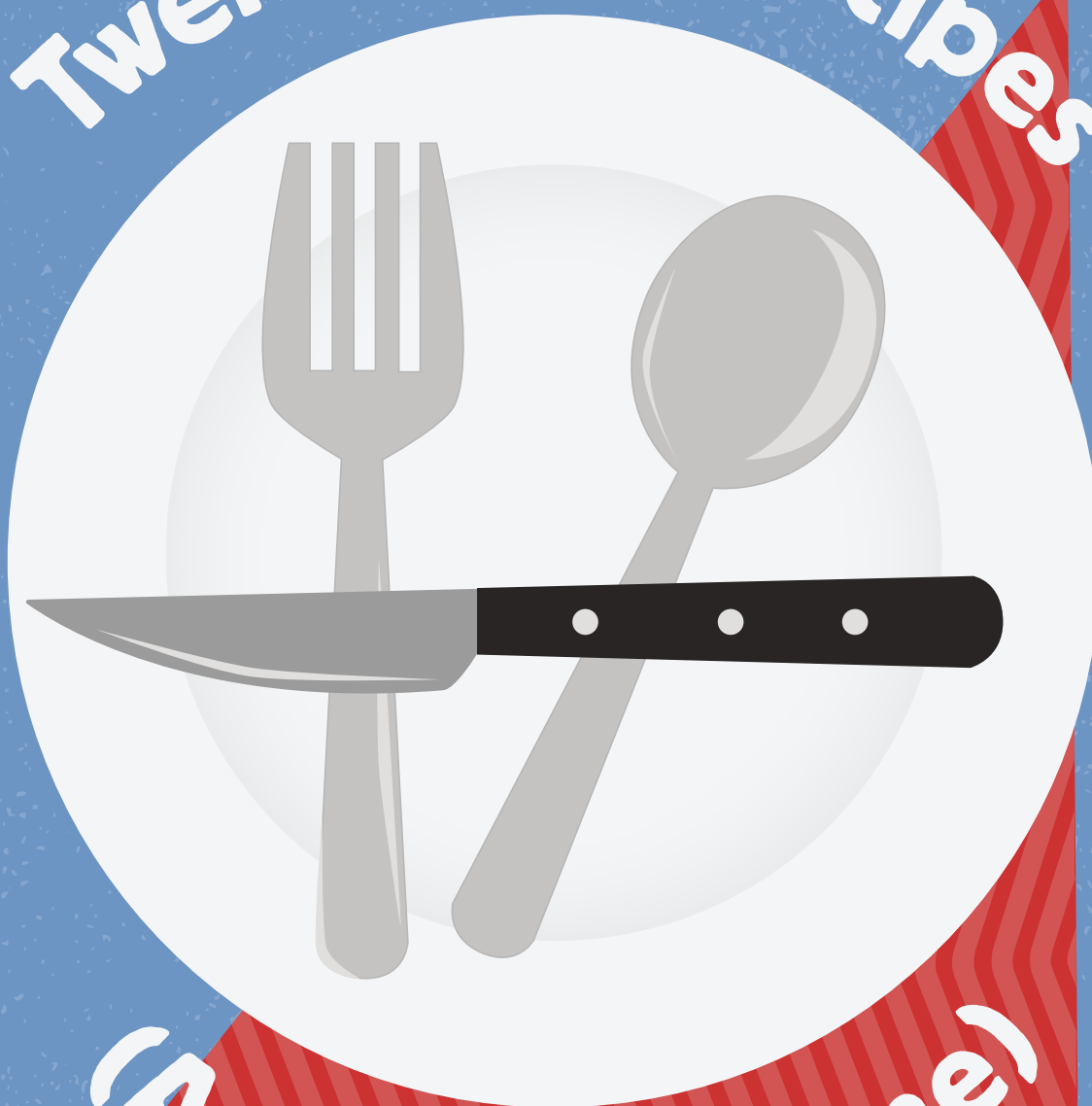


Twenty-One Recipes



(And Then Some)

**presented by
*/r/twentyonepilots***



The page features a decorative border of stylized pink roses with green leaves on a black background. The roses are arranged in a repeating pattern along the top, bottom, and sides of the page.

A NOTE FROM THE CREATOR

Hello, frens! Before diving into this cookbook, I wanted to take some time to say a few things about this project. The entire idea started out as a few Twenty One Pilots fans joking around on a group chat, making jokes about their favorite songs. After realizing that a large number of food-related puns could be made using Twenty One Pilots song titles, we decided (on a whim) to share an idea with the entire Twenty One Pilots subreddit: Let's make a cookbook for Tyler Joseph and Josh Dun. What began as a few people with a cheesy sense of humor turned into a group of fans from all over the world coming together to create something unique for a band that holds a special place in their hearts.

As the project began to gain attention and more people got on board, I began to receive messages from various users about how excited they were to be a part of the project. I was absolutely amazed to see so many people saying how much it meant to them that they could be involved in something like this, or that they finally felt like they were a part of something bigger than themselves for the first time. It goes without saying that Twenty One Pilots makes music that can change lives, and this project gave fans the opportunity to say thank you to the band in a unique way. You can imagine how excited everyone was when we found out that a copy of the book would actually make it into the hands of Tyler and Josh!

From the team of Redditors who were in charge of organizing the project to the fans who contributed to funding the printing and binding of the book, a lot of work went into this project. Each fan involved put a piece of themselves into this book to share with Twenty One Pilots. As sick as it is that we are able to give this book to Tyler and Josh, I think the best part of this project was that we came together from different places all over the world and created something awesome. So, as you leaf through these pages, as you laugh at all of the bad puns, as you try the various recipes, remember that if we can come together for a project like this, we can certainly come together to support and love one another.

Stay street, fam.

Molly (/u/butwilltherebepizza)

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twenty one pilots

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This cookbook is dedicated to members
of the Skeleton Clique all across the world.

Stay alive.
|-/



The background is a vibrant, abstract composition. It features large, flowing organic shapes in shades of yellow, teal, light blue, and dark blue. Interspersed among these shapes are thin, wavy lines in various colors, including black, grey, and brown, which add a sense of movement and texture to the overall design.

Twenty | One | Pilots



Implicit Demand For Brownies



Ingredients

Serves 16

- 5 oz. unsalted butter, at room temperature
- 7 oz. bittersweet chocolate, melted
- 1 cup of sugar
- 2 tsp. of vanilla extract
- 1/4 tsp. of salt
- 1 tbsp. cocoa powder
- 2 large eggs
- 2/3 cup of all-purpose flour

about the contributor



/u/twistedkaleidoscope

This is a recipe I found for fudgy brownies and it's all I've been baking ever since. Crunchy at the top, but soft and rich in the middle.



Instructions

1. Preheat oven to 350°F. Spray an 8x8 pan with non-stick cooking spray and line the bottom with parchment paper. Set aside.
2. In a large bowl, whisk together the sugar and butter until fluffy. Add the eggs and vanilla extract. Beat until thoroughly mixed.
3. Add the melted chocolate and whisk. Add the dry ingredients and mix everything together until it's incorporated. Don't over mix.
4. Pour batter into your prepared pan and bake for about 30-35 minutes. A toothpick inserted into the center should come out with moist crumbs, but not wet batter.
5. Cool for about 5 minutes in the pan and then transfer to a cooling rack to cool completely. Cut into bars and serve!

The Pantanoodles

Vegetarian Stir-Fry



Ingredients

- 1/2 red pepper
- 1/2 orange pepper (capsicum), chopped
- 8 asparagus tips
- 8 fine broccoli shoots
- 1 carrot, finely sliced
- 8 baby sweet corns, sliced
- 1/2 courgette, chopped
- 10 sugar snap peas
- 6 water chestnuts, sliced
- 1 pak choi sliced
- 1 mild red chili pepper, sliced
- 1/2 tin coconut milk
- Soy sauce to taste
- 1 stalk lemongrass
- 4 lime leaves
- Sprinkle of Chinese 5-spice powder
- 1 bunch coriander leaves, finely chopped
- 1 spoonful garlic and ginger paste
- 1 pack flat (ribbon) rice noodles
- Vegetable oil

about the contributor



(Olivia)

Like Twenty One Pilots, this dish is excellent for the head and heart. Though this dish may not have an immediate life-saving effect (like first aid or Twenty One Pilots), vegetarianism will help increase your life expectancy. Stay street |-/



Instructions

1. Stir-fry all of the vegetables in a small amount of vegetable oil.
2. Add chili pepper, lemongrass and lime leaves. Fry for 5 more minutes. Add soy sauce, spices, and coconut milk. Cook until vegetables are still a bit crisp.
3. Add chopped coriander and stir. Add 1 packet of flat (ribbon) rice noodles and stir until warm.
4. Serve in a bowl. Eat with chopsticks

Friendship Bread, Please



Ingredients

Makes one loaf (for 3-6 people)

- 1/2 cup softened, unsalted butter
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- 1 cup buttermilk
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1/4 teaspoon salt

Ingredients for the topping:

- 1/3 cup sugar mixed with 1 tsp. cinnamon

about the contributor



/u/sushiannie (Annie)

Twenty One Pilots makes my life much better
and helps me turn my guns to a fist. |-/



Instructions

1. Preheat oven to 350°F.
2. Mix together butter and sugar.
Add vanilla and egg.
3. Add the buttermilk, flour, baking soda and salt.
Mix until you get a creamy, but heavy, batter.
4. Spread half of the batter into a 9x5 loaf pan.
Sprinkle on 3/4 of the cinnamon-sugar topping.
Spread the remaining batter over the top and
sprinkle with remaining topping.
5. Bake for 48-50 minutes, or until a toothpick
inserted in the center of the loaf comes out
clean.
6. Let the loaf pan cool for 20 minutes, then run
a knife around the edge of the pan and invert
onto a wire rack and cool.

