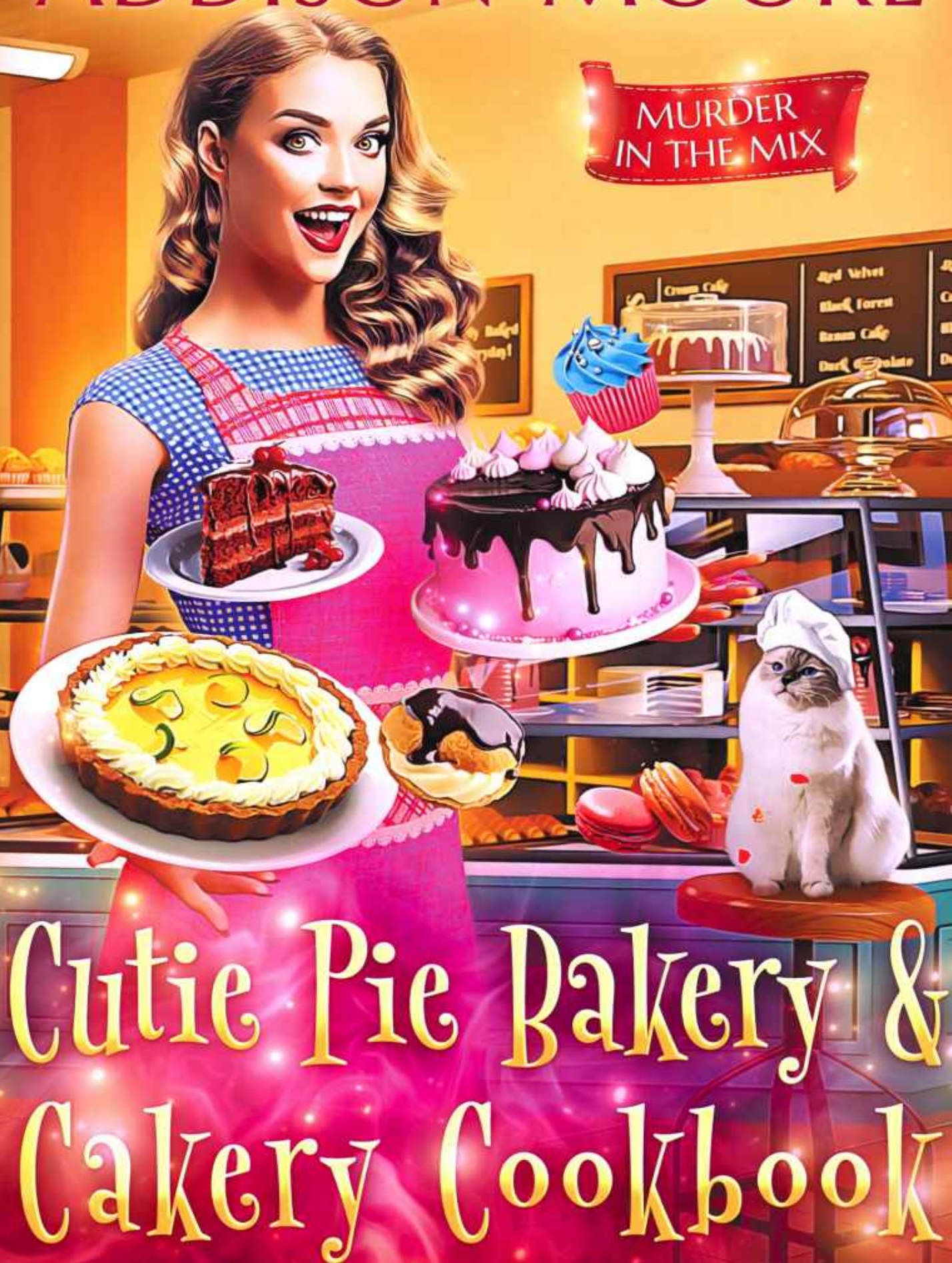


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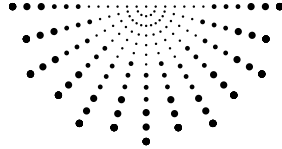
**MURDER
IN THE MIX**



**Cutie Pie Bakery &
Cakery Cookbook**

CUTIE PIE BAKERY AND CAKERY COOKBOOK

MURDER IN THE MIX SERIES SPECIAL



ADDISON MOORE

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MURDER IN THE MIX



ADDISON MOORE

Cutie Pie Bakery &
Cakery Cookbook

BOOK DESCRIPTION

My name is Lottie Lemon, and I see dead people. Okay, so I rarely see dead people. Mostly I see furry creatures of the dearly departed variety who have come back from the other side to warn me of their previous owner's impending doom.

But right now, all I see are over a hundred delicious recipes that I can't wait to share with you. Each recipe is tried-and-true and perfect for the home cook. Most of the recipes are from my very own bakery, but several of my friends have lent a recipe or two to make this cookbook extra special. If you have a serious sweet tooth or have a hankering for the savory, you're in for a real treat!

Lottie Lemon has a brand new bakery to tend to, a budding romance with perhaps one too many suitors, and she has the supernatural ability to see the dead—which are always harbingers for ominous things to come. Throw in the occasional ghost of the human variety, a string of murders, and her insatiable thirst for justice, and you'll have more chaos than you know what to do with.

Living in Honey Hollow can be murder.

Recipes from the following Addison Moore cozy mystery series:

Murder in the Mix

Country Cottage Mysteries

Hot Flash Homicides

Meow for Murder

Cruising Through Midlife
Brambleberry Bay Murder Club

WELCOME



*H*ello there! Lottie Lemon here, owner of the Cutie Pie Bakery and Cakery.

I just wanted to thank you for picking up my very first cookbook. This sweet little sugar-dusted tome has been the passion project of my heart from the time I was a tiny little peanut. Even my earliest memory can be traced back to that mystical portal known as the kitchen. I used to love taking turns mixing batter with my sisters while standing on a stepstool. Once I was old enough to bake an entire batch of cookies all by my lonesome, I didn't hesitate. Of course, my mother supervised the endeavor, but once I saw that big ol' smile erupt on my daddy's face after he took his first bite, I knew there was no turning back.

You might say that cooking, baking specifically, is the way I love people. Baking is my love language for certain. And I don't think that's ever going to change.

If you love food as much as I do, I think you're going to get a kick out of the delicacies on these pages. I hope you have a great time in the kitchen, and I hope you love every last recipe.

XOXO

Lottie Lemon

CARAMEL CUTIE PIES



From the Cutie Pie Bakery and Cakery

(Cutie Pies and Deadly Lies,

Murder in the Mix #1)

*H*ello, friend! Lottie Lemon here! I hope you enjoyed your visit to Honey Hollow. Fall is not only the best time to stop by our quirky little town, but it just so happens to be my favorite season. Here's the recipe to my bakery's namesake cutie pies. It does have a number of steps, but I promise it's well worth the effort. I really hope you enjoy these pies.

Hope to see you back in Honey Hollow real soon! Happy baking!

Note: This pie crust requires an overnight chill time in the fridge or, in a pinch, 4 hours of chilling in the freezer will do.

Note #2: Instead of using a standard 9-inch pie pan, this recipe calls for two 5-inch pans. You can pick up disposable pie tins in this size, by the dozen, online or in the baking section of your local grocery store. If you'd rather use one 9-inch pan, you can do that as well.

You can also use store-bought dough to make the pies. I promise they will be just as delicious!

INGREDIENTS FOR PIE CRUST

2 ½ cups all-purpose flour

- ½ teaspoon salt
- 1 cup chilled butter (cubed)
- ½ cup ice water

DIRECTIONS FOR PIE Crust

Just prior to using the dough, preheat oven to 375°F.

1. In a large mixing bowl, combine flour and salt, then cut in butter until mixture is crumbly. Add ice water a bit at a time until dough forms a firm ball. Wrap in plastic or place in covered bowl and refrigerate overnight (or 4 hours in the freezer if you're in a pinch).

2. Divide dough into 4 equal pieces.

Roll out all 4 pieces into circles to about ⅛ of an inch to fit two 5-inch pie pans.

3. At this point, you need to blind bake 2 of your pie crusts so that the bottom of your pie isn't soggy or undercooked when your pie is ready to eat. This process is super simple. (Keep two of the circles refrigerated during this process. You can keep them from drying out by covering them with parchment paper, top and bottom.)

4. Place your dough into the pie pans and press your edges in a decorative manner. I like to crimp the dough around the periphery so that it has a nice scalloped edge.

5. Take a fork and poke holes into the bottom and sides of the dough to prevent bubbling.

Place the pie pans into the freezer for 10-15 minutes to get the butter to firm up once again and keep the dough from losing its shape in the oven.

6. Place a layer of parchment paper over the bottom of your pie and extending up over the sides. Fill the center of the pie with dry beans or rice.

7. Bake shell for 10 minutes. Carefully remove the parchment and the beans or rice. Place back in the oven for 10 minutes.

