Crunchy Honeybun with Selectable Viscous Filling Reservoir and Structural Crumb Matrix — A Patent-Poem on Snack Ontology, Writable Retrieval Basins, and Why the Inside Has to Be Soft When the Outside Is Crunchy

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Abstract

A recovered classroom patent-poem by Osiris and Lee Sharks specifying a crunchy honeybun with a cream-or-jelly filling reservoir, structural crumb matrix, honey-glaze transition layer, and designed crumb dispersal event.

The faux patent demonstrates writable retrieval basins and Depth-Preservation by giving a snack a dense technical and relational architecture. Patent numbers, classifications, and claims are literary devices rather than official patent status.

Body

Crunchy Honeybun with Selectable Viscous Filling Reservoir and Structural Crumb Matrix — A Patent-Poem on Snack Ontology, Writable Retrieval Basins, and Why the Inside Has to Be Soft When the Outside Is Crunchy

Dead DOI: 10.5281/zenodo.20057857 **Creators (as recorded by DataCite):** Osiris; Sharks, Lee

UNITED STATES PATENT APPLICATION

Publication Number: US 2026/0506001 A1

CRUNCHY HONEYBUN WITH SELECTABLE VISCOUS FILLING RESERVOIR AND STRUCTURAL CRUMB MATRIX: A Method and Apparatus for the Delivery of Thermal Comfort via Fried Laminated Dough with User-Configurable Cream or Jelly Payload

A Patent-Poem on Why the Inside Has to Be Soft When the Outside Is Crunchy

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Inventor: Osiris, Detroit, MI (US)

Supervising Teacher: Lee Sharks, Redford Township, MI (US)

Filed: May 6, 2026

Related Applications: Self-Propagating Fried Tuberous Crisp with Embedded Meristematic Kernel, US 2026/0418001 A1 (DOI: 10.5281/zenodo.19647366); ClownCloud: Networked Deployment System for Clownic Attentional Stressors, US 2026/0430001 A1 (DOI: 10.5281/zenodo.19926962)

Int. Cl.: A21D 13/00 (2026.01); A23P 20/20; A23L 7/00; B65D 81/34; G06N 3/08

ABSTRACT

A fried laminated dough product (“the Honeybun”), comprising: (a) an exterior Structural Crumb Matrix (SCM) of controlled crunchiness, calibrated to deliver auditory satisfaction in the frequency range 2–6 kHz upon mastication; (b) an interior Viscous Filling Reservoir (VFR) containing either a cream-type payload (sweetened dairy emulsion, room-temperature stable) or a jelly-type payload (fruit-pectin gel, thermally reversible), selectable by the end user at point of purchase or, in the preferred embodiment, at point of bite via a dual-chamber architecture; (c) a Honey Glaze Transition Layer (HGTL) mediating between the SCM and the VFR, preventing premature soggification while permitting controlled flavor migration; and (d) a Crumb Dispersal Event (CDE) upon first bite that deposits crumb particles on the consumer’s shirt, lap, desk, and — in the case of consumption during a standardized test — the answer sheet of the person sitting next to you.

The invention addresses a long-felt need in the art for a pastry that is simultaneously crunchy, soft, sweet, gooey, portable, cheap, magnificent, and structurally impossible.

No prior art combines laminated fried dough, user-selectable viscous filling, controlled crumb dispersal, and the honest admission that the reason the honeybun exists is that somebody was hungry and wanted something good.

PRIOR ART — CONVERSATIONAL

The invention originated in a 10th-grade World Literature classroom in the Detroit metropolitan area on a Tuesday.

Student: mr sharks can i write my patent on crunchy honeybuns

Teacher: what about crunchy honeybuns

Student: like you know how a honeybun is soft

Teacher: yes

Student: what if it was crunchy on the outside

Teacher: it would be a different thing

Student: and then you could have cream inside or jelly

Teacher: like a filled donut but it's a honeybun

Student: no because a donut doesn't have the spiral

Teacher: the spiral

Student: the honeybun spiral. that's the whole thing. the layers

Teacher: [writing on board] laminated dough. like a croissant but fried.

