

# Four-Five Dessert

ninjago seasons 4-5 enjoyer

January (4+5)th, 2026

## 1 Introduction

Wanna sweeten your dining experience on residence at the University of Toronto? The Four-Five Dessert is a contemporary new delicacy inspired by the tres leches cake. Read on to see how you can enjoy this tasty treat.

Disclaimer: At the time of writing, the safety and aftereffects of consuming the Four-Five Dessert have not been tested. Please consume at your own risk.

## 2 Ingredients

The following ingredients can all be found in residence dining commons operated by University of Toronto Food Services.

**Orange Citrus or Lemon Streusel Cake.** Not available during Breakfast.

**Almond Milk.** May have limited availability. Can be substituted for Apple Juice (which is available at all times) in case of an allergy.

**Half-and-Half.** May have limited availability.

**Soy Milk.** May have limited availability. Can be substituted for Apple Juice or Lemonade (which are available at all times) in case of an allergy.

**2% Milk.** Available at all times.

## 3 Instructions

1. Enter any dining hall operated by University of Toronto Food Services. (For example, the Chestnut Dining Commons.)
2. Acquire a cup from the dining hall. For takeout, use a paper cup. For dine-in (recommended), use a transparent cup.

3. Fill the cup with a total of 5 "Orange Citrus Cakes" and/or "Lemon Streusel Cakes", stacking one cake on top of the other. Using a utensil (e.g. spoon or fork), lightly press on the stack of cakes so that they become uniform.
4. Go to the drink station. Add almond milk about  $\frac{1}{4}$  up the combined cake. Next, add half and half so that the total liquid goes  $\frac{1}{2}$  up the cake. Next, add soy milk so that the liquid rises to  $\frac{3}{4}$  up the cake. Lastly, add milk so that the cake is fully submerged in liquid.
5. Wait 4-5 minutes for the cake to soak in the liquid. Afterwards, enjoy!