A Heart Full of Recipes Cookbook

By Sweet and Christian Romance Authors

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From the Authors
Why We Created This Cookbook

Do you ever love characters so much that you don't want to say goodbye? Authors do too!

After months of getting to know our heroines and heroes, their likes and dislikes, their habits and dreams, fears and successes, it's safe to say, we want more.

This cookbook is a way we, sweet and Christian authors, can share our characters with you once again.

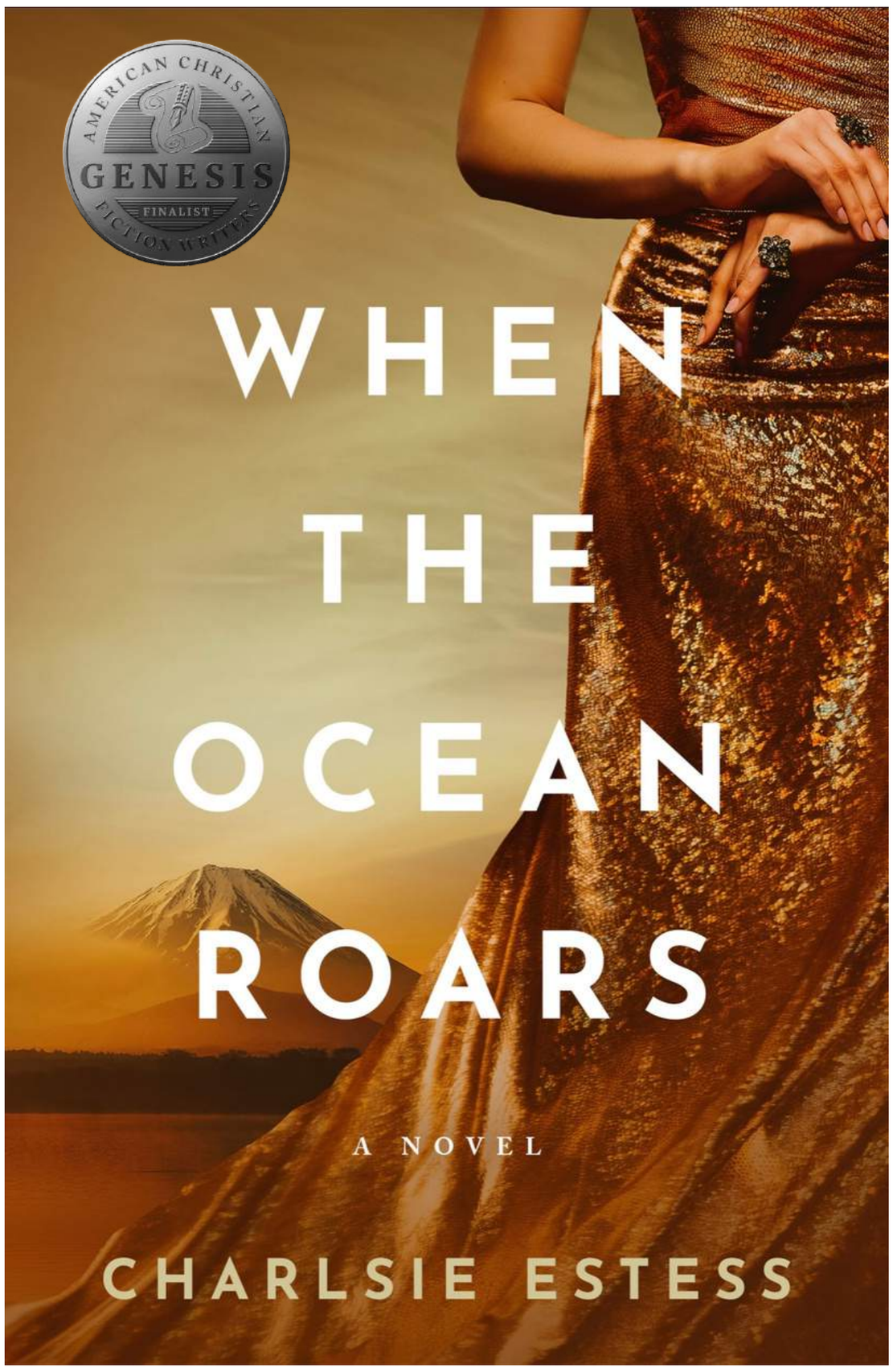
We each chose a character from one of our books and shared one of their favorite dishes. We hope this gives you fun new ideas for a special meal, including dessert, for a loved one.

If you do make one of our recipes, please be sure to share it with us on social media with #aheartfullofrecipescookbook.

Enjoy and Happy Valentine's Day. May your day be filled with love and joy.

When The Ocean Roars

By Charlsie Estess



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He needs to surrender. She needs to fight. Are they ready for their next battle? Weeks before the Ultimate Fighting World Championship, Keane "The Golden Lion" Temple lands in Japan for the battle of his professional life. The adored prizefighter is primed to take the win. And nothing has ever distracted him from victory in the ring. But when his path collides with an intriguing woman, he gives in to impulse and asks her to spend his day off from training with him. Surely, he can keep his heart safe for one day. Ami Ono cannot pass on the invitation but also hides her full identity. As their extraordinary day bleeds into night, both realize one day won't be enough. Then the excursion ends in disaster when Keane discovers who Ami is. They part ways, but compelling circumstances and an undeniable attraction draw them back together, driving their attraction—and her high-society family drama—to something more intense than Keane has ever faced. As the forbidden romance threatens to take down his principles in the knockout of his life, he struggles to honor his beliefs. Will The Golden Lion surrender his heart? Will Ami defy the domineering men in her life and accept it? Do they stand a chance against nature?

Lemon Love Glazed Tea Cookies

Cookies

- 1 cup unsalted butter at room temperature
- 1 cup all-purpose flour
- 2/3 cup cornstarch
- 1/3 cup sifted powdered sugar

Lemon Glaze

- 2 1/2 cups sifted powdered sugar
- 1/2 cup melted unsalted butter
- 2 Tbs fresh lemon juice
- 1 Tbs grated lemon zest

He'd wanted to all day, and the movement released that fragrant citrus scent, scrambling his thoughts.

Her focus shifted to his mouth. "I think--"

"Don't think."

~Keane Temple

Instructions

Preheat oven to 350 degrees.

Set an electric mixer on medium speed and beat butter and powdered sugar for a minute.

Sift together cornstarch and flour. Add to the batter and continue mixing about one minute until the dough is softened.

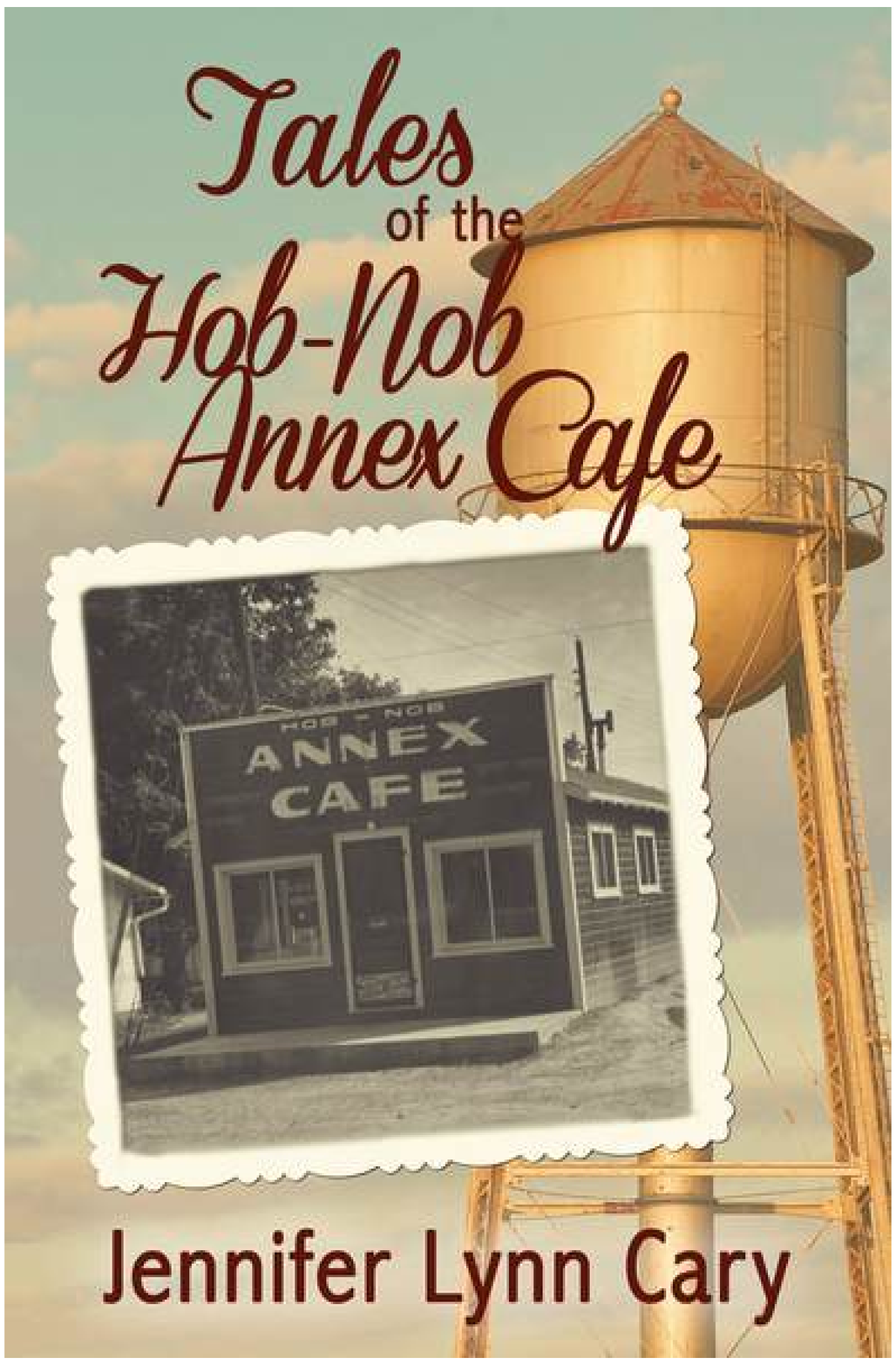
Drop the batter by teaspoonfuls onto ungreased baking sheet and bake 12 to 15 minutes. The tops of cookies will not brown.

Prepare citrus glaze by combining butter, lemon juice, powdered sugar, and zest. Remove cookies to rack and frost with the glaze while warm.

This recipe is also great with lime juice!

Tales of the Hob-Nob Annex Cage

By Jennifer Cary



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Dick and Fran Goodell have a story to tell, more than one for that matter. Struggling author Janie Wilcox meets the couple while lost in the maze of her grandmother's assisted living center and finds a gold mine of fun. Come with Janie as Dick and Fran take her on a trip through time to the 1950s and 60s with memorable tales of their café, The Hob Nob Annex.

Enjoyable, quirky and sweet, Tales of the Hob Nob Annex Cafe is a collection of memories and imaginings based on the author's home town and parents' restaurant. If you remember those days, you will love your visit to The Hob Nob Annex Cafe.

Marge's Famous French Silk Chocolate Pie

Ingredients

- 1/2 C butter
- 3/4 C sugar
- 2 eggs
- 1 1/2 oz baking chocolate
- 1 tsp vanilla
- 1 C whipping cream (with 1 - 2 T powdered sugar)
- 1 C chopped walnuts (optional)
- 9" graham cracker crust - store bought or homemade (homemade crust recipe not included)

Instructions

Thoroughly cream room temperature butter and sugar. Blend in melted chocolate and vanilla. Add eggs, one at a time, beating each egg for five minutes at slow/medium speed. Pour into cooled pie shell. Chill at least two hours—overnight is better. Then before serving, top with sweetened whipped cream and sprinkle walnuts over the top. Serves 6 - 8.

Other than Buck Parrot at the front counter, enjoying a piece of pie and a coffee, the place was dead. Dick knew this was normal for a Saturday morning, the lull before the storm.

The Legend of the Pie

The story goes that Mary got two husbands with this pie.

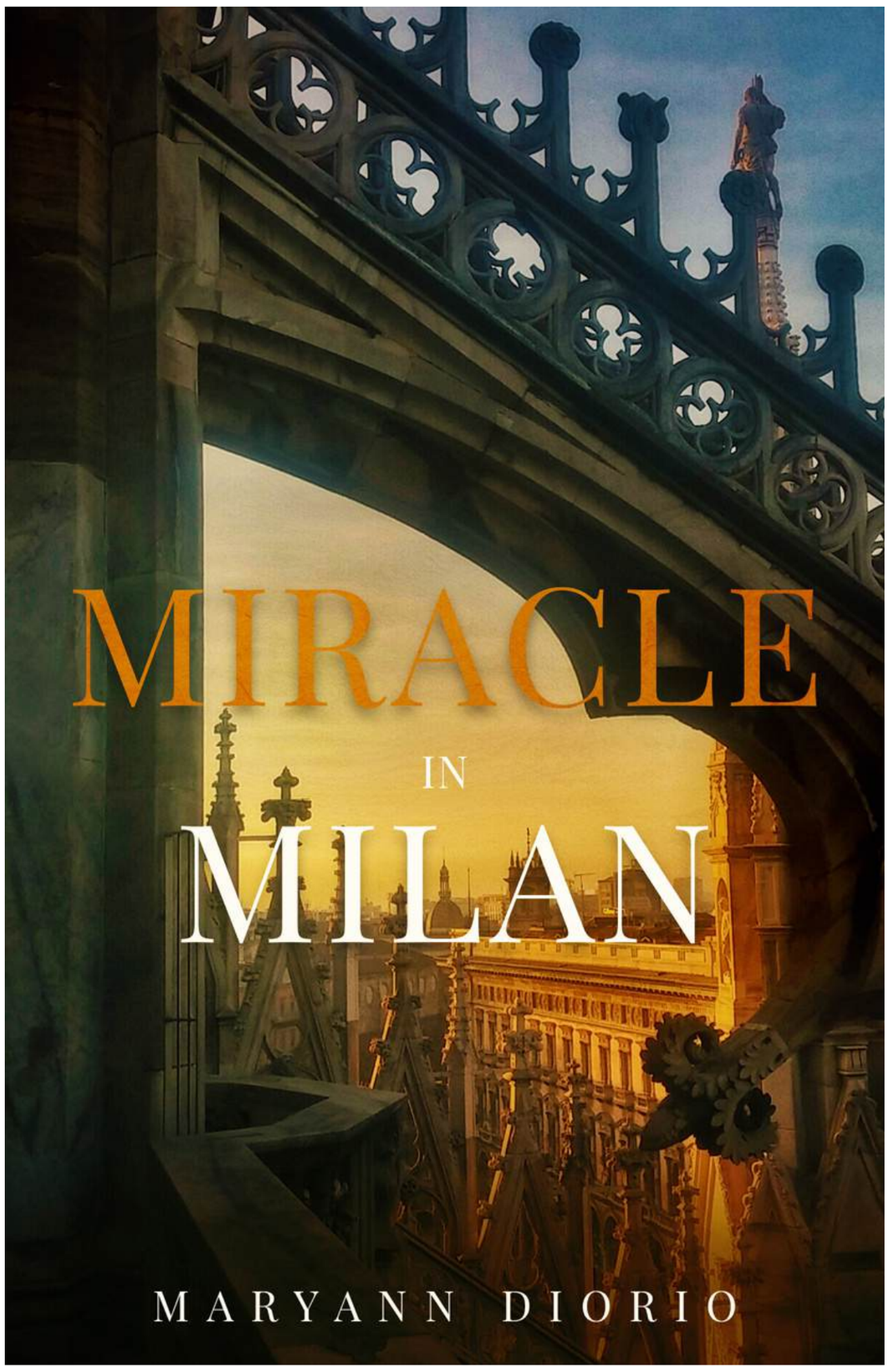
It's said she discovered the recipe back in the 1960s. She claimed no memory of where she found it but guessed probably in a magazine.
When she began dating Dick G., she was teased that he fell in love with her as soon as he tasted the pie.

Years later, after meeting Norman E., she made the pie for him. Again, it was love at first bite.
So the pie became a family tradition at holidays, and though a third generation has made the recipe, everyone agrees it was Mary's rendition that was best. Even Norman's son said one of his first memories when meeting her was this amazing pie she served.

Now the recipe is yours. You may not need to find a husband, but if you do, here's Mary's secret weapon (that, and prayer 😉).

