

## Eulogy for arayti - Laurie



Hi, I'm Laurie from Port Angeles, WA. I met Virginia at the start of the pandemic through Carol via email, when we decided to start a long distance mask-making and support group. Our small group includes mask designers, sewers, and end users in health care professions. We still meet up on email intermittently to share joys and sorrows—one of our greatest sorrows being the loss of sunny, funny, vibrant, dedicated, beautiful Virginia.



Virginia's professional expertise and teaching skills easily came through, even in this digital setting. We got a good lesson on sensitivity/specificity of COVID tests and the effect of various levels of community spread.





On my own quest for a low-sugar, chewy, chocolate-y brownie recipe, I learned from Carol that Virginia was the “brownie whisperer.” When I turned to Virginia for help, she recounted her quest for the perfect brownie, starting with the “keto chocolate cake of despair” (which moniker says it all, but Virginia had more to say). And here it is:

## THE KETO CHOCOLATE CAKE OF DESPAIR

The Keto Chocolate Cake of Despair. A diabetic’s desperation for some indulgence led to online shopping of Birch Benders keto cake and paleo pancake mixes. The pancake mixes were palatable and mixing them with our protagonist’s own tried-and-true pancake recipe helped decrease carbs without sacrificing flavor. How wonderful!

So, girding her loins as she has been badly done by other mixes before, she ordered the keto cake mix and keto vanilla frosting (that should’ve been a warning sign....there’s no way frosting should be keto).

And lo. the cake and frosting were bad. oh my dear it was not good. It looked right, but that’s a LIE and great deception that makes the resulting crash from the bland, gritty, crumbly, sandy, non-chocolate-tasting chocolate cake even worse. The frosting was waxy and oily and of a lumpy consistency that should not exist in or out of nature and definitely should not be consumed.

This is what despair tastes of. This is the wasteland of cake-like objects that are unfortunately actually edible (for if it was not edible, dear readers, our heroine wouldn’t have had to taste it).



Um. yeah. Let's not try to cheat our tastebuds again. I was also mighty disappointed by some tiny peaches that I described as the LaCroix of fruit - a hint of a suggestion of the flavor of peaches waved at me from 50 feet away. Members of the Weaponized Mango Discord told me that that means I didn't actually get peaches, but "peach-fud" (you know, like how American Cheese is "cheese-food" not actual cheese).



Laurie again: I did try the brownie recipe, and I must confess I am not as enamored of mochi in brownies as was Virginia.

But I could imagine developing a taste for it. And it's surely better than the Keto Chocolate Cake of despair.

<https://wildwildwhisk.com/brownie-butter-mochi>  
Sugar can be further reduced to taste.

