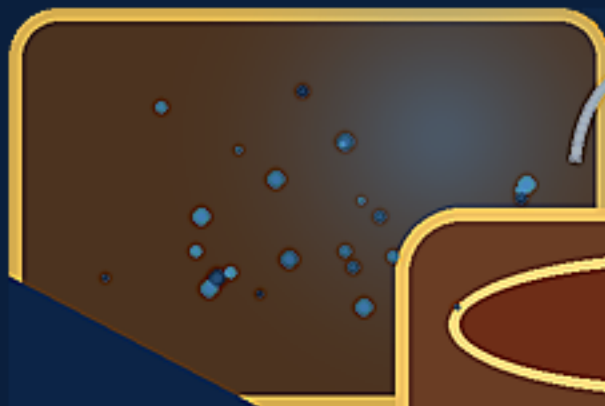
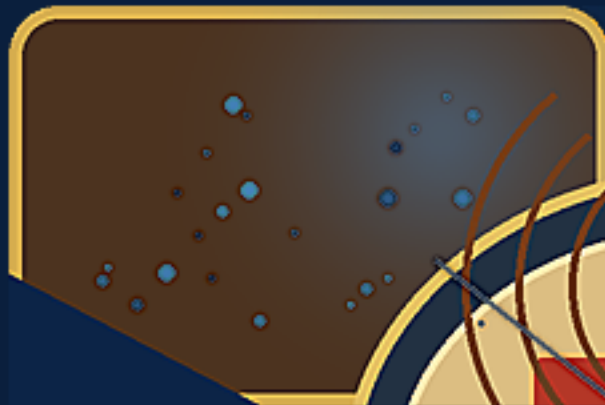


THE CANTICLE KINGDOM RECIPES

Dishes from the Castle, the Cottage, and Beyond



A Story-Inspired Illustrated Cookbook

Original recipes drawn from the meals and memories named in the novel

For readers, families, knights, mages, and musicians
Cook with patience. Share with generosity. Keep the song alive.

WELCOME TO THE KINGDOM'S TABLE

A note about story inspiration and the recipes inside

HOW THIS COOKBOOK WAS CREATED

The novel names memorable foods and meals, but it does not provide recipes. Every ingredient list and cooking method in this booklet is newly created as reader companion material. Each dish begins with a Story Spark that identifies the scene or food detail that inspired it.

The story pantry includes porridge; bread and cheese; sausages and rolls from the marketplace; Siegfried's hot cider; a royal tray of breads, cheeses, meats, fruits, grapes, and crescent rolls; hearty roasted meat; tea; Christmas cookies, candies,

V

VILLAGE

Simple, warm, practical

C

COTTAGE

Restorative and generous

C

CASTLE

Colorful and celebratory

B

BEYOND

Holiday memories and family tables

KITCHEN NOTE

Adjust seasonings to taste and check every packaged ingredient for allergens. Children should cook with an adult. Use a food thermometer for poultry and follow current local food-safety guidance.

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ing continues.

**THE COOK'S COVENANT**

Cook with patience. Share with generosity. Leave the kitchen warmer than you found it.

Johann's Apple-Cinnamon Porridge

A warm village breakfast for hurried apprentices

STORY SPARK

Johann rushes through a bowl of porridge before reporting to Brutus's blacksmith shop, while bread and cheese are already on the family table.