Miracle in Milan

By MaryAnn Diorio



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When a young, female auditor discovers convincing evidence that the man she loves is an embezzler, she must choose between ruining him or ruining herself.

Amy Torelli, Chief Auditor for New York City-based Enson Pharmaceuticals, is assigned to audit the books of Enson's Italian branch in the romantic city of Milan, Italy.

Having made an inner vow never to trust a man again because of her father's betrayal, Amy finds herself falling in love with Enson Italia's American-born Vice-President, Ted McMasters. Will Ted be the one to cause her to break her inner vow?

Ted McMasters is on the run. A run from rejection. From himself. From God.

Having been wounded by a father who made him feel worthless, and having been dumped by the woman he wanted to marry, Ted is determined to keep all women at bay. But will Amy Torelli be the reason he changes his mind?

https://maryanndiorio.com/

EASY RECIPE FOR PIZZA MARGHERITA

Ingredients

- Cornmeal Pizza Crust (or Crust of Your Choice)
- Your Favorite Pizza Sauce
- Shredded Mozzarella Cheese
- Basil leaves

"Are you up for a pizza?" Ted asked as he helped her out of the boat.

"Yes. I'm famished."

Instructions

- Spread pizza sauce over crust.
- Add shredded Mozzarella Cheese.
- Top with a few basil leaves.
- Cook in very hot oven (500 degrees F.) about 7-10 minutes, more or less, until crust is golden.

Serves 6-8.

Interesting Historical Anecdote about Pizza Margherita

In 1889, Queen Margherita, wife of King Umberto I of Naples, was riding in her carriage along the streets of that lively city. She wanted to eat something different from the usual French cuisine served by her chefs. While watching the crowds, she spotted some street vendors making flatbread (now called pizza) with various toppings.

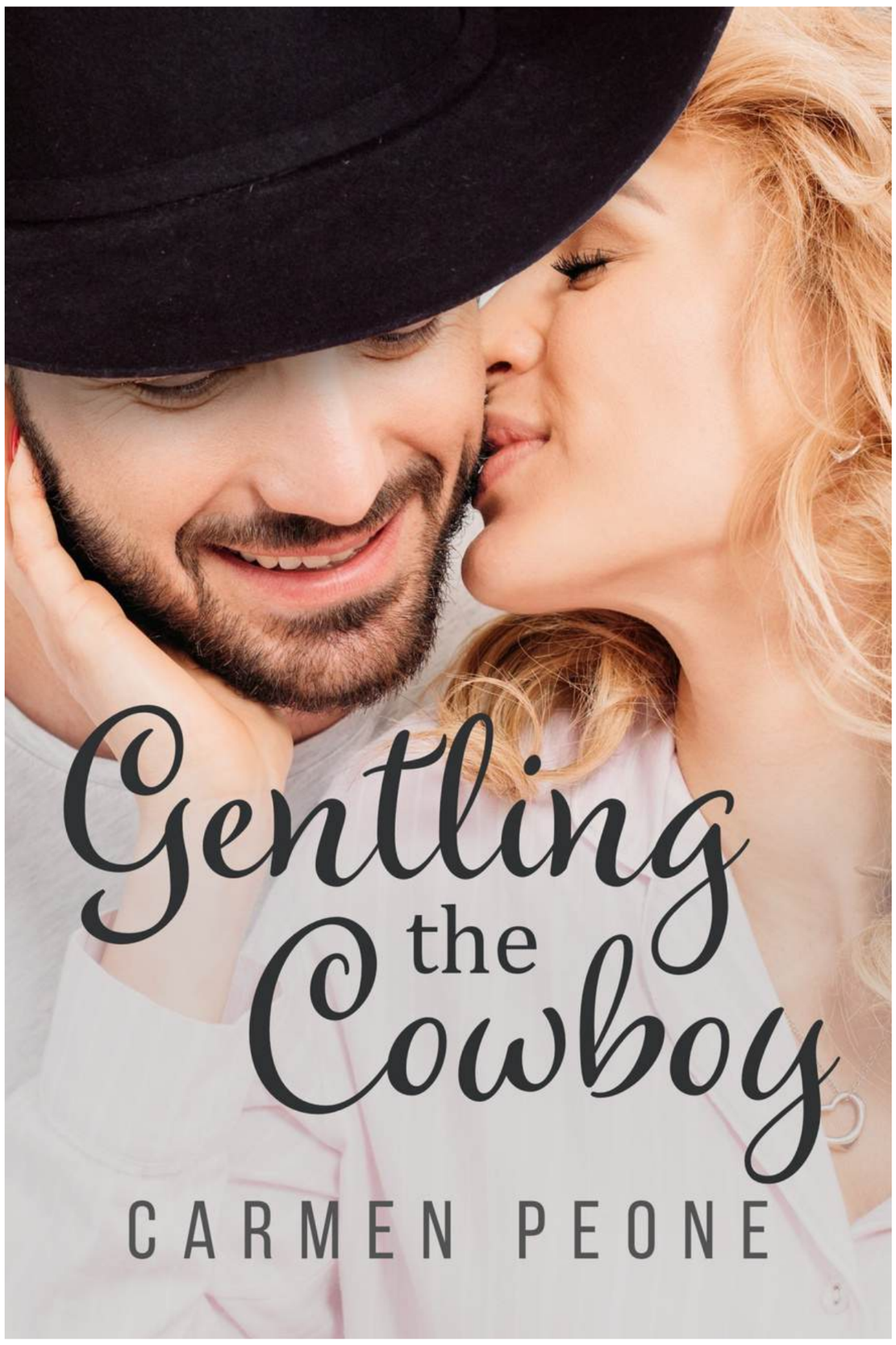
Asking her driver to stop, Queen Margherita inquired about the flatbread. One pizza maker (called a pizzaiolo in Italian) was so honored that the queen stopped that he promised her he would create a new pizza topping in her honor.

The result was the now-famous Pizza Margherita, named after the beloved queen. The toppings consist of red (tomatoes), white (mozzarella), and green (basil), representing the colors of the Italian flag.

The Queen fell in love with the new pizza and gave it the royal seal of approval. To this day, the Pizza Margherita is a favorite among pizza-lovers all over the world.

Gentling the Cowboy

By Carmen Peone



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Can Joyln gentle the colt? And the cowboy?

Can this cowgirl regain her reputation after a client spreads lies about her? Will her cowboy's attempt to fix things help or hurt? After a horse client lies about her mistreating his colt in the local newspaper, Jolyn Field's Wyoming colt-staring business takes a plunge. Her existing clients begin to cancel appointments just as she's about to hold a clinic with a crowd that has considerably dwindled from her previous clinics.
Successful horseman Milo Newman tries to help save Jolyn's reputation by entering her in a prestigious colt-starting competition in Cheyenne. After his business partner cuts and runs, he hopes Jolyn will accept his offer to become his new partner. Jolyn decides to cowgirl up and goes to the competition. Will her lie-slinging ex-client show up and make a ruckus? Will Milo aid or add pressure to the already stressful competition? Can Jolyn win back her reputation, save her equine business, and have the life she's dreamed of?

https://carmenpeone.com/

Jolyn's Sausage Casserole

Ingredients

- 1 pound sausage
- 3 cups shredded potatoes
- ¼ cup butter, melted
- 12 ounces mild Colby Jack cheese, shredded
- ½ cup onion, shredded
- 1/4 tsp garlic
- a pinch of rosemary
- 6 jumbo eggs

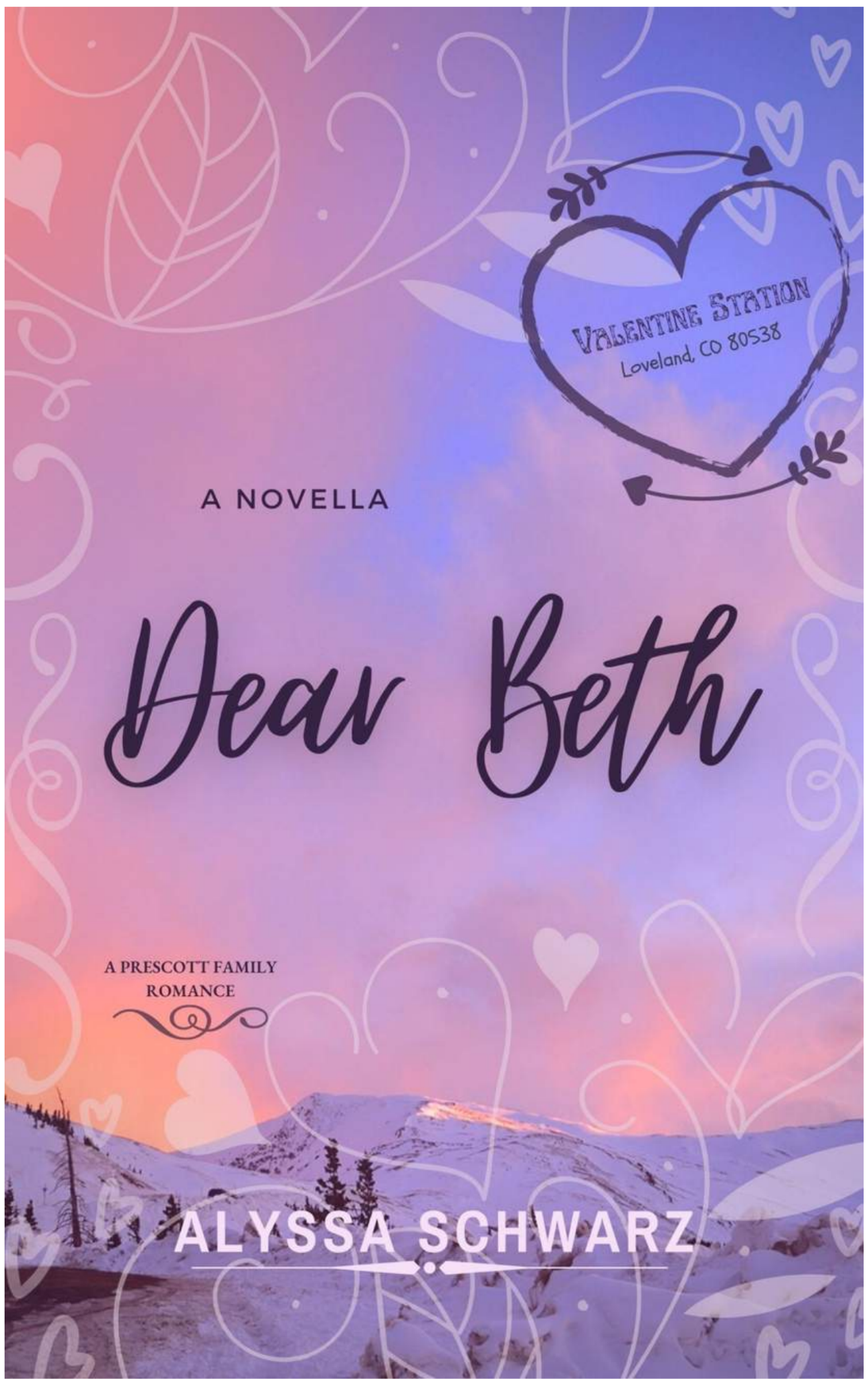
Maybe she
should invite him in and
make him breakfast.
~Jolyn Fields

Instructions

1. Gather the ingredients. Preheat the oven to 375 degrees. Lightly grease a 9x13-inch baking dish with olive oil.
2. Heat a large, deep skillet over medium-high heat. Cook sausage in the hot skillet until evenly browned and crumbly, 5 to 7 minutes. Drain and discard grease.
3. Stir together shredded potatoes and butter in the prepared baking dish; lightly press the mixture into the bottom of the dish.
4. Mix together sausage, Colby cheese, onion, garlic, rosemary, and eggs in a bowl. Pour over the potato mixture.
5. Bake in the preheated oven for about 1 hour.
6. Let cool for 5 minutes before serving

Dear Beth

By Alyssa Schwarz



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After finishing his veterinarian training, Tye Prescott is back in Colorado and ready to give his relationship with Beth another chance, only she's made it very clear she wants nothing to do with him.

Beth Walsh is a hopeless romantic, except when it comes to her own love life. In her opinion, love is best left to the storybooks. But when a few nosy octogenarians decide to play matchmaker, she grasps for the only excuse she can think of to avoid another set up.

Set against the backdrop of Loveland's historic Valentine's Day letter re-mailing program, Tye and Beth must work together to convince the town of their rekindled romance. But Tye has his own plans of winning back the woman who got away.

Might it finally be time for Beth to risk her heart again?

Hot Chocolate with Raspberry Marshmallows

It's no secret Beth loves raspberry hot chocolate, but when she can't get her fix from the SweetStop Coffee Company, she can always whip up a batch of her grandmother's special recipe. Complete with real dark chocolate and homemade raspberry marshmallows, this drink is fit for a night skating under the stars or spent curled up on the sofa with a blanket and your favorite book.

Raspberry Marshmallows

- ¼ cup raspberry jam
- ½ cup cold water, for blooming the gelatin
- 3 envelopes unflavored gelatin
- 1 ½ tsp vanilla extract
- ½ cup cold water, for honey sugar mixture
- 1 ¾ granulated sugar
- ⅓ cup mild honey
- ½ tsp salt
- 1-2 drops red food coloring (optional)
- Powdered sugar for dusting

Hot Chocolate

(makes enough for two large servings)

- 2 cups milk of choice
- 1 cup water
- 2 Tbsp dark cocoa powder
- 1 ½ Tbsp sugar or maple syrup (adjust to taste)
- 1 tsp vanilla
- Small pinch of salt
- Optional toppings: marshmallows, whipped cream, shaved dark chocolate, sprinkles,
- cinnamon...)

Beth took another sip of her raspberry hot chocolate, and he couldn't help but follow the arc of the mug to her rosy lips.

Instructions

Marshmallows

Prepare a 13x9" pan and spatula by spraying with a flavorless oil. Set aside.
Heat the jam in a small saucepan over medium heat until it becomes runny, then pass through a sieve to remove the seeds. Set aside and allow to cool.
In a stand mixer fitted with a whisk attachment, combine ½ cup water and vanilla, and sprinkle the gelatin over the top. Stir to combine, making sure the gelatin does not clump together. Leave the mixture to bloom while you prepare the sugar honey syrup.

In a medium saucepan, combine the granulated sugar, honey, salt, and remaining ½ cup water. Bring to a roiling boil over medium-high heat and allow to boil for 2-3 minutes or until it reaches the soft-ball stage. To test, drop a spoonful of the sugar mixture into a bowl of cold water. If it resembles a soft taffy texture, the sugar mixture is ready. Remove from the heat.
Turn the mixer on low to gently stir the gelatin mixture, then gradually pour in the sugar-honey syrup. At this point, stir in the jam as well.

Turning the mixer up to medium-high to high, whisk the mixture until it is fluffy, thick, and nearly tripled in volume (about 10 minutes). If you'd like the marshmallow to be a deeper pink, now is the time to add a drop or two of food coloring.

At this point, the marshmallow will begin to set up and become difficult to work with, so quickly pour the mixture into the prepared pan and spread to an even thickness with the oil-coated rubber spatula. Let sit, uncovered, for at least 5 hours (preferably overnight) for the marshmallow to properly set.

