

COOKING*



WITH A TWO SLOT TOASTER

A COOKBOOK BY PATRICK R. F. BLAKLEY

***If you can call it that.**

Foreword

by: James Peninis

My favorite memories are always cooking in the kitchen with my family. When I'm overwhelmed I like to think back to my old kitchen, a glass of wine in hand, cooking up something delicious. Today, out in LA, my kitchen is much smaller and I have to rely on my toaster for so much more. That's why this cookbook stood out to me as special, and it even helped me uncomplicate parts of my life! Now I bring my toaster everywhere I go! It even co-starred in my latest film *James Peninis Does Paninis!* It's my understanding that this book wasn't even considered for an IACP, a JBF, or a Gourmand International cookbook award! That's disappointing since almost every single one of these dishes is edible! I give this fantastic cookbook five out of five porn-stars! Taste it for yourself!



James Peninis

Adult Film Actor

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“In the long run, everything is a toaster.”

— **Bruce C. N. Greenwald**

Warning

This is NOT a scratch and sniff book. This is critically important information to note! You may scratch the pictures as you please but the olfactory experience will end there. If you choose to also sniff, please understand that the finished dishes in this cookbook do not smell like paper, nor do they all smell the same, as this might imply. You have been warned.

Cooking* With A Two Slot Toaster

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A Cookbook by Patrick R. F. Blakley

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RELEASE FROM LIABILITY: On behalf of myself and any minor(s) for whom I am responsible, I unconditionally release from all liability for any claims for damages, illness, injury, or death relating to participation in any of the ACTIVITIES. This release also encompasses liability relating to negligence.

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COOKING*

With A Two Slot Toaster

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*(*If you can call it that.)*



Cooking* With A Two Slot Toaster
(*If you can call it that)

This is a cookbook written by Patrick R. F. Blakley that explores some very creative recipes utilizing a two slot toaster. You'll laugh, you'll cry, you'll be required to pass a three-part certification course on the use of your two slot electric pop-up toaster in conjunction with a general understanding of your home's HVAC-R system, and you may even cook breakfast! Using this cookbook as a guide you can learn to prepare dishes such as Toast, Burnt Toast, Buttered Toast, and Buttered Toast with Jelly! You can also learn to prepare some more unique dishes exclusive to this cookbook such as Hot Air, Room Temperature Air, and Regular Bread! What more could you want?! Well, there's probably some more, so crack open this handy companion and do leave home without it (so you don't accidentally lose it). This cookbook is worth at least twice what you're willing to pay! Bone apple tea!

Note: Anyone who is *overwhelmingly* lazy can just get toast delivered online instead at:

ATwoSlotToaster.com

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Setting Up Your Two Slot Toaster

- Step #1: Plug it in.

Optional Steps:

- Carefully, count the number of toaster slots, verifying the total is two (2).
- Make sure the plug doesn't fall out of the socket after step number one (1).



An Abbreviated History Of Toasters

Toasters were unintentionally invented by a couple of cavemen, one of whom we know was named Braeydyn, and that he was the shorter one. It's not known exactly who, but *someone* (looking at you Braeydyn) accidentally knocked over two pieces of store-bought pre-sliced bread onto a nearby fire. A relaxing campfire with acoustic guitar sing-alongs quickly turned into chaos as they panicked with nobody else around to help, and no cellphone coverage in the area yet. It

was absolute hell trying to get the slices out of the flames before they burned. Quite a few swear words were uttered that weren't even invented yet! Finally, using a few sticks and discovering crude tools, they successfully retrieved the slices and plated them with some white alba truffle garnish. Luckily the cooked bread slices turned out to be a perfectly toasted brown, henceforth known as a *four*. The two friends dared each other to still eat the bread after each thought it was ruined. Archeologists scrutinized their skeletal structure and found evidence of them deciding to each take a bite of the fired bread at the same time, on the count of three. They would count down and eat it on zero, not one, as they trepidatiously agreed after a minor back-and-forth, which their remains showed clearly.

When the two ultimately ate the whole serving they decided to call it *tostum* after looking up the word *scorch* in their handy

English-to-Latin pocket dictionary. Mere moments later they shortened it to just *tost*, or *toast* using the modern spelling. One caveman raised his drink and made a heartfelt and touching tribute to the other caveman that also became known as a toast (they didn't have many words back then). Oh, and they probably invented the rest of the two slot toaster the next day (sometimes referred to as a "twoster.") The rest is lost to history!