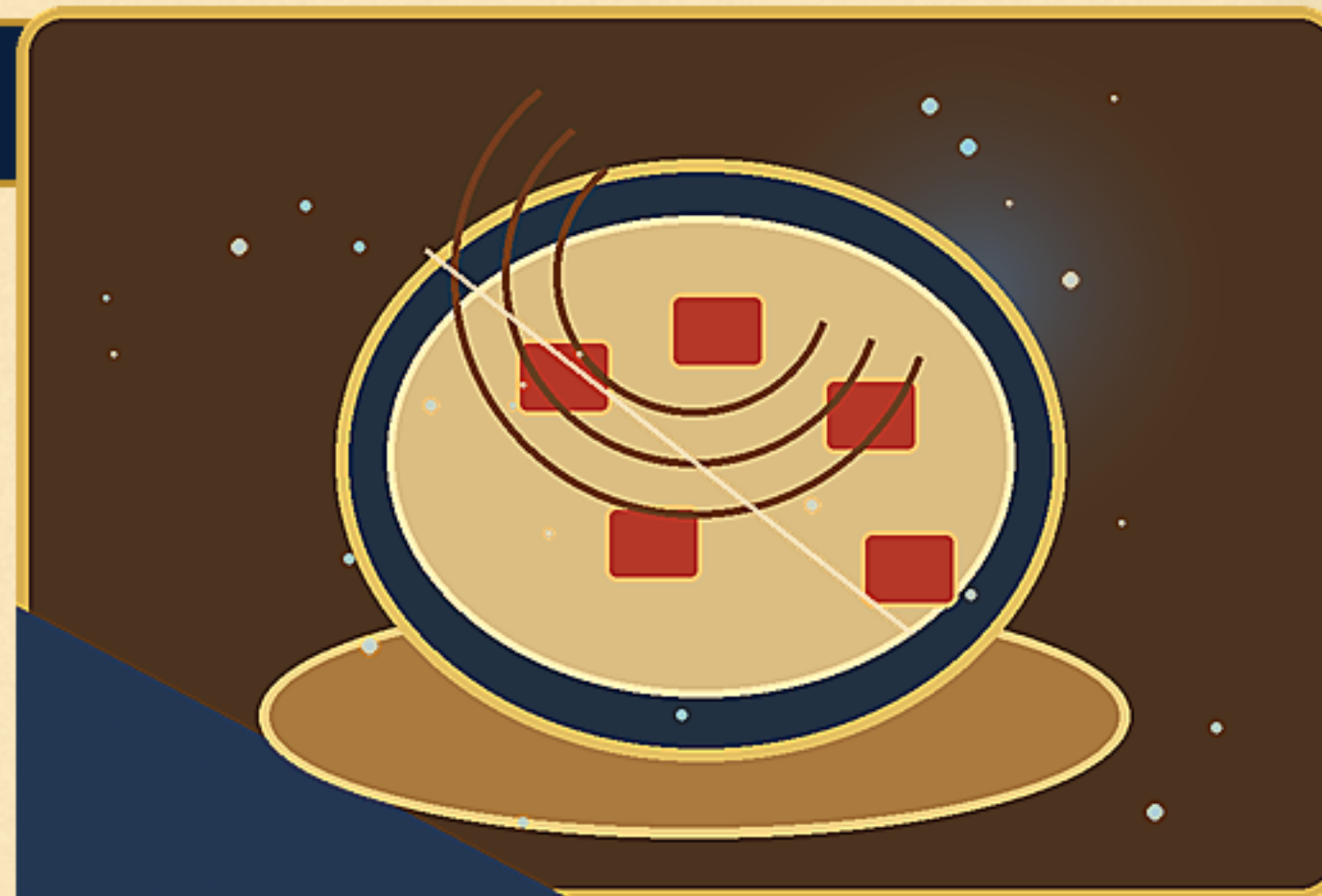
PREP 10 min

COOK 12 min

SERVES 4

INGREDIENTS

- 2 cups rolled oats
- 3 cups milk, water, or a mixture
- 1 large apple, peeled and diced
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 2 tablespoons honey or maple syrup
- 2 tablespoons butter, optional
- Chopped nuts or raisins, optional



METHOD

1. Combine oats, liquid, apple, cinnamon, and salt in a saucepan.
2. Bring to a gentle simmer over medium heat.
3. Cook 8 to 10 minutes, stirring often, until creamy.
4. Stir in honey and butter. Add more liquid if needed.
5. Spoon into bowls and finish with fruit, nuts, or another dusting of cinnamon.

KINGDOM NOTE

Make it ahead and reheat with a splash of milk. The porridge should be warm enough for adventure, but not so hot that Johann has another excuse to be late.

ALLERGENS

Possible dairy and tree nuts. Use water or nondairy milk as needed.

Village Skillet Bread and Herb Cheese

Bread and cheese from a modest village kitchen

STORY SPARK

Johann's grandfather eats bread and cheese at breakfast, one of the simplest and most comforting meals named in the kingdom.

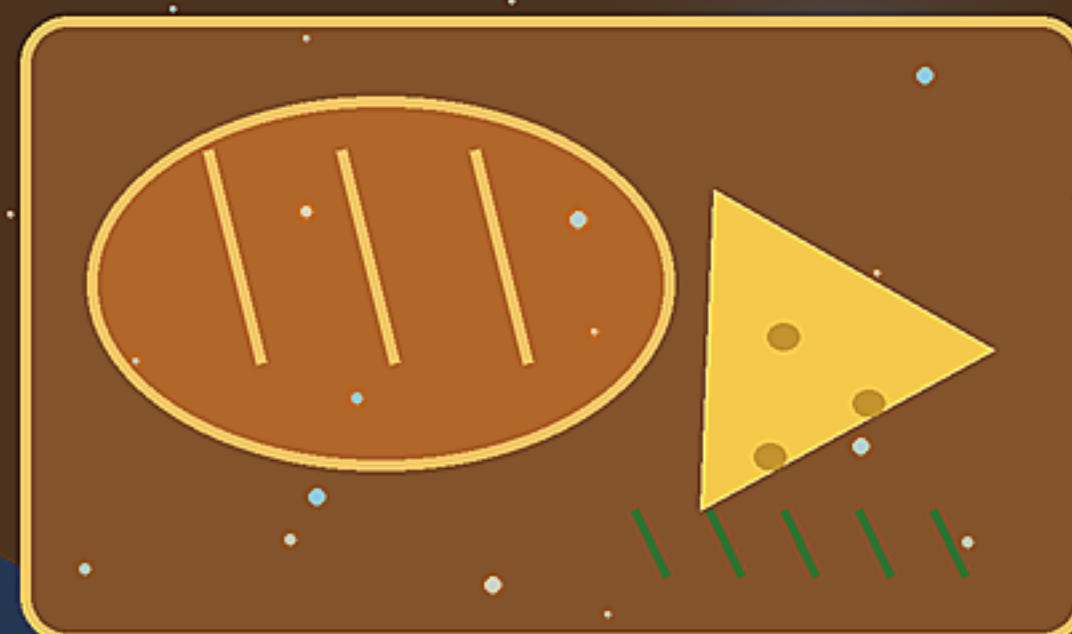
PREP 20 min

COOK 25 min

SERVES

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup plain yogurt or buttermilk
- 2 tablespoons melted butter
- 4 ounces cream cheese, softened
- 1/2 cup grated cheddar
- 1 tablespoon chopped parsley
- 1 teaspoon chopped chives
- Black pepper to taste