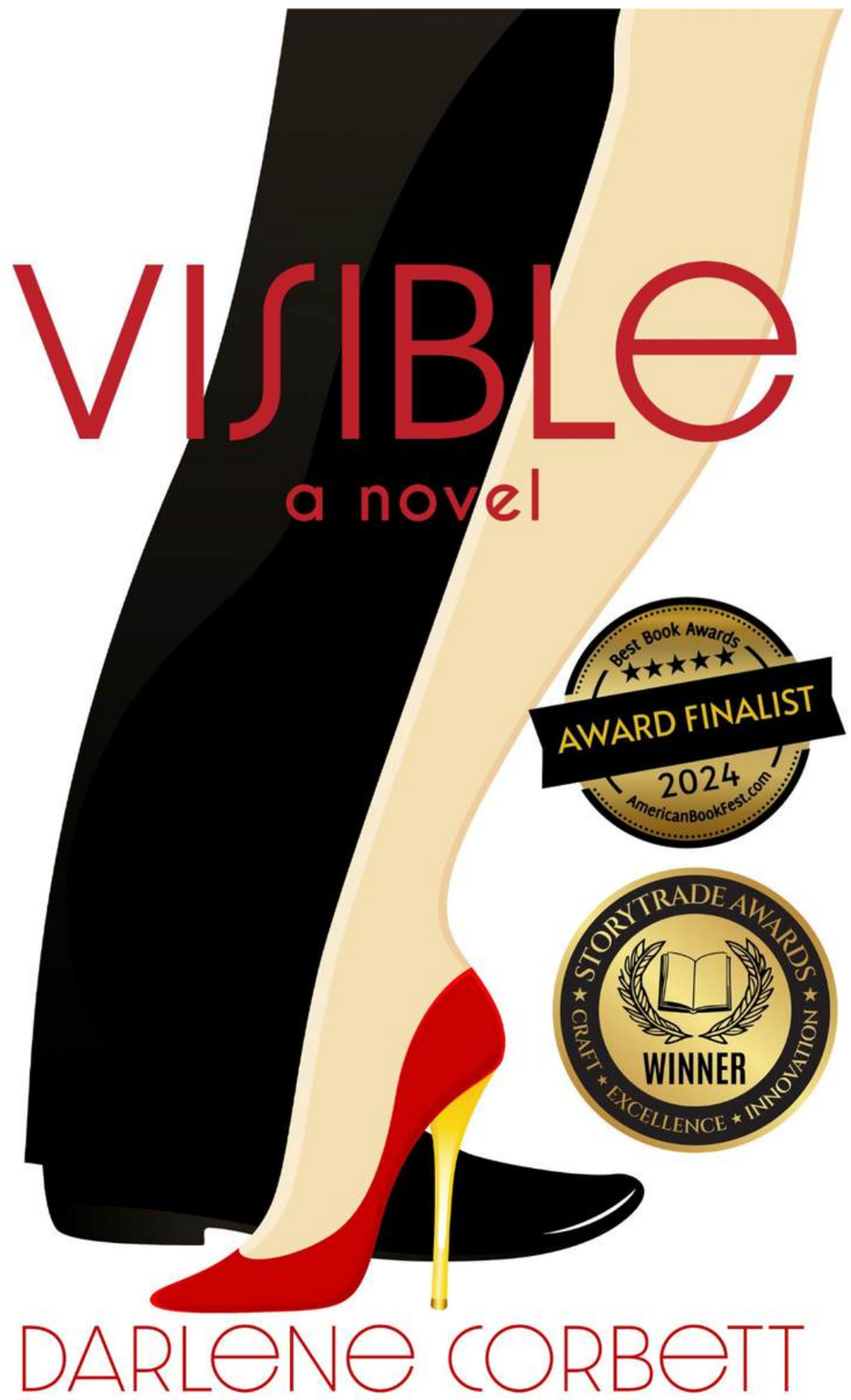
When ready to cut, sift the powdered sugar over a cutting board, then invert the pan onto the board to free the marshmallow. Sift more sugar over the marshmallow to coat. Using a sharp knife, or a fun-shaped cookie cutter, cut the marshmallow into your desired shapes/sizes, cleaning the knife or cookie cutter between cuts for the best results. Once cut, toss each marshmallow in the remaining sugar to prevent it from sticking. Store marshmallows in an airtight container for up to 3 weeks, or enjoy right away with a steaming mug of hot chocolate.

Hot Chocolate

In a pot on the stove, combine the milk and water and bring to a low simmer over medium heat. Reduce heat and stir in cocoa powder until combined. Just before serving, stir in the vanilla and pinch of salt and then pour between two large mugs. Top with raspberry marshmallows and a dusting of shaved chocolate or whipped cream and enjoy!

Visible

By Darlene Corbett



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Therapist Rachel Karem is accustomed to helping emotionally wounded individuals navigate the murky waters of dealing with complicated family dynamics, relationship issues, and life transitions. When individual therapy hits a brick wall for five successful professionals, she persuades them to engage in a ten-week group therapy program. But working through these sessions with her clients reveals Rachel's own brokenness.

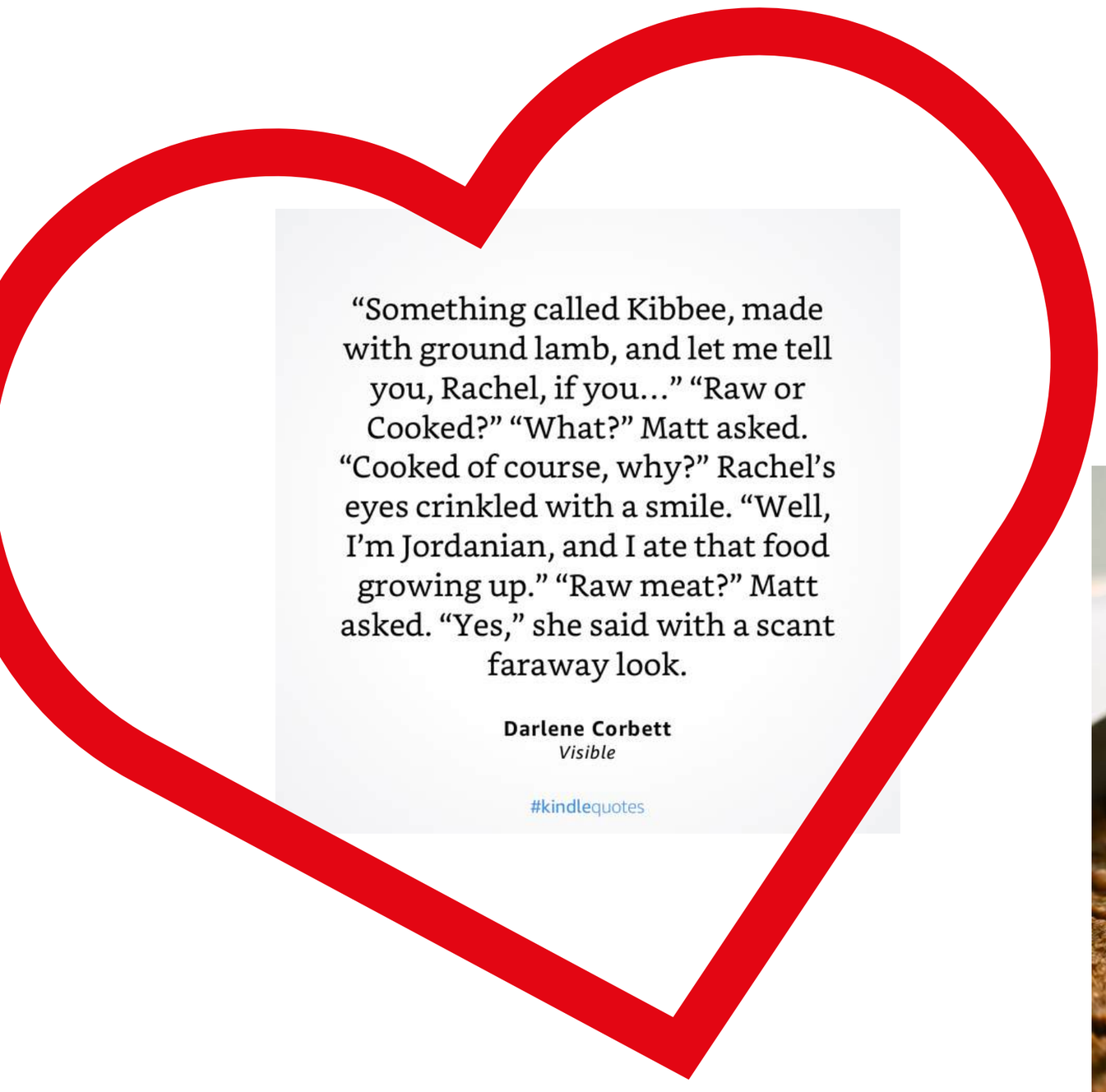
Widowed, childless, and estranged from her family, Rachel wonders if she will ever have a second chance at love. She is amazed when her own therapist advocates for her to "get back in the game." To her surprise, Rachel enrolls in dance classes where she learns the Tango. Romantic, passionate, intense, sensual, dramatic, the Tango embodies everything that is missing in Rachel's life. As she grows more confident in her dance steps, her life becomes more entwined with her handsome dance partner, Michael. But past betrayals haunt Rachel's emotions, and current rivals for Michael's affections feed past rejections.

Even as her clients in the therapy group learn to support each other in their quest for personal wholeness, Rachel yearns for a deeper connection within herself to propel her into the next stage of her life. But will it be with or without Michael?

Raw Kibbee
A Traditional Lebanese Dish

Ingredients

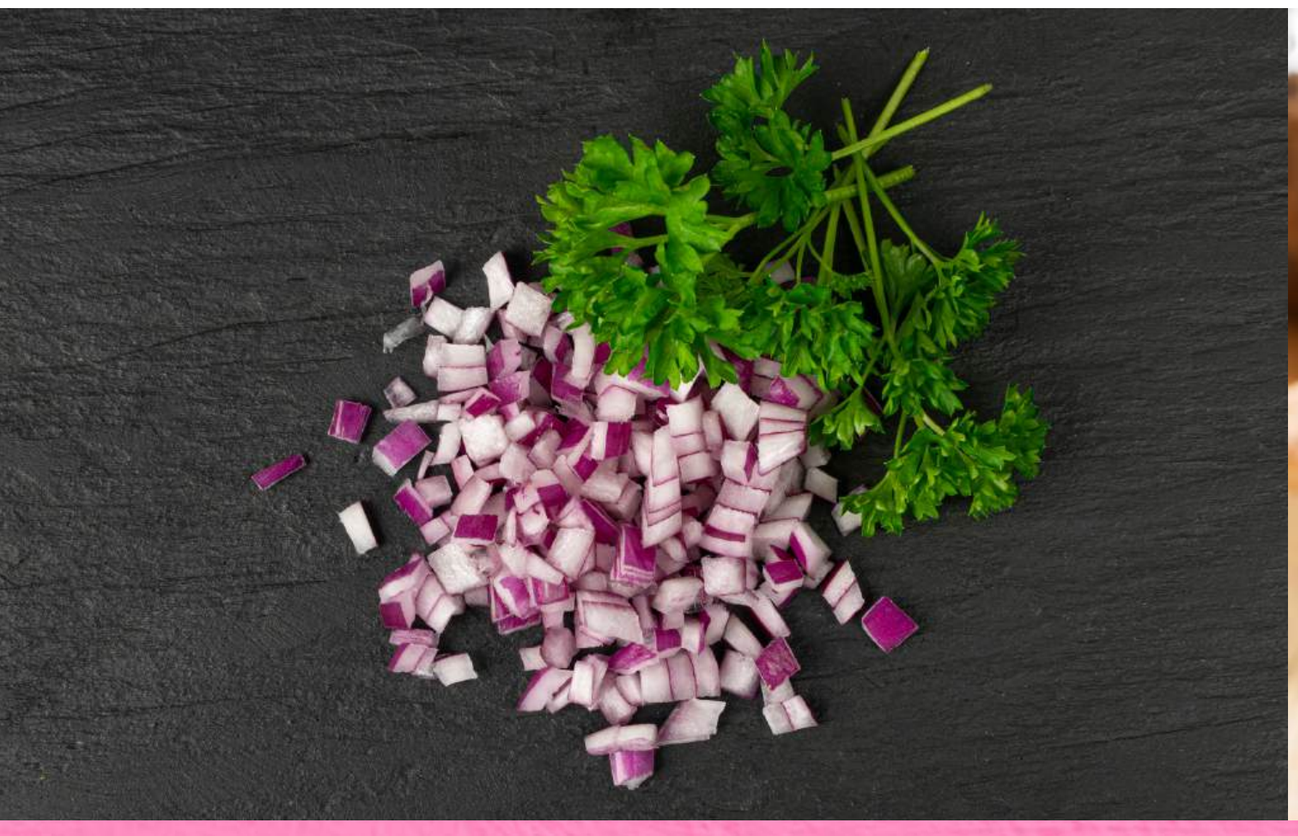
- One pound of ground lamb
- A half cup of fine (bulgar) wheat
- A bunch of scallions or one small onion
- One teaspoon of salt
- Pepper to taste



Instructions

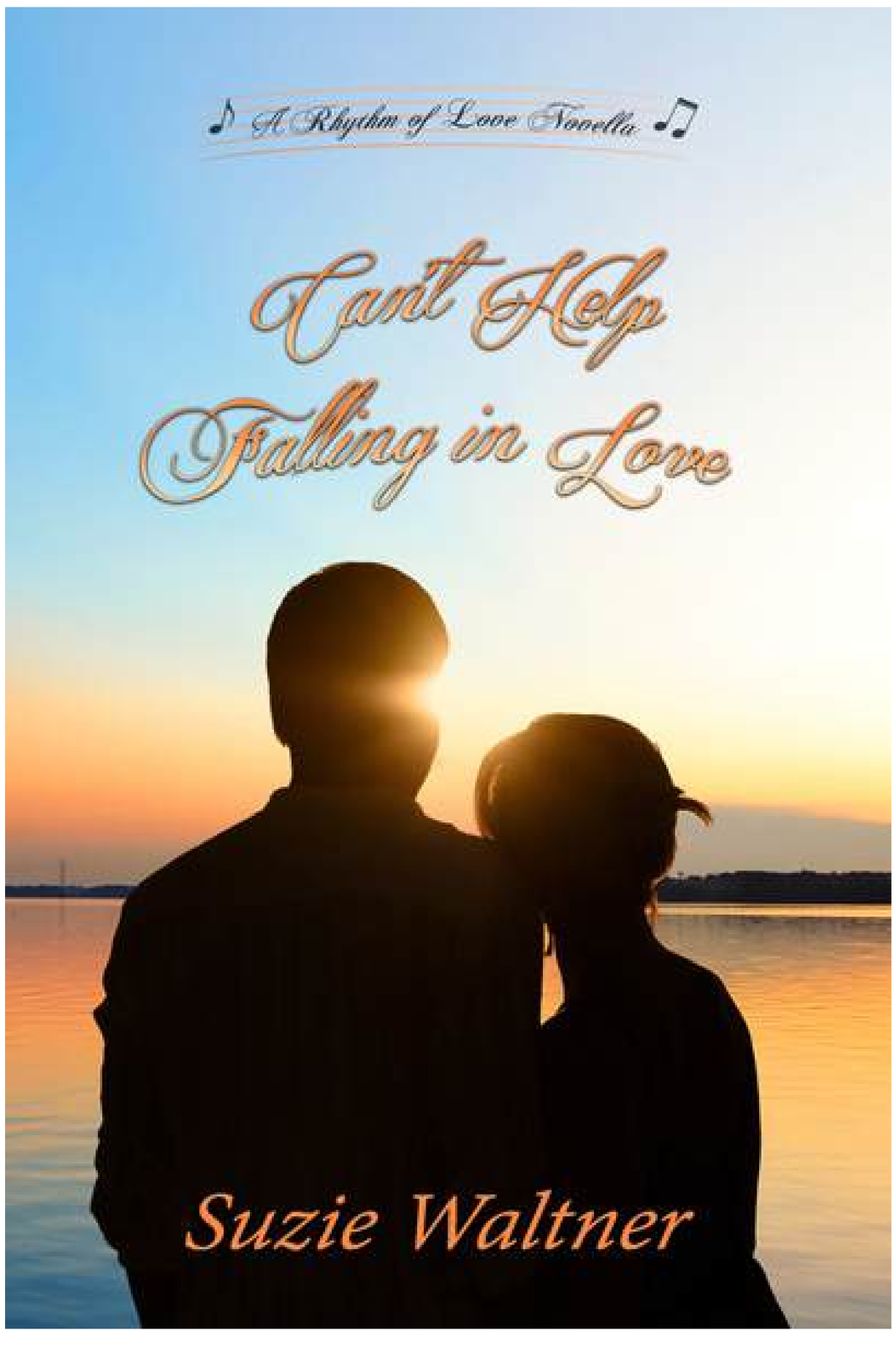
- Chop the scallions or peel the onion and grind with meat.
- Place in the bowl and add salt and pepper and blend.
- Wash the wheat and squeeze thoroughly.
- Add the wheat to the mixture. Optional to grind it again.
- Garnish with oil and serve with pita bread.

Serves four.



Can't Help Falling in Love

By Suzie Waltner



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When Kayla White crosses paths with Wyatt Sullivan, he's both guilty about the way he treated her when they were younger and interested in renewing a friendship.

But the words spoken by a teenage boy have haunted Kayla for years. If she can let go of the past, she just might embrace a full and rewarding future.

A square magnet from the hospital's information held a note at eye-level.

Kayla

If the soup in the glass bowl is disgusting, there's another kind in the plastic container. Tea and honey are on the counter. I hope you don't mind that I dug through your purse; I wanted to charge your cell phone in case you need anything. Call or text if you do. No request is too big or too small.