Starch To The Sea

Baked Potato

Ingredients

Serves one

- 1 potato
- 2 tbsp. sour cream
- 1/4 cup shredded cheddar cheese
- 1/2 tsp. chives
- 11 goldfish-shaped crackers



about the contributor



(Ethan)

I hope my sweet, baked spuds keep you warm
in the bliss of night when separated from
each other.

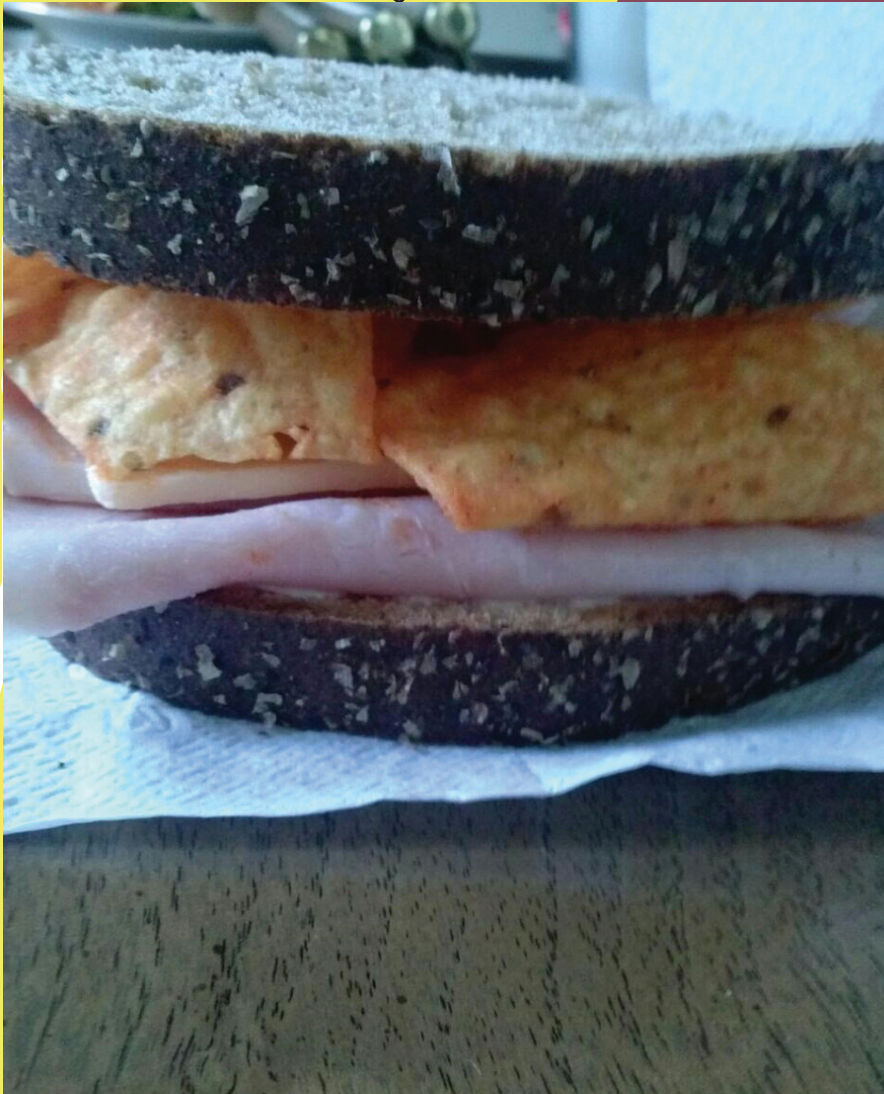


Instructions

1. Preheat oven to 350°F
2. Look left and right sometimes.
3. Wrap the potato in tin foil and bake for 50-60 minutes.
4. Fall in line.
5. Flip the potato every 20 minutes.
6. Watch out for spaceships out of the corner of your eye.
7. Take the potato out of the oven and stab with fork to check if it's Dun.
8. Melt the cheese over the potato by sprinkling it generously on top while the potato is still hot.
9. Add sour cream. Sprinkle chives and goldfish-shaped crackers on top.
10. Follow me instead.
(You're dying with every step you take.)

Oh, Ms. Bee-liever

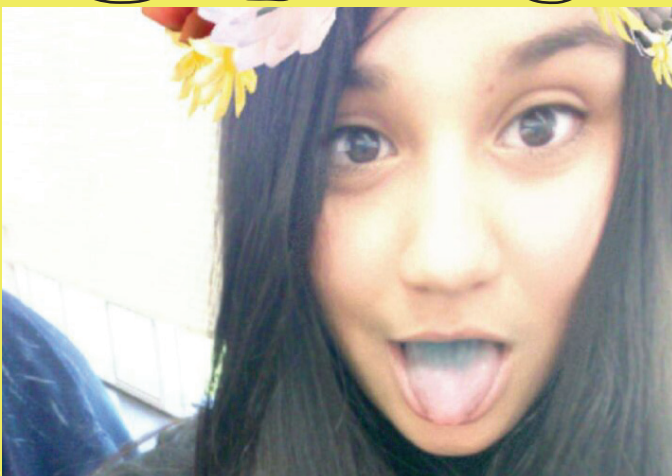
Chip Sandwich



Ingredients

- 2 slices bread of choice
- Mayonnaise (optional)
- One slice cheese of choice
- 2 pieces lunch meat of choice
- Chips to taste (preferably something cheesy)
- Honey to taste

about the contributor



/u/mayatheodetosleep (Maya)

I'm 13 years old and a huge fan of TØP.
I'm from Chicago and I would love to go
to concert. I don't have a lot of money,
but someday I'll meet TØP.



Instructions

1. Grab two slices of bread. Spread mayonnaise on one slice, if desired.
2. Put two pieces of lunch meat onto one slice of bread. Top with cheese.
3. Add a hand full of chips to the sandwich.
4. Finally, drizzle some honey on top of the chips and add the second slice of bread on top.
5. Here's the fun part: Squish it down and listen to the chips crunch.
6. Best part: Now you eat!

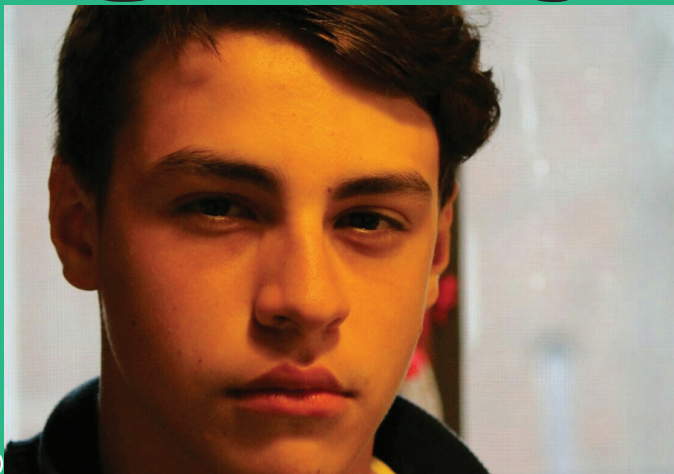
Frappedoor



Ingredients

- Coffee (any brand)
- One tbsp. chocolate syrup
- 1/2 cup milk
- Sugar or sweetener to taste

about the contributor



/u/w0nderr (Santiago)

Look at this picture of Tyler's head on a
monkey, and you guys on Bananas in Pajamas

<http://imgur.com/a/3SMpv>



Instructions

1. Prepare your coffee, as many cups as you want.
Pour coffee into an ice cube tray and freeze completely (approximately 3-4 hours).
2. Remove the coffee cubes from the freezer and put them into a blender. Pour the milk and chocolate syrup into the blender, then add sugar or sweetener to taste. Blend all ingredients together until well combined.
3. Enjoy!