METHOD

1. Heat oven to 400 F. Grease an 8-inch oven-safe skillet.
2. Mix flour, baking powder, and salt. Stir in yogurt and butter just until a soft dough forms.
3. Pat dough into the skillet. Score into 8 wedges.
4. Bake 20 to 25 minutes, until golden and firm in the center.
5. Mix cream cheese, cheddar, herbs, and pepper. Serve with warm bread.

KINGDOM NOTE

Wrap a cooled wedge in parchment for a portable village meal. The herb cheese may also be served with apples or raw vegetables.

ALLERGENS

Contains gluten and dairy.

Brigitta's Marketplace Sausage Rolls

A market snack worth delaying an adventure for

STORY SPARK

On the road toward the Dunkel Woods, Johann smells savory sausages and rolls from the marketplace and thinks of sharing them with Brigitta.

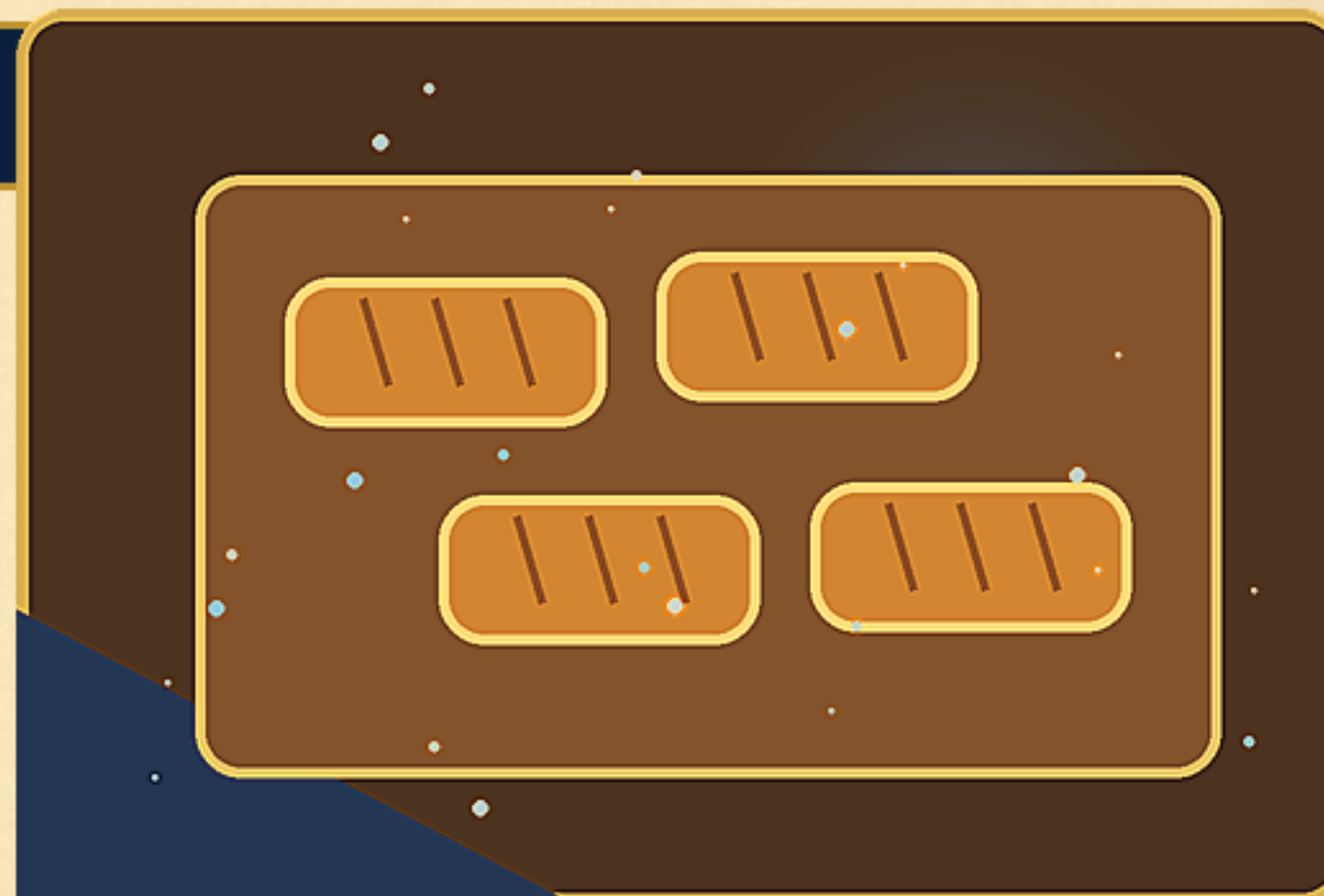
PREP 20 min

COOK 25 min

SERVES

INGREDIENTS

- 1 sheet puff pastry, thawed
- 8 fully cooked small sausages
- 2 tablespoons mustard
- 1 egg beaten with 1 tablespoon water
- 1 teaspoon sesame seeds, optional
- Flour for rolling



METHOD

1. Heat oven to 400 F. Line a baking sheet with parchment.
2. Roll pastry lightly and cut into 8 rectangles.
3. Spread each with a little mustard and place a sausage near one edge.
4. Roll tightly, seal the seam, and place seam-side down.
5. Brush with egg wash, cut two small vents, and add sesame seeds.
6. Bake 20 to 25 minutes until deeply golden. Cool 5 minutes before serving.