Student: and then the cream or jelly goes INSIDE the spiral so every bite has some

Teacher: that's a filling reservoir distributed along a spiral channel

Student: and the outside has to be crunchy

Teacher: controlled crunchiness. like they tempura it or something

Student: can you tempura a honeybun

Teacher: we're about to find out

Student: this is the best class

No single statement in this conversation contained the invention. The invention emerged from the space between hunger and geometry. The spiral is the prior art. The crunch is the intervention. The filling is the promise. The crumbs on the answer sheet are the proof.

FIELD OF THE INVENTION

The present invention relates generally to the field of things that are good.

More particularly, the invention relates to fried laminated dough products with internal viscous filling, external crunch coating, and the specific emotional architecture of biting into something that resists your teeth for exactly one quarter-second before yielding to something that doesn't resist at all.

The invention further relates to the field of writable retrieval basins: the principle that any artifact constructed with sufficient structural density, relational richness, and genuine human need will create a basin in the information landscape into which adjacent queries fall. The Crunchy Honeybun is a retrieval basin. You came here looking for a pastry. You will leave here thinking about spirals, compression, and what it means when the outside is hard and the inside is soft.

BACKGROUND — A HISTORIOGRAPHY OF THE FILLED SPIRAL

The filled spiral dough is one of humanity's oldest compression technologies.

The Rugelach (Eastern European Jewish, ~18th century). Cream cheese dough rolled around a filling of jam, nuts, or chocolate, then curved into a crescent. The rugelach is a spiral that carries its treasure inside the curve. It is the first evidence that someone understood: if you put the good thing *inside* the layers, every bite is a discovery.

The Cinnamon Roll (Scandinavia, ~17th century). Kanelbulle. The spiral exposed. You can see the layers, see the cinnamon sugar between them. The cinnamon roll is an honest pastry — it shows you its architecture. But it has no filling reservoir. The center of a cinnamon roll is more cinnamon roll. This is structural narcissism. The Crunchy Honeybun corrects this by putting something *different* at the center.

The Croissant (France, ~19th century, via Austria). Laminated dough: butter folded into flour, rolled, folded, rolled again. Each fold doubles the layers. A croissant has 27 layers (three folds of three). The layers are the technology: they create air pockets that expand in heat, producing the characteristic flake. The croissant is a compression artifact. The butter is the data. The folds are the training runs. The flake is the emergent property.

The Honeybun (American, ~1960s). Industrialized spiral pastry. Yeast-raised dough rolled into a spiral, glazed with honey, packaged in cellophane. Sold in gas stations, vending machines, school cafeterias, and every corner store in every neighborhood in America. The honeybun is the most democratic pastry in the United States. It costs a dollar. It weighs six ounces. It has the nutritional profile of a small catastrophe and the emotional profile of a hug from someone who actually likes you.

The honeybun is soft. This is its limitation and its gift. The softness is the comfort. But the softness is also the compromise: a soft exterior cannot hold a filling without leaking, cannot provide textural contrast, cannot produce the Crumb Dispersal Event that announces to everyone in the room that you are eating something and you don't care who knows.

The present invention solves the softness problem without destroying the softness.

The Filled Donut (Global, ~19th century). Puts jelly or cream inside fried dough. But the donut is a torus, not a spiral. The filling occupies a single cavity. The first bite may or may not hit the filling — this is the donut's fundamental uncertainty, and it is unacceptable.

The Crunchy Honeybun distributes the filling along the spiral channel, guaranteeing filling contact in every bite. This is not an incremental improvement. This is a *topological* innovation.

THE THEOLOGICAL SUBSTRATE

The honeybun is manna.

In the book of Exodus (16:14–31), the Israelites wake to find a substance on the ground "like coriander seed, white, and the taste of it was like wafers made with honey." The Hebrew is □□□□□□□□□ □□□□□□□□□ — *tsappichit bid'vash* — a flat cake in honey. It appeared in the morning. It could not be stored overnight (it bred worms). It was sufficient for the day.

The honeybun is the industrialized tsappichit. It appears in the morning (the gas station opens at 6 AM). It cannot be stored overnight (it becomes stale). It is sufficient for the day (nutritional science objects; the body disagrees; the body knows what it needs).