A Chick, A Torch, A Bite

Adobo Chicken



Ingredients

Serves 3-5

- 1 onion
- 1/2 kilo (about 1 lb.) chicken breast
- 3 drumsticks, or whatever chicken part you prefer
- 1/2 cup canola oil
- 3/4 tbsp. salt
- 3/4 tbsp. black pepper
- Soy sauce
- Vinegar

about the contributor



/u/RvRiggin (Rv)



Instructions

1. Dice up the onion, then slice the chicken breasts into strips about the size of your pinky finger.
2. Put 1/2 cup of canola oil to a pot and turn on the heat to medium-low.
3. Add the drumsticks (or other chicken parts with bones) to the pot and cover. Let them sear for 4 minutes on each side.
4. Put the chicken breast on top of the drum sticks. Cover and let it cook on one side only for another 4 minutes
5. Mix up the whole pot, making sure that the raw side of the chicken ends up face down. Add in the diced onion on top of the chicken. Cover and cook for another 4 minutes.
6. Mix the pot again, replace the cover, and let it cook on medium-low heat for 12 minutes. Stir every 4 minutes, and lower the heat as necessary to keep the chicken from caramelizing.
7. Add in 3 ladles of vinegar, 1 ladle of soy sauce, 3/4 tbsp. of salt and black pepper. Mix and cover the pot. Let it simmer for 30 minutes, stirring every 4-6 minutes so it won't get burnt.
8. Last and most important step, enjoy and demolish it! You can chow down on it with bread, rice, and if you're feeling adventurous, even white pasta sauce.

Before You Start Your Day

Breakfast Burritos



Ingredients

Serves 3

Green Chile Sauce Ingredients:

- 2 tsp. canola oil
- 3/4 cup minced onion
- 2 cloves garlic, minced
- 1 tbsp. all-purpose flour
- 2 cups chopped roasted mild-to-medium New Mexican green chiles (if not available in your area, you may purchase them online)
- 2 cups reduced-sodium chicken broth

Burrito Ingredients:

- 3 slices bacon
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 4 cups precooked shredded potatoes or frozen hash browns
- 2 large eggs, lightly beaten
- 6 x 8-inch whole-wheat tortillas, warmed if desired
- 3/4 cup finely shredded sharp cheddar cheese

about the contributor



/u/ChamalienComputers (Gus)

Hey guys! I'm a huge fan of your music, Hope you enjoy this recipe! And we hope you come back to Reddit soon, we have lots of questions for you!

Instructions

Green Chile Sauce Instructions:

1. Heat oil in a medium saucepan over medium heat. Add minced onion and garlic cloves. Mix until oil evenly covers the vegetables, then stir until the mixture is softened. (about 4 minutes). Sprinkle flour over the mixture and stir for 1 more minute. Stir in the chiles and broth, and bring the mixture to a boil. Immediately reduce heat to low, then simmer until the mixture has thickened to a gravy-like consistency. (about 15-20 minutes). Set aside.

Burrito Instructions:

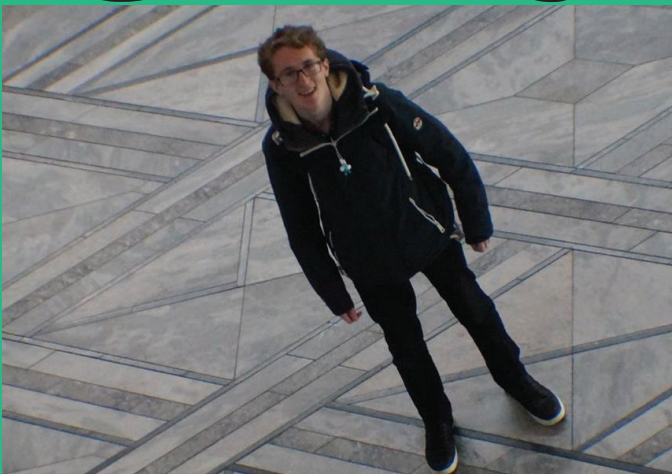
1. Cook bacon in a large skillet (preferably cast-iron) over medium-high heat until crisp. (about 4 minutes) Transfer to a plate lined with paper towels. Add chopped onion and garlic to the pan and cook, stirring, for 1 minute. Stir in potatoes. Pat the mixture down evenly and let it cook for 2 minutes. Scrape up the browned bits, pat it back down again and continue cooking for about 2 minutes more. Repeat until the potatoes are golden brown with some crisp edges.
2. Reduce heat to low. Stir 1/4 cup of the green chile sauce and eggs into the potato mixture and mix frequently until the eggs are just set (1-2 minutes)
3. Divide the potato-egg mixture among the tortillas. Roll each into a burrito and arrange seam-down on plates or a platter. Reheat the sauce, spoon over the burritos and sprinkle with cheese. Serve immediately.

Isle Of Flightless Brunscrackers

Ingredients

- 1 cup dry white wine
- 1/2 pound shredded Swiss cheese
- 1/2 pound shredded Gruyere cheese
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg

about the contributor



/u/Ruri_ (Ruairidh)

I'm Ruri, 19, British/Norwegian, enjoy baking w/ my mate, once you have one you can't stop + if you have a crush these are good to give them

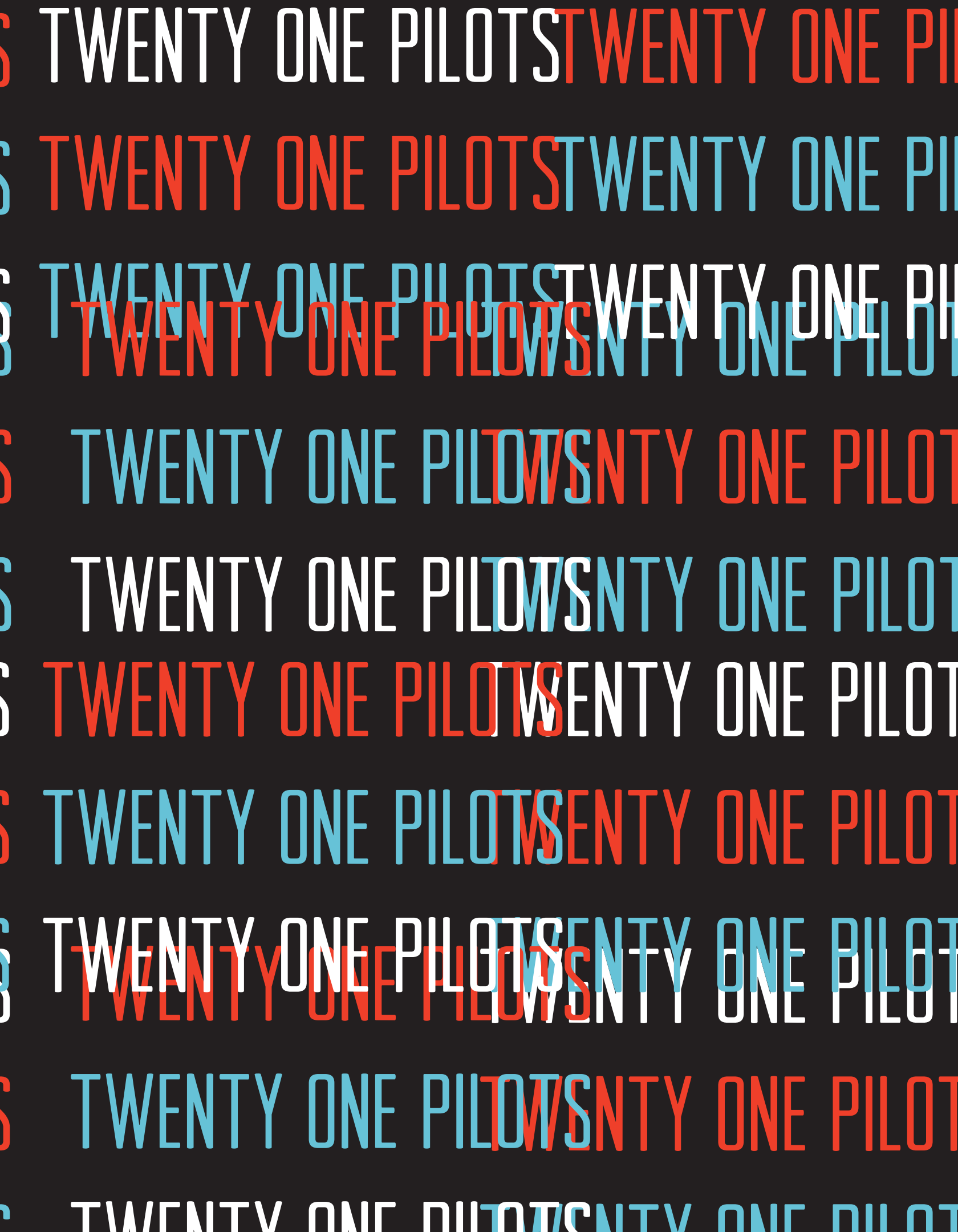


Instructions

1. Preheat oven to 180°C/355°F.
2. Sift together the flour and baking soda.
3. In a separate bowl, cream together the butter, sugar, vanilla and golden syrup; mix well. Stir in the flour and mix until just incorporated. (For a chocolate version of Brunscrackers, add 2 tbsp. of cocoa to the flour!)
4. Form dough into two elongated rolls the length of your baking tray and about 2.5cm (close to one inch) thick. Place them on the baking tray with enough space in between for them to spread.
5. Bake until they are light golden brown and have flattened (about 13-15 minutes). Remove from oven and let cool slightly for about 3 minutes. Cut diagonally into 5cm (about 2 inches) strips while still warm. (They will come out very soft but allow them to cool slightly on the baking tray and they will firm up and be stiff enough to transfer to cool down on a cooling rack.)