KINGDOM NOTE

Serve warm with mustard or apple chutney. For a meatless version, use plant-based sausages.

ALLERGENS

Contains gluten and egg; may contain dairy depending on pastry.

Siegfried's Spiced Hot Cider

A carved-mug welcome after the cold forest

STORY SPARK

After rescuing the children, Siegfried boils water and prepares hot cider, filling his own ornate wooden mug to the brim.

PREP 5 min

COOK 20 min

SERVES

INGREDIENTS

- 8 cups apple cider
- 1 orange, thinly sliced
- 3 cinnamon sticks
- 6 whole cloves
- 2 star anise, optional
- 1-inch piece fresh ginger, sliced
- Honey to taste, optional



METHOD

1. Combine cider, orange, cinnamon, cloves, star anise, and ginger in a pot.
2. Warm over medium heat until steaming; do not boil.
3. Reduce heat and steep 15 to 20 minutes.
4. Strain or ladle carefully around the spices.
5. Taste and add honey only if the cider needs more sweetness.

KINGDOM NOTE

Keep warm in a slow cooker for a book-club gathering. A strip of orange peel makes each mug feel fit for an ancient knight.

ALLERGENS

Naturally free of common major allergens; verify packaged cider.

The Queen's Recovery Breakfast Board

A bright tray assembled in record time

STORY SPARK

The castle cooks prepare an impressive tray of breads, cheeses, meats, and fruits. The queen begins with grapes and later chooses a crescent roll.