INGREDIENTS FOR CARAMEL Sauce

1 cup of sugar

6 tablespoons unsalted butter (salted if you'd like your caramel to have a savory tang)

½ cup heavy cream

DIRECTIONS FOR CARAMEL Sauce

1. Pour sugar into a medium-size saucepan over a medium to low heat. Stir constantly until sugar melts, brown and bubbling.

2. Quickly add butter and stir until butter is completely melted. *Use caution when adding the butter! The melted sugar will bubble extra once the butter is added. I like to wear long sleeves or gloves when doing this step.

3. Keep stirring constantly and slowly add heavy cream. Once cream is added, let sit for about 1 minute while boiling once again. Bubbling mixture will rise in the pan.

4. Turn off stove and place saucepan onto a cooling rack until close to room temperature.

NOTE: Keelie likes to cheat in this area and use store-bought caramel sauce, and there's no shame in her cheating game. Feel free to follow suit if you like! You can easily find caramel sauce around the ice cream section of the grocery store.

INGREDIENTS FOR APPLE Filling

8 medium or 7 large apples (any kind you prefer) peeled, cored, and sliced thin

½ cup of sugar

2 tablespoons lemon juice

½ cup flour

1 teaspoon vanilla

¼ teaspoon ground cloves

¼ teaspoon ground nutmeg

2 teaspoons ground cinnamon

1 egg (for use in washing the crust to give it that shiny glow)

2 tablespoons milk (for egg wash)

* optional: handful (about ¼ cup) of chopped walnuts

DIRECTIONS FOR APPLE Filling and Putting Together our *Cutie Pies!*

Preheat oven to 400°F.

1. In a large bowl, add apple slices, lemon, sugar, flour, cloves, nutmeg, cinnamon, and vanilla. If you've decided to use the chopped walnuts, add them during this step.

2. Fold together all ingredients with a spatula until well combined. Fill the two pie pans with the apple mixture (inside of the crust that has been blind baked).

3. Drizzle $\frac{1}{4}$ cup of caramel into each pie. (You'll want to save the rest of the caramel to drizzle over individual slices. Trust me, this will be amazing.)

4. Carefully place the uncooked circles of dough over the top of the pie and crimp the top crust along the rim of the pie pan. With a sharp knife, cut four slices (1 inch each) into the center of the pie crust, an equal distance from one another.

NOTE: You can also get fancy and weave a lattice with the top pie crust if you wish. With a sharp knife, slice the uncooked crust into $\frac{1}{2}$ inch strips. Alternate laying strips horizontally and vertically, weaving horizontal strips over and under the vertical.

Now is the perfect time to make the egg wash! See below.

DIRECTIONS FOR EGG Wash

Whisk together egg and 2 tablespoons milk.

WITH A BAKER'S pastry brush (my preference is the silicone variety) or with a napkin rolled tight, dip into egg mixture and gently wash the top of the crust on both cutie pies.

Place pies onto a baking sheet and then into the oven.

BAKE 40-45 MINUTES until apple mixture is bubbling.

Set pies out to cool for an hour or two.

Be sure to use your caramel reserves for extra drizzles.

Enjoy!

BOOK DESCRIPTION: My name is Lottie Lemon, and I see dead people. Okay, so I rarely see dead people. Mostly I see

furry creatures of the dearly departed variety who have come back from the other side to warn me of their previous owner's impending doom. So when I saw that sweet orange tabby twirling around my landlord's ankles, I figured Merilee was in for trouble. Personally, I was hoping for a skinned knee—what I got was a top spot in an open homicide investigation. Throw in a hot judge and an ornery detective that oozes testosterone and that pretty much sums up my life right about now. Have I mentioned how cute that detective is?

*Be sure to pick up **Cutie Pies and Deadly Lies**

SPOOKY CUPCAKES



From the Cutie Pie Bakery and Cakery

(Bobbing for Bodies,

Murder in the Mix #2)

Boo! Hey there! It's me, Lottie Lemon! It's Halloween in Honey Hollow and things have gotten more than a little spooky as of late. But good thing no one in town has lost their appetite just yet—at least not for my sweet treats. These cupcakes are the perfect go-to snack for Halloween or just about any other occasion—even if that occasion is just an ordinary day. I've included a few tricks and tips on how to decorate them to add a special spooky touch. These bake up in a snap, so you'll have more time to enjoy the season, no matter how scary it might be.

Happy baking!

Ingredients for Devil's Food Cupcakes (yields 28 cupcakes)

1 ½ cups sifted all-purpose flour

1 cup unsweetened baking cocoa

1 cup sugar

1 cup brown sugar

4 eggs (room temp)

2/3 cup vegetable oil (Coconut oil can be used as well.)

1/2 teaspoon salt

1 1/2 teaspoons baking powder

1 teaspoon baking soda

3 teaspoons vanilla extract (You can add 1 extra if you wish. I always add an extra when baking these for my bestie, Keelie!)

1 cup buttermilk (room temp)

INSTRUCTIONS FOR DEVIL'S Food Cupcakes

Preheat oven 350°F.

Line cupcake pan with cupcake parchment.

1. In a large bowl, combine flour, cocoa, baking soda, baking powder, and salt.

2. In another bowl, combine eggs, sugar, brown sugar, vanilla, and oil. Whisk together until well blended. Slowly pour egg mixture into dry ingredients until half of the ingredients are added.

3. Next, add half of the room temperature buttermilk to the mixture. Stir or whisk gently.

4. Add the remainder of the ingredients and stir until blended.

*Don't worry if the batter is runny; it's meant to be that way!

5. Ladle batter into cupcake liners until each is just *half* full.

*Bake 15-20 minutes or until a toothpick comes out clean from the center.

INGREDIENTS FOR CHOCOLATE Frosting

1 cup butter (unsalted, softened)

¾ cup unsweetened baking cocoa

3 tablespoons heavy cream

3 ½ cups powdered sugar

Pinch of salt

1. In a stand mixer, cream butter, cocoa, salt, and milk. Stir until it reaches a smooth finish.

2. Slowly add in powdered sugar. Make sure it reaches your desired consistency. If it's too thick, add a touch more milk. If it's too thin, add in a touch more powdered sugar.

DECORATING IDEAS:

*Decorate with orange, black, purple, or green sprinkles. If you can find candy eyeball sprinkles, add those, too!

*Marshmallow ghost Peeps are readily available this time of year at your grocery store and they make adorable toppers!

*Make a spider out of thin black licorice rope, then dot the center with a red jellybean or M&M's candy.

*Create a wizard's hat by laying out one half of an Oreo cookie over the top of the frosted cupcake. Add a dollop of purple frosting in the center of it (about the size of a quarter), then press a Hershey's Kiss over the top of it.

*Pipe white strips of frosting over the top of an unfrosted cupcake. Add a couple of eyeball sprinkles to create the perfect mummy.

Happy haunted Halloween!

Book Description: I see ghosts—trust me when I say this is not a good sign. So, when I spot an adorable, fuzzy, little squirrel skipping around at the grand opening for my new bakery, I about lose it, until I realize it's a perky little

poltergeist only visible to yours truly. But there are so many people at the grand opening it's hard to discern who exactly might be in danger—that is, until I follow the little creature right out the back and straight into another homicide. It's horrible to see your friend lying there vacant of life. Honey Hollow will never be the same.

*Be sure to pick up **Bobbing for Bodies**

PUMPKIN SPICE LATTE



From the Cutie Pie Bakery and Cakery

(Pumpkin Spice Sacrifice,

Murder in the Mix #3)

*H*ey ho! Lottie Lemon here! There is nothing like fall in Vermont, the leaves, the crisp chill in the air—the even crisper apples—and the coffee to go along with it. Confession: as soon as August rolls around, I’m already craving pumpkin spice everything. So it shouldn’t be a surprise to see more than a few pumpkin spice goodies making their appearance in my bakery. I like to keep the pumpkin lovin’ rolling all the way until January. Here’s my best recipe for my go-to drink in the fall. Feel free to enjoy this all year-round. I do!

INGREDIENTS FOR PUMPKIN Spice Latte

2 cups milk (your choice! Whole is best. Can be substituted with milk alternatives.)

2 ½ tablespoons pumpkin puree

½ teaspoons pumpkin spice

2 tablespoons sugar (less or more to taste)

1 tablespoon vanilla extract

½ cup coffee (strong)

*Whipped cream to top it off with creamy style!

Directions

1. In a small saucepan, combine milk and pumpkin puree and heat over medium flame until it's just about to boil. (Don't boil it!)

2. Remove saucepan from hot burner and add pumpkin pie spice, vanilla, and coffee.

3. Whisk until well combined.

4. Pour into two coffee mugs and add whipped cream if desired. (You can dust the whipped cream with pumpkin spice to jazz it up a little.)

Happy fall!