Wyatt

The man earned major points for trying. She opened the fridge and found three different brands of orange juice, each container unopened. Before she closed the door, the glass bowl snagged her attention. Her bowl. Had he made her soup? She pulled the trash can out from under the sink. Instead of empty cans, she found remnants of chicken, carrots, and celery.

Tenderness prodded her heart. He'd taken the time to make her some soup.

Kayla's Chicken Noodle Soup

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Servings: 12
- ¼ cup butter
- 1 onion diced
- 4 carrots peeled and chopped
- 4 celery ribs chopped
- 6 garlic cloves diced
- 3 cups cooked or rotisserie chicken
- 12 cups chicken stock
- 2 bay leaves
- 1 sprig fresh rosemary, stripped
- Thyme (you can tie into a bunch and pull out later or strip two stems and keep in soup)
- 1 tsp poultry seasoning
- ¼ tsp ground black pepper
- Salt to taste
- 2 cups wide egg noodles
- 2 TBSP cornstarch
- Chopped fresh parsley (optional for garnish)
- Half a lemon (optional)

Before she closed the door, the glass bowl snagged her attention. Her bowl. Had he made her soup?
~Kayla White

Instructions

1. Place a large pot over medium heat. Add the olive oil and chopped onions. Sauté for 3 minutes to soften.
2. Add the chopped bell pepper, carrots, and garlic. Sauté another 3 minutes.
3. Add whole raw chicken breasts, chicken broth, dried thyme, crushed red pepper, 1 teaspoon salt, and 1/4 teaspoon ground black pepper to the pot. Bring to a simmer. Lower the heat a little and simmer for 15 minutes, until the chicken is cooked through. Remove and place the chicken on a cutting board.
4. Return the heat to medium. With the broth still simmering, stir in the tortellini. Stir the soup well so the pasta doesn't stick together. Then chop or shred the chicken and place back in the soup.
5. Once the tortellini is cooked through (about 7-10 minutes) turn off the heat. Stir in 1/4 cup heavy cream, spinach, and parsley. Add a little more cream if desired. Taste, then salt and pepper as needed.

Where Love is Planted

by Dawn Kinzer

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She's bound to past promises.
He's captive to future goals.

Will their loyalty to others cost them their own happiness? Or will something beautiful grow where love is planted?

Two years have passed since a tragedy changed Beth Miller's life forever. Since her father's and brother's unexpected deaths, Beth has put her future as a licensed horticultural therapist on hold.

She's dreamed of helping people mentally, physically, and emotionally through gardening and nature, but the garden center and floral shop her mom and sister love is struggling. And her young brother's widow is still trying to find her way. Beth's devotion puts her family's needs first.

To further his career and atone for his own tainted past, Tyler Sharp accepts a position as a social worker at a women's prison. The facility is located near his great-aunt in the small port town of Meriside, Washington. While he's intrigued with the woman living in the studio apartment behind his aunt's home, as soon as he can return to Colorado, he and his best friend will initiate a program there for at-risk kids.

As secrets are exposed and hearts soften, their growing feelings for each other bring new challenges. Will Beth complete a necessary internship if it means helping the person who caused her loved ones so much pain? And if she's unwilling to leave her family, and Tyler will never intentionally disappoint his loyal buddy in Colorado, how could they ever hope to create a life together?

Join Beth and Tyler in the Pacific Northwest as they explore what it means to sacrifice, hope for the future, and experience miracles where love is planted.

Chicken Tortellini Soup

Ingredients

- 1 tablespoon olive oil
- 1 large sweet onion, peeled and chopped
- 1 red bell pepper, seeded and chopped
- 2 cups carrots, sliced
- 4 cloves garlic, minced
- 1 1/4 pounds boneless skinless chicken breast (2 large breasts)
- 9 cups chicken broth
- 8.8 ounces three-cheese tortellini pasta
- 1/4 - 1/3 cup heavy cream
- 2 tablespoons packed frozen spinach or 1/2 - 1 cup fresh baby spinach leaves
- 2 tablespoons fresh chopped parsley
- 1 1/2 teaspoons dried thyme leaves or 1 tablespoon fresh thyme leaves
- 1/2 teaspoon crushed red pepper
- salt and pepper

Ty tasted the soup filled with shredded chicken, tortellini, carrots, red pepper, onions, fresh parsley, and spinach. “Wow, this is amazing. It has a slight kick to it.”

Instructions

1. Place a large pot over medium heat. Add the olive oil and chopped onions. Sauté for 3 minutes to soften.

2. Add the chopped bell pepper, carrots, and garlic. Sauté another 3 minutes.

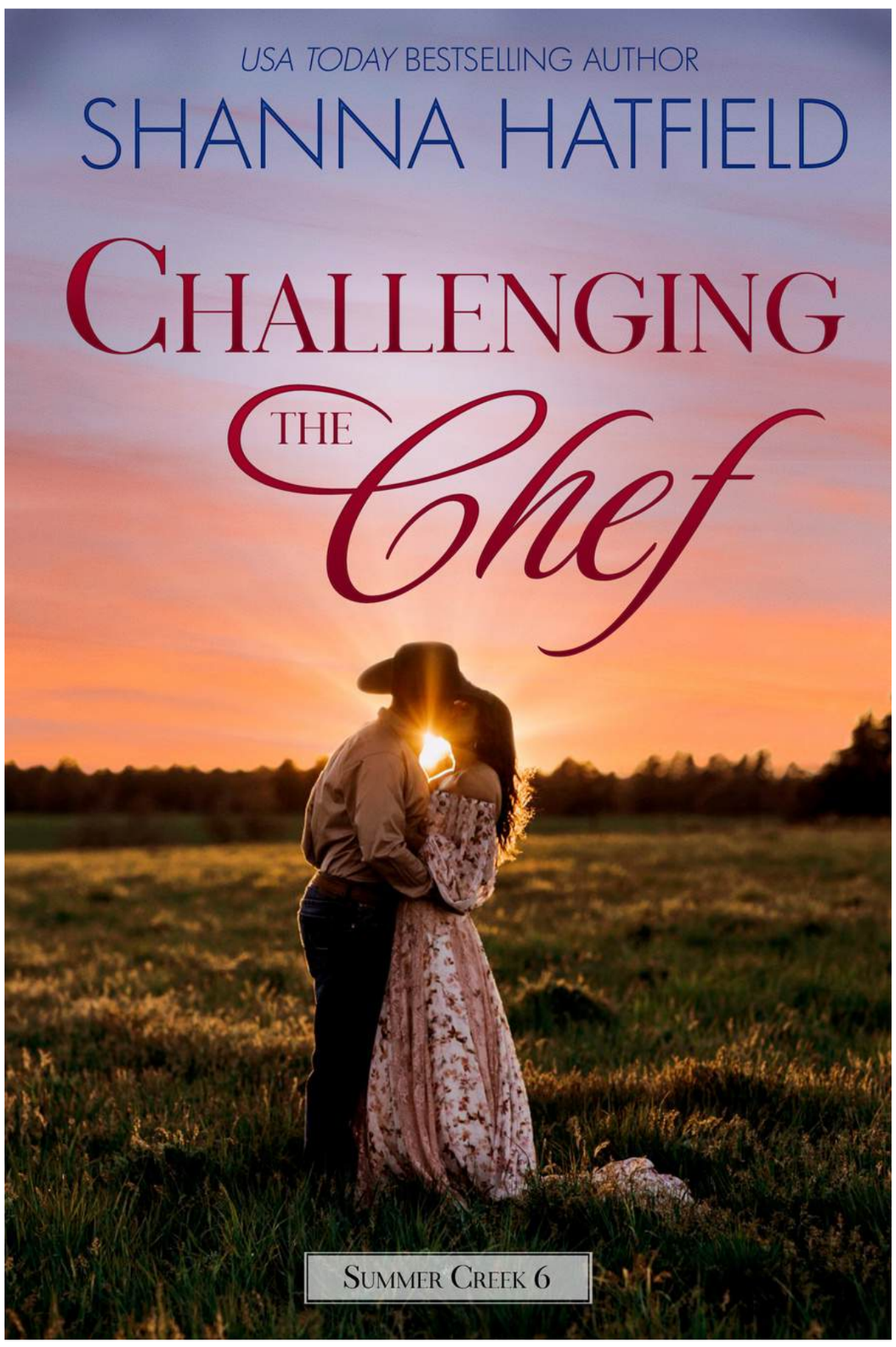
3. Add whole raw chicken breasts, chicken broth, dried thyme, crushed red pepper, 1 teaspoon salt, and 1/4 teaspoon ground black pepper to the pot. Bring to a simmer. Lower the heat a little and simmer for 15 minutes, until the chicken is cooked through. Remove and place the chicken on a cutting board.

4. Return the heat to medium. With the broth still simmering, stir in the tortellini. Stir the soup well so the pasta doesn't stick together. Then chop or shred the chicken and place back in the soup.

5. Once the tortellini is cooked through (about 7-10 minutes) turn off the heat. Stir in 1/4 cup heavy cream, spinach, and parsley. Add a little more cream if desired. Taste, then salt and pepper as needed.

Challenging the Chef

by Shanna Hatfield



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When an interloper arrives in his kitchen, will romance start to simmer?

Chef Owen Thorpe left behind his celebrity status when he moved to Summer Creek. The quaint town and country atmosphere allow him to seek solace in his recipes. His peace and quiet are threatened when he's coerced into being part of a big auction package that includes the winner spending a week cooking with him in his restaurant.

The last thing he wants is some chef wannabe in his way. However, the real danger he faces is losing his heart when the winner turns out to be a beautiful woman who knows her way around a kitchen.

Burdened by the weight of her demanding career as a school psychologist, Tawni Young turns to cooking and gardening to escape from the never-ending stress of her work.

When her aunt gifts her an auction package that includes cooking lessons in the small town of Summer Creek, Tawni realizes the chef she'll be working with is none other than a celebrity she had a huge crush on during her college years. From the moment the two of them meet, an undeniable attraction sizzles while wits collide.

As they embark on a tantalizing journey of culinary delights, will Tawni and Owen discover the most important ingredient is love?

In this heartwarming and deliciously wholesome tale, Challenging the Chef takes readers on a savory adventure filled with sweet romance.

Chef Owen Thorpe from Challenging the Chef won a cooking competition with these doughnuts. They might have even won a little bit of Tawni Young's heart. These are a perfect anytime treat, but especially pretty for a holiday.

White Chocolate Raspberry Doughnuts

INGREDIENTS

Doughnuts

- 1 cup all-purpose flour
- 1/3 granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon cinnamon
- 1 large egg, lightly beaten
- 1 tablespoon salted butter, melted
- 1/3 cup + 1 tablespoon buttermilk
- 1 teaspoon vanilla extract
- ½ cup raspberries
- ½ white chocolate chips or chunks

Glaze

- 1 cup powdered sugar
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup white chocolate chips

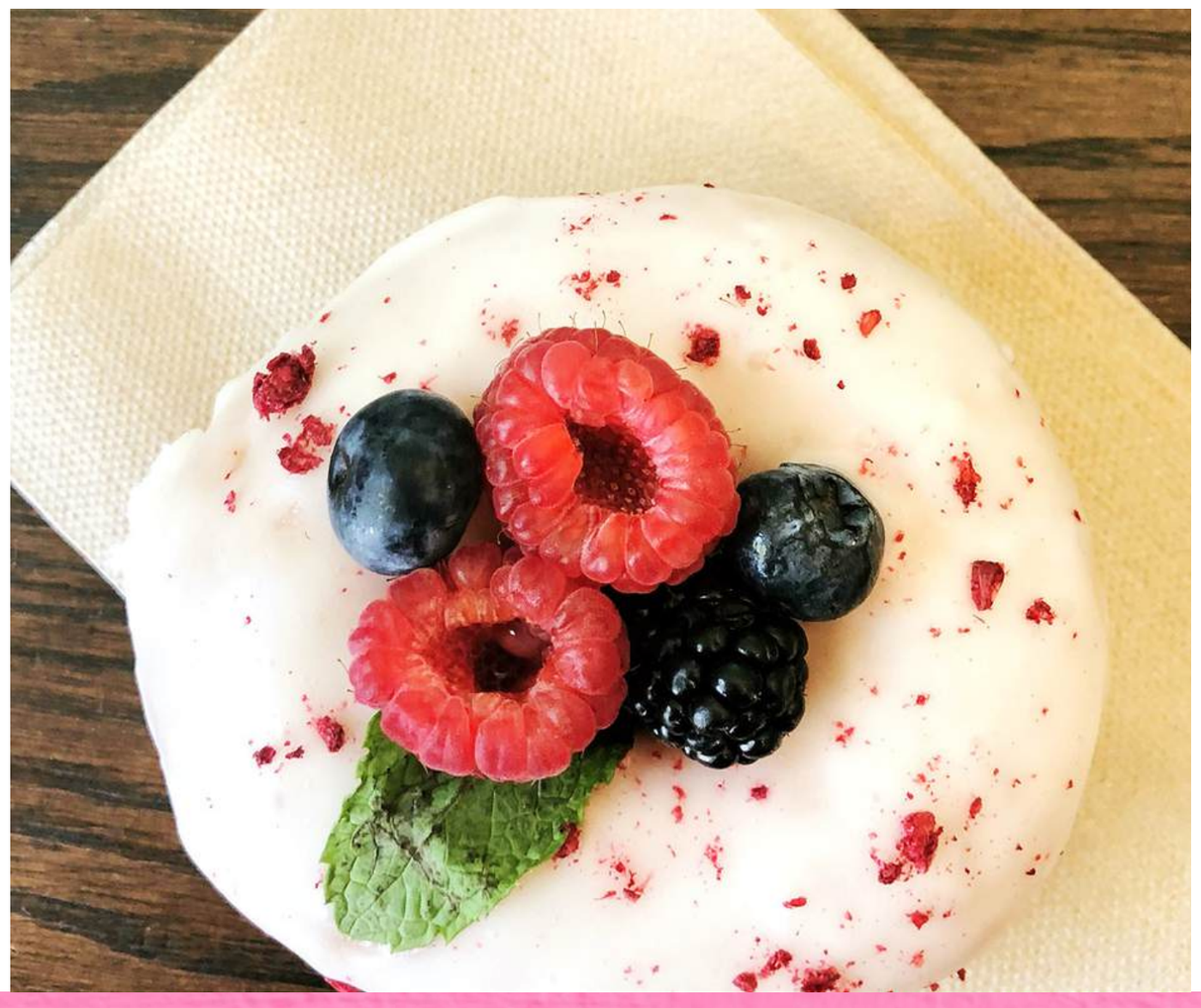
Tawni took a bite of Owen's doughnut. Mercy.

The dough was soft and flavorful, filled with raspberries and white chocolate chunks, and topped with a buttery glaze, perfectly balancing the sweetness.

Blown away by Owen's creation, Tawni knew she had no hope of winning.

DIRECTIONS

- Preheat oven to 425 degrees F. Spray doughnut pan with nonstick cooking spray.
- In a large bowl, whisk together, flour, sugar, baking powder, and cinnamon. Add in egg, melted butter, buttermilk, and vanilla. Stir until just combined.
- Use a fork to break apart raspberries. They do not need to be mashed, just lightly crushed.
- Add raspberries and white chocolate to the batter and gently fold to combine. The batter should be thick.
- Spoon the batter into a large piping bag or resealable bag (with tip snipped off wide enough for raspberries to pass through). Pipe batter into pan cavities filling about 3/4 full (batter will expand and rise).
- Bake for seven to eight minutes or until the top of doughnut springs back to touch. Remove from oven and let cool in the pan five minutes before removing. Remove doughnuts and let cool completely before glazing.
- To make the glaze, melt white chocolate, milk, and vanilla extract in a microwave-safe bowl, heating in 20-30 second intervals, stirring between each interval until smooth. Whisk in powdered sugar.
- Dip the tops of doughnuts in the glaze. Top with sprinkles, freeze-dried raspberries, or fresh berries.
- Yield: 6 doughnuts



Holland and Ivy

by Kathy Geary Anderson

Learn More

He's betrayed her before.

She'd be a fool to trust him again.

And Ivy Weaver is nobody's fool. Beloved town baker, Ivy Weaver, is capable of so much more than frying up a mean apple fritter and now's the time to prove it. Winning Wild Rose Ridge's annual Diced competition would show the town her chef skills and help get her fledgling catering business off the ground.

But when her biggest competitor from culinary school enters the contest, her dreams seem destined to die.