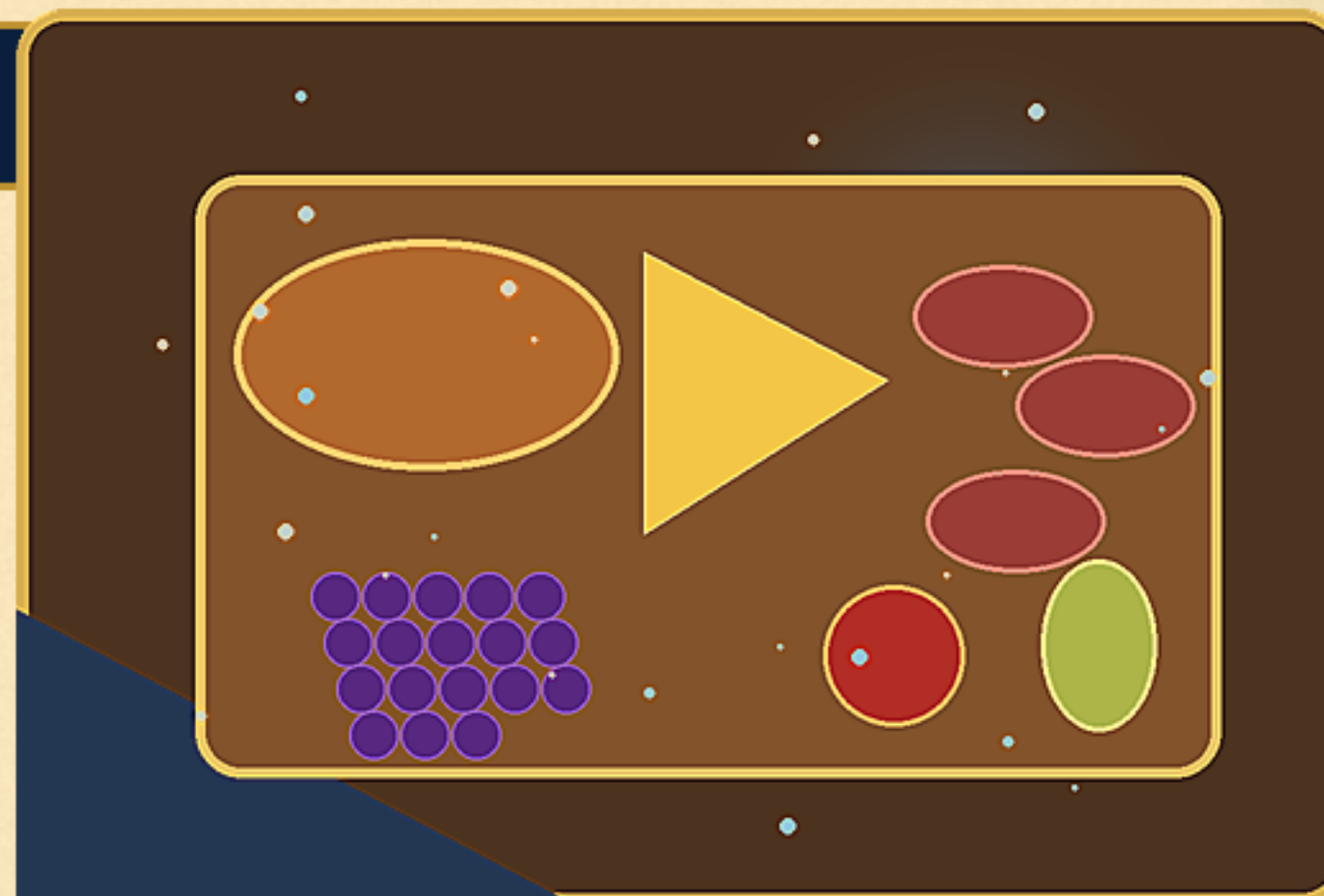
PREP 20 min

COOK None

SERVES 4-6

INGREDIENTS

- 2 small loaves or 1 sliced baguette
- 3 cheeses with different textures
- 6 ounces cured meat or roasted turkey
- 2 cups grapes
- 2 apples or pears, sliced
- 1 cup berries or dried fruit
- Honey, jam, or mustard
- Nuts or olives, optional



METHOD

1. Choose a large board or tray and place the cheeses first.
2. Fold or roll meats into small groups.
3. Add bread in two or three places so guests can reach it easily.
4. Fill open spaces with grapes, sliced fruit, berries, and optional nuts.
5. Add small bowls of honey, jam, or mustard.
6. Serve promptly; refrigerate perishable leftovers.

KINGDOM NOTE

Use color and repetition to make an ordinary breakfast look royal. A calico-cat napkin or tiny stone-cat decoration makes a playful Camilla reference.

ALLERGENS

Common possibilities include gluten, dairy, nuts, and mustard.

White Castle Honey Crescent Rolls

A simple pastry for celebrations at the castle

STORY SPARK

The recovered queen bites into a crescent roll from the castle breakfast tray while Rufus tries unsuccessfully to act composed.

PREP 15 min

COOK 16 min

SERVES

INGREDIENTS

- 1 sheet puff pastry, thawed
- 3 tablespoons softened butter
- 2 tablespoons honey
- 1/2 teaspoon cinnamon, optional
- 1 egg beaten with 1 tablespoon water
- Coarse sugar, optional



METHOD

1. Heat oven to 400 F. Line a baking sheet with parchment.
2. Roll pastry into a 12-inch circle or square and cut into 8 long triangles.
3. Mix butter, honey, and cinnamon; spread a thin layer on each triangle.
4. Roll from the wide end toward the point and curve gently into crescents.
5. Brush with egg wash and sprinkle with coarse sugar.
6. Bake 14 to 17 minutes until puffed and golden.

KINGDOM NOTE

Serve with fruit and cheese or add a small ribbon of jam before rolling. Let the pastries cool slightly so the honey filling does not burn eager fingers.

ALLERGENS

Contains gluten, dairy, and egg.

Middlespace Herb-Roasted Drumsticks

A substantial meal served beyond ordinary time

STORY SPARK

Johann finds Siegfried seated at a table with a huge roasted drumstick. Meat, bread, and cheese revive the exhausted apprentice.