Book Description: My name is Lottie Lemon, and I see dead people. Okay, so I rarely see dead people. Mostly I see furry creatures of the dearly departed variety—but today seems to be that rare exception. Worse yet, that good-looking ghost just so happens to look just like my friend, Everett, and it refuses to leave his side. I'm petrified of losing Everett, so much so that I too refuse to leave his side, which of course doesn't exactly bode well with my newly minted boyfriend, Noah Fox, who is just as comely as his surname suggests. After two horrific murders just took place in our small town of Honey Hollow, I'm ready to put the last few months behind me, but when I come across another gruesome discovery, my entire world comes crashing down on me once again.

*Be sure to pick up [Pumpkin Spice Sacrifice](#)

GINGERBREAD COOKIES



From the Cutie Pie Bakery and Cakery

(Gingerbread & Deadly Dread,

Murder in the Mix #4)

It's Christmastime in Honey Hollow! And have I ever been baking up a storm. One of my best sellers this time of year is my gingerbread cookies and gingerbread houses. What's not to love about some yummy boys and girls and the cute little cottage they like to call home? The bakery even hosts gingerbread decorating classes for both the young and old alike. This recipe is tried-and-true. It yields about 3 dozen cookies, but I always double it if I'm making these at home. I hope you love them as much as the fine folks of Honey Hollow do! Happy Christmas baking!

Note: You'll need to refrigerate this dough before baking for a minimum of 2 hours (or you can leave it in the fridge overnight).

Ingredients for Gingerbread Cookies

4 cups sifted all-purpose flour (a little extra for rolling dough)

1 cup vegetable shortening

1 cup packed light brown sugar

1 cup light molasses

1 large egg (slightly whisked)

1 tablespoon baking soda

2 teaspoons baking powder
¼ teaspoon salt
1 tablespoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground cloves
¼ cup cold water

Ingredients for Royal Icing

1 ½ cups powdered sugar
3-4 tablespoons milk

Directions

1. In a saucepan, pour in molasses, brown sugar, and shortening.
2. Cook over a medium heat until smooth and melted. Turn off stove and move saucepan to a cool burner.
3. Add in ¼ cup cold water and baking soda. Stir well and set to the side. Let cool to room temperature.
4. In a large mixing bowl or a stand mixer (I prefer the stand mixer), pour in the cooled ingredients from the saucepan. Add egg, baking powder, salt, cinnamon, ginger, and cloves. Stir well, then add flour, 1 cup at a time mixing on medium. (If you're not using the stand mixer, and I hope you are! Your arms will feel this workout!)
5. Remove dough from mixer and shape and form into the shape of a ball. Cover with plastic wrap and refrigerate for at least 2 hours but up to 24 hours is fine, too.

Preheat oven at 350°F.

Line two cookie sheets with parchment paper. We're about to have some fun!

Toss some flour onto a work surface and roll out the dough ¼ of an inch. Use whatever gingerbread cookie cutter you like and cut out your cookies. Set your gingerbread men onto the cookie sheet about an inch apart. Bake 10 minutes. Decorate with icing and whatever else your imagination can come up

with. (I've put sprinkles on my icing before to give it a festive flair.)

These are great for holiday parties, cookie exchanges, or just to plain nibble on while curled up by a fire.

Whatever you do, don't let them run away. They're near impossible to catch.

Book Description: My name is Lottie Lemon, and I see dead people. Okay, so I rarely see dead people. Mostly I see furry creatures of the dearly departed variety who have come back from the other side to warn me of their previous owner's impending doom. That explains why I see a long-departed pooch hovering around a questionably two-timing Santa and all his naughty-hottie elves. Quite frankly, it's a terrifying sight, considering the fact the fantastic phantasm is an ominous harbinger for its previous owner. So when I find my sister's boyfriend face-down in the snow with a handful of my tasty gingerbread treats, I'm not only sorry for him, but I'm very sorry that I had a blowout with him in front of the entire town of Honey Hollow. And just like that, I get the one thing for Christmas I did not ask for—a number one spot on the suspect list. I have a feeling this is going to be one Christmas I'd rather forget.

*Be sure to pick up [**Gingerbread & Deadly Dread**](#)

SEVEN-LAYER CHOCOLATE CAKE



From the Cutie Pie Bakery and Cakery

(Seven-Layer Slayer,

Murder in the Mix #5)

Lottie here! Have I got a recipe for you. If there's one thing that I love on this planet, it's to make people smile with my baked goods. And each time I bake this cake, it's always smiles all around. This cake requires a bit of patience but, believe me, you won't be disappointed. Once you cut into it, and those delicious layers are revealed, you'll be smiling yourself.

Note: You'll need a couple of 9-inch round cake pans at least. If you don't have seven, you'll need to bake these one after the next. The best way to work fast, in this regard, is to line the bottom of the pans with parchment paper for easy release.

Second note: The cake I baked for Nell's birthday had three layers of French vanilla cake and four layers of rich chocolate cake, so I'm giving you the recipe for both! You can just make one flavor or both. It's entirely up to you!

The recipes below are for two standard double layer 9-inch cakes. You will have batter left over if you decide to make both flavors as well. And if you do, you can always parcel out the rest of the batter and make cupcakes with it.

Ingredients for French Vanilla Cake

2 $\frac{2}{3}$ cups sifted all-purpose flour

1 cup butter (softened)

1 $\frac{2}{3}$ cups sugar

3 eggs

$\frac{1}{2}$ cup whole milk

1 cup liquid French vanilla coffee creamer (Yes! Coffee creamer from the grocery store in the refrigerated section. Any brand you like.)

2 $\frac{1}{2}$ teaspoons baking powder

1 teaspoon salt

1 small box instant French vanilla pudding (3.4 ounces)

2 tablespoons vegetable oil

2 teaspoons vanilla extract

Directions for French Vanilla Cake

Preheat oven at 325°F.

1. In a large bowl or a stand mixer, cream butter and sugar together on medium speed with a mixing paddle or a hand mixer. Once smooth, switch to high speed until light and airy.

2. Slowly add eggs on medium speed just until it's worked into the mixture.

3. In another large bowl, combine flour, dry instant pudding, baking powder, and salt. Whisk the ingredients together until it's all mixed well.

4. In a small bowl, mix together the coffee creamer, oil, milk, and vanilla extract.

5. Add one cup of the flour mixture at a time to the creamed butter and sugar with the stand mixer at medium speed, alternating with the bowl of liquids. Mix until just combined, don't overdo the mixing. This will be a thick batter.

6. Bake in two (or three if you have an extra) 9-inch cake pans lined with parchment paper. Add about 1 cup of batter per pan to keep the layers thin. Bake for 35 minutes or until a toothpick comes out clean from the center. You'll want three layers if you're making three layers of French Vanilla and four

chocolate. If not, you can make all seven layers with this batter. I promise it will be just as delicious!

Ingredients for Decadent Chocolate Cake

Note: This is my devil's food cake recipe with an additional special ingredient that turns a regular chocolate cake into a spectacular chocolate dream. Enjoy!

- 1 ½ cups sifted all-purpose flour
- 1 cup unsweetened baking cocoa
- 1 cup sugar
- 1 cup brown sugar
- 1 small box instant chocolate pudding (3.4 ounces)
- 4 eggs (room temp)
- ⅔ cup vegetable oil (Coconut oil can be used as well.)
- ½ teaspoon salt
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 3 teaspoons vanilla extract
- 1 cup buttermilk (room temp)

Directions for Decadent Chocolate Cake

Preheat oven 350°F.

Line 9-inch cake pans with parchment, adding one cup of batter at a time.

1. In a large bowl, combine flour, instant cocoa, baking soda, baking powder, and salt.

2. In another bowl, combine eggs, sugar, brown sugar, vanilla, and oil. Whisk together until well blended. Slowly pour egg mixture into dry ingredients until half of the ingredients are added.

3. Next, add half of the room temperature buttermilk to the mixture. Stir or whisk gently.

4. Add the remainder of the ingredients and stir until blended.

5. Bake 35 minutes or until a toothpick comes out clean from the center.

Dreamy Chocolate (shortcut) Bavarian Frosting

(Once you make this wonderful dreamy frosting, you will never look back. It's not only simple—it's addictive!)

Ingredients for Dreamy Chocolate Frosting

3 cups heavy whipping cream

2 small box instant chocolate pudding (3.4 ounces)

2 tablespoons milk (maybe 1 or 2 extra) *This ingredient is on standby if you should need to thin the frosting.

Directions for Dreamy Chocolate Frosting

1. In a large mixing bowl, combine heavy whipping cream and powdered instant pudding.

2. Beat with a hand mixer on high for 5-7 minutes or until mixture is thick and stiff. If you feel your frosting is too thick, you can add a tablespoon of milk at a time until you feel the consistency is more workable.

This should be a thick frosting.

Assemble your seven layer cake, alternating vanilla and chocolate layers of cake and adding generous layers of dreamy chocolate frosting between each layer, and outside the cake as well.

Feel free to add sprinkles!

This cake is a hit at parties.