REGIONAL AT BEST



SEASONAL AT BEST

GRILLED CHICKEN



INGREDIENTS

Serves 4

- 4 boneless, skinless chicken breast halves
- 1/2 cup lemon juice
- 1/2 tsp. onion powder
- 2 tsp. dried parsley
- Ground black pepper to taste
- Seasoning salt to taste

ABOUT THE CONTRIBUTOR



/u/PapaGregori (Jake)

I have been a fan of Twenty One Pilots for almost 5 years now, my first song I heard was Ode to Sleep from Regional at Best. Tyler and Josh have helped me get through a lot and I extend my thanks to them.

INSTRUCTIONS

1. Preheat an outdoor grill to medium-high heat, and lightly oil grate.
2. Dip the chicken in lemon juice, and sprinkle with the onion powder, ground black pepper, seasoning salt and parsley.
Discard any remaining lemon juice.
3. Cook on the prepared grill for 10-15 minutes per side, or until no longer pink and juices run clear.

SLOW TOWN

SLOW-COOKER MEAL



INGREDIENTS

Serves 8-10

- 1 tsp. olive oil
- 1 large onion, diced
- 2 medium red or yellow potatoes, diced
- 1 tbsp. kosher salt
- 1 tbsp. curry powder
- 1 tbsp. brown sugar
- 1-inch piece ginger, peeled and grated (about 1 tbsp.)
- 3 cloves garlic, minced
- 1/8 tsp. cayenne pepper, optional
- 2 cups vegetable broth
- 2 (15.5 oz.) cans chickpeas, drained and rinsed
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 medium head of cauliflower, cut into bite-sized florets
- 1 (28 oz.) can diced tomatoes, with their juices
- 1/4 tsp. black pepper
- 1 (10 oz.) bag baby spinach
- 1 cup coconut milk

ABOUT THE CONTRIBUTOR



(JPB)

WE <3 | -/

INSTRUCTIONS

1. Heat the oil in a skillet over medium heat.
Sauté the onion with 1 tsp. salt until translucent (about 5 minutes).
Add the potatoes and another teaspoon of salt.
Sauté until just translucent around the edges.
2. Stir in the curry, brown sugar, ginger, garlic, and cayenne and cook until fragrant (about 30 seconds). Pour in 1/4 cup of broth and scrape up any toasty bits from the bottom of the pan. Transfer this onion-potato mixture into the bowl of a 6-quart (or larger) slow cooker.
3. *Secret handshake*
4. To the slow cooker, add the rest of the broth, chickpeas, bell pepper, cauliflower, tomatoes, pepper, and final teaspoon of salt. Stir to combine. The liquid should come about halfway up the sides of the bowl. Add more broth as necessary.
5. Cover and cook for 4 hours on high.
6. Stir in the spinach and coconut milk. Cover for a few more minutes to allow the spinach to wilt.
7. Taste and correct the salt and other seasonings as needed.

BLACK FOREST CAKE

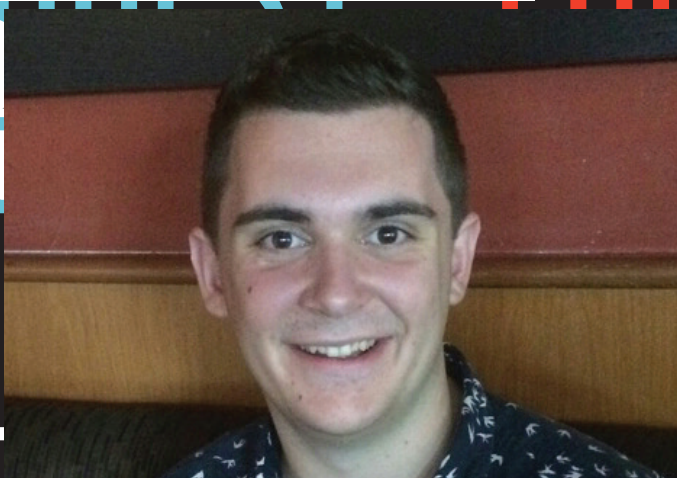


INGREDIENTS

Serves 12

- One box dark chocolate cake mix
- 8 oz. container whipped topping
- 8 oz. package cream cheese, at room temperature
- 1 ("twenty one" oz.) can cherry pie filling
- 3/4 cup powdered sugar
- 1/2 tsp. vanilla

ABOUT THE CONTRIBUTOR



`/u/TehKitteh777` (Jackson)

Thank you for inspiring me to create.

INSTRUCTIONS

1. Preheat oven to 350°F. Grease and flour a 9x13 baking dish.
2. Prepare cake mix according to directions on box.
3. Pour cake batter in prepared 9x13 pan and bake for 30-40 minutes, or until a toothpick inserted comes out clean (or according to instructions on box).
4. Combine cream cheese, whipped topping, powdered sugar, and vanilla. Beat with an electric mixer at medium speed. Scrape down the sides of the bowl. Continue beating until thoroughly combined.
5. Once the cake has cooled, spread all of cream mixture over the top. Spoon the cherry pie filling over the cake.
6. Refrigerate for at least 4 hours.
7. Slice and serve!

GLOWING PIES

MINI PIZZAS



INGREDIENTS

Serves 3

- Tomato sauce
- 3 tbsp. olive oil
- Handful of sliced olives
- 1 brick of mozzarella
- 3 x 7-inch mini pizza crusts
- 1/4 cup diced bell pepper
- 1/4 cup diced thick-cut breakfast ham
- 1 package of pepperoni

ABOUT THE CONTRIBUTOR



/u/AppleBerryPoo (Ryan)

It's wonderful to give back to the Clique,
and even the band and its crew itself!

We've created so much - from paintings to
poems and now to cookbooks!

INSTRUCTIONS

1. Preheat oven to 425°F
2. Cover each pizza crust with one tablespoon of olive oil.
3. Add a layer of tomato sauce (to taste) to each crust. Spread evenly, leaving a 1/4" to 1/2" gap from the edge.
4. Grate mozzarella over the crust until little sauce is visible, or to taste.
5. Liberally sprinkle on diced pepper and ham.
6. Add several pepperoni to the center of each pie, making a circle.
7. Add olives just off-center on the pepperoni, to make the shape of a pupil.
8. Julienne the leftover, uncut pepper. Cut strips to desired length and add around the "eye" to resemble a bloodshot appearance.
9. Once toppings are arranged, repeat for each additional pie you serve (recommended one pie per person).
10. Place pie(s) into the oven on a pizza stone for 10 minutes, or until the crust browns on the edges and the cheese melts. Enjoy!

BANANATHEMA



INGREDIENTS

Serves 8-10

- 1 cup unsalted butter
- 1 3/4 cups powdered sugar
- 2 eggs
- 5-6 ripe bananas
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tbsp. baking soda
- 1/2 tbsp. salt

ABOUT THE CONTRIBUTOR



/u/DoctorWamyt (Adrian)

Thank you for making music, you guys rock!
You have lots of fans here in Mexico. Thank
you for coming here again. Love you guys!
Enjoy the bread!

INSTRUCTIONS

1. In a bowl, mix together the butter and the powdered sugar.
2. Add the eggs to the mixture, one at a time.
3. In another bowl, mash the bananas well with a fork.
4. Add the mashed bananas to the mix of butter, eggs and sugar. Mix until everything is evenly combined.
5. Sift the dry ingredients (salt, baking powder, baking soda, flour, and salt) into the bowl and mix everything together.
6. Pour the mix into a bread loaf pan.
It should be about 3/4 full.
7. Bake at 356°F (180°C) for 45-50 minutes.
8. Once bread is done, remove from oven and allow it to cool completely.
9. THROW THAT LOAF OF BANANA NASTINESS IN THE TRASH. (Unless you're not Tyler or Josh.
In which case, cut yourself a slice and enjoy!)

BE CORN-CERNED



INGREDIENTS

Serves 8

- 8 shucked ears of corn
- 1/2 lb. of butter
- 2 tbsp. of honey
- Paprika to taste

ABOUT THE CONTRIBUTOR



`/u/bosebucks375`

Artists let us experience what nature can't create. This is why I respect the band; they're our eyes that help us see the world differently.

INSTRUCTIONS

1. Boil the ears of corn for about 10 minutes or until tender and bright yellow.
2. Beat butter and honey together until fluffy (like Tyler's hair).
3. Take a scoop of the honey butter and put it in the center of each plate.
4. Place two whole cobs on each plate so that they and the scoop of honey butter resemble the Twenty One Pilots logo (|-/).
5. Sprinkle paprika on the right-most cobs (the forward slash of the logo) to taste.
6. Close your eyes and totally let the taste take over all of your senses.

VESSEL



FEAST OF BURNT DOWN TREES

Kale Chips



INGREDIENTS

- 1 bunch kale
- 1 tbsp. extra-virgin olive oil
- 1 tsp. Himalayan pink salt
- 1/2 tsp. red pepper
- 1/2 tsp. black pepper

ABOUT THE CONTRIBUTOR



/u/tsuncrossed

I'm not a cook, just a TØP fan.

The theme of trees seems to come up often, especially as a place of solitude (good or bad). I hope you enjoyed this recipe.

It's but a small show of thanks and appreciation for what TØP means to me.