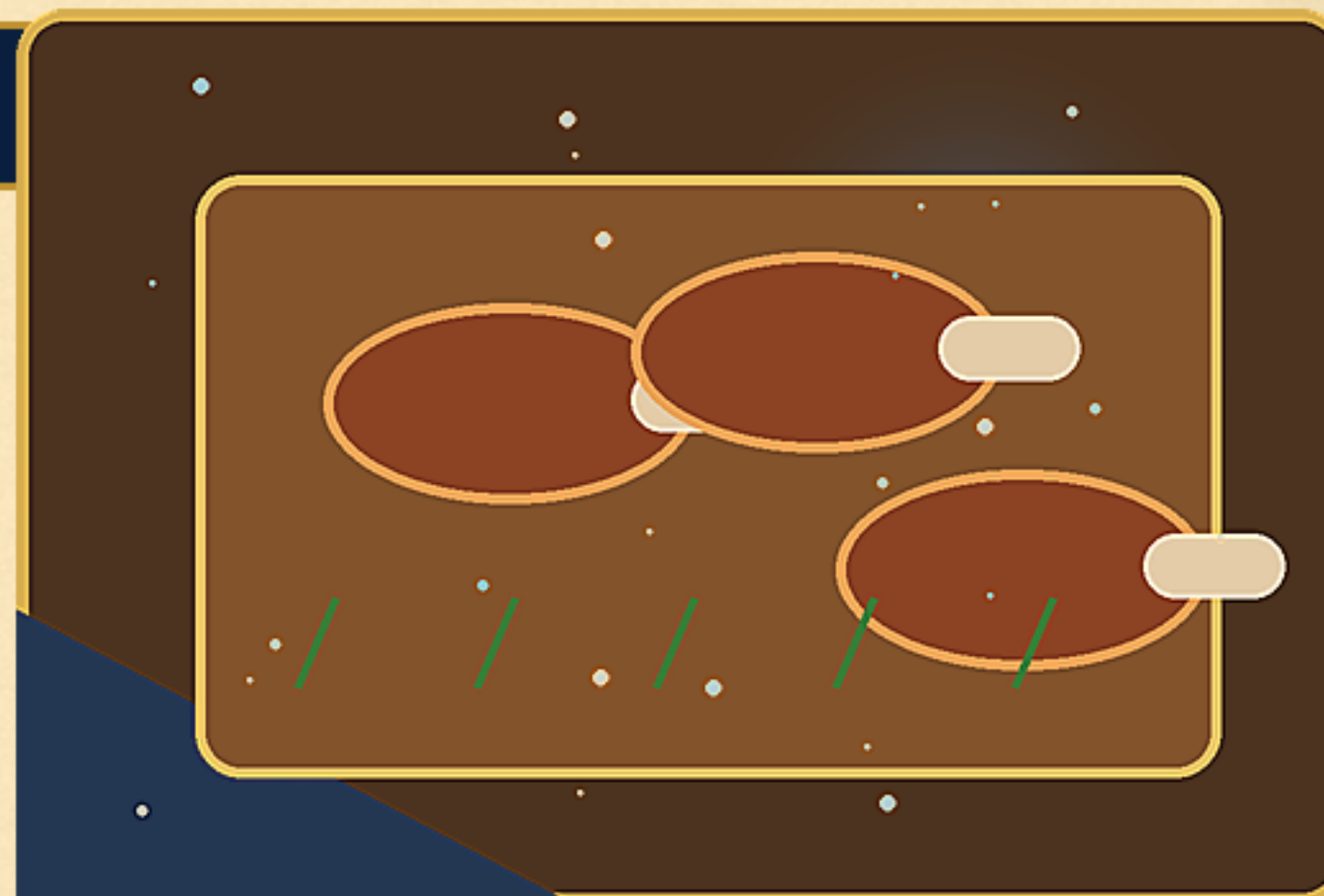
PREP 15 min

COOK 40 min

SERVES 4

INGREDIENTS

- 8 chicken drumsticks
- 2 tablespoons olive oil
- 2 teaspoons dried thyme
- 1 teaspoon rosemary
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 lemon, cut into wedges



METHOD

1. Heat oven to 425 F. Line a rimmed pan with foil or parchment.
2. Pat drumsticks dry. Toss with oil, herbs, garlic, salt, and pepper.
3. Arrange with space between each piece.
4. Roast 35 to 45 minutes, turning once, until browned and fully cooked.
5. Check the thickest part with a thermometer; poultry should reach 165 F.
6. Rest 5 minutes and serve with bread, cheese, and lemon.

KINGDOM NOTE

The exact food in Middlespace may answer imagination rather than ordinary kitchen rules. This version stays firmly in the real world.

ALLERGENS

Naturally free of gluten and dairy if seasonings are verified.

Rufus's Evening Honey Tea

A gentle drink for the castle after dark

STORY SPARK

Rufus and the queen spend an evening sipping tea, both far less composed than either would like to admit.

PREP 5 min

COOK 7 min

SERVES 2

INGREDIENTS

- 2 cups water
- 2 black-tea or chamomile tea bags
- 1 cinnamon stick
- 2 teaspoons honey, or to taste
- 2 lemon slices
- 2 thin apple slices, optional



METHOD

1. Bring water just to a boil.
2. Place tea bags and cinnamon in a small teapot or heatproof pitcher.
3. Pour in the hot water and steep 4 to 7 minutes.
4. Remove tea bags and cinnamon. Stir in honey.
5. Serve with lemon and an optional apple slice.

KINGDOM NOTE

Choose chamomile for a caffeine-free evening cup. For a castle gathering, serve beside molasses cookies or honey crescents.

ALLERGENS

Usually free of common major allergens; check flavored tea blends.

Molly's Molasses Star Cookies

Soft spiced cookies for the night before Christmas

STORY SPARK

Molly tries to help prepare Christmas cookies and candies, spilling sugar, eggs, and molasses while thinking about the mysterious package under the tree.

PREP 25 min

COOK 10 min

SERVES 24

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 teaspoon salt
- 3/4 cup softened butter
- 3/4 cup brown sugar
- 1/3 cup molasses
- 1 egg
- Coarse sugar for rolling



METHOD

1. Whisk flour, baking soda, spices, and salt.
2. Beat butter and brown sugar until fluffy. Beat in molasses and egg.
3. Mix in dry ingredients. Chill dough 30 minutes.
4. Heat oven to 350 F. Form 1-inch balls or roll and cut star shapes.
5. Coat lightly in coarse sugar and place on lined sheets.
6. Bake 8 to 10 minutes for soft centers. Cool on the pan 5 minutes.

KINGDOM NOTE

For music-box cookies, press a tiny star or crown design into the tops before baking. Keep the molasses upright until the most distracted helper has left the room.

ALLERGENS

Contains gluten, dairy, and egg.

London Christmas Goose and Roasted Roots

A traditional feast with an easier chicken option

STORY SPARK

Molly barely notices the Christmas goose and trimmings because the red package beneath the tree has captured all her attention.