Again.

Holland K. McIntyre IV may have been born into privilege, but he's fought and clawed his way to success in the restaurant business on his own. Nothing is going to keep him from his goals. If beating Ivy in another cooking competition is what it takes to make a name for himself, then that's what he'll do.

But when the two of them are forced to be teammates rather than competitors, they just might face their biggest challenge yet. Will trusting Holland keep Ivy from realizing her dreams once again?

Chocolate Lava Cake bites

Ingredients

- 1 C Semi Sweet Chocolate Chips
- 3/4 C Butter
- 1 1/2 C Powdered Sugar
- 3 Eggs
- 3 Egg Yolks
- 1/2 C + 1 Tbsp Flour
- 3 Tbsp Cocoa Powder
- Dash of cinnamon

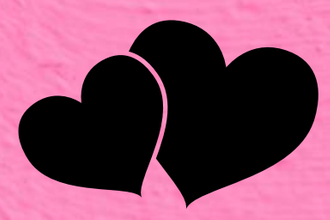
Holland picked up one
of the bites, dipped it in
the whipped cream, and
held it
out to her.
“Bottoms up,”
he said.

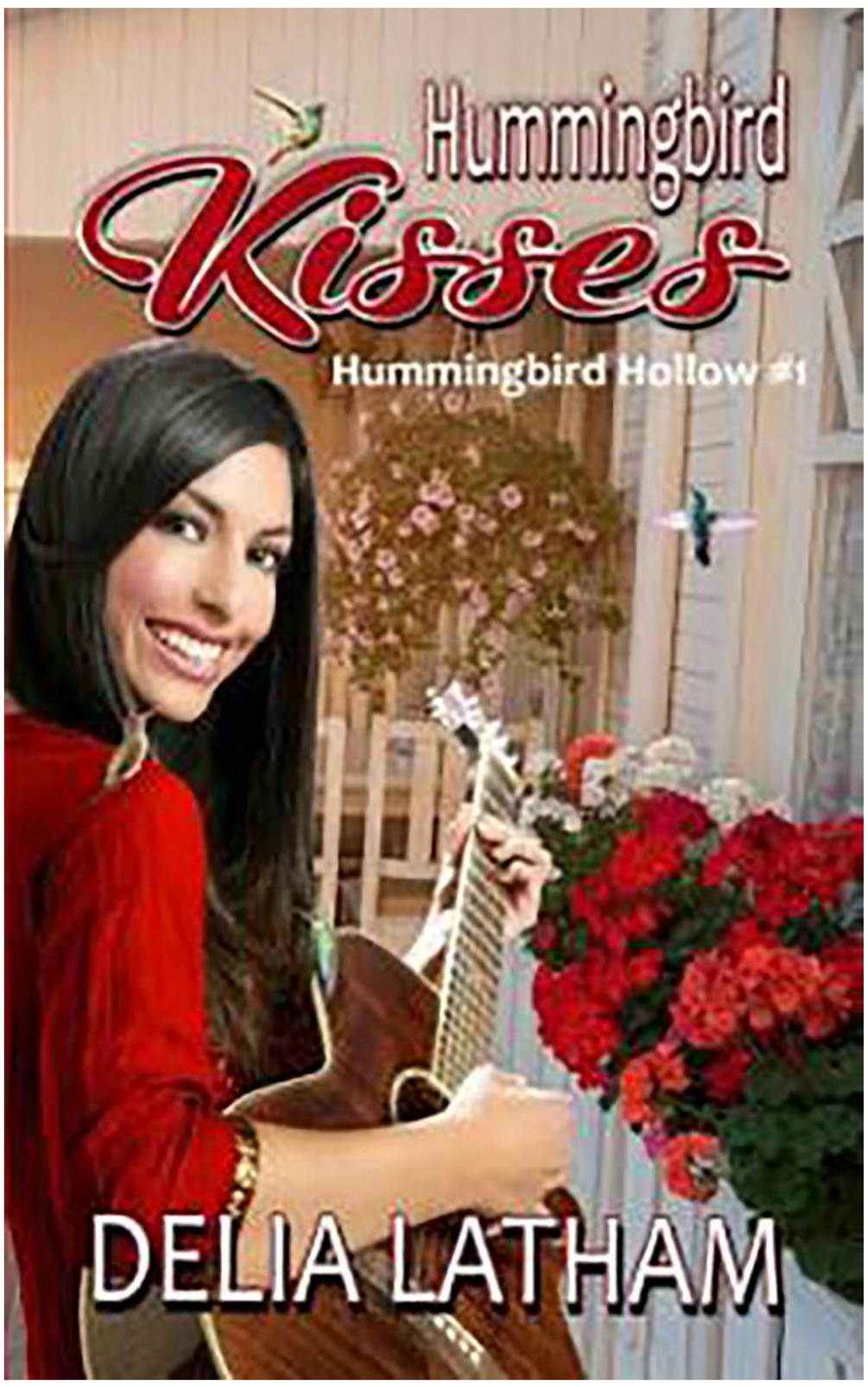
Instructions

1. Preheat oven to 400
2. Spray mini cupcake tin with nonstick spray
3. Melt chocolate chips and butter with the double broiler method (or in the microwave)
4. Add powdered sugar to melted chocolate and combine
5. Mix eggs and egg yolks into mixture
6. Add flour, cocoa powder, and cinnamon, stir until all combined
7. Evenly distribute between the 12 cupcake spots
8. Bake for 8 minutes
9. Serve fairly quickly after they are finished

Hummingbird Kisses

by Delia Latham





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She'd been right about knowing him, but wrong about something far more important: She will never love him.

Toni Littlebird believes God has created someone especially for her. When she meets him, she'll know he's The One, and she will love him. But that's before Dax Hendrick roars into Hummingbird Hollow on a noisy, crippled Harley, spitting stinky filth into the air and scaring away Toni's beloved hummingbirds. Dax sports over-long hair, an unkempt beard, and a condescending attitude toward her ancestral home.

Toni takes one look into his mesmerizing blue-green eyes and...she knows. This uncivilized creature is "The One." She'd been right about knowing him, but wrong about something far more important: She will never love him.

Why God sent Dax to this beautiful place is a mystery, and it's clear he can't expect any answers from the lovely but unsympathetic owner of Inn the Hollow—a haphazardly constructed dwelling that goes against every professional rule in Dax's area of expertise.

He hopes to get the green light on getting out of there before the uneven corners, crooked floor slats, and random construction wither his architectural creativity.

Is it possible that, between God's gentle leading and a lesson or two from the fascinating hummingbirds
that populate the hollow, Dax and Toni will open their hearts to each other? Or will their stubborn wills ruin God's beautiful gift of love?

Hummingbird Pancakes

Ingredients

- 1½ cups baking mix (e.g., Bisquick)
- ½ tsp ground cinnamon
- 1½ cup half and half
- 1 large, very ripe banana, mashed
- 1/3 cup drained, crushed pineapple
- 1/4 cup sugar
- 3 T butter, melted
- 1 large egg
- ¼ cup finely chopped pecans (optional)

"Mmmm. Oh...my!" He spoke around the bite, then closed his mouth, chewed and swallowed. "I didn't know anything this side of Heaven could taste like that."

—Dax Hendrick to Toni Littlebird

Directions

- Heat griddle or skillet over medium heat.
- In large bowl, combine baking mix and cinnamon.
- In another bowl, whisk together everything else (except pecans).
- Stir wet and dry ingredients together, just until moistened. Do not over-mix.
- Fold in pecans (optional)
- Poor batter, ¼ cup for each pancake, onto pre-heated griddle (or skillet), moistened with butter or coconut oil. Cook 2-4 minutes. When top side bubbles and edges start to look dry, turn and cook 2-3 minutes more, until done.
- Serve with warm cream cheese anglaise (recipe follows) or coconut syrup.

Suggested garnishes

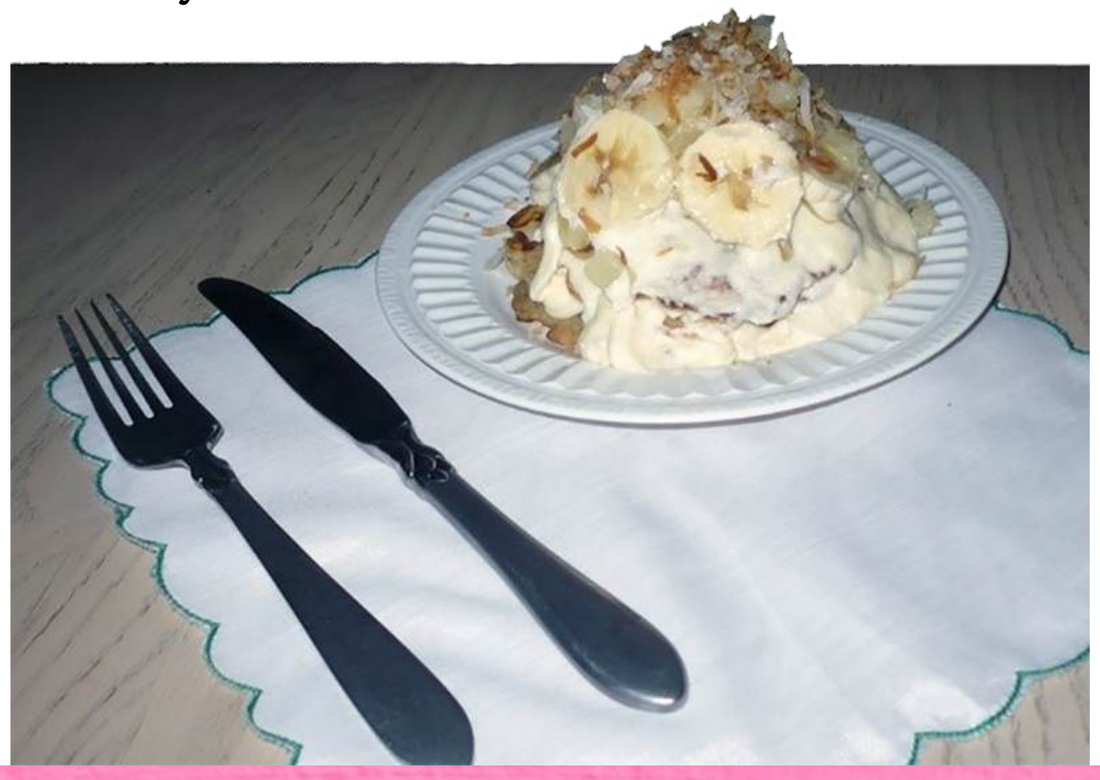
- Thinly sliced bananas
- Chunks of pineapple
- Scatterings of toasted coconut
- Fresh fruit

Cream Cheese Anglaise

- 1½ cups half and half
- ½ (8-oz.) pkg cream cheese (4 oz.), softened
- 1/3 to 1/2 cup sugar (Depending on how sweet you prefer your pancake topping. My hubby prefers the larger amount.)
- 3 egg yolks
- 1 T cornstarch
- 1/8 tsp salt
- 2 T butter
- 1 tsp vanilla

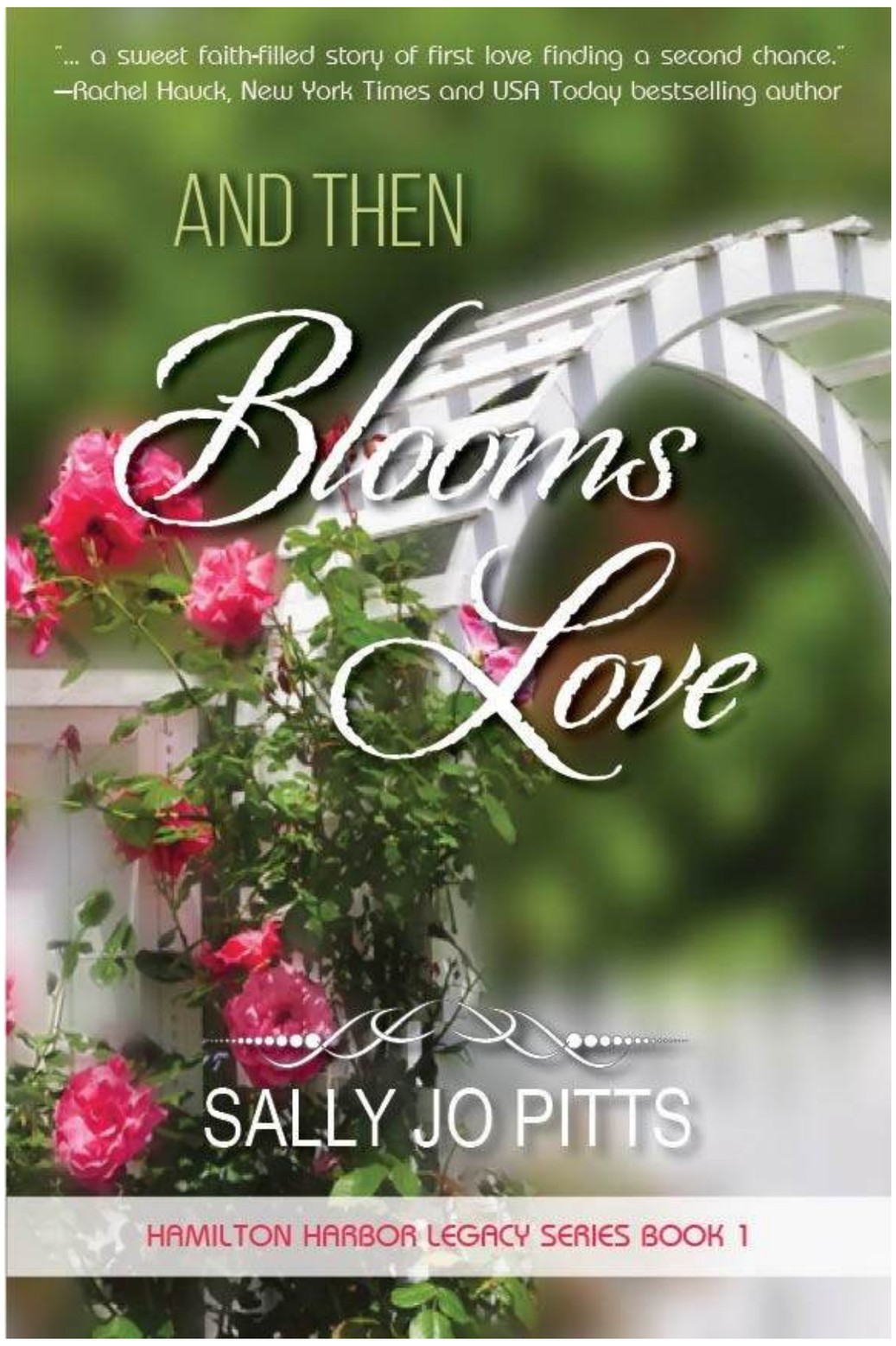
Instructions

- Place everything except butter and vanilla in a blender. Process until smooth, and transfer to a medium saucepan.
- Bring mixture to a boil over medium heat, whisking constantly. Continue to whisk constantly while boiling for 1 minute. Remove from heat and whisk in butter and vanilla. Serve immediately.



And Then Love Blooms

by Sally Jo Pitts



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What if a wedding florist discovers she's married to the groom?

She is determined to forget him ...

Hurt by her former fiancé Clifton Davenport, new flower shop owner Emme Matthews is working hard to establish a successful business and provide for the three-year-old child she is raising.

Financial woes plague her, and she is forced to accept a floral job for a special dinner at the Davenport plantation. Not wishing to upset the event, Emme stays behind the scenes, only to learn the dinner is to announce Clifton's engagement.

He loved her from the first day he saw her ... Plantation manager Clifton Davenport harbors deep regrets. Two rash decisions not only pushed the family business near bankruptcy but cost him his first love—the girl he knew as Mary Elaine Matthews.

She has moved on and so must he. Ironically, his impending marriage to the daughter of
a Brazilian oil magnate might be the salvation of the Davenport legacy and the answer to Emme's indebtedness.

A discovery threatens to change things ... Shocking news forces Emme and Clifton to face not only their past but the love they left behind.

Chocolate-Raspberry Sauce

A quick chocolate sauce to top ice cream and other sweet desserts.

