

Dan and Phil's culinary adventures



In spite of being famously lactose intolerant, Phil is a courageous soul that loves to eat (and share) all the diabetes inducing, milk-containing sugary explosions he consumes daily. And now that he is on tour in Ameriland, Phil's gone CRAZY. We already were aware of his pancake and waffles dangerous addiction that best mate, roommate and business partner (true) Dan Howell lamentated about. But he took it to the next level. dun dUn DUN. To celebrate the ongoing TATINOF , here is a special Dan and Phil's culinary adventures in the US of A!



Disclaimer, eat these with moderation as you may actually die

The birthday cake milkshake

Yes ! the one and only milkshake that Phil knocked off his bedside table and that crashed on the floor of their bedroom in that prostitute-killing spot Dan and Phil filmed a porno at, with people walking out the window naked. Note that after a few sips, Phil regretted his choice and felt sick.

Ingredients :

2 cups/440g vanilla ice cream (you can put only one cup and one cup of crushed ice to make it lighter)
1 cup/220ml milk
1/2 cup/110g vanilla or funfetti dry cake mix
Sprinkles
Corn syrup or any kind of syrup

Mix the vanilla, milk and cake mix together. Add the sprinkles. Take your serving glass and put the rim on the syrup then put it in the sprinkles so that they stick to it to make a decor. You can top your milkshake with whipped cream if you're really hardcore. Serve immediately.



The pancake cupcake

Offered by fans to Dan and Phil and their crew, those cupcakes have divided the phandom in half. Some loved it and were desperate to try this mess. Others puked on their keyboards. But in the spirit of Dan and Phil's culinary avant-gardeness, here is a recipe to make it at home.

Ingredients (for 12cupcakes):

195g plain flour
140g raw caster sugar
6g baking powder
4g bi carbonate
125g butter
3 egg yolks
1 tsp almond extract (optional)
90ml milk

100ml pure maple syrup

Ingredients for the frosting :

150g butter, soften
500g icing sugar
2tsp pecan extract (optional)
50ml buttermilk



Preheat oven to 185c. Line your cupcake tin with 12 wrappers
In large bowl cream your butter and sugar until it is light yellow, fluffy and sugar grain free.
Add your egg yolks one at a time and the extract beating well in between each addition
Add your maple syrup and milk slowly mixing well.
In a another bowl Shift your plain flour, bicarbonate, and baking powder.
Fold 1/3 of the flour mix to butter and beat well so there is no lump. Repeat the folding process until finished.
Scoop your batter into the cupcake cases.
Bake for 20-25 minutes until a wooden tooth pick comes out clean. While you leave them to cool off make the icing.

Cream you butter in a bowl until it's very fluffy and almost white. Add your extract

While you keep beating slowly add the sugar and the butter milk.

To make your pancakes, use a packed batter and follow instructions. Make 3 pancakes for each cupcake keeping in mind you want to make them smaller and smaller so that they form a pyramid on the frosting, like in the picture.

Assembly.

Take one cupcake and pipe your butter cream to form the frosting base.

Next stick together three pancakes with extra butter cream and place on top of this base.

Before serving add a piece of yellow chew candy to look like butter, drizzle with more maple syrup and sprinkle with crushed pecan nuts.

Vegan burrito

After those two sugary bombs, we needed to finish with a healthy touch. So to celebrate the upcoming anniversary of that one month Dan went vegan (but broke it because snake Phil biblically tempted him with a cupcake) and also the fact that Dan and Phil think there are only Mexican restaurants in USA, here a nice vegan burrito recipe.

Ingredients for the filling:

1 cup/220g uncooked green lentils or pinto beans (makes about 2 cups/440g cooked)
3 cups/880ml water or broth
1/2 cup/110g toasted walnuts (optional)
1.5 tsp ground cumin
1/2 tsp chili powder (or more to taste)
1 tsp vegan Worcestershire sauce (Wizard's brand is good)
1 tsp garlic powder
2 tsp tomato paste
1/3 tsp cayenne pepper
1/2 tsp fine grain sea salt

For the stir-fry:

1 tbsp oil
1 small red pepper, thinly sliced



1 small orange pepper, thinly sliced
1 small red onion, thinly sliced

Tortilla/Toppings:

6 soft tortillas
Avocado slices
Cashew Cream (optional)
Shredded vegan cheese (optional)
Fresh lime juice
Salsa
Cilantro
Shredded lettuce
Hot sauce

In a frying pan fry your sliced peppers and onions in 1tsp of oil. When it is done set aside. And use the pan to cook your filling. Roast your walnuts until they are brown and crispy then add your cooked lentils or beans and all the spices, sauces and tomato paste. Stir and add the water or broth to the mix. Cover and let it reduce while stirring from time to time. When the consistency is not liquidy anymore and something like a paste, set aside.

Assemble your tortillas putting 2 or 3 table spoons of the bean paste, 2 table spoons of the fried veggies and the toppings of your choice

Problem with the burrito dan illustration as it is a dandong drawing. To my knowledge they deleted their blog ??