Happy eating!

Book Description: It's January, and this month brings two special birthdays that the entire town is looking forward to celebrating: Eve Hollister and Nell Sawyer's. Well, in truth, not many people are looking forward to celebrating Eve

Hollister's birthday. In fact, the way the people at her party are acting, you'd think she were the most hated woman on the planet. Add one ornery black bear who is well past his earthly prime, along with the Grim Reaper, and poor Eve's birthday turns into a supernatural catastrophe. One thing is for sure—no one in Honey Hollow will ever be the same.

*Be sure to pick up **Seven-Layer Slayer**

RED VELVET CUPCAKES



From the Cutie Pie Bakery and Cakery

**(Red Velvet Vengeance,
Murder in the Mix #6)**

Is there anything better than red velvet cupcakes? This recipe is just impossible to beat, and to top it off, this cake comes together easily. I hope you enjoy it as much as I do. It's tried-and-true and just plain delicious. Both Noah and Everett are crazy about these. Happy baking!

Ingredients for Red Velvet Cupcakes

3 cups sifted cake flour (This flour yields a fluffier cake!)

½ cup butter (unsalted, softened)

2 cups sugar

4 eggs (room temperature, separate yolks from the egg whites.)

1 cup buttermilk (room temp)

1 teaspoon baking soda

3 tablespoons cocoa powder

½ teaspoon salt

1 cup vegetable oil

1 tablespoon vanilla extract

1 teaspoon distilled white vinegar

10 drops red food coloring (I prefer gel but liquid works, too!)

Ingredients for Cream Cheese Frosting

12 ounces cream cheese, room temperature

½ cup unsalted butter, room temperature

3 ½ cups powdered sugar

1 teaspoon vanilla extract

Directions for Red Velvet Cupcakes

Preheat oven at 350°F.

Prepare cupcake tins with cupcake liners.

1. In a large bowl, combine flour, sugar, cocoa powder, baking soda, and salt. Whisk lightly and set aside.

2. In a stand mixer with the paddle attachment (or in a large bowl with a hand mixer), mix sugar and butter until creamy and fluffy (about two minutes on medium speed). Add in egg yolks slowly, one at a time, then add vegetable oil, vanilla extract, and vinegar.

3. Next up, add the flour mixture one cup at a time, alternating with the buttermilk. Slowly add the red food coloring until the desired shade of red is achieved. (Ten drops of liquid dye should get you there, but you can always add more or less. With gel dye I use 2 teaspoons.)

4. In a small bowl, add the egg whites. Whisk or beat with a hand mixer until stiff peaks form, then carefully fold into the batter.

Fill cupcake liners halfway with batter.

5. Bake for 25-30 minutes or until a toothpick comes out clean from the center.

Directions for Cream Cheese Frosting

Add cream cheese and butter into a stand mixer and blend until smooth.

Mix in powdered sugar and vanilla and mix until silky.

Frost with cream cheese frosting and enjoy!

Book Description: No sooner did my biological mother reveal herself than my entire life flew into chaos. Not only is my favorite specter bringing me a serious string of bad luck, but a coffee shop opened down the street from my bakery and they suspiciously sell all the same baked goods that I do—and they're using my recipes to do it. So when I stumble upon one of the owners as dead as a doornail, I can see why I might be at the top of the suspect list. But believe me when I say, offing one of my competitors is the last thing I want to do any day of the year, and especially not on Valentine's Day. Love is in the air in Honey Hollow and unfortunately, so is murder.

*Be sure to pick up [Red Velvet Vengeance](#)

BANANA CAKE



From the Cutie Pie Bakery and Cakery

(Bloodbaths and Banana Cake,

Murder in the Mix #7)

Hello there! Lottie here! Have I got a treat for you! My grandma Nell's banana cake is so darn delicious, it—well, takes the cake. And let me tell you that I have at least a half a dozen people ask once a week why this is called banana cake and not banana bread. Honestly, it's because Grandma Nell called it cake. I'm not sure if that's how she was trying to market it to Keelie and me, but she didn't need to do that. The scent while it's baking is spellbinding, and once you have the first warm bite, you won't care what it's called.

The recipe below makes one small loaf, so be sure to double it if you can. You won't be sorry! And great news—you can have your cake and eat it, too.

Ingredients for Banana Cake

1 ½ cups sifted all-purpose flour

2-3 ripe mashed bananas (or 4 to equal about 1 ½ cups)

¾ cup sugar

⅓ cup softened butter (either salted or unsalted. Your choice!)

1 egg (whisked)

2 teaspoons vanilla extract

½ teaspoon baking soda

Pinch of salt

Directions

Preheat oven at 350°F.

Grease with butter an 8 x 4 bread loaf pan.

1. In a large mixing bowl, add bananas and mash until creamy (I use a fork for this). Add softened butter and mash into the mixture as well. Add in vanilla, pinch of salt, baking soda, sugar, and whisked egg. Mix well, then add flour and combine thoroughly.

2. Pour batter into buttered loaf pan and bake for 50-55 minutes or until a toothpick comes out clean.

3. Serve warm!

Book Description: It turns out, everything I thought I knew about my relationship with the man of my dreams was a lie, so when I'm asked to cater sweet treats to a party honoring a very important judge, of course, I dive right in to get my mind off of things. But when I set up the dessert buffet and spot the ghost of a girl I was accused of killing just last month, I realize this night isn't going to go off without a homicide in its giddy-up. Try as I might to stop it, another murder strikes our community, and not only am I determined to solve this crime, but I'm determined to heal my broken heart, too. In both cases, it seems I've bitten off far more cookie than I can chew.

*Be sure to pick up [**Bloodbaths and Banana Cake**](#)

NEW YORK CHEESECAKE



From the Cutie Pie Bakery and Cakery

(New York Cheesecake Chaos,

Murder in the Mix #8)

Cheesecake! Who doesn't love cheesecake? Well, Carlotta doesn't love it, but that's another story. Noah and Everett can't get enough of my cheesecake. And after all the emotional turmoil the three of us have been through, I might have to bake one for each of us. I can't wait for you to try this one out. This recipe is worth every moment that goes into it. Happy baking!

Note: You'll need a roasting pan that the springform pan can fit into for the water bath.

Second note: This dessert has a one hour plus baking time, a one hour cooling time in the water bath, and up to a three hour refrigeration time. But I promise it's worth every single minute!

Ingredients for Crust

2 cups graham crackers crumbled (about 17 crackers)

1 stick butter (softened) *I prefer unsalted.

¼ cup brown sugar

¼ teaspoon salt *If you used salted butter, you can omit this.

*(Keelie, my busy-mama bestie, likes to buy a large premade graham cracker pie crust to save time. She removes it from the tin and works it into the springform pan!)

Ingredients for Cheesecake Filling

4 (8 ounces) packages cream cheese

1 cup sugar

½ cup heavy cream

4 eggs (room temperature)

1 cup sour cream

¼ cup all-purpose flour

1 tablespoon vanilla extract

2 teaspoons freshly squeezed lemon juice, plus zest of lemon

Directions for Crust

Preheat oven at 350°F and set aside a 9-inch springform pan.

1. Pulse graham crackers in a food processor until well crumbled.

2. In a medium bowl, mix together graham crackers, brown sugar, melted butter, and salt.

3. Place mixture into the springform pan and bake for 10-13 minutes. Let cool as you begin to prepare your filling.

Directions for Cheesecake Filling

1. In a stand mixer (with a paddle attachment), add cream cheese and mix until smooth and silky.

2. Add sugar and mix on medium for 2 minutes until fluffy. Slowly add heavy cream, eggs one at a time, flour, sour cream, zest of lemon, juice from lemon, and vanilla. Blend well before pouring mixture over cooled crust in the springform pan.

3. Wrap the outside of the springform pan with aluminum foil so that the water from the water bath cannot enter. Place the foil covered pan into the roasting pan and fill with 1 ½ inches of boiling water. (This keeps the cheesecake happy, moist, and keeps it from cracking!)

4. Bake at 350°F for 1 hour and ten minutes or until edges of the cheesecake filling are slightly browned and the center of the cheesecake no longer jiggles when you give it a wiggle (a tiny wobble is fine). Leave the cheesecake to cool in the water bath for one hour with the oven off and the door ajar.

Cool completely before covering with plastic and refrigerating up to three hours.

Carefully remove from the springform pan.

Enjoy!

Book Description: My ex has landed in Honey Hollow all the way from New York where I last saw his sorry mug. As if that wasn't bad enough, he's brought along his girlfriend whom he has no problem disregarding as he does his best to woo me back. To make matters worse, a famous author has come to town to do a signing at the library, and I have the unfortunate luck of stumbling upon yet another body. And this time, I have a couple of suspects from New York that I'd rather let off the hook than investigate. Someone just might get away with murder.