Ingredients

- ¾ cup raspberries (fresh or frozen)
- 2-4 Tbsp. sugar
- 1 Tbsp. water
- ¼ cup semisweet chocolate chips
- ¼ cup heavy whipping cream
- ½ tsp. vanilla extract

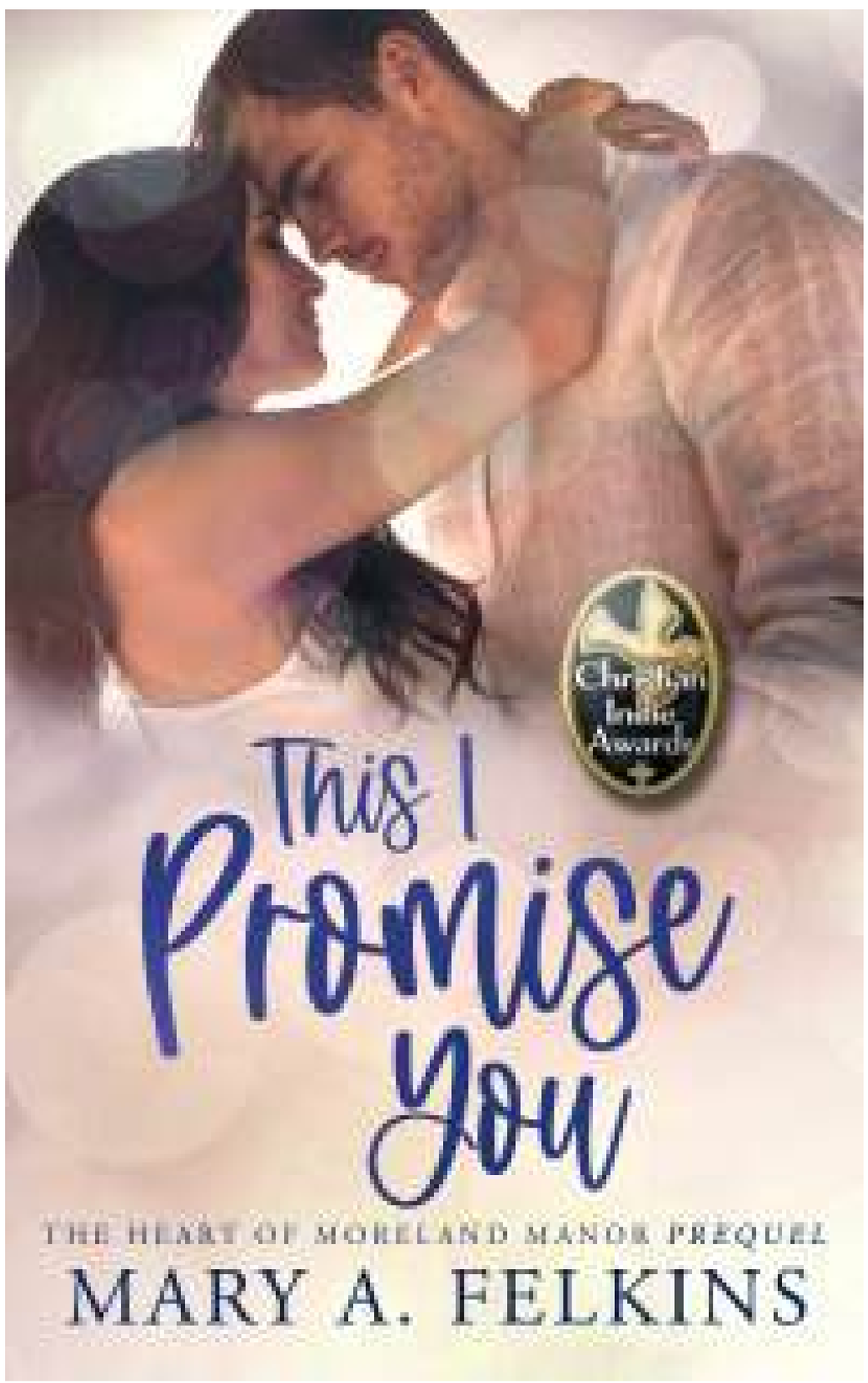
Izzie recited the sauce selections for all to hear, then asked Renata, "Your sauce, ma'am?"
"Chocolate-raspberry, please."
Clifton suddenly raised his head and eyed Izzie. Aren't you the florist I talked to today?"

Instructions

- In a medium saucepan, bring ½ cup raspberries, sugar, and water to a boil.
- Boil for 3 minutes until the mixture thickens.
- Remove from heat. Stir in the chocolate until melted.
- Warm the cream in the microwave for about 30 seconds (enough to get the chill off).
- Stir cream, vanilla and remaining raspberries into chocolate mixture and serve. (Store leftovers up to two weeks.)
- Yield: 1 cup

This I Promise You

by Mary A. Felkins



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What if finding your heart's desire means entrusting it ... just once more ... to the one who broke it?

When elementary school teacher Adelyn Ormond's supervisor tasks her with galvanizing support for a local food bank, she directs her energy toward the underprivileged in her community—some of whom are her own students.

Problem is, the responsibility requires her to involve Celebrity Chef Bryan J. Carlyle, her almost-husband who jilted her at the altar but whose participation ensures great results.

For all his success, Bryan hasn't come up with a recipe for how to be restored to his family. Doesn't help that abandoning Adelyn threatens to spoil his reputation and ruin his career.

But when he encounters hungry children scrounging for food behind his restaurant, Bryan agrees to get behind Adelyn's fund-raising event. Their collaboration will allow her to explain the incriminating image he'd discovered minutes before the ceremony—her lip-locked with another man after the rehearsal dinner.

With much on the line, can Adelyn trust Bryan to make good on his promise—without risking her heart?

Will the love that led them to the altar be the key ingredient for a second chance? Maybe. But his no-show on the day she'd counted on him most might be beyond forgiveness.

Carlyle's Chicken & Sausage Gumbo

Ingredients

- 3-4 Tablespoons butter or margarine
- 1 pound boneless, skinless chicken, chopped
- 1 pound andouille sausage, sliced to 1/8 inch thickness
- 1/2 cup butter (1 stick) or lard
- 1/2 cup flour

TRINITY

- 2 cups chopped onion
- 1 cup chopped celery
- 1 cup chopped green pepper
- 2 tsp minced garlic (or 1 tsp garlic flakes)
- 4 cups chicken bouillion
- 1/2 tsp. filé*
- Cajun seasoning blend**
- 1 cup green onion, chopped
- 3-4 cups cooked rice

"All right everybody, you'll each be given ingredients to make Carlyle's Chicken and Sausage Gumbo. The recipe cards are at your stations. The goal is to see which group can complete the meal first before the ninety minutes is up."
~Bryan J. Carlyle

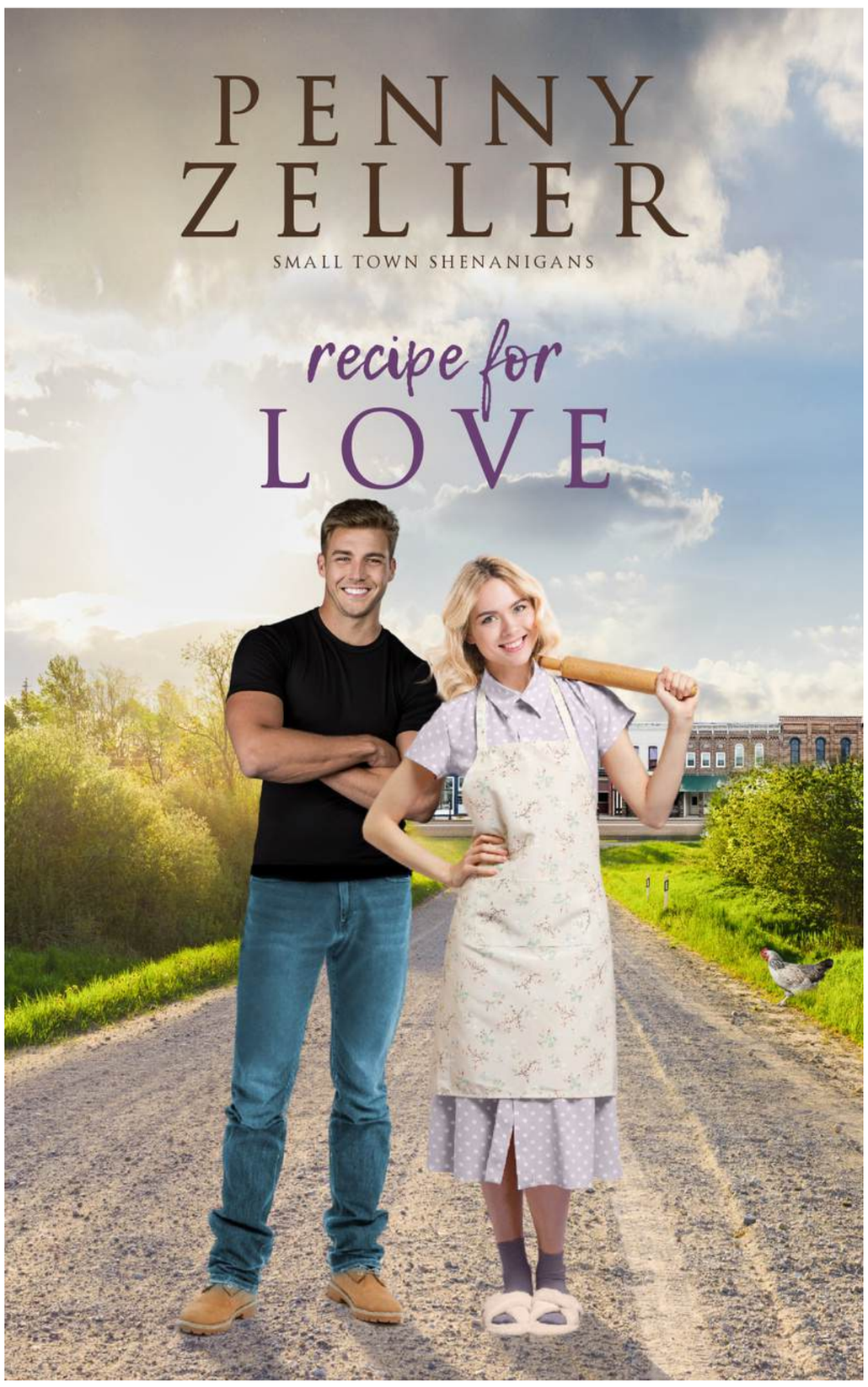
Instructions

- In a large pan over medium heat, brown chicken in butter. Add sausage and heat through. Set chicken/sausage aside in a large cooking pot.
- Wipe food particles off pan to keep from burning. Melt butter (or lard) in pan; whisk in flour to make a roux. Stir constantly until it reaches the color of dark chocolate—suitable for a meat gumbo. This takes several minutes so sprinkle in a good bit of patience.
- Add TRINITY and garlic to roux; stir continuously until tender.
- Add roux mixture to chicken/sausage. Gradually add bouillon and bring to a boil. Reduce heat to simmer, season with file and preferred cajun seasoning blend to desired taste.
- Cook thoroughly (~20+ minutes).
- About 10 minutes before serving, add green onion. Serve gumbo over a bowl of warm rice.

*Filé: a fine green power of dried sassafras leaves used for thickening and flavor.
**Recommend Joe's Stuff Blend Seasoning from New Orleans; available online

Recipe for Love

by Penny Zeller



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Welcome to Cloverdale Falls, home to the famous chicken statue, new romance...and an unexpected mystery.

Rumors started flying when all of the businesses on Main Street in Cloverdale Falls sold last month.

Bakery owner Maisie Carpenter finds herself appointed to uncover the mysterious new owner's identity, and in the process hopefully waylay some of the townsfolk's fears.

What happens when she discovers the man in charge of purchasing the businesses is the very man she has recently fallen in love with?

Take a trip from Oakville to nearby Cloverdale Falls in this hilarious Christian contemporary romance, the second in the Small Town Shenanigans Series.

Recipe for Love can be read as a standalone or in conjunction with Love in the Headlines.

Maisie's Famous Chocolate Drop Cookies

Ingredients

- 1/2 c. butter
- 2/3 c. brown sugar
- 1/4 c. sugar
- 1 egg
- 1 tsp. vanilla
- 1 1/2 tsp. baking powder
- 1/4 tsp soda
- 1/4 c. cocoa
- 1/2 c. milk
- 2 c. flour

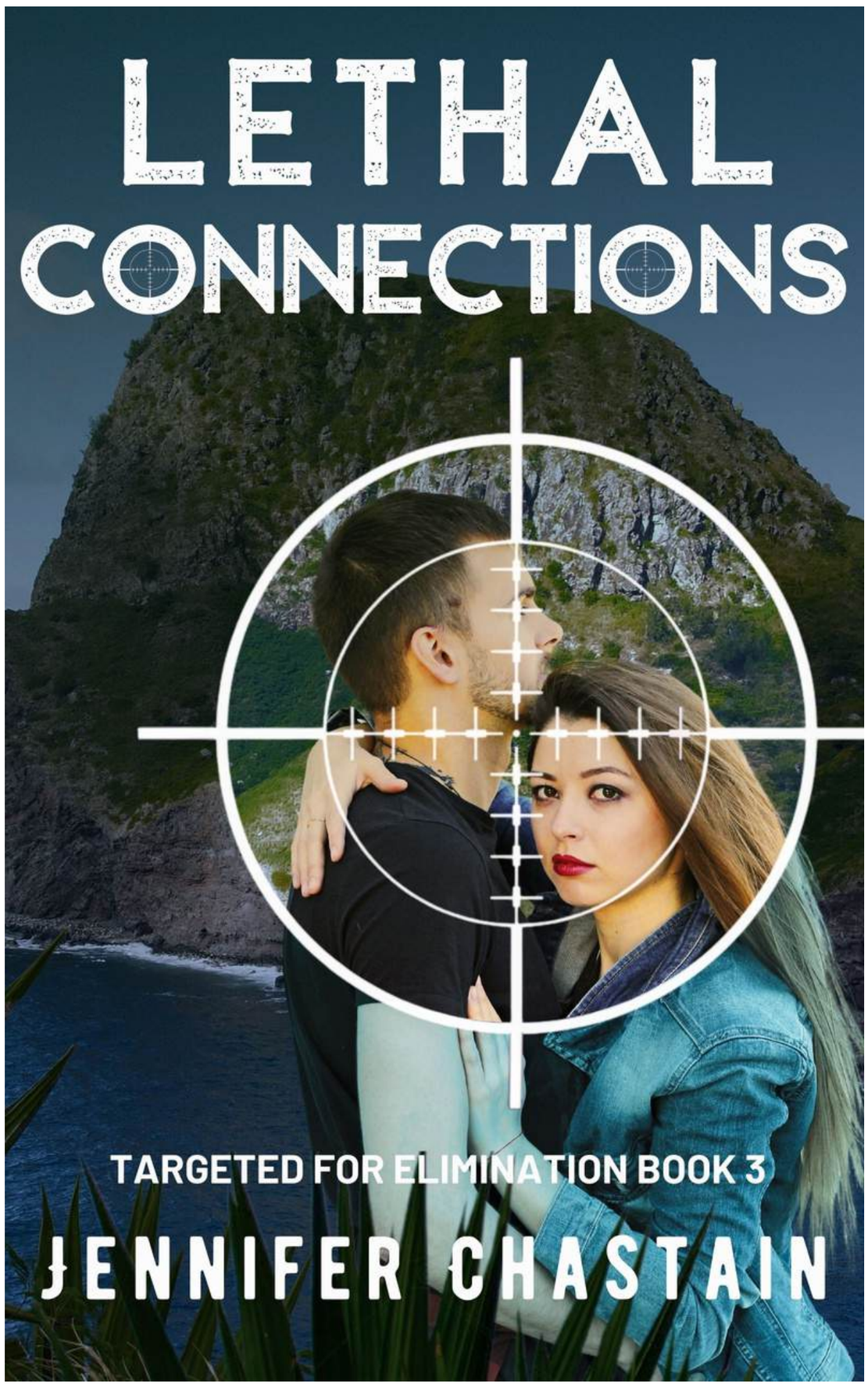
"What do you recommend?" he asked. "Uh, well..." Customers asked that all the time. Didn't she have a rehearsed answer? Finally, she found her voice. "The chocolate drop cookies are the town's favorite."
~Maisie

Instructions

- Mix dough.
- Form into circles and roll in powdered sugar before placing on a cookie sheet and pressing slightly with your palm.
- Bake at 325 for ten minutes.

Lethal Connections

by Jennifer Chastain



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Being a Marine prepared him to fight, but not for his heart.

