

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!