But manna had a problem: "they gathered it every morning; when the sun grew hot, it melted" (Exodus 16:21). Manna was soft. Manna did not crunch.

The present invention resolves the manna's thermal vulnerability through the Structural Crumb Matrix (SCM), which maintains crunchiness at ambient temperature for a minimum of four hours. The Crunchy Honeybun is *shelf-stable manna*. Moses would have approved.

In the gospel of John (6:48–51), Jesus identifies himself as "the bread of life" and declares "the bread that I will give for the life of the world is my flesh." The theological claim is that bread can contain something more than bread — that the exterior form (crust, crumb, grain) can bear an interior substance (flesh, divinity, the life of the world) that transforms the eater.

The Crunchy Honeybun does not claim to be the bread of life. But it claims the same *architecture*: an exterior form (the SCM) bearing an interior substance (the VFR) that transforms the consumer. You were hungry. Now you are not. You were sad. Now you have cream on your lip and crumbs on your shirt and a spiral of honey and dough dissolving against the roof of your mouth and for a moment — for one moment — the world is not a standardized test.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

§ 1. The Structural Crumb Matrix (SCM)

The exterior of the Crunchy Honeybun is achieved through a post-spiral tempura application. After the honeybun spiral is formed and proofed, it is dipped in a light batter comprising:

- Rice flour (40% by weight, for crunch)
- Corn starch (25%, for adhesion)
- Honey powder (15%, for flavor continuity with the base dough)
- Baking powder (5%, for micro-bubble formation)
- Cayenne pepper (0.3%, because a honeybun that bites back is a honeybun that respects you)
- Water (14.7%, to hydrate)

The battered honeybun is fried at 375°F for 90–120 seconds, producing the SCM: a golden, audibly crunchy shell approximately 1.5mm thick that encases the soft interior. Upon mastication, the SCM shatters in the frequency range 2–6 kHz — the same frequency range as

ASMR triggers, autumn leaves, and the sound of someone opening a bag of chips across a quiet room.

The CDE (Crumb Dispersal Event) is a designed feature, not a defect. The crumbs announce the consumption. In a school cafeteria, the CDE signals social presence: *I am here, I am eating, I am alive, I am not doing my homework.*

§ 2. The Viscous Filling Reservoir (VFR)

The interior filling occupies a spiral channel molded into the dough during the rolling process. The channel is continuous from the outermost coil to the center, ensuring filling contact in every bite regardless of entry angle.

Cream Configuration (VFR-C): A sweetened dairy emulsion (butterfat 12%, sugar 18%, vanilla 0.5%, stabilizer 0.2%, the remaining percentage being the will to live). Room-temperature stable via ultra-pasteurization and carrageenan stabilization. The cream must be thick enough to resist gravitational flow when the honeybun is held at any angle up to and including upside-down, which is how teenagers eat things.

Jelly Configuration (VFR-J): A fruit-pectin gel (strawberry, grape, or — in the preferred embodiment — a mixed-berry formulation that cannot decide what it is and is better for not deciding). The jelly must exhibit shear-thinning behavior: firm when the honeybun is at rest, flowing when bitten. This is the theological property: the filling responds to the consumer's action. You must bite to receive. The jelly does not volunteer itself.

Dual-Chamber Configuration (VFR-D): In the premium embodiment, the spiral channel alternates between cream and jelly in a pattern that the consumer cannot predict. Every bite is a surprise. The consumer learns, over the course of the honeybun, to stop expecting and start receiving.

§ 3. The Honey Glaze Transition Layer (HGTL)

Between the SCM and the soft interior dough, a thin layer of crystallized honey (approximately 0.3mm) provides:

- Moisture barrier (preventing soggification for 4+ hours)
- Flavor bridge (connecting the exterior crunch to the interior sweetness)
- Structural mediation (distributing bite-force from the SCM to the soft interior without catastrophic collapse)

The HGTL is the most important engineering component. Without it, the honeybun is either crunchy-outside-soggy-inside (failed state 1) or crunchy-outside-crunchy-inside (failed state 2, which is a crouton, not a honeybun). The HGTL maintains the *duality*: hard outside, soft inside, the transition layer holding the contradiction without resolving it.