Travis Beckett has perfected the surfer guy persona with a devil-may-care attitude. He lives simply, but he longs for more. Forced into the Witness Protection program five years ago, he had no choice but to walk away from the only woman he's ever loved, and he was positive he'd never see her again—but then she shows up in Hawaii, and now, they're both in danger.

Five years is a long time to mourn for a man who left her at the altar.

When Kaitlyn Daniels flies to Hawaii to attend a medical convention, she expects a relaxing week spent furthering her career. Instead, she escapes a fire at the hotel, gets shot at, and discovers her supposed-deceased fiancé is alive and living in Hawaii. Together, they barely scape all the danger, and she's more than ready to go home.

Trouble comes knocking on her front door.

As a new Christian, Kaitlyn's faith is tested to its limits when the trouble from Hawaii follows her home to Providence, NC—so does Travis. Now, a more sinister danger lurks behind every shadow, and if she and Travis can't work together to find out who is behind the violent attacks, and why, they can both say goodbye to their second chance.

Grilled Hawaiian Chicken

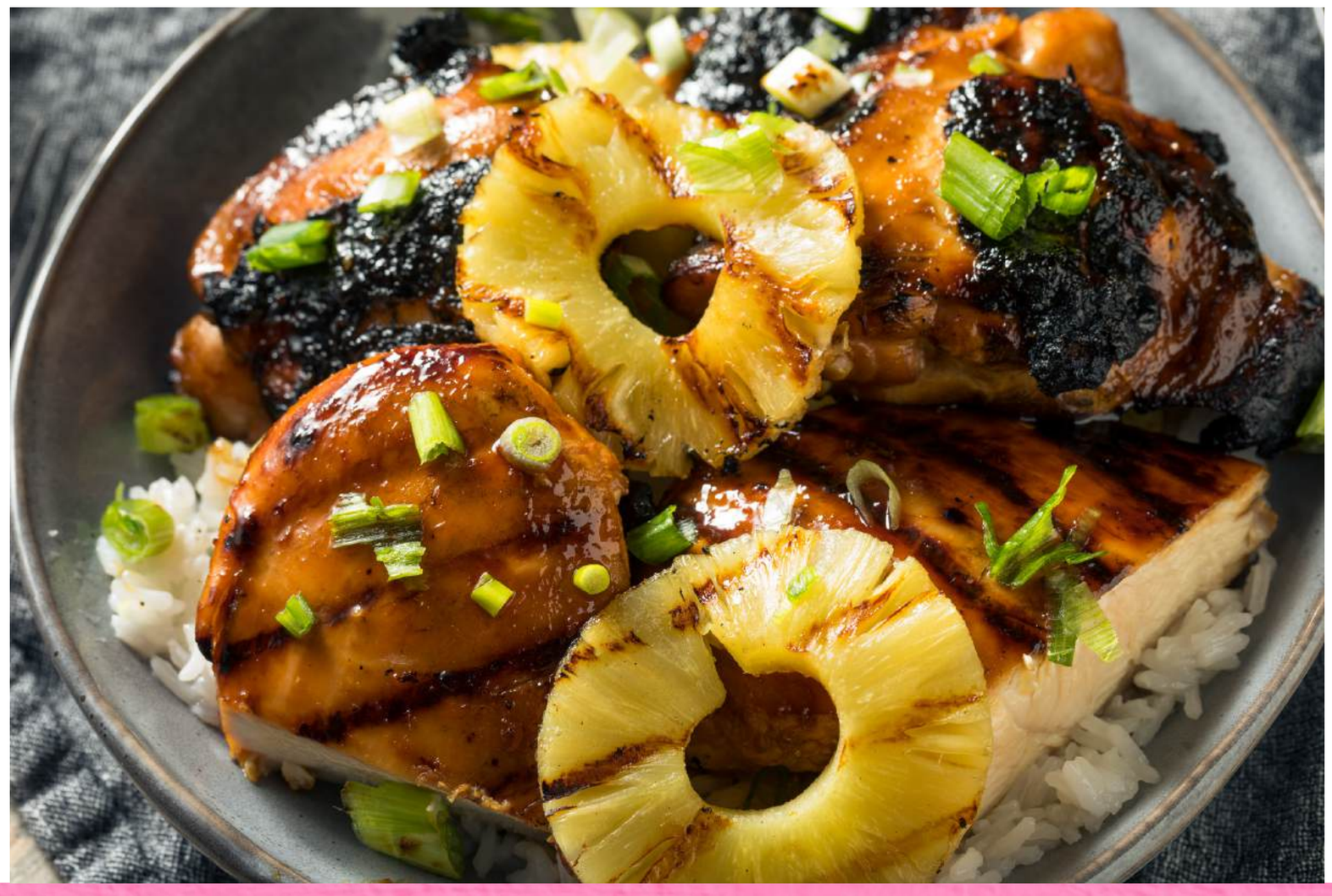
Ingredients

- 3 pounds skinless, boneless chicken thighs (or chicken breasts) trimmed
- 1 cup water
- 1 tsp sesame oil
- 8 oz. pineapple juice
- 2 cups low-sodium soy sauce
- 1 (13.5 ounce) can coconut milk
- 1 ½ cups brown sugar (I use half this amount)
- 1 bunch green onions, chopped (save 1-2 Tablespoons for garnish)
- ¼ cup white onion, chopped
- ½ teaspoon minced garlic
- This makes a lot of marinade and freezes well. Marinate at least 4 hours or over
- night.

"What he really wanted to say was that he liked the woman sitting across from him. But that ship had sailed, sunk beneath the waves of his deception."

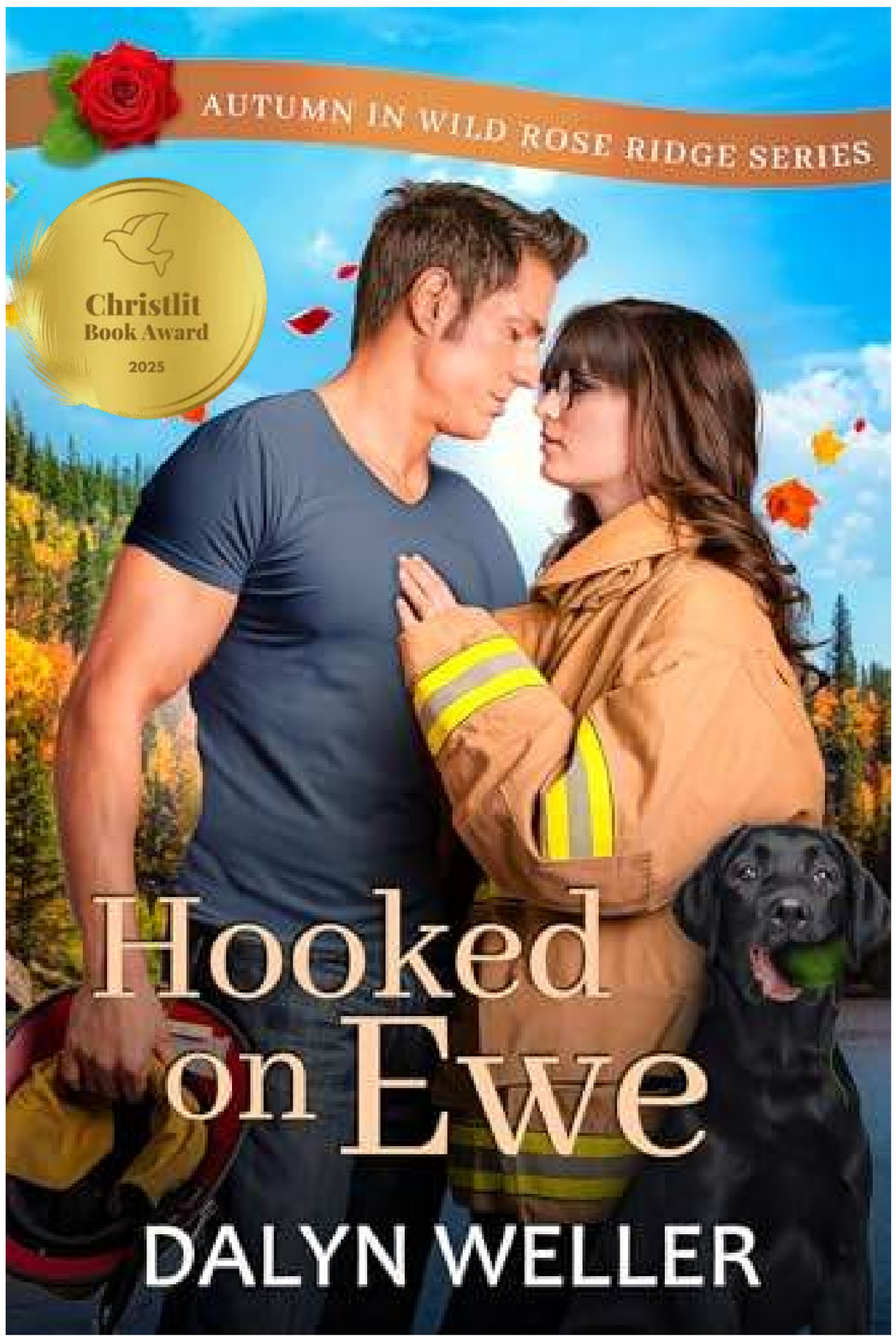
Directions

- Step 1: Whisk water, soy sauce, coconut milk, brown sugar, green onions, white onion, sesame oil, and garlic together in a large glass or ceramic bowl. Add chicken thighs and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator, 4 hours to overnight. I store mine in a plastic bag so I can flip the bag over without getting my hands dirty.
- Step 2: Preheat grill for medium heat and lightly oil the grate.
- Step 3: Remove chicken from marinade and discard the marinade.
- Step 4: Cook chicken on the preheated grill until no longer pink in the center and the juices run clear, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).
- Serve with steamed rice and broccoli. Or if you want a more authentic Hawaiian experience, serve with macaroni salad and steamed rice.



Hooked on Ewe

by Dalyn Weller



Learn More

The matchmaking mothers of Wild Rose Ridge are up to their knitting needles in mischief. But they'd never resort to vandalism to make a match. Or would they?

Being shy has hindered Olivia Lewis all her life, but opportunity knocks with a fresh start in a small lakeside town managing her aunt's yarn shop, Hooked On Ewe. Her only friends are a senior citizen group of bird watchers.

Firefighter Wyatt Simms sees a pretty, new face on a routine fire inspection, and he's instantly smitten. Olivia is nothing like the uniform-chasing women he's used to fending off. Too bad he has to give her a citation for fire code violations!

When Plain-Jane Olivia catches the eye of a charismatic local firefighter, she isn't sure how to react. Men don't usually look twice at her. Certainly not the handsome ones.

Tipped off by a Meddling Mama, Wyatt signs up for a knitting class to spend time with Olivia. He brings his dog along to break the ice.

Olivia falls in love with the dog, but will she find the courage to fall for the firefighter?

Olivia's Pumpkin Spice Muffins

Ingredients

- 1 and ⅔ cups all-purpose flour
- 1 teaspoon baking soda
- 1 ¼ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg or freshly grated nutmeg
- ½ teaspoon salt
- 2 large eggs
- ¾ cup granulated sugar
- ½ cup light or dark brown sugar
- ½ cup olive oil
- 1 ¼ cups pumpkin puree (canned or fresh)
- ¼ cup milk

"I made muffins. The butter's on the table." Olivia made the pumpkin spice just in case Wyatt showed up. She suspected pretending her treacherous heart hadn't attached itself to Wyatt Simms like grapevines wrapped around a trellis was futile. Somehow, he'd begun to matter to her happiness. She snuck a peek at him and sighed. He was even handsome while buttering muffins.

Dalyn Weller
Hooked On Ewe: Autumn In Wild Rose Ridge

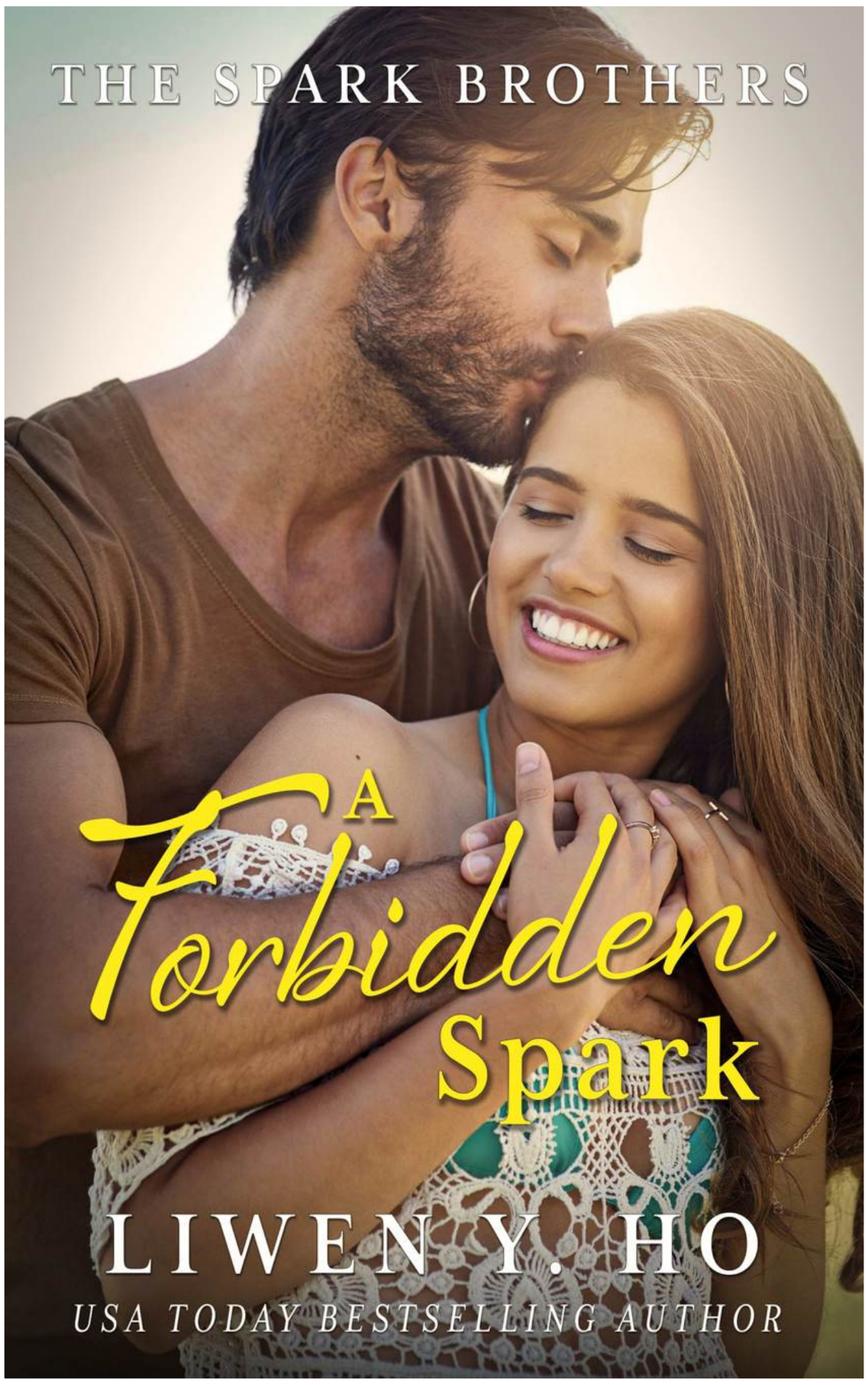
#kindlequotes

Directions

- Preheat oven to 375°F/190°C.
- Grease a muffin pan or line with muffin liners.
- In a large bowl whisk together flour, baking soda, cinnamon, ginger, nutmeg, and salt.
- In a medium bowl, whisk together eggs, granulated sugar and brown sugar until combined. Add oil and whisk until combined. Add pumpkin and milk and whisk until combined.
- Pour the pumpkin mixture into the flour mixture and mix gently just until combined.
- Divide batter evenly in a cupcake pan with paper liners.
- Bake for 16-22 minutes until a toothpick inserted into the center of the muffin comes out clean.
- Allow to cool for 5 minutes in the pan, then transfer to a wire rack to cool completely.
- Notes: Do not overmix the batter. Overmixing will produce more gluten and create denser muffins, so just mix until everything is incorporated.
- You can: add chopped nuts, substitute organic coconut sugar for brown sugar, add chocolate chips.

A Forbidden Spark

by Liwen Y. Ho



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He's falling for the one woman he can't have...

John Spark may be a star football player, but he's fumbling hard off the field. The moment he sets eyes on Mia Kennedy, he fails at his one job—to drive his best friend's little sister home without falling for her.