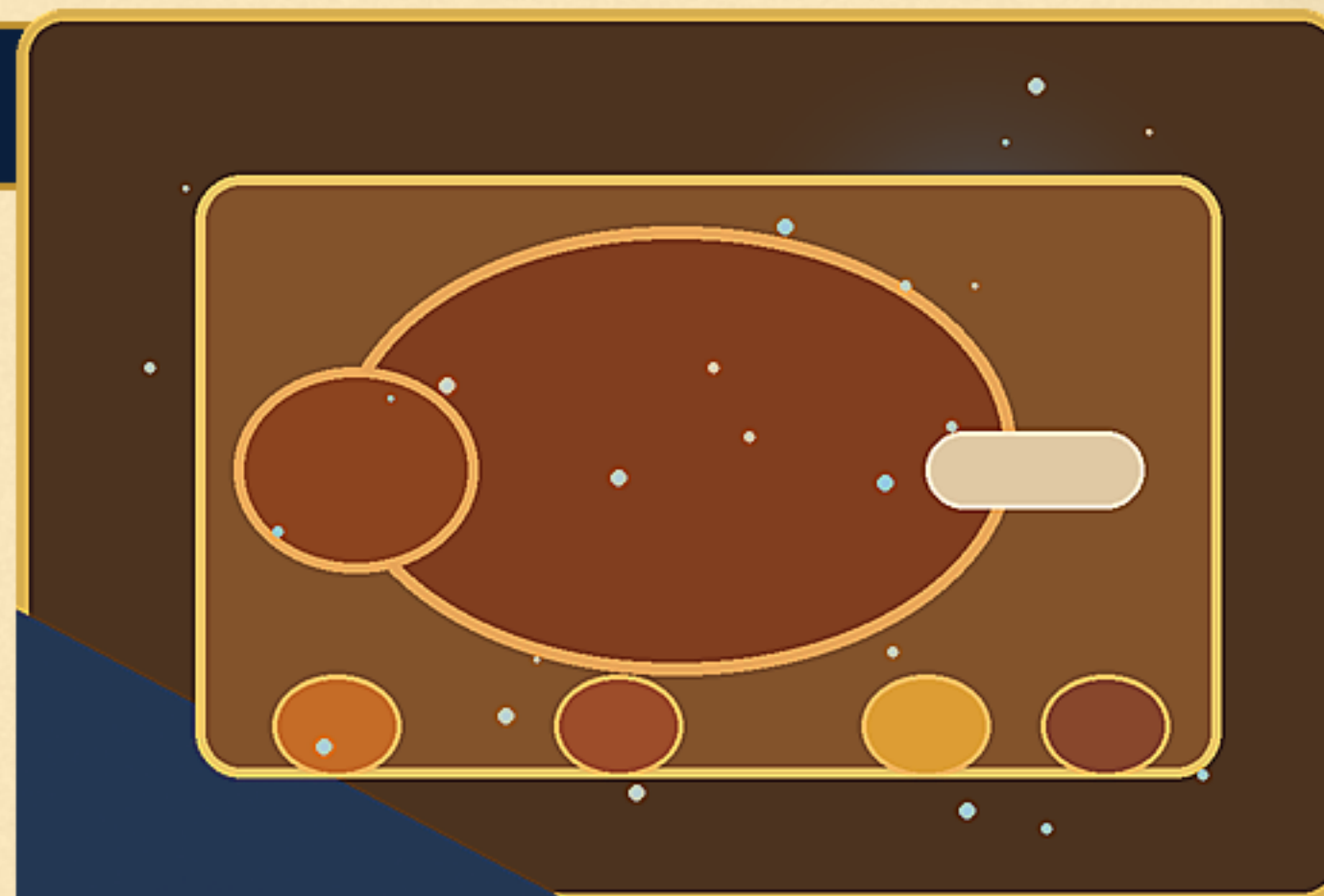
PREP 35 min

COOK 2.5-3 hr

SERVES 8

INGREDIENTS

- 1 goose, about 10 to 12 pounds, thawed
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 apples, quartered
- 1 onion, quartered
- 6 sprigs thyme
- 2 pounds carrots, parsnips, and potatoes
- 1 tablespoon oil
- 1 cup water or broth
- Optional substitution: 1 roasting chicken



METHOD

1. Heat oven to 325 F. Remove giblets and pat the bird dry. Trim excess fat.
2. Prick only the skin over fatty areas, taking care not to pierce the meat. Season inside and out.
3. Fill the cavity loosely with apples, onion, and thyme. Place breast-side up on a rack in a roasting pan.
4. Roast, carefully draining rendered fat as needed. Add water or broth to prevent scorching.
5. Add oiled root vegetables during the final 75 minutes.

KINGDOM NOTE

Goose releases a great deal of fat. Handle the hot pan carefully. A roasting chicken may be used for a smaller, simpler table.

ALLERGENS

Naturally free of common major allergens if broth and seasonings are verified.

Kate's Music-Box Birthday Cake

Vanilla layers, berry filling, and enchanted color

STORY SPARK

Mrs. Edison is finishing a birthday cake when the package from Kate's father arrives. The music box soon makes the celebration anything but ordinary.