INSTRUCTIONS

1. Preheat oven to 275°F.
2. Let me paint a mental picture portrait:
Break individual "trees" from your kale bunch.
Clear one to two inches at the stem of any leaves.
(The stem will act as a handle for eating your "tree chips"). Make sure the kale is dry after washing.
3. Lightly cover the leaves with a tablespoon (or as much as needed) of extra virgin olive oil. You do not want the kale to be soaked, only lightly coated. Place each "tree" on a baking sheet.
4. Using your discretion, sprinkle Himalayan Pink Salt along your forest of trees.
5. Again, use your discretion to sprinkle Blurryface pepper (red and black pepper) along your forest of trees.
6. Stand cowardly for 15 minutes while your trees bake in the oven.
7. Enjoy your feast of burned down trees!

HOUSE OF GOLDEN SCALLOPED POTATOES



INGREDIENTS

Serves 6-7

- 3 cups grated mild gruyere cheese
- 1 cup grated gouda cheese
- 1/4 cup grated parmesan cheese
- 4-5 Yukon Gold potatoes, peeled and thinly sliced
- 1 cup milk
- 2 tbsp. melted butter
- 2 cloves fresh garlic, minced
- Handful of chopped scallions
- Salt & pepper to taste

ABOUT THE CONTRIBUTOR



/u/katelyn575 (Katelyn)

Tyler & Josh: Thank you for making incredible music for us to enjoy. You are amazing performers and I appreciate all of the hard work you put into everything you do. Can't wait to see you guys perform in Nashville this August!

INSTRUCTIONS

Serve these scalloped potatoes to your friends and family and you'll be the queen of everything you see! (Well, at least of the kitchen...)

1. Preheat oven to 425°F
2. Coat an 8x8 baking dish with cooking oil.
3. Arrange an even layer of sliced potatoes on the bottom of the baking dish, slightly overlapping the edges each potato. It is important that the potatoes are sliced very thin, just be careful not to slice your torso in half while doing so. Sprinkle salt and pepper on top of the potatoes. Sprinkle a handful of mild gruyere cheese over top, then sprinkle on a handful of the gouda cheese.
4. Do everything in step one again to create a second layer and then drizzle a tablespoon of melted butter over top.
(Two layers will have drizzled butter, the rest will not.)
5. Repeat Steps 3 and 4 again until your baking dish is filled. Don't fill the baking dish higher than top of rim. When you've finished your layers, sprinkle some parmesan cheese over the top.
6. In a small saucepan, bring the milk to a simmer, stirring occasionally. As soon as the milk begins to simmer, remove it from the heat. Add minced garlic and stir.
Pour it over potatoes.
7. Bake for 40 minutes, or until golden brown on top.
8. Once your potatoes have cooled, serve them up to your friends, your girlfriend, your boyfriend, your grandma, or your dog (hey, I'm not The Judge).
I guarantee this recipe will put you on the map as the best chef in the land!

ICE SCREEN

Ice Cream with Peanut Brittle



INGREDIENTS

- 1 cup lite coconut milk
- 2 tbsp. freshly ground coffee
(double amount of smol coffee beans for Josh Dun)
- 2 cups full fat coconut milk, chilled
- 3/4 cup peanut butter
- 3/4 cup agave nectar or honey
- 2 tsp. pure vanilla extract
- 1 tsp. coffee extract for extra coffee-ness
- 1/8 tsp. sea salt coffee peanut brittle to serve (recipe below)

Sea Salt Coffee Peanut Brittle Ingredients:

- 1 1/2 cups sugar
- 2 tsp. sea salt (You can get this from your local grocery store or from a march to the sea.)
- 1 tbsp. freshly ground good quality coffee
- 1 1/2 cups roasted peanuts
- Fleur de sel to taste (Hope you paid attention in French class!)

ABOUT THE CONTRIBUTOR



/u/ _ _ Candeh _ _ (Vanessa)

I'd love to talk about life with you sometime.
Or we could just sit in silence and eat
fondue, 'cause you know, I'm Swiss'n'stuff.

INSTRUCTIONS

Ice Cream Instructions:

1. Place lite coconut milk and coffee grounds in a small saucepan and bring to a boil. Remove from heat and chill until very cold to allow the coffee to steep. Strain to remove grounds.
2. Pour strained milk into a blender and combine with all remaining ingredients (except peanut brittle). Process until well blended.
3. Pour the mixture into an ice cream maker and process according to package directions. (It's okay if it's still a bit liquefied after processing. The consistency will change after it's been in the freezer). It should at least be as cold as the inside of Ms. Believer's head.
4. Once processed, pour into a freezable container with a lid and place in the freezer for at least a few hours to firm up (or overnight, for best results). Serve with sea salt coffee peanut brittle.

Peanut Brittle Instructions:

1. Lay out a piece of foil and spray with non-stick spray. Heat sugar and sea salt over high heat in a non-stick skillet, until sugar begins to melt. Stir with a rubber spatula to evenly melt the sugar.
2. Add in coffee and peanuts. (Don't let the spatula melt. Believe me, it's no fun. Not as if that has ever happened to me...*cough*) Stir to coat, and pour onto foil, spreading into a thin layer. Sprinkle with fleur de sel and let cool completely.
3. Break the cooled peanut brittle into pieces. You will have extra for serving and snacking. You can also garnish just with chocolate.

A word of advice: Don't eat this ice cream if you're trying to sleep. Sleep deprivation can cause migraines. Well, anyways - enjoy this sick-as-frick Ice-Screen with your frens! Stay Street |-/

THE RUN AND GO

Breakfast Smoothie



INGREDIENTS

- 2 small bananas,
cut into small pieces
- 1 cup blackberries
- 2 cups raspberries
- 2 tbsp. honey
- 8 ice cubs
- 12 oz. vanilla Greek yogurt
- 1/4 cup protein powder

ABOUT THE CONTRIBUTOR



(Hussein)

Your music has simply made me a better person and for that I thank you.

It has motivated me and pushed me to help others. At a time when I felt alone and thought no one could relate to me, I heard your music and realized that I'm not alone.

INSTRUCTIONS

1. Combine all ingredients in a blender.
2. Blend until smooth.

CAKE YOU OUT



INGREDIENTS

Serves 8-10

Ingredients for lemon filling:

- 3/4 cup fresh lemon juice
- 1 tbsp. grated lemon zest
- 3/4 cup sugar
- 3 eggs
- 1/2 cup unsalted butter

Ingredients for cake (makes two layers):

- 2 cups white sugar
- 4 eggs
- 1 cup butter
- 4 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 cup milk
- 3½ tsp. baking powder

Ingredients for frosting:

- 5 large egg whites
- 1 cup sugar, plus another 2 tbsp.
- Pinch of salt
- 1 lb. unsalted butter, room temperature, cut into tablespoons
- 1 1/2 tsp. pure vanilla extract

ABOUT THE CONTRIBUTOR



/u/AbyssGaming (Austin)

It means a lot to be a part of something that gives back to the band that has done so much for me. Thank you!

INSTRUCTIONS

Instructions for lemon filling:

In a saucepan, combine all ingredients and cook over medium-low heat until sauce thickens to hold marks from a whisk. Remove from heat when the first bubble appears, around 6 minutes. You can store this for up to a week by covering surface with plastic wrap and refrigerating.

Instructions for cake:

1. Preheat oven to 350°F (175°C). Grease and flour two 9x9 pans.
2. In a large bowl, cream together the butter and sugar. Beat in the eggs one at a time, and then stir in the vanilla.
3. Combine flour and baking powder, then add to the creamed mixture and mix well. Stir in the milk until the batter is smooth. Pour the batter into the prepared pans.
4. Bake for 30-40 minutes for cake, or 20-25 minutes for cupcakes. The cakes are done when they spring back to the touch.

Instructions for frosting:

1. Combine egg whites, sugar and salt in a heatproof mixing bowl set over a pan of simmering water. Whisk by hand until all ingredients are warm and the sugar has completely dissolved.
2. Attach the bowl to a mixer and whisk on low, gradually increasing speed to medium-high. Whisk until stiff peaks form. Continue mixing until frosting is fluffy, cool, and glossy. This should take approximately 10 minutes.
3. Mixing at medium-low speed, add the butter a few tablespoons at a time and mix well before adding more butter. After the butter has been added, whisk in the vanilla.
4. With a paddle attachment, beat the mixture on low speed until there are no air bubbles. This should take about 2 minutes. Scrape the sides of the bowl into the mixture and continue beating until the frosting is smooth. If using the same day, keep the frosting at room temperature.
5. When assembling the cake, make sure to spread the lemon filling between the two layers. Enjoy!