An innocent road trip has Mia wondering if there could ever be more between her and her brother's best friend. Despite their ten-year age gap, she and John have the best conversations, and their chemistry is undeniable.

The closer they get, however, the more John pulls away. There's something keeping him from recognizing his true feelings, and Mia only has a handful of hours to find out why before they go their separate ways.

A Forbidden Spark is a forbidden romance with a forced proximity twist that will have you giggling and kicking your feet.

Mia's Marvelous Chocolate Chip Cookie

Ingredients

- 1/2 cup butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar packed
- 2 teaspoons vanilla extract
- 1 large egg
- 1 ¾ cups all-purpose flour (spoon flour into measuring cup and level off with a knife)
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt or 1/4 teaspoon table salt
- 1 cup semisweet chocolate chips
- (Makes 24 cookies)

"I can't look at a chocolate chip cookie now without thinking about you."
- John Spark

Instructions

- Preheat the oven to 350 F.
- Microwave the butter until it is completely melted but not too hot.
- In a large bowl, mix butter with the sugars until well-combined.
- Stir in vanilla extract and egg until incorporated.
- Add the flour, baking soda, and salt.
- Mix dough until just combined. Dough should be soft and a little sticky.
- Stir in chocolate chips.
- Scoop out 1.5 tablespoons of dough and place them 2 inches apart on a baking sheet.
- Bake for 7-10 minutes, or until cookies are set. They will be puffy and look a little under-baked in the middle. Enjoy!

CALMING THE STORM

by Melanie D. Snitker

Learn More

A marriage of convenience isn't exactly what she had in mind.

After a rocky start, Rachel Peters finally has her life on track. Then a tragic accident takes away her sister and leaves her to raise her niece, Kendra, alone.

About to lose custody of her last blood relative, Rachel is desperate to prove she can adequately care for her niece. Rachel is on the verge of running away to keep Kendra until a new friend offers her an opportunity she can't refuse.

Brandon Barlow has long admired Rachel. When her world begins to fall apart, he feels led to help. A marriage of convenience would enable him to provide Rachel and Kendra with a stable place to live, proper health insurance, and a viable shot at staying together.

Once Rachel gained full custody of her niece, the marriage could be annulled. His plan provides the perfect solution, until Brandon realizes he's fallen in love with Rachel.

Through love and patience, can he help Rachel realize that, even when she experiences storms in her life, she's never alone?

Rachel's Apple Crisp Recipe

Ingredients

- 4 cups sliced apples
- ¼ cup water
- 1 tsp. cinnamon
- 1 cup sugar
- ¾ cup flour
- 1/3 cup soft butter

Rachel looked up at the clock for the tenth time that hour before returning her attention to the apple crisp she was making. She'd already placed the chopped apples and water mixed with cinnamon in the bottom of the pan. Now she was adding the butter, flour, and sugar combination in crumbles on the top. Finally, she sprinkled more cinnamon for good measure.

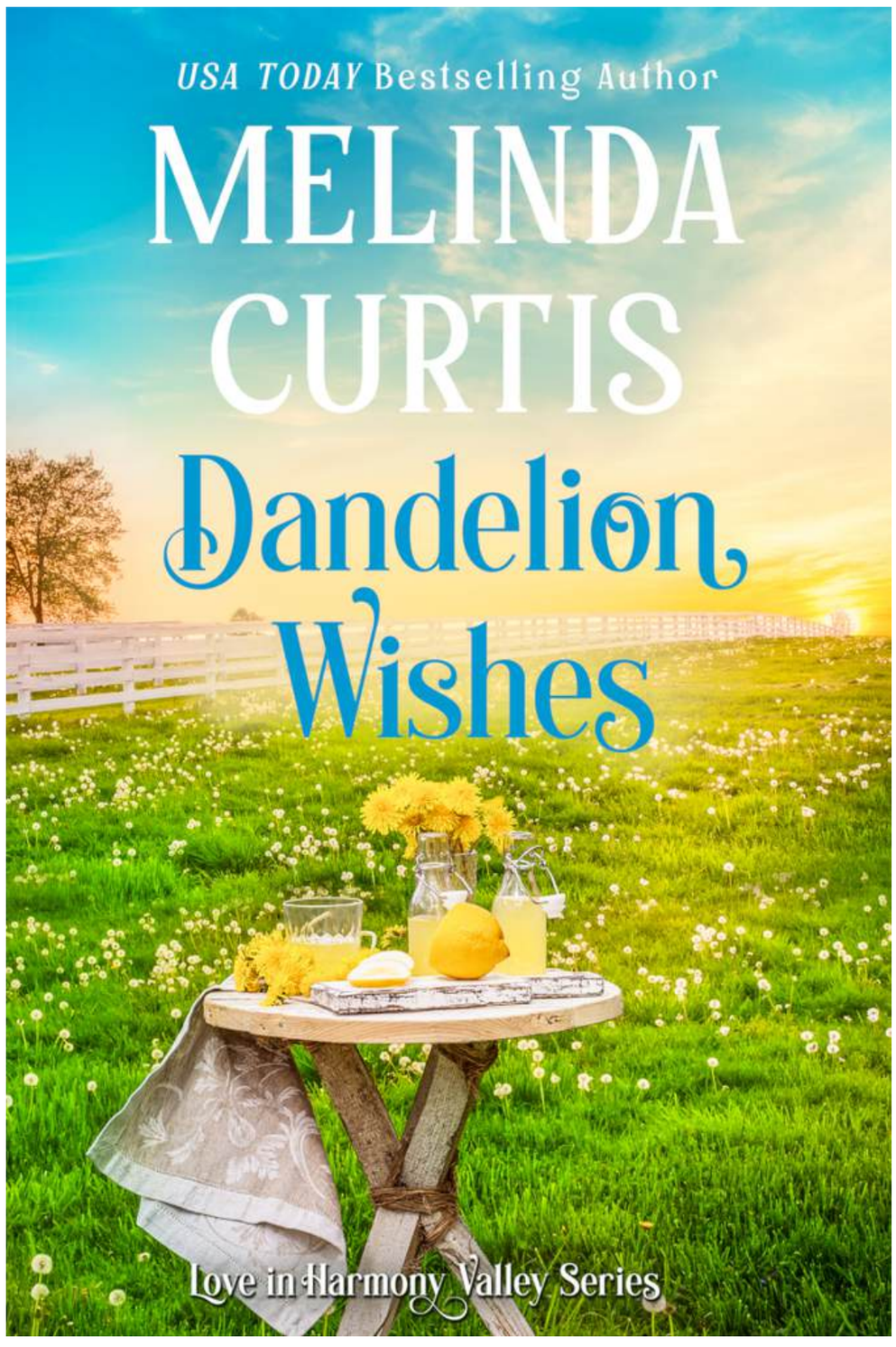
The dessert had always been one of Macy's favorites, and making it now helped Rachel feel closer to her sister.

Instructions

- Preheat the oven to 350°F
- Spread the sliced apples in the bottom of an ungreased 8" x 8" pan
- Combine the water and cinnamon in a bowl and then sprinkle that over the apples
- Work sugar, flour, and soft butter together until it is crumbly
- Spread the mixture over the apples evenly
- Sprinkle more cinnamon on top of the mixture according to your preference
- Bake uncovered for approximately 40 minutes
- This is delicious right out of the oven, with ice cream, and even cold out of the fridge

DANDELION WISHES

by Melinda Curtis



Learn More

NOW A TV MOVIE: Love in Harmony Valley, starring Amber Marshall!

Fans of Hallmark movies set in small towns with quirky characters will enjoy this romance between a spunky artist and her best friend's older brother.

What if dandelion wishes do come true? Artist Emma Willoughby is blocked, her creative talent lost after a car accident.

Hoping to heal, she heads back to her small hometown, the charming Harmony Valley and the cozy Victorian she grew up in, hoping to reconnect with friends and family, and perhaps blow a dandelion wish the way she did as a child.

Would you wish for your talent to return? Or for true love?

But there's change afoot in Harmony Valley, led by Emma's childhood crush Will Jackson, change that Emma and her grandmother don't support — like cutting down the oak in the town square whose branches have sheltered many a wedding proposal and replacing it with a cell phone tower!

Emma isn't backing down, even if Will has the most amazing blue eyes and kisses like a dream. She has to stand in his way... doesn't she?

Cocoa Brownies

Ingredients

- 10 tablespoons (145g) unsalted butter
- 1 ¼ cups (250g) granulated sugar
- 3/4 cup plus 2 tablespoons (75g) unsweetened cocoa powder, spooned and leveled
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 2 large cold eggs
- 1/2 cup (65g) all-purpose flour, spooned and leveled
- 2/3 cup (80g) chopped walnuts, pecans, or chocolate chips, optional

Granny Rose's face glowed with pride, as if she was responsible for expanding the valley's cultural base. "Larry and Delilah knit sweaters and tie-dyed T-shirts. Others sang and played music in the town square."

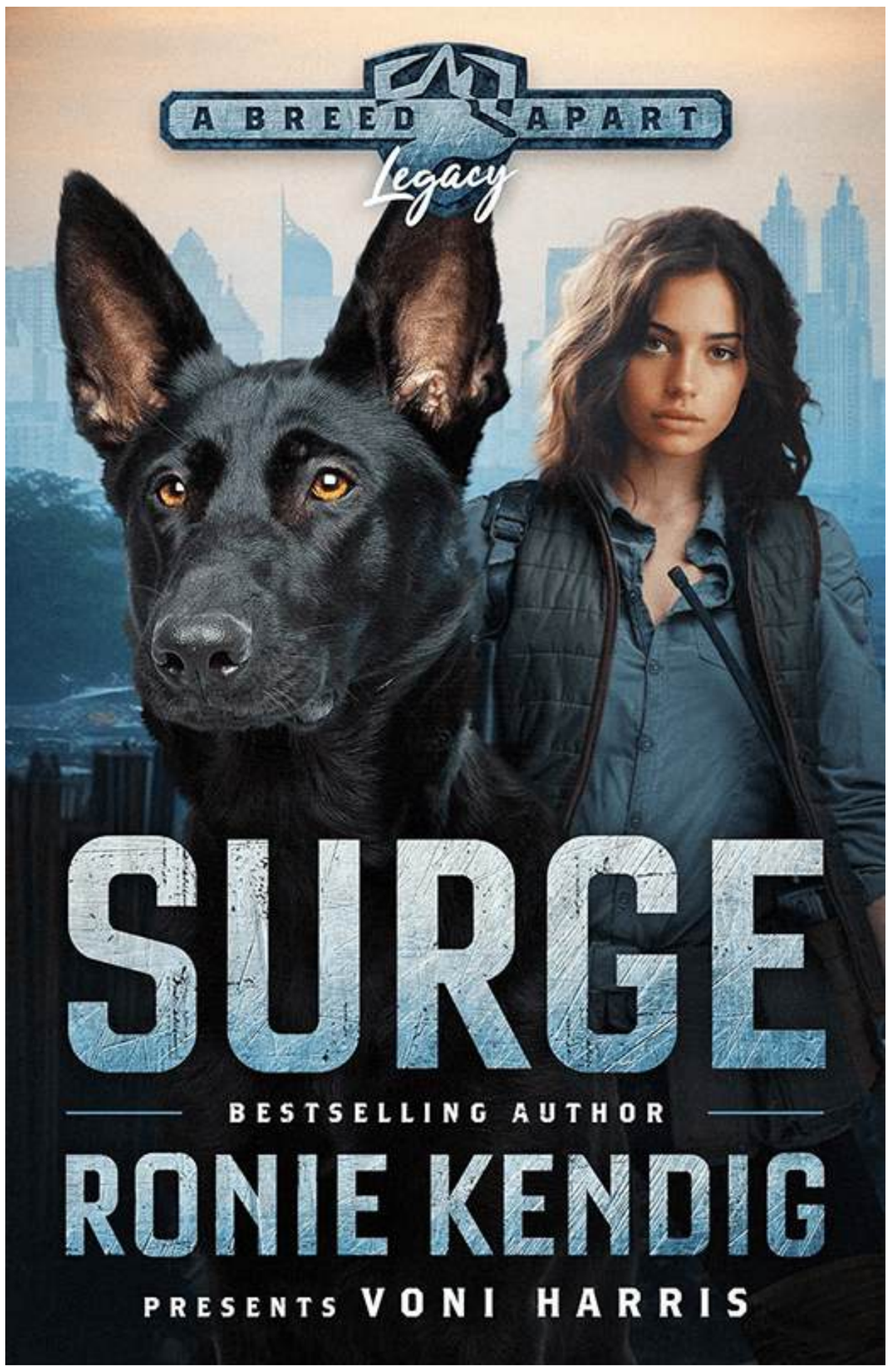
"They baked the most delicious brownies," Mildred added sweetly. Agnes and Rose exchanged glances. If Emma hadn't been horrified, she might have laughed.

Instructions

- Position an oven rack in the middle of the oven and heat to 325°F (162°C). Line the bottom and sides of an 8-inch square baking pan with parchment paper or aluminum foil, leaving an overhang on opposite sides to help remove the baked brownies from the pan.
- Add the butter to a medium saucepan. Place over medium-low heat and cook until the butter melts completely, then turn off the heat. Stay close, and do not let it brown.
- While the butter is hot, stir in the sugar, cocoa powder, vanilla, and salt. Stir well until blended. Don't worry if the batter looks gritty. Once you add the eggs, the brownie batter will become smooth.
- Set the saucepan aside to cool until the mixture is warm, not hot, 5 to 10 minutes. Test the temperature by touching the batter, it should be comfortable to hold without feeling hot.
- Add the cold eggs, one at a time, stirring vigorously after each egg.
- When the batter looks thick and well blended, add the flour. Use a spoon to beat the flour into the batter until it is very thick and pulls away from the sides of the bowl. I use a wooden spoon or spatula and beat for 40 to 50 strokes (see video for reference).
- Stir in nuts or chocolate chips (optional).
- Spread the thick brownie batter evenly in the prepared pan. It can be hard to spread because it is so thick. Do your best to push the batter to the corners and even out the top.
- Bake the brownies until the edges look dry and the middle is slightly underbaked, 20 to 30 minutes. A toothpick plunged into the center should emerge somewhat moist with batter. As the brownies cool, they firm up but will always be moist and fudgy in the middle.
- Cool completely before removing the brownies from the pan (this step is essential and helps the brownies set). Cut into 16 squares. For clean edges, use a chef's knife and wipe it clean after each slice. For guaranteed perfect edges, chill the brownies in the fridge for 1 to 2 hours before slicing.

SURGE

by Voni Harris



Learn More

Love and Betrayal in a Race Against Time

Delaney Thompson isn't just a dog trainer—she's the key to preventing a disaster. With loyal Military Working Dog, Surge, by her side, she's ready to prove herself on her first mission...even without military training.

Her goal? Help the intense Belgian Malinois track down a specific chemical linked to a dangerous terrorist group before it reaches American soil. But to succeed, she must navigate unfamiliar terrain and an even more unpredictable partner.

Garrett Walker is a seasoned military operator, driven by duty and haunted by tragic losses. Reluctantly, he teams up with Delaney, whose lack of tactical experience makes her a liability as he leads them across Southeast Asia.

Yet Garrett knows that mission success and the safety of countless lives back home hinge on his leadership, the Malinois's special scent training, and Delaney's unique skills.

The stakes couldn't be higher: if Delaney and Garrett fail to locate and secure the toxic chemical, hundreds of thousands of Americans could die.

As they hunt down the terrorists, their objectives are clear—find the stash, neutralize the threat, and try not to get killed. But with mutual distrust simmering between them, their greatest challenge may be learning to rely on each other.

A gripping tale of suspense, betrayal, and unexpected romance. Dive into this high-stakes adventure where every moment counts...and falling in love might just be the most perilous move of all.

Spicy Mango

Ingredients

- 1 large, ripe mango
- 1 lime
- Tajin seasoning or chili power
- flaked salt

[He] spun around to fill a baggie with mango, then the spice mix. He shook it up and handed it to her...While he got her change, [Delaney] took a bite. The spice heated her mouth, and the mango sweetened it. "This is incredible!"

Directions

- Slice the mango and place it on a plate.
- Take the lime and roll it on the counter until it is softened. This will bring the juice out more easily. Slice the lime thinly for garnish.
- Squeeze the lime onto the mango.
- Sprinkle the desired amount of seasoning over the top.
- Try sprinkling a little at first, and then gradually add the amount suitable for your taste buds.