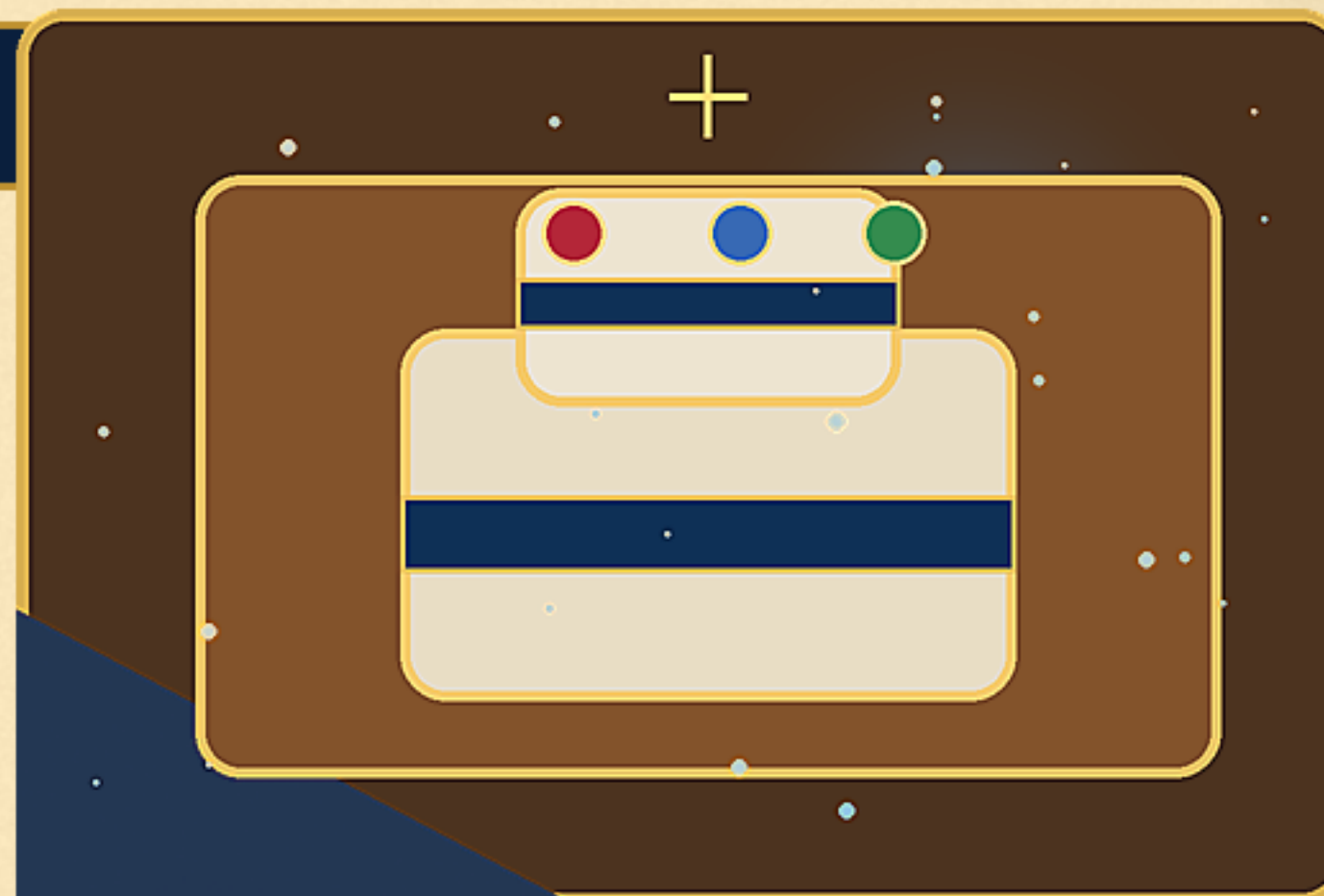
PREP 35 min

COOK 28 min

SERVES 10-12

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup softened butter
- 1 3/4 cups sugar
- 4 eggs
- 1 tablespoon vanilla
- 1 cup milk
- 1/2 cup berry jam
- 3 cups vanilla buttercream
- Fresh berries or jewel-colored candies



METHOD

1. Heat oven to 350 F. Grease and line two 8-inch round pans.
2. Whisk flour, baking powder, and salt.
3. Beat butter and sugar until light. Add eggs one at a time, then vanilla.
4. Add dry ingredients in three additions, alternating with milk.
5. Divide between pans and bake 25 to 30 minutes. Cool completely.
6. Fill with berry jam, frost with buttercream, and decorate with jewel-like fruit or candies.

KINGDOM NOTE

Use navy and gold paper decorations around the cake stand rather than adding excessive food coloring. A tiny paper music box makes a fitting topper.

ALLERGENS

Contains gluten, dairy, and egg.

BUILD A CANTICLE KINGDOM FEAST

Mix and match recipes for a reader gathering or book-club table

THE VILLAGE MORNING

Apple-Cinnamon Porridge
Village Skillet Bread
Herb Cheese Spread
Hot Cider

THE FOREST RETURN

Marketplace Sausage Rolls
Herb-Roasted Drumsticks
Bread and Cheese
Hot Cider

THE WHITE CASTLE TABLE

Recovery Breakfast Board
Honey Crescent Rolls
Molasses Star Cookies
Evening Tea

CHRISTMAS BEYOND THE KINGDOM

Roast Goose and Roots
Molasses Star Cookies
Music-Box Birthday Cake

YOUR TABLE NOTES