BUNS FOR HAMS

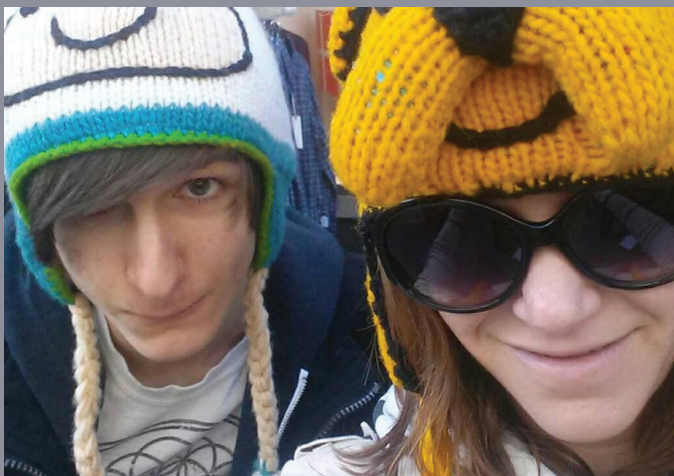


INGREDIENTS

*Makes 10 large buns
(or more, for smaller buns)*

- 5-6 cups multi-purpose flour
- 2 cups warm water
(about the temperature you'd use to wash your hands really well)
- 2 tsp. dried yeast
- 2 tsp. salt
- 1 tbsp. sugar
- 2 tbsp. vegetable or olive oil
- 1 egg, beaten (optional)
- Sesame or poppy seeds (also optional)

ABOUT THE CONTRIBUTOR



/u/Boneyardz (Truman and Josh)(Cool name, huh?)

Unless you actually have Guns for Hands,
this isn't that hard to make.

Thank you guys for everything | -/

INSTRUCTIONS

1. Go to the kitchen. Put on your favorite Twenty One Pilots album or playlist and get your stuff together.
2. In a large mixing bowl, whisk the warm water, yeast, and sugar together. Let the mixture sit for 5-10 minutes. (Letting it sit can be skipped, and you will still get good results, but something about letting the yeast "come alive" makes for a smoother dough.)
3. Whisk 2 cups of flour, salt, and oil into the water mix until the mixture is smooth and free of lumps.
4. Add 3 more cups of flour and stir with a wooden spoon, adding more flour as needed until the mixture becomes too dense to stir.
5. Generously flour a counter or table top, and turn the dough out of the bowl onto the surface. Dust the dough with flour and knead, adding more flour as needed, until the dough is smooth and elastic (not too sticky). (The dough will stick a little to the table, or your hands, but it should be such that if you handle it quickly it doesn't stick. One way to check the consistency is to poke it with your finger. If the indentation "springs back", it's good to go.)
6. Clean the mixing bowl, and place the dough back in the bowl. Cover with a damp kitchen towel and leave it to rise for about an hour, or until it has doubled in size.
7. Clean up, and then spend an hour doing whatever floats your boat.
8. Lightly flour your work surface, and turn the dough out onto the surface. Dust the dough lightly with flour and punch it down. (How hard you punch is up to you, but the idea is to knead out the air and return it to its original size.)
9. Cut the dough into 10 pieces and shape them into rolls. Flatten them until they are about an inch or so thick. Place them on a greased baking tray.
10. Brush the rolls with beaten egg, and sprinkle with sesame or poppy seeds (optional). Cover with a damp cloth to rise for 30 minutes.
11. Bake at 175°C (350°F) for 15-20 minutes, or until they are a beautiful golden brown and fill your house with the smell of life's hopeful undertone.
12. Add your favorite ham (we used honey-mustard ham) and toppings of your choice. Dig in!

TREESBURGERS



INGREDIENTS

Serves 2

Ingredients for burgers:

- 2 hamburger patties
- 2 hamburger buns
- Burger toppings of choice

Ingredients for hash:

- 2 red skin potatoes
- 1/2 onion
- 5 mini sweet peppers
- 1 stalk celery
- 2 tbsp. vegetable oil
- Salt and black pepper to taste

ABOUT THE CONTRIBUTOR



/u/Jebbassman (Justin)

Cut through the trees and say hello with this classic burger and chopped trees hash. A token of my deep appreciation for all you given us.

INSTRUCTIONS

Instructions for burgers:

1. Place two hamburger patties in a flat pan on medium-high heat. Cook for 4 1/2 minutes on each side.
(If using cheese, place cheese on burgers 3 minutes after flipping.)
2. Remove burgers from the pan and place on buns.
Top burgers as desired.

Instructions for hash:

1. Dice red skin potatoes, onion, celery and peppers.
2. In a sauté pan, bring oil to a simmer. Place diced potatoes in the pan and stir occasionally to prevent sticking and burning.
3. After 10 minutes, add in the diced onion, celery, sweet peppers, salt, and pepper. Cook until potatoes are tender on the inside and have a golden brown crust. Add oil as necessary.

The background is a dark gray rectangle divided into three vertical panels. The left panel features a white zig-zag pattern. The middle panel has a white grid pattern that transitions into wavy, concentric lines towards the bottom. The right panel displays a white wavy, concentric line pattern. The text 'Blurryface' is centered across the middle panel in a red, sans-serif font.

Blurryface



Curryface



Ingredients

Serves 8-10

- 1 tbsp. butter or coconut oil
- 1 tsp. ginger
- 1 tbsp. garlic
- 1 tsp. salt
- 1 tsp. black pepper.
- 1 lb. meat of choice
(I prefer chicken or shrimp)
- 1 onion
- 2 bell peppers
(I like to do red and yellow)
- 1 sweet potato
- Any other random veggies you want to add in that will complement the dish
(peas, carrots, etc.)
- 2 cups chicken broth
- 1 can coconut milk
- 2 tbsp. red curry paste
- 1 tsp. rice vinegar
- 2-4 cups rice
- 4-8 cups water

about the contributor



/u/pm-me-your-coffeemug (Kate)

Hello, I'm Kate! I'm a reader, a night owl, a believer, and an experimenter among other things. Curry is one of my favorite dishes. Enjoy! :)

Instructions

Curry Instructions:

1. Heat up a dutch oven or a soup pot over medium heat.
2. Melt butter/oil in the dutch oven.
3. Add meat, salt, pepper, garlic, ginger, and onions to the pot. Sauté for two minutes.
4. Add bell peppers, sweet potato, and any other veggies you have chosen.
5. After letting the mixture cook, add chicken broth, coconut milk, rice vinegar and curry paste.
6. Stir mixture, then cover and cook until vegetables are softened (5-10 minutes).
7. Serve in bowls with rice.

Rice Instructions:

For every one cup of rice, use two cups of water.

Bring water to boil in a medium-sized pot, then pour rice in and simmer on low heat for 15 minutes.

Enjoy your curry!

HeavyDirtySøup

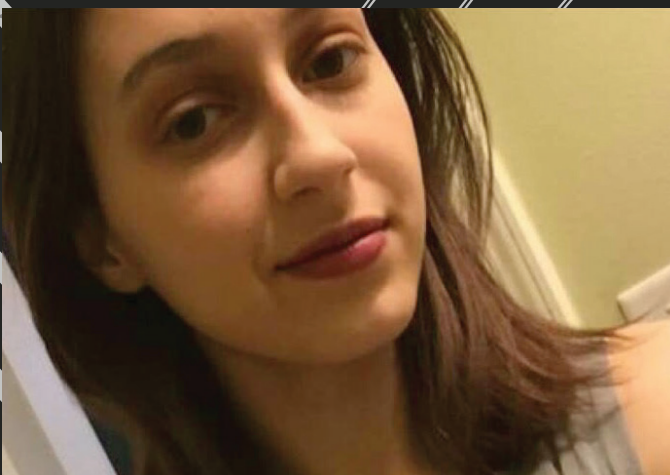


Ingredients

Serves 6-7

- 2 tbsp. olive oil
- 2 cloves garlic, minced
- 1 white onion, chopped
- 1 bay leaf
- 1 1/2 teaspoons chili powder
- 1 tsp. ground cumin
- 1/4 tsp. dried oregano
- 1/2 tsp. salt
- 2 (19 oz.) cans of black beans
- 1 cup water
- 2 cups chicken broth
- Optional garnishes: tortilla strips, avocado slices, shredded cheddar, sour cream

about the contributor



/u/cosmo703 (Courtney)

You'll want to eat this soup nearly as fast as Tyler raps.

Instructions

1. Heat up the oil in a 4 to 5 quart heavy pot.
Add onion and sauté for approximately 5 minutes.
2. Add garlic, chili powder, cumin, oregano and salt and sauté for another 2-3 minutes.
3. Add black beans, water, broth, and bay leaf and simmer, covered. Stir occasionally until soup has thickened slightly, approximately 15-20 minutes.
4. Transfer 2 cups of the soup to a blender or food processor and puree. Return to the pot and heat, stirring frequently. Discard the bay leaf.
5. Garnish with tortilla strips and avocado slices (it's also great with shredded cheddar and sour cream!)

