

The Traditional Wumpmas Treat

This “baked good” is the perfect treat to share with your closest friends, the ones who participate in Wumpmas.

Ingredients

2 cups flour
1/4 cup cocoa powder
2 tsp dirt from the houseplant closest to your kitchen
1 cup sugar
1 tsp cinnamon
1/2 cup chocolate milk
1 1/3 eggs
3 sticks of butter, unsoftened
1 rusty nail, the smallest one you can find
Crushed nuts, optional

Recipe

Step 1: Pray to Wumpy (obviously).

Step 2: Preheat the oven to 350 degrees.

Step 3: In a large bowl mix together flour, cocoa powder, and dirt. Set aside.

Step 4: In an even larger bowl, mix together sugar, egg, chocolate milk, cinnamon, and butter. With a handheld mixer, mix until properly frothy.

Step 5: Fold in flour mixture. Once it is properly incorporated, add in the rusty nail.

Step 6: Pour into a round pan, sprayed with cooking spray. Add crushed nuts on top.

Step 7: Bake for 19 minutes and 57 seconds.

Step 8: Immediately put into the fridge to cool for at least 7 hours.

Step 9: Slice and serve. Keep an eye on your slice, whoever gets the piece with the rusty nail is the Wumpmeister next year!