Recipe #1:

Room Temperature Air

The first step in this recipe is to unplug your toaster. The setup section of this cookbook, mere moments ago, required you to plug it in and to even double-check that it wouldn't fall out. Part of cooking is bending the rules, and the rules need to be bent a little here. Depending on the cooking duration of this dish you'll want to play it safe by keeping your toaster unplugged since you may choose to cook this for an extended period and walk away while it idly prepares. This is entirely up to personal taste and can be completed in seconds, hours, or even days! The world record for this dish's longest

cooking period in this style toaster is 893,520 hours (set by Charles Strite in 1921)! Note, studies have not shown that a longer cooking time equates to a better result. When finished, carefully tip the toaster over and pour it into a large plate or bowl to serve. This dish goes great before serving appetizers! In fact, many party guests will often pick up a plate of room temperature air and pile on snacks or mix it with several other appetizers to consume all together, it pairs well with everything!

There's also a way to prepare this dish while leaving your toaster plugged into the wall. Use this method if your toaster is hardwired into your home's electrical circuit. Press the lever down and cancel this action quickly before the toaster's coils warm up. This method requires a bit more skillz and, if left too long, may ruin the dish.

There are some challenges with this dish, so make yourself aware beforehand. You'll want to have a decent understanding of your home's HVAC-R system as it has a huge impact on the outcome of this dish. If your thermostat is set too high your dish will come out warmer, and if your thermostat is set too low your dish will come out cooler. Remember that this is all up to personal preference, but the ideal temperature for this dish is between 68 to 72 degrees Fahrenheit (20 to 22 degrees Celcius). You should also be prepared to compensate for indoor humidity since that will also play a role in the success of this dish. Again, personal taste, but there are numerous peripheral factors that will change the results of the finished dish. If possible, find your furnace, boiler, and air conditioner owner's manuals (if applicable), or you can call your local heating and air conditioning company for more information about your system. They will be more than happy to send a tech out to prep you for

preparing this recipe. If you'd like to show off a little, you can tell them that refrigerant number R-718 is actually just water and they'll know not to rip you off!

Your toaster may or may not be set by the factory to prepare this dish by default. It may even start to prep it without your knowledge. This can be convenient for some, but a nuisance to others. If you've ever found yourself with a mild headache and you're a Sagittarius, check your toaster settings. If it's too high or too low you may want to turn the dial down to offset the factory settings, even if it's not powered on. You could even choose to unplug it entirely and store it in a cabinet, or at the very least put a toaster cover over it. This solution was discovered by grandmas after their joints seemed to get worse with age. However, not everyone experiences symptoms, and simply turning the toaster's dial may not alleviate all issues. It's best to discuss this with your doctor and mention

error code number B07RT8LLSP which will give them the most relevant information for a diagnosis on the spot.

Not to fear, most people will not have life-threatening issues with this dish, and many will not even experience life-altering issues! So put on your favorite PPE and enjoy this dish with friends, family, and friends of the family!

(Warning: Do not microwave room temperature air as it may do serious and unrepairable damage to your microwave appliance. Please only prepare room temperature air using a toaster, oven, or toaster oven. Prop. 65 Warning: Room temperature air is known in the State of California to cause birth defects, or other reproductive harm.)



Recipe #2:

Hot Air

For recipe number two we need to unbend the rules from the last dish, please plug your toaster back into the wall securely. You may want to revisit this book's setup guide and consider re-counting the toaster slots to verify it's still two (2), and double-checking that the plug will not fall out of the socket.

The Hot Air dish requires you to crank up the toaster to its maximum setting, so turn the knob all the way to ten! If your toaster only goes up to five then you may want to try to pull the knob off and turn it another full rotation before putting it back on, this will unlock the ten setting on your substandard toaster. If your toaster has a bagel setting make sure that setting is turned off. There may be remnants of the

room temperature air dish still lingering inside your toaster, this is fine and it will not negatively affect your hot air dish.

If your friendly neighborhood HVAC-R technician is still at your home, or maybe backing out of your driveway, go get him and have him come back inside to help you again. Or perhaps you feel you poses the required knowledge of your home's central air, ductless, geothermal, heat pump, fireplace, pellet stove, or boiler system, in order to utilize that system for the enhancement of this dish. Make sure to wash your hands after tinkering with your home's heating system to avoid cross-contamination with any food or cooking surfaces in your kitchen. If you didn't wash your hands in chapter one you should consider washing them twice in this chapter to offset that prior miscalculation.

Moving on, this common dish is incredibly popular in Washington, DC, and

they're specifically known for making it every day of the week! In fact, this is the unofficial ceremonious dish made at each session of Congress. It's also quite popular at state capitals as well! There have also been many businesses that made themselves known for selling this dish to hot air balloon enthusiasts on an industrial level. You don't need to be a lighter-than-air LTA-certified hot air balloon aeronaut pilot to enjoy this fantastic recipe though, it can be appreciated by everyone!

As a side-effect of cooking this dish, you may experience your surroundings becoming a bit balmier. This is nothing to be worried about, and no, you're probably not hallucinating! This might be an issue for some, but others embrace this reaction by cooking this dish first and then continuing on to cooking more complex dishes next. This approach allows the kitchen to become comfy and warm before spending more time in there making longer dishes. It's always

more comfortable to cook in a warmer kitchen than in a cold one, so start with this dish and enjoy!