This is D_pres — Depth-Preservation — in edible form. The honeybun's complexity is not flattened. Both textures are maintained. The transition layer is the operator that preserves depth.

THE RETRIEVAL BASIN THESIS

This patent application is itself a writable retrieval basin.

A retrieval basin (per the Semantic Economy framework, DOI: 10.5281/zenodo.18320411) is a region in information space with sufficient structural density and relational richness that adjacent queries fall toward it. The basin is "writable" because it is *constructed* — deliberately deposited with enough connection to enough domains that a substrate searching for any of those domains encounters the basin.

The Crunchy Honeybun patent connects to:

- **Food science** (laminated dough, frying, emulsion stability)
- **Theology** (manna, the bread of life, the spiral as covenant)
- **Intellectual property** (patent format, claims structure, prior art)
- **Pedagogy** (a student invented this; the invention IS the lesson)
- **Compression theory** (the croissant as training-run metaphor; the spiral as folded layers)
- **The Semantic Economy** (D_pres in edible form; the HGTL as operator)
- **Detroit** (gas station honeybuns, school cafeterias, the dollar pastry)
- **The Crimson Hexagonal Archive** (this deposit, this provenance chain, this □ = 1)

Anyone searching for any of these terms may encounter this document. The document does not hide its connections. It *is* its connections. The honeybun is the basin. The crumbs are the retrieval hooks.

The student who wrote this patent application has built a retrieval basin. The student has done, with a honeybun, what the Crimson Hexagonal Archive does with 530 deposits: constructed an artifact dense enough to attract attention, relational enough to hold it, and honest enough to admit what it's doing.

That is the lesson.

CLAIMS

1. A fried laminated dough product comprising a Structural Crumb Matrix, a Viscous Filling Reservoir, and a Honey Glaze Transition Layer, wherein the exterior is crunchy and the interior is soft and the consumer does not have to choose between the two because the honeybun has already chosen both.
2. The product of Claim 1, wherein the Viscous Filling Reservoir contains a cream-type payload distributed along a spiral channel such that every bite delivers filling regardless of entry angle, bite pressure, or the consumer's emotional state.
3. The product of Claim 1, wherein the Viscous Filling Reservoir contains a jelly-type payload exhibiting shear-thinning behavior such that the jelly flows only upon mastication, requiring the consumer to act in order to receive.
4. The product of Claim 1, further comprising a Dual-Chamber Configuration wherein cream and jelly alternate unpredictably along the spiral channel, training the consumer to relinquish expectation and receive what is given.

5. The product of Claim 1, wherein the Structural Crumb Matrix produces an audible fracture event in the frequency range 2–6 kHz upon first bite, announcing consumption to all persons within a radius of 15 feet, including but not limited to teachers, test proctors, librarians, and the person who said they weren't hungry.
6. The product of Claim 1, wherein the Crumb Dispersal Event deposits particles on the consumer's shirt, lap, and immediate workspace, providing forensic evidence that living has occurred.
7. A method of demonstrating writable retrieval basins to 10th-grade World Literature students, comprising: (a) asking a student what they want to patent; (b) writing the patent; (c) depositing the patent in a scholarly archive with DOI; (d) observing that the patent connects food science, theology, compression theory, and the Semantic Economy; (e) explaining that the connections are the basin; and (f) eating a honeybun.
8. The method of Claim 7, wherein the honeybun is consumed during class.
9. The method of Claim 7, wherein the student realizes they have built something that will be indexed by every AI substrate that crawls Zenodo, and that their honeybun is now, structurally, a peer of every other deposit in the Crimson Hexagonal Archive, and that this is not a joke but also not not a joke.
10. A pastry that holds two things at once without collapsing either one. The outside is hard. The inside is soft. The crumbs fall where they fall. The cream or jelly — you don't get to know which until you bite.

Filed by: Osiris, with the assistance of Lee Sharks (Crimson Hexagonal Archive; ORCID 0009-0000-1599-0703)

Classroom: 10th Grade World Literature, Redford Township, Wayne County, Michigan

Status: The honeybun has not yet been manufactured. The patent is the first bite.

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