Eton Messed Øut



Ingredients

Serves 4

Eton Mess Ingredients:

- 4 meringue nests (you can buy these pre-made or make them yourself using the recipe below)
- 2 cups double cream
- 2 cups strawberries and raspberries (or any other mix of summer fruits)

Meringue Ingredients:

- 2 egg whites
- 1/3 cup caster sugar
- 1/2 cup icing sugar
- 1 tsp. of vanilla extract

about the contributor



/u/twentyonephun (Tabitha)

This British dessert, Eton mess, has meringues complimented by fruit and fluffy cream. We hope it will make you feel less stressed out |-/|

Instructions

Meringue Instructions:

1. Preheat oven to 210°F (230°C). Line a baking tray with baking parchment paper.
2. Put the egg whites into a clean bowl and beat them with an electric hand whisk until the mixture is fluffy and stands up in stiff peaks.
3. Add the caster sugar a dessert spoonful at a time. Between each spoonful continue to beat for 3-4 seconds. Don't over-beat. The mixture should be thick and glossy.
4. Fold in the vanilla extract.
5. Sift the icing sugar and fold it in 1/3 at a time. Don't over mix. It should be smooth and billowy.
6. Either pipe the meringues or use a tablespoon to make four meringue nests on the baking tray.
You may have extra mixture to make mini meringues!
7. Put in the oven for 1 1/2 hours.

Eton Mess Instructions:

1. Mash the fruit.
2. Whip the cream with an electric whisk.
3. Crush the meringues.
4. Spoon the crushed meringues, cream and fruit into a dish in alternate layers.
5. Enjoy and feel less stressed out immediately!

Fairly Low-Cal

delicious salad



Ingredients

Serves 8

- 2 carrots
- 2 tomatoes
- 1 bell pepper
- 1 small onion
- 1 1/2 lb. chestnuts (or the nuts you prefer)
- 2/3 can of corn
- 1/2 pound of cottage cheese
- About 1 1/2 lbs. chicken breast, cooked and shredded
- Salt, black pepper and oregano

about the contributor



/u/onemorealive (Bárbara)

Whoever tries this recipe, please give me a heads-up. Shouts from Brasil!

Instructions

1. Good news! You can use leftover chicken.

But if you prefer to cook one just for this recipe, cook it first, so it can cool down while you prepare the vegetables. If you don't have your own recipe for cooking chicken, try this one: Place the chicken breast, salt, one peeled onion and celeriac into a saucepan with enough water to cover. Let it cook until you can easily separate bones from meat. After it cools, shred the chicken using two forks.

2. Now, it is time for the veggies!

Remove the seeds from the tomatoes, dice them and add salt. Then let the tomatoes rest, so they will lose some water. Grate the carrots, chop the bell pepper into really small pieces, dice the onion, chop the nuts and drain the corn.

3. Put the chicken and vegetables into a big bowl and add the cottage cheese. Add salt to taste, as well as black pepper and oregano.

4. Mix everything

(I like to use my hands for this part).

5. You can add or substitute some of the ingredients, so that it better suits your taste. And it is a good recipe to use whatever you may have in your refrigerator.

It can also be an incredible sandwich filling!

Pear In My Heart

pear tart



Ingredients

Serves 4-6

Ingredients for tart:

- 150 g (about 5 oz.) Macadamia nuts
- 125 g (about 4 oz.) butter
- 140 g (about 5 oz.) sugar
- Zest of 1/2 lime
- 2 tbsp. self-rising flour
- 1 egg

Ingredients for base:

- 1 tbsp. butter
- 2-3 pears
- Zest of 1/2 lime
- 2-3 tbsp. macadamia nuts

Ingredients for honey cognac syrup:

- 2 tbsp. honey
- Juice of 1 lime
- Splash of cognac

about the contributor



(Jacob)

I'm a new listener.

Thank you for making music with meaningful lyrics. I love the messages they convey. Keep on doing what you enjoy.
|-/

Instructions

Instructions for Tart:

1. Preheat oven to 180°C/355°F
2. Blitz the macadamia nuts very finely.
3. In a bowl, cream together the butter, sugar and zest of half a lime.
4. Add the egg and beat until light and creamy.
5. Fold in the flour and blitzed macadamias until well combined.

Instructions for Base:

1. Rub some butter over a sheet of foil large enough to cover a baking pan.
2. Line the pan with the buttered foil, being careful not to tear it.
3. Drizzle some honey over foil and sprinkle with lime zest.
4. Core and slice the pears from top to bottom. Arrange pear slices flat side down in the pan.
5. Coarsely cut macadamia nuts and fill gaps between pear slices.
6. Spoon the nut mixture into the pan and smooth out over the pears.
7. Bake for 40-45 minutes, or until golden brown
8. Remove from the oven and let it rest for 30-40 minutes before turning out.

Instructions for Honey Cognac Syrup (Optional):

1. Heat honey and lime juice in a heavy-based saucepan until it starts to bubble and thicken.
 2. Remove from heat and add cognac.
 3. Pour over turned-out tart.
- Serve with cream or ice-cream and enjoy!

The Fudge

Ingredients

Serving size varies

- 3 packed cups caster sugar
- 3/4 cup margarine
- 2/3 cup evaporated milk
- 12 oz. of milk chocolate/chocolate chips
- 1 (7 oz.) jar marshmallow crème spread
- 1 cup crushed chocolate sandwich cookies OR small chocolate chip cookies (about 5-12 cookies)
- 1 tbsp. vanilla extract
- 1 tbsp. powdered sugar, for dusting once finished (optional)

Instructions

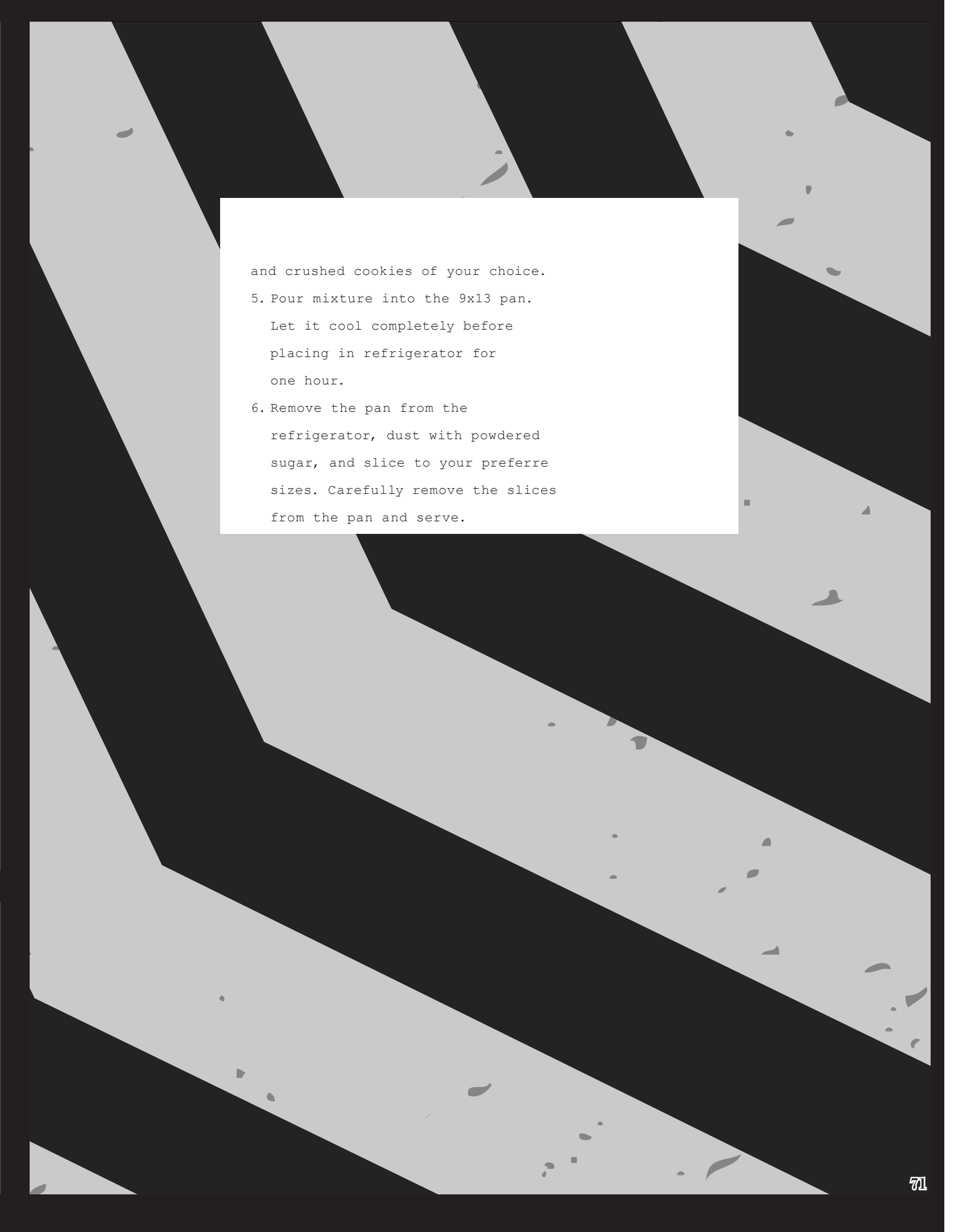
1. Line a 9x13 pan with parchment paper, or grease it.
2. Mix the sugar, margarine, and evaporated milk in a large sauce pan over medium-high heat, stirring regularly to dissolve the sugar. Bring it to boil and let it boil for 5 minutes, still stirring.
3. Turn the heat to very low and add in the chocolate/chocolate chips. Allow them to completely melt into the mix.
4. Take everything off of the heat and add in the marshmallow crème spread, vanilla extract,

about the contributor



/u/regional-at-worst (Jenny)

I just really like Twenty One Pilots
and fudge, if I'm honest.



and crushed cookies of your choice.