*Be sure to pick up [New York Cheesecake Chaos](#)

LEMON BARS



From the Cutie Pie Bakery and Cakery

(Lethal Lemon Bars,

Murder in the Mix #9)

Lottie Lemon here! I've got a foolproof recipe for you today. It's easy to put together, and you might even have all of the ingredients on hand! I've brought these to just about every gathering I can, and not only do they go quickly, but they have their own fan club, too! What are we waiting for? Let's get baking!

Note: Due to the length of cooling and refrigeration needed, you may want to make this recipe the day before you're looking to serve it.

Ingredients for Crust

2 cups all-purpose flour

1 cup butter (softened, salted. You'll need the salt.)

½ cup sugar

1 teaspoon vanilla extract

Ingredients for Filling

¼ cup all-purpose flour

1 ½ cups sugar

4 eggs (room temperature)

2 medium lemons (juiced) (about a ½ cup or so)

* $\frac{1}{4}$ cup powdered sugar for dusting

Directions for the Crust

Preheat oven at 350°F.

1. In a medium bowl, combine 2 cups flour, butter, $\frac{1}{2}$ cup sugar, and vanilla.
2. Mix until it forms into a loose ball. Press into a 9 x 13 glass pan.
3. Bake for 15-20 minutes until golden brown. Let cool while you make the filling.

Directions for the Filling

1. In a medium bowl, whisk together 1 $\frac{1}{2}$ cups sugar and $\frac{1}{4}$ cup flour.
2. Add in eggs, whisking them into the mixture one at a time. Add lemon juice and whisk again until blended well.
3. Pour into cooled crust.
4. Bake for 35-40 minutes or until the center is set and no longer jiggles when you give it a shake. Let it cool (for about 1 $\frac{1}{2}$ hours), then refrigerate for an additional 2 hours.
5. Dust with powdered sugar, then cut into squares with a sharp knife.

Enjoy!

Book Description: A divorce party. Of all the asinine things I've been asked to cater, this is at the top of the list. And the guests are some of the wealthiest people I've ever met. Everything seems to be going well, but right after the ex-bride and groom make a bonfire out of their legal documents, disaster strikes, and one of my lemon bars just so happens to be in the thick of it. A socialite is murdered right before our eyes, and the blame is quickly pinned on my bakery. I'm going to get to the bottom of this before it ruins me. And while I'm at it, I'm hoping to repair things between Noah and Everett. Lord knows I've already ruined things in that department—perhaps forever.

*Be sure to pick up [**Lethal Lemon Bars**](#)

MACARON MASSACRE



From the Cutie Pie Bakery and Cakery

(Macaron Massacre,

Murder in the Mix #10)

Hey, all! I'm so excited to give you one of my most prized recipes. It's especially *special* to me because it just so happened to have come from my grandma Nell. She used to make these all the time while Keelie and I were growing up and I have fond memories of sneaking into the kitchen with my bestie and scooping up as many as our tiny fists could carry.

This recipe yields about 30 macarons. A food processor is recommended for the prep work, as well as a piping bag with a round tip.

Fair warning: These tend to disappear about as fast as you can bake them!

Note: These cookies need to sit out at room temperature for up to an hour before you bake them. The total time from start to finish for this recipe is about 1 hour and 50 minutes.

Ingredients for Macarons

- 1 $\frac{3}{4}$ cups powdered sugar
- 1 cup almond flour
- 1 teaspoon salt (divided)
- 3 egg whites (room temperature)

¼ cup sugar

¼ teaspoon cream of tartar

½ teaspoon vanilla extract

2-3 drops food coloring (You can use any color you like. For this recipe I'm using red.)

Ingredients for Vanilla Buttercream

1 cup or 2 sticks unsalted butter (room temperature)

3 cups powdered sugar

1 teaspoon vanilla extract

3 tablespoons heavy cream

Directions for Macarons

Prepare two baking sheets with parchment paper and set aside.

1. In a food processor, combine almond flour, powdered sugar, and ½ teaspoon of salt (which we divided). Run the food processor on low until ingredients are ground fine. Run the mixture through a mesh sieve (wire strainer) and work the mixture through it and into a large bowl. Set aside.

2. In another large bowl, mix egg whites with a hand mixer (about 5-8 minutes) set on high speed until peaks form. (Peaks don't need to be stiff just yet. That's the next part!)

3. Slowly add sugar, salt, and cream of tartar to the eggs, mixing on high speed until stiff peaks form. (Yay! We got there!)

4. Add vanilla and food coloring and continue to mix on high until both are worked in.

5. Next, add the almond flour mixture less than half a cup at a time, gently folding it into the egg whites with a spatula.

6. Now that your macaron batter is ready, you'll want to add it to a piping bag that is fitted with a round tip.

Use a few dabs of batter to glue down the parchment paper to the cookie sheet before you begin. Then start piping dollops of batter 1 ½ inch circles (spacing about an inch or so apart).

7. Pick up the baking sheet and tap the bottom against the counter to remove air bubbles from the batter. Do the same for the second baking sheet until batter is all used up.

*Let the baking sheets sit for 45 minutes to an hour until the macarons feel dry to the touch.

8. Bake at 300°F for 15- 17 minutes until the feet have risen well. (The feet are the ruffled-look around the edge of the cookie shell. They can look like bubbles around the edge and are a true sign of a well-baked macaron.) The macarons shouldn't stick to the parchment (another sign the treats are done).

Place macarons on a wire rack to cool.

Directions for the Buttercream Filling

In a large mixing bowl, beat butter with a hand mixer until fluffy and light. Add vanilla, then with a sifter add in powdered sugar. Mix on medium speed until well combined. Add heavy cream slowly. If the filling starts to look thin, you don't need to add all of the cream.

In a piping bag (fitted with a round tip), add the buttercream frosting. Add a dollop of the filling to the underside of every other cookie shell. Once done piping the filling, add another shell to create your perfect macaron sandwiches.

Enjoy!

Book Description: Mayor Nash is up for reelection, and I've been asked to furnish the sweet treats for his campaign kickoff. So when I stumble upon a corpse at the party, everything predictably goes haywire. But this isn't just any old corpse. This is a personal attack on our family. Not to mention the fact that someone seems to be stalking Everett. Something isn't right in Honey Hollow. It seldom is. There is only one saving grace in this chaos, and it's the fact that Nell Sawyer is back. If I have anything to say about it, she'll be back for good—and the only way to ensure that is to let the case grow cold.

*Be sure to pick up [Macaron Massacre](#)

CHAMPAGNE WEDDING CAKE



From the Cutie Pie Bakery and Cakery

(Wedding Cake Carnage,

Murder in the Mix #19)

Hello! Lottie here! Well, guess who got a new brother-in-law? This girl! I can't believe my sister, Lainey, and Forest finally tied the knot. I can't tell you how happy I am for them both. And it was one of the biggest honors of my life to bake the wedding cake for them. The minute Lainey and I put our heads together, we came up with this ultra-lux, ultra-delicious confection. We hope you'll love it as much as we do. There wasn't a single bite left at the end of the reception. This cake is a hit for just about any occasion.

Have fun with it!

Ingredients for Pink Champagne Cake

3 cups flour

1 cup butter (2 sticks, unsalted, softened)

1 $\frac{3}{4}$ cups sugar

6 egg whites

1 cup pink champagne (any brand will do)

1 tablespoon baking powder

2 tablespoons vegetable oil

2 teaspoons vanilla

$\frac{1}{2}$ teaspoon salt

7-9 drops red food coloring to create a pink hue

Ingredients for Pink Champagne Buttercream

1 cup unsalted butter (room temperature)

4-5 cups powdered sugar

¼ cup pink champagne

2 teaspoons vanilla extract

Pinch of salt

¼ teaspoon pink gel color or 3-5 drops red food coloring

Directions for Pink Champagne Cake

Bake at 350°F.

Prepare two 9-inch round baking pans by spraying them with cooking oil or rubbing them down with butter.

1. In a stand mixer with a paddle attachment (or a large bowl with a hand mixer), add butter and sugar, creaming them together (3-5 minutes).

2. In a medium bowl, combine flour, baking powder, and salt. Whisk and set aside.

3. In another medium bowl, combine egg whites, champagne, oil, food coloring, and vanilla.

4. Alternate adding the dry flour mixture and the wet champagne mixture into the mixing bowl with the creamed butter and sugar. Work slowly until ingredients are combined then increase speed to medium to blend well (about two minutes).

5. Pour batter into the cake pans and bake for 25-30 minutes until a toothpick comes out clean from the center. Let cool for 15 minutes before ready to frost.

Directions for Pink Champagne Buttercream

*The paddle attachment on the stand mixer works for this, but a handheld mixer works well, too.

Beat butter until smooth and creamy for about two minutes. Add four cups of powdered sugar, champagne,

vanilla extract, and a pinch of salt. Beat on high for about two minutes. If the consistency is too thin, add more powdered sugar until desired consistency is achieved.