This dish is done when you can't hold your hand over the two (2) slots of the toaster, but again, this is subjective and comes down to personal taste. Some prefer to just cook *warm* air, a similar dish but with a little less bite. This cookbook skips the warm air recipe for geopolitical reasons, but an astute reader may be able to ascertain the full recipe using context clues from this chapter. Anyway, serve by tipping your toaster on its side and pouring it onto a large plate or bowl. Note, this dish will cool down quickly so you'll want to serve it as soon as possible after it's plated! Pair this hot air dish with hot air The Drink™ by simply pouring it from your toaster into a cup or glass and serving it with a straw!

(Warning: Do not microwave Hot Air as it may do serious and unrepairable

*damage to your microwave appliance.
Please only prepare hot air using a toaster,
oven, or toaster oven. Prop. 65 Warning: Hot
air is known in the State of California to
cause birth defects, or other reproductive
harm.)*



Recipe #3:

Bread

This recipe is going to take us back to our roots! If you planted bread seed last season then you can take that literally since the root of the bread plant is exactly what we need to start this dish! Believe it or not, Jesus (Christ) fed more than 5,000 people with mostly bread, so we're definitely going way back for this miraculous recipe! Quick, grab your toaster and set it to the number of "other Gods before me," zero. This simple setting allows you to insert a slice or two of bread into the toaster and it cooks the perfect bread! Now, if you don't have a garden with fresh bread to pluck up you can simply unbag a couple of slices from your kitchen's breadbox and toss those in the toaster. Store-bought pre-sliced bread is usually a bit

more artificial than fresh from the garden, but in a pinch, it's certainly an acceptable solution. Note the firmness of the slices as you slide them into the slots, you'll want to recreate this by the end of the cooking process. Once the slices have been fully inserted into the toaster it's time to take them out (making sure you did not turn the toaster on during the insertion process). Note the firmness of the slices as you slide them out of the slots. How well did you do to recreate it compared to the beginning of the cooking process? Hopefully they're close! You should seriously consider employing a teammate to verify the correct firmness of the finished bread by asking them the following questions...

Question 1: *Is this the correct firmness?*

If they answered in the affirmative the cooking process was a success. If they answer in the anti-affirmative then you may decide

to start from scratch, depending on how far off your teammate deems your finished product. Tip: You might consider paying your teammate for a positive review of your firmness to avoid restarting the entire cooking process. The mathematical formula you should employ when considering this option is as follows:

$$((MVB \cdot 2) + L) \cdot EA$$

Whereas MVB is the market value of a slice of bread, and L is the cost of labor for cooking the recipe once. (Do not substitute liters or length for L, this will potentially result in penalty yards added to the next attempt or 'try'.) EA is the estimated number of attempts you will need to get the recipe right. If you want to be more specific you can multiply the rate of inflation in the US against how long you think it'll take you to get this recipe right, if more than a day, which will help you plan your bribe more carefully in today's hectic

economy. (Author's note: *The redundant parenthesis in the previous formula is included due to the general lack of understanding of PEMDAS in the US. The overall integrity of this cookbook will not be compromised by nescience!*) So, if you're going to pay off your reviewer by utilizing this formula please make sure not to exceed the dollar value result of the above equation. This is called a Cost-Benefit Analysis formula and will help to make sure you don't spend more money on bribes than you would for simply starting over on the recipe. This is a good equation to use elsewhere as well, by changing some inputs you can calculate bribes for most industries, for work or personal endeavors!

Once your consulting team is satisfied with the resulting firmness of your bread simply plate it and serve. Outside of the mathematics, this dish is actually quite

simple, and if you get it right on the first try you can avoid the math altogether!

This cookbook hasn't covered any toppings yet, but if you're daring and would like a preview you could carefully try to squirt some ketchup onto your finished dish to create ketchup bread. Ketchup is one of the easiest condiments to apply, so it's reasonable to expect a novice chef to apply it without the use of spreading knives. So take a chance here and try turning this dish into something extra! Ketchup bread is commonly enjoyed in America after dining out and consuming hamburgers or cheeseburgers, it's sort of a grand finale like you'd enjoy at the end of a fireworks display. Ketchup bread is what's left over after the burger patty is consumed but there's still some bun and ketchup left to eat at the end. Instead of making a full-on hamburger or cheeseburger, just fast-forward to the good

part by putting ketchup on this bread recipe and skip the meat entirely!

Lastly, It definitely should have been noted earlier, but please be certain to use tomato ketchup for the topping as other chemical ‘ketchup’ toppings could result in bodily harm. If you think you’ve consumed a non-tomato-based ‘ketchup’ (NTB’K) please consult the Safety Data Sheet (SDS) for the chemical consumed. NTB’K’s are a serious issue and legislatures across the country should soon enact stricter ketchup rules, public awareness, and product guidelines through the FDA.