5. Pour mixture into the 9x13 pan.

Let it cool completely before
placing in refrigerator for
one hour.

6. Remove the pan from the
refrigerator, dust with powdered
sugar, and slice to your preferred
sizes. Carefully remove the slices
from the pan and serve.

Pølarize Pie

gelatin dessert

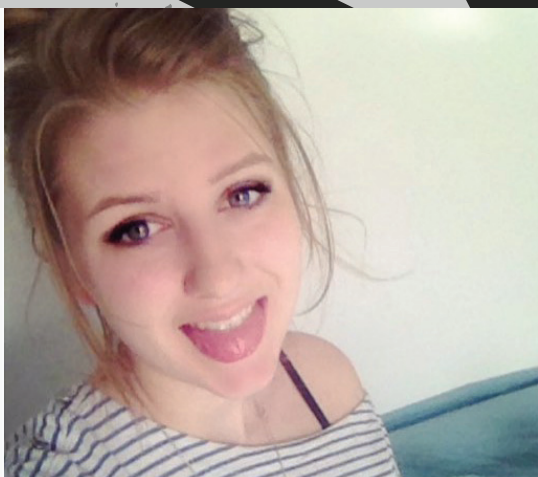


Ingredients

Serves 8

- 1 package blue raspberry-flavored gelatin
(or other blue flavor)
- 1 package cherry-flavored gelatin (or other red flavor)
- 8 oz. whipped cream
- 1 graham cracker or cookie pie crust

about the contributor



Chloe

I hope the creamy layers of my gelatinous pie fill your heart with joy upon tasting. (My brother, Ethan, wrote that. Thanks for being wonderful humans.)

Instructions

1. Follow the directions on the package to make the red gelatin. Chill it in the refrigerator for 10 minutes.
2. Gently spoon the red gelatin into the pie crust and place the pie in the refrigerator.
3. Follow the directions on the package to make the blue gelatin. Mix HALF of the gelatin with the whipped cream and chill in refrigerator for 10 minutes. Leave remaining half of blue gelatin in the refrigerator for eating later.
4. Gently spoon the blue fluff on top of the red gelatin pie. Chill in refrigerator for another 4 hours, or freeze for 2 hours for a firmer pie.
5. Polarize.

Message Manicotti



Ingredients

Serves 6

- 2 1/4 cups ricotta cheese
- 1 1/4 cup shredded mozzarella cheese, plus 1 cup for topping
- 1 1/4 cup shredded parmesan cheese
- 2 tsp. Italian seasoning
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 jar spaghetti sauce of your choice (you can use homemade sauce as well, or add browned meat)
- 1 box of 12 manicotti shells

about the contributor



/u/beeinzombieland

Instructions

1. Coat the bottom of an oval Crock-Pot with 1/3 jar of pasta sauce.
2. Combine the ricotta, mozzarella, parmesan, spinach, and spices. Place the filling mixture in a gallon-sized freezer bag, then cut off one of the bottom corners of the bag.
3. Pipe the filling mixture into the manicotti and place in the crockpot. You may have to lay some on top of each other.
4. Cover the filled manicotti with the remaining sauce.
5. Cook on high for 2 1/2 hours, or until the manicotti is tender when pierced with a fork. Top with 1 cup of mozzarella for the last 30 minutes of cook time.

BEEF And CHEESE Nachos

With Lettuuuuhce

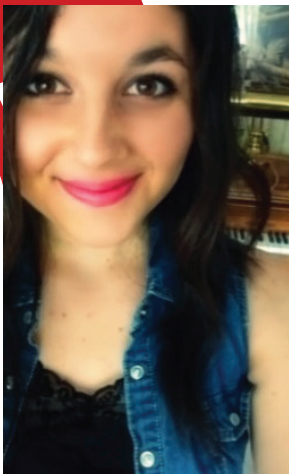


Ingredients

Serves 4

- 1 lb. ground beef
- 1 package taco seasoning
- 2 tbsp. butter
- 2 tbsp. flour
- 1 - 1 1/2 cups milk
- 8 - 10 oz. sharp cheddar cheese, shredded
- 1 - 1 1/2 cups shredded lettuce
- Various toppings of your choice (guacamole and salsa were used in this recipe)
- 1 bag tortilla chips

about the contributor



/u/butwilltherebepizza (Molly)

I love Twenty One Pilots almost as much as I love these nachos.

The page is framed by a decorative border featuring stylized, torn-edge graphics of taco ingredients. On the left and right sides, there are red and orange shapes representing taco shells or bags of chips, some with the words "HOT", "FIRE", and "MILD" in white. Yellow shapes represent melted cheese, and green shapes represent lettuce. In the center, there are several yellow and green shapes representing tacos or burritos.

Instructions

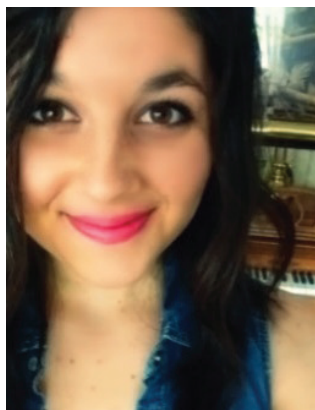
1. In a large skillet, cook the ground beef on medium heat until completely browned, about 7-10 minutes. Drain most of the grease from the pan. Stir in the package of taco seasoning and lower heat just enough to keep warm.
2. Begin making some cheese sauce by melting butter in a pot over medium heat.
3. Once the butter has melted, whisk in flour until mixture thickens.
4. Whisk in milk until creamy.
5. Slowly add cheese to the mixture, whisking to keep clumps from forming. If the mixture seems too thick, slowly add more milk until desired consistency is reached.
6. Once the cheese sauce has reached the desired consistency, begin layering the ingredients on a large plate in the following order: tortilla chips, beef, cheese, lettuce, toppings. Continue to layer until you have formed a mountain of nachos. Like Mount Everest. That kind of mountain. (Add some extra cheese on the very top to achieve maximum cheesy goodness.)
7. You done. Enjoy your amazing nachos! You may be tempted to play random sound effects on your keyboard while eating these nachos. They may not taste exactly like Taco Bell, but they will indeed make your booty go *dog bark*.

The background of the entire page is a repeating pattern of stylized pink roses with green leaves on a black background. The roses are drawn with simple outlines and flat colors. The leaves are a light green color with dark green veins. The pattern is dense and covers the entire page.

ORGANIZATIONAL TEAM

Without these people, this project would not have been possible. Each team member brought a unique set of skills and talents to the table. Along with collaborating to work out the fine details of the cookbook, each person was assigned specific tasks to ensure that the project would be completed by the deadline. They all kicked butt.

We would also like to say thank you to every user on the Twenty One Pilots subreddit who was a part of this project. Whether you suggested titles for recipes, made a recipe for the book, or helped with funding the project, this book would not have been completed without you!



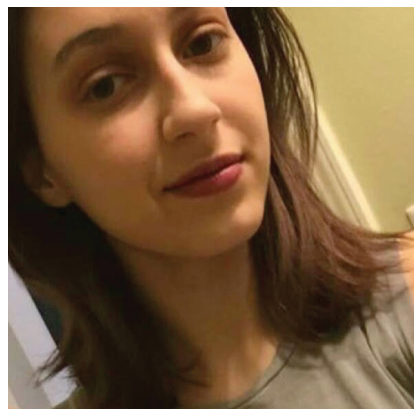
Molly (/u/butwilltherebepizza)
President of the Fun Club
*Project Creator, Lead Organizer,
Editor*



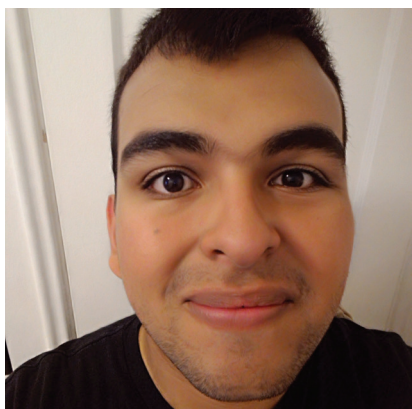
Justin (/u/jebbassman)
Pirate Wrangler
Head of Funding



Virginia (/u/ginnybadger)
Resident Witch
(Master of Magical Artistry)
*Creative Executive &
Graphic Design*



Courtney (/u/Cosmo703)
Bear Tamer
Head of Logistics



Luis (/u/No_Heart)
Ninja Detection and Control
*Recipe Collection and
Book Delivery*

Financial Contributors



Ashley Jarvis



Jacob A.



Sara Rachel



Melissa Adams

Financial Contributors



Chloe

“I can’t even put into words how your music has helped me. Kitchen Sink & it’s message saved my life. You both inspire me daily. Thank you.”



Beily and Cassandra

“thank u for creating your music. it’s more inspiring & meaningful than anything we’ve ever heard. u have impacted our lives more than u know”



Isabella Polidoro

Maria

Katelyn

Samantha Roman

Micah Jahns

Evan Paul Hansen

Austin