Book Description: Everett is missing—and it's been a nightmare ever since he's disappeared. To top it all off, I stumbled upon a body at the bridal expo. My sister's wedding is just weeks away, and I volunteered to take over a to-do list at least a mile long. Add an ornery talking tiger, an unruly child poltergeist, and a fireworks spectacular, and you'll have the most explosive July Honey Hollow has ever seen.

*Be sure to pick up [Wedding Cake Carnage](#)

DONUT DISASTER



From the Cutie Pie Bakery and Cakery

(Donut Disaster,

Murder in the Mix #12)

Hey, guys! Guess what? Noah's favorite food just so happens to be right up my alley, too. I guess you can say we bonded early on over our shared love of fried treats. Today I'm giving you the recipe for my foolproof glazed donuts. They're so soft and fluffy they practically melt in your mouth. And they're easy enough to make that I promise once you whip up a batch, you'll find yourself wanting to do it again and again. Happy frying!

Note: You'll need a 3 ½ inch donut cutter for this. But in a pinch you can use a round cookie cutter, or a drinking glass, and a smaller cookie cutter to make the donut hole. (I've even used a small star-shape. Anything will do.)

Ingredients for Donuts

4 cups all-purpose flour (a little extra to flour work surface)

⅓ cup sugar (with a ½ teaspoon divided)

1 cup whole milk (heated so it's warm to the touch)

8 tablespoons (one stick) butter unsalted (softened)

2 eggs

1 tablespoon active dry yeast

½ teaspoon ground nutmeg (fresh grated is wonderful, too)

1 ½ teaspoons vanilla extract

½ teaspoon salt

*about 2 quarts vegetable oil for frying

Ingredients for Glaze

2 cups powdered sugar

⅓ stick of butter

4-5 tablespoons of milk

1 teaspoon vanilla extract

Note: I like the glaze to be very thin. A thin glaze is not only easier to work with, but it ensures the entire donut is easily covered with sugary goodness!

Directions for Donuts

1. In a small bowl, combine warm milk, yeast, and ½ teaspoon of sugar. Set aside for 5-6 minutes until frothy.

2. In your stand mixer, add 2 cups flour, nutmeg, the rest of the sugar, and salt. Whisk all dry ingredients until combined. (You'll want to use your stand mixer for this. A bowl with a spatula can work, too, but it will take some muscle.)

3. In another small bowl, whisk two eggs, butter, and vanilla.

4. Add yeast mixture to the stand mixer, then pour in the butter mixture as well.

5. Mix on low for 2 minutes. Add remaining flour and continue to mix on medium for about 4-5 minutes until dough doesn't stick to the bowl as much. Add a touch more flour if it's too sticky and won't pull away from the bowl. But don't add too much flour! Dough will be pretty sticky regardless. Just make sure it pulls away from the bowl.

6. *Knead dough by hand on an oiled surface for about 10 minutes. This will strengthen your gluten and make for a softer, fluffier donut.

7. Grease a large mixing bowl with butter. Place the dough ball into the bowl and cover with plastic wrap. Place in a warm environment. I place my bowl in the oven and it creates a dark, warm space for the dough to rise.

Odd note: My sister, Lainey, places her bowl in the dryer after running a load. It's super weird, but it works. Too much heat will overproof your dough and the gluten will break down. We don't want that!

8. Let the dough rise for 1 ½ to 2 hours until the dough has doubled in size. (Yay!)

Place dough onto floured work surface and punch it down to work out the bubbles.

9. Roll the dough out to ½ inch thickness. With your donut cutter, cut out as many donuts as the dough will allow. You can take the leftover dough and roll it out once again. (You can set the donut holes aside for frying or roll them out to make a few more donuts.)

*This next step makes the process of getting the donuts into the oil a lot easier.

10. Line the counter with parchment paper and place donuts onto the parchment.

Let the donuts sit for 20 minutes and cut out the rest of the donuts.

With scissors cut the parchment around the donuts into squares.

11. Fill a pot with vegetable oil and place it over medium heat until oil is 365°F–375°F. Trust me, this is the perfect temperature. If you go much higher, they'll over crisp.

Slip a spatula under the parchment and pick up the corner of the parchment with your other hand. Slip the donut into the oil without letting go of the parchment. You can even dip the parchment into the oil a bit to help work the donut off.

12. Place two to three donuts into the oil at once. Fry for 1 minute on either side, flipping until golden on both sides. Pull out with a metal spatula or large metal spider strainer. (That's

my utensil of choice! If you don't have one, you should look into it. You can use it for so many things in the kitchen.)

Once donuts are fried, place onto a wire rack so they can drain and cool.

Directions for Glaze

In a large bowl, combine powdered sugar, butter, milk, and vanilla, stirring well. I do prefer that the glaze be thin, so no harm in adding another splash of milk if need be.

Dip donuts into the glaze one at a time, bathing them front and back.

Place onto the wire rack to air dry until glaze is dry to the touch.

Enjoy!

Book Description: It's Noah's birthday, and I'm throwing him a surprise party down at Honey Lake. But before we can dive into that donut tower of a birthday cake, I happen to stumble upon another body. Someone very close to Noah has been murdered. And to top it all off, my relationships with Noah and Everett are about to change forever.

*Be sure to pick up **[Donut Disaster](#)**

APPLE TURNOVERS



From the Cutie Pie Bakery and Cakery

(Toxic Apple Turnovers,

Murder in the Mix #13)

Hey ho! Lottie here! As much as I love all four seasons, I have a special place in my heart for fall. As soon as summer comes to a close, I hightail it over to the apple farm with dreams of all of the yummy treats I'll be baking soon enough. On the top of my baking list are these simple to make apple turnovers. I can't wait until you try them yourselves. Happy baking!

Ingredients for Apple Turnover Filling

2 sheets puff pastry (found in your grocer's freezer), thawed per directions

2 cups apples (about three Granny Smith will do), peeled, cored, and diced

3 tablespoons unsalted butter

2 tablespoons brown sugar

1 teaspoon cinnamon

½ teaspoon cardamum

¼ teaspoon nutmeg

¼ teaspoon ginger

¼ teaspoon allspice

Note: If you can find apple pie spice, you can omit all of the above spices and include:

1 teaspoon of apple pie spice instead

*1 teaspoon of pumpkin pie spice works, too (in lieu of the above)

1 egg (whisked for the egg wash, plus one teaspoon of water)

Directions for Apple Turnover Filling

Preheat oven to 400°F.

Prepare a cookie sheet lined with parchment paper.

*Once thawed, keep your puff pastry sheets in the refrigerator until ready to use!

1. In a large skillet, melt butter over medium heat before tossing in the apples and cooking for three minutes.

2. Sprinkle in brown sugar and spices, and stir together for about 4 more minutes until apples are soft.

3. The mixture should be thickening and the kitchen should smell like heaven!

Remove from heat and set aside.

*I put my mixture in a bowl so it can cool faster. You don't want this too hot when you put it on your puff pastry.

4. Pull one puff pastry sheet out of the refrigerator. You want to work with one at a time to keep the rest from getting too warm. These can be fussy, but they're worth it.

Place puff pastry onto a floured surface. Cut each sheet into 4 squares for a total of 8. Equally divide your apple filling so that each square has a dollop of apple mixture in the center of it.

5. Fold over one corner of your puff pastry to create the triangular shape of the turnover. Pinch the dough closed with a fork.

6. In a small bowl, whisk egg and water. Brush the mixture over the top and edges of your turnovers.

With a sharp knife, cut a few small lines into the top of your turnovers.

7. Bake in the oven for 20 minutes until puffed to golden perfection.

*Feel free to drizzle with icing if you wish!

Icing Drizzle

$\frac{2}{3}$ cup powdered sugar

1 tablespoon milk

$\frac{1}{2}$ teaspoon vanilla

* Combine and drizzle!

Book Description: Fall is in the air, the weather is crisp, the leaves are golden, and the atmosphere is ripe for murder. It's the first catering event of the season and I'm blindsided by what transpires at the outlandish party. Not only that, but I stumble upon the one person I would never want to see face-down in a flowerbed. And to top it all off, something wicked has rolled into Honey Hollow, and every dead spirit I have ever encountered is back to help me fight it.

*Be sure to pick up [**Toxic Apple Turnovers**](#)

HALLOWEEN CUPCAKES



From the Cutie Pie Bakery and Cakery

(Killer Halloween Cupcakes,

Murder in the Mix #14)

Happy Halloween! These cupcakes are fun because they happen to have a little surprise in them. A whole other flavor! These are half chocolate, half vanilla with one flavor sitting on top of the next. It's a fun way to add an extra treat to an already treat laden day—or night!

Ingredients for Cupcakes

1 $\frac{2}{3}$ cups cake flour (You can find this in the grocery store near the all-purpose flour.)

1 cup sugar

$\frac{1}{2}$ cup unsalted butter (softened)

2 large egg whites

$\frac{1}{4}$ cup Greek yogurt

$\frac{3}{4}$ cup whole milk

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

2 teaspoons vanilla extract

3 tablespoon cocoa powder

Ingredients for Buttercream Frosting

- 1 cup butter (unsalted, softened)
- 3 tablespoons heavy cream
- 3 ½ cups powdered sugar
- Pinch of salt

Directions for Cupcakes

Preheat oven at 350°F and set aside muffin tin with cupcake liners. This should make a dozen cupcakes.