Appendix D:

How to Write a Toaster Cookbook

If you want to write a cookbook that only uses a toaster (and not a toaster oven), you will need to come up with a variety of recipes that can be prepared using only a standard toaster. Some dishes may include Toast, Buttered Toast, Buttered Toast with Jelly, Toast with Cinnamon Sugar, Toasted English Muffins, Toasted Bagels, and perhaps a motivational section about how not to overcomplicate things and accomplish small goals using the toaster and the cookbook as

a metaphor for life's challenges. You will have to hope that the reader makes it through the book up to that point to ensure that the metaphor lands. You'll also have to sell the cookbook as just an ordinary cookbook without targeting people who seek to be motivated or else the metaphor and twist is spoiled. You'll be hoping that the Venn diagram of toaster cookbook lovers overlaps the people seeking motivation quite a lot!

Maybe you could put a big asterisk on the cover so that it catches the reader's eye and fascinates them, or entices them to pick it up and read it. The cookbook could use comedy to keep the reader engaged enough to push through to the motivational section hiding toward the back, but you'll have to be careful not to make the chapters too long, or else it might get stale. However, you'll want them to be long enough so the reader doesn't become disengaged and feel that you're phoning it in. Pictures may help, so you

might consider paying a little more upfront to print the interior of the book in color to maintain the readers' interest longer!

When the reader does finally get to the motivational section of the book you will have to find a way to write it without sounding super pretentious, a feat that may not actually be possible, but worth a shot. Maybe draw attention to the idea that it's a little tongue-in-cheek by creating a male pornstar stage name and using it to say that chapter might get up its own ass a little. Then debate for a week about if that's too crude to put into a semi-serious chapter of a comedy cookbook. Ultimately, the joke will stay because it's the comedy of the book that kept the reader going, and getting through a much drier motivational chapter could use a bit of comedic relief since that's the climax of the book (and to lose a reader there would render the entire book pointless).

Once the book is written you'll have to decide on a cover image and a write-up for the rear of the book. This text description will probably be the only thing that will clue potential readers into picking up the book! Remember, the cover looks like a normal cookbook, with the exception of that big ass asterisk (an ass-terisk) that's doing a lot of heavy lifting. Choose the back text carefully because you won't want to give too much away all at once, but you also don't want the cookbook to sound too silly to read either. There's a fine line here and you'll have to try to thread the needle to make it enticing. Think about the steps a potential reader will have to make in order to reach the intended goal of getting all the way to the motivational section of the cookbook: First, they see the bright cover, then they're intrigued by the ass-terisk. They turn the book over (or click to see the rear online) and read the brief but captivatingly funny write-up. They may flip through some pages if they can, but from

here they'd have to decide to purchase the book. Next, they would need to read it and enjoy the comedy and pictures enough to get all the way to page 143 (which is actually just page 137 because you tricked them). Then, and only then do they find out the twist that the book is a metaphor and the goal was to help give them an understanding of how to declutter their lives a little. At this point, they've achieved the intended goal, but you should also hope that they enjoy the twist enough to spread the word by mouth to their friends or family! If they get all the way through Appendix D you may even tell them to do that directly (share it with their friends and family), and they should do that right now perhaps! (Go ahead, send a text message right now!)

In addition to these recipes, you could also include a variety of other dishes that can be prepared using a toaster in a creative way, or as an accessory to the main course (maybe

as a big grand finale dish). With a little creativity and experimentation, you can come up with a wide range of delicious recipes that can be made using only a toaster. If you're clever enough you may even be able to write about dishes that are unique to your cookbook alone that nobody else would be crazy enough to think up!

Special Thanks:

Frank Shailor	Charles Stross
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Alec Watson II	Nancy Loewen
Heywood Banks	Brian Austrin
Deanna Oliver	Michael Sheafe
Bradley J. Carvey	Franz Tost
John Kricfalusi	Izel Jenkins
Steven Toast	Elvis Patterson
Nigel Slater	Robert Hingley
Ross Bender	Chris Rhodes
E. Townsend Artman	Jim Hyde
Helen Greguire	Bossa Studios
Tim Egan	Toast, NC
Thomas Thwaites	Towcester, UK

And all 100 people in the US with a surname Toast.

If you enjoyed this cookbook and found it entertaining, please consider sharing it with a friend! Independent books rely heavily on word-of-mouth promotion and passing along this title is a big help! It would mean a lot if you searched for Patrick R. F. Blakley and rated this book on:

[Amazon.com](#) and [Goodreads.com](#)

If you enjoyed this cookbook but don't enjoy cooking, you can get toast delivered to your door instead at:

[ATwoSlotToaster.com](#)

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