1. In a stand mixer, cream together butter and sugar on medium until light and fluffy. Add in cake flour, one cup at a time while stirring on slow speed, egg whites, milk, baking powder, baking soda, salt, yogurt, and vanilla.
2. Remove a cup of batter and mix with cocoa powder.
3. Fill all 12 cupcake liners with equal amounts of chocolate batter on the bottom of the liners and vanilla batter on the top (or whatever combination you'd like).
4. Bake 20-22 minutes until toothpick inserted into the center comes out clean.

Directions for Buttercream Frosting

1. In a stand mixer, cream butter, salt, and heavy cream. Stir until it reaches a smooth finish.
2. Slowly add in powdered sugar. Make sure it reaches your desired consistency. If it's too thick, add a touch more heavy cream. If it's too thin, add in a touch more powdered sugar.

Decorating Ideas

*Decorate with orange, black, purple, or green sprinkles. If you can find candy eyeball sprinkles, add those, too!

*Marshmallow ghost Peeps are readily available this time of year at your grocery store and they make adorable toppers!

*Make a spider out of thin black licorice rope, then dot the center with a red jelly bean or M&M's candy.

*Create a wizard's hat by laying out one half of an Oreo cookie over the top of the frosted cupcake. Add a dollop of purple frosting in the center of it (about the size of a quarter), then press a Hershey's Kiss over the top of it.

*Pipe white strips of frosting over the top of an unfrosted cupcake. Add a couple of eyeball sprinkles to create the perfect mummy.

Book Description: It's October and the entire town has come out to celebrate the Haunted Honey Hollow Festival. In between doling out cupcakes and partaking in the festivities myself, I happen to stumble upon a body. Not just any body—one that has far too many skeletons in the closet for me to ever sift through. Add to it my already complicated love life, the ghost of a black cat named Thirteen, and a surprise that I never see coming and you'll have the most frightening Halloween Honey Hollow has ever seen.

*Be sure to pick up [**Killer Halloween Cupcakes**](#)

PUMPKIN PIE



From the Cutie Pie Bakery and Cakery

(Pumpkin Pie Parting,

Murder in the Mix #15)

It's Thanksgiving in Honey Hollow and the pumpkin pies are flying off the bakery shelves faster than I can bake them! Even though fall is inundated with delicious desserts of every variety, pumpkin pie, with a large dollop of whipped cream, will always reign supreme for me. This recipe was handed down to me by my sweet grandma Nell. I hope your family will enjoy it just as much as mine does.

Ingredients for Pumpkin Pie

- 1 can pumpkin puree (15 ounces)
- 1 can sweetened condensed milk (14 ounces)
- 2 eggs (large)
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt

Ingredients for Pie Crust

Note: Makes two 9-inch pie crusts. You can cover half in plastic wrap and freeze it or double the recipe for the pumpkin pie filling up above and make two pies!

- 2 ½ cups all-purpose flour

1 cup butter (unsalted, cubed, and chilled)

1 teaspoon sugar

1 teaspoon salt

½ cup ice water

Directions for Pie Crust

Preheat oven at 425°F.

1. With a food processor, pulse together flour, butter, salt, and sugar. (If you don't have a food processor, you can use a large bowl to combine the flour, salt, and sugar.

2. Then add the butter, and combine with a pastry cutter. Add about a tablespoon of ice water to the mixture while stirring until dough begins to form. You don't need to add all of the water, but it's important the butter remain cold during the process so the fats don't melt into the dough. Keeping it cold will ensure a delicious flaky crust.

3. Roll dough out into a 12 inch circle. Gently lay the rolled out dough into a 9-inch round glass baking dish, pressing the edges gently and crimping as you go along.

4. You will need to blind bake this crust, otherwise it will be soggy if you try to pour the pumpkin pie mixture into it. To blind bake you'll want to set a weight over the bottom of the crust to keep it from puffing up. Use baking beads or plain old dry beans set on parchment paper to create a weight over the bottom of it.

5. Bake for 12-15 minutes until crust is slightly golden on the edges.

Directions for Pumpkin Pie

Preheat oven at 425°F.

1. In a large bowl, whisk together pumpkin puree, sweetened condensed milk, eggs, cinnamon, ginger, nutmeg, and salt. Stir until all ingredients are well incorporated.

2. Pour into a blind baked pie crust. (See pie crust recipe.)

3. Bake for 15 minutes. Reduce temperature to 350°F.

Bake for 30–40 minutes until a toothpick inserted into the center comes out clean.

Enjoy!

Book Description: The unthinkable has happened, and I'm left to reel with a profound level of grief that I haven't known since my father died. Throw in a ditzy llama, a snow lodge, and a murder, and you'll have a recipe you never want to share at the Thanksgiving table. One thing is for sure—Noah and I will never be the same again.

*Be sure to pick up **Pumpkin Pie Parting**

YULE LOG



From the Cutie Pie Bakery and Cakery

(Yule Log Eulogy,

Murder in the Mix 16)

Merry Christmas, one and all! The holidays have arrived in Honey Hollow and it's the most wonderful time of the year indeed. Not only do the gingerbread houses fly right out the door of my bake shop, but it's the yule log that reigns supreme. Although there are a number of steps and lots of time needed for baking and refrigeration, it will be worth every moment to achieve this glorious work of art that will be the centerpiece of your holiday dessert table.

Note: *Yule* need to refrigerate the cake for up to three hours, so make sure to factor that into your baking schedule.

Second note: *Yule* need a 13 x 18 baking pan. (This is a standard cookie sheet.)

Ingredients for Chocolate Sponge Cake

- 1 $\frac{1}{3}$ cups cake flour
- 6 eggs (room temp)
- 1 cup sugar
- 2 tablespoons vegetable oil
- 2 tablespoons cocoa powder
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

2 teaspoons vanilla extract

Ingredients for Chocolate Cream Filling

1 ½ cups heavy cream

¼ cup powdered sugar

1 tablespoon cocoa powder

Ingredients for Chocolate Ganache (the delicious frosting!)

6 ounces semi-sweet chocolate chips

¾ cup heavy cream

Directions for Chocolate Sponge Cake

Preheat oven at 350°F. Prepare 13 x 18 pan (a standard cookie sheet) and parchment paper cut to fit the pan with cooking spray.

1. In a large bowl, add flour, baking powder, cocoa powder, and salt. Whisk together.

2. In the bowl of a stand mixer (with a whisk attachment), add eggs and sugar. Whip on high for 2-3 minutes until fluffy and light. Switch to low speed and add flour mixture and vanilla. Mix for about 15 to 20 seconds until all ingredients are incorporated. Pull the bowl off the mixer and stir with a spatula a few times to make sure everything is well blended.

3. Pour the batter over the prepared cookie sheet and parchment paper (greased with cooking spray). Spread batter evenly over the pan—but stay within an inch of the border. No need to go edge to edge. Pick up the pan and drop it over the counter a few times to remove any air bubbles.

4. Bake 10-15 minutes or until the cake has a little spring to it when you press down on it.

5. While the cake is in the oven, line the counter with a clean kitchen towel (the thinner the better) that is large enough for the cake to invert onto. If you'd like, you can use parchment paper for this step instead of a towel, but I prefer the towel method. Dust the towel with cocoa powder. (You can use a sifter for this.)

6. When the cake is done baking, pull it out of the oven and loosen the edges with a knife if needed. Invert the cake onto the towel dusted with cocoa powder. Remove the parchment paper that was lining the pan. Carefully roll the cake into the towel working from one short end to the other. Refrigerate for up to three hours to ensure cake is cooled before unfurling.

Directions for Chocolate Cream Filling

1. In the bowl of a stand mixer, add heavy cream, powdered sugar, and cocoa powder. With the whisk attachment, stir on medium to high speed for 2-3 minutes until stiff peaks form.

2. Remove the cooled cake and carefully unfurl the towel. With a spatula, spoon the chocolate cream filling over the chocolate sponge cake (leaving an inch border all around).

3. Carefully roll the sponge cake up again with the cream filling in it. Wrap in plastic and place back in the refrigerator while you make the ganache!

Directions for Chocolate Ganache

1. Rough chop semi-sweet chocolate chips and place in a medium size bowl.

2. In a small saucepan, heat the heavy cream until it's just about boiling (but not quite!)

3. Remove heavy cream from the stovetop and pour over the chopped semi-sweet chocolate. Stir with a spatula until the chocolate is melted and heavy cream is well incorporated. Refrigerate for up to an hour to thicken.

4. Take the cake out of the fridge and unwrap it. Pull out the serving platter that you'd like to serve the dessert on. Slice off 3 inches from the top of the yule log at an angle. Place the longer piece of the yule log onto the serving platter and place the shorter piece next to one side of the yule log, near the top.

4. Pour (or spoon out) the chocolate ganache over the top of the yule log. Run the tines of a fork through the ganache (giving it a slight wavy pattern to look like the bark of a tree).

5. Dust with powdered sugar.

You can add sugared cranberries if you like to decorate.

Congratulations, you just made a yule log!

Enjoy with family and friends.

Merry Christmas!

Book Description: The holidays are upon us. Christmas Day is within reach and there are so many parties to cater. The very first one is on the ritzy side of town, and if the snobby socialites weren't enough to make me squirm, stumbling upon a body takes the joy right out of the season. But I'm determined to find the killer and salvage what I can of this holiday fiasco. However, with Noah still recovering, the ghost of a reindeer who happens to have a hankering for whiskey, and a convict on the loose, it's going to be tougher than it looks. To top it all off, I'm quickly burying myself in an avalanche of lies.

The snow is falling, the sugar cookies are baking, and mistletoe abounds. The holidays have hit Honey Hollow. And it's beginning to look a lot like murder.

*Be sure to pick up [Yule Log Eulogy](#).

LOTTIE'S PERFECT BUTTERMILK PANCAKES



From the Cutie Pie Bakery and Cakery

(Pancake Panic,

Murder in the Mix #17)

Hello, all! Lottie Lemon here! I'm a big breakfast girl and a pancake connoisseur, so I'm more than happy to share my light, fluffy, and oh so delicious buttermilk pancake recipe with you. Both Everett and Noah can't get enough of them, and surprisingly neither can my mother. She shows up at the bakery just about every morning for a short stack—and well, a side of gossip from her friends to go along with it. Don't worry, these pancakes know how to keep a secret. But lucky for you, I don't! Here's my secret recipe!

Ingredients for Buttermilk Pancakes

- 2 cups all-purpose flour
- 2 eggs (room temp)
- 2 ½ cups buttermilk
- 3 tablespoons sugar
- 4 tablespoons unsalted butter (melted)
- 1 ½ teaspoons baking soda
- 1 ¼ teaspoons kosher salt
- 1 teaspoon vanilla extract
- *vegetable oil or spray for frying pan

Directions

1. In a large mixing bowl, whisk flour, sugar, baking soda, and salt. Add buttermilk, eggs, vanilla, and melted butter. Whisk until well combined but not too much. (A few lumps and bumps are just fine.) Allow the batter to sit for 20 minutes to a ½ hour. Trust me, the buttermilk works magic in this time!

2. Over medium heat, add a tablespoon of vegetable oil to a skillet (preferably a cast iron) and let the pan warm up. Pour one ladle at a time, cooking 2-3 minutes.

3. Start flipping once bubbles take over the surface and continue cooking for 2-3 minutes until golden.

Enjoy!

Book Description: It's the morning of the big all-you-can-eat pancake breakfast and everything that can go wrong has. I'm burning breakfast for the entire town, I've run out of syrup, the ghosts from my mother's B&B have shown up to stage a protest, and my ex has arrived with another woman dripping off his arm. Some days I wish I had stayed in bed, curled up with my cats. And to make matters worse, I find a body face-down in a plate full of my light and fluffy pancakes. The new year is off to a terrifying start at best.

*Be sure to pick up [Pancake Panic](#)

SUGAR COOKIES



From the Cutie Pie Bakery and Cakery

(Sugar Cookie Slaughter,

Murder in the Mix #19)

Lottie here! It's Valentine's Day in Honey Hollow. Love is in the air and so is the scent of my delicious and addictive sugar cookies! Not only are these cookies my go-to comfort food, but they can be decorated to the hilt with icing and sprinkles or eaten plain. Either way, they're the hit of the party. And if, like me, you'll be cutting out dozens of heart-shaped cookies for V-Day, here are a few go-to sayings that you can ice on top of them if the spirit of Cupid moves you: *You're cute, I love you, Be mine, True love, Soul mate, Kiss me, XOXO*, and my personal favorite—*Cutie pie*.

And here are a few Carlotta suggested I include: *Foot rub? Take a hike! R U Crazy? Buzz off! I'm always right. You're hot! You snore*. And her personal favorite—*You wish*.

Ingredients for Sugar Cookies

- 2 ³/₄ cups all-purpose flour
- 1 egg (room temp)
- 1 ¹/₄ cups sugar
- 1 cup unsalted butter (softened)
- 1 teaspoon baking soda
- ¹/₂ teaspoon baking powder

2 teaspoons vanilla extract

Directions

Preheat oven at 375°F.

1. In a stand mixer, combine sugar and butter, beating on medium until creamed together (about two minutes). Add in egg and vanilla extract, continuing to mix on medium until well combined. Slowly add flour, baking soda, and baking powder.

2. If you want to use a cookie cutter with the dough, cover dough with plastic wrap and refrigerate for up to two hours. Then roll out to ¼ of an inch. You're ready to cookie cutter away!

If you want to skip the refrigeration step, you can roll a walnut-size ball of dough and place over a cookie sheet, two inches apart.

3. Bake for 8-10 minutes until beautifully golden brown.

Enjoy warm!

Book Description: Love is in the air, and all of Honey Hollow is staring down the barrel of Valentine's Day. By some stroke of luck, I'm taking part in Vermont's Best Baker competition, and believe me when I say, there's more drama than there are ingredients in the room. But when one baker accuses another of ripping off her sugar cookies, things take a turn for the deadly. Add a stalker, an ornery snake, and a fluffy white kitten who has an eye for everything that moves—and you have the perfect recipe for murder.

*Be sure to pick up [Sugar Cookie Slaughter](#)

DEVIL'S FOOD CAKE



From the Cutie Pie Bakery and Cakery

(Devil's Food Cake Doom,

Murder in the Mix #19)

Hello from Honey Hollow! Lottie here! I hope you're in the mood for something devilishly delicious. My famous, or rather *infamous* devil's food cake is well—to die for. If you have a serious hankering for chocolate, you will not regret this. But be warned, your entire home will hold the scent of warm, tempting chocolate. It is rather hard to resist. Happy baking!

Ingredients for Devil's Food Cake

- 1½ cups of butter (softened)
- ¾ cup unsweetened baking cocoa
- 2 cups sugar
- 3 eggs
- 3 cups sifted all-purpose flour
- ¼ teaspoon salt
- 1 ½ teaspoons baking soda
- ¾ cup milk
- 1 cup hot water
- 1 teaspoon white distilled vinegar
- 1 tablespoon vanilla extract

Directions for Devil's Food Cake

Preheat oven 350°F.

Grease and dust two 9-inch round pans or a 9 x 13 pan with cocoa powder or flour.

1. I prefer to use a stand mixer. Although mixing by hand works well, too.

Mix and cream together cocoa, sugar, butter, milk, and eggs.

2. Slowly mix in one cup of hot water.

3. Add flour, salt, baking soda, vinegar, and vanilla extract.

4. Pour into two pans evenly, or a single prepared pan.

5. Bake at 350°F for 30 minutes or until a toothpick inserted into the middle, comes out clean.

Cutie Pie Bakery and Cakery's Go-to Chocolate Frosting Recipe

6 tablespoons butter (softened)

$\frac{3}{4}$ cup unsweetened baking cocoa

Pinch of salt

3 tablespoons hot water

1 $\frac{3}{4}$ cups of powdered sugar

1. In a mixing bowl, cream butter, cocoa, salt, and water. Stir until it reaches a smooth finish.

2. Slowly add in powdered sugar. Make sure it reaches your desired consistency. If it's too thick, add a touch more water. If it's too thin, add in a touch more powdered sugar.

3. Frost your cooled devil's food cake and enjoy!

Book Description: Something terrible has happened. And this time—it's happened to me. I thought I was headed out to the lodge, and the next thing I knew I was in a whole world of trouble. I need help, and I need it fast. And if I don't get out of this one, it will spell out my certain doom.

*Be sure to pick up [**Devil's Food Cake Doom**](#)

GRANDMA NELL'S SNICKERDOODLE COOKIES



From the Cutie Pie Bakery and Cakery

(Snickerdoodle Secrets,

Murder in the Mix #20)

Hello! Lottie here! I've got another recipe for you from my bakery in Honey Hollow. My grandma Nell used to make the most delicious snickerdoodle cookies, and I've stuck to her tried-and-true recipe ever since. These cookies always sell out fast in my bakery. And the best part? They taste like heaven. Everett especially loves these. I hope you enjoy every last bite!

Ingredients for Snickerdoodle Cookies

2 $\frac{3}{4}$ cups all-purpose flour

$\frac{1}{2}$ cup butter (softened) *I use salted butter for this one.

$\frac{1}{2}$ cup shortening

1 $\frac{1}{2}$ cups sugar

2 eggs

2 teaspoons cream of tartar

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon vanilla

$\frac{1}{4}$ teaspoon salt

Extra Ingredients for Rolling the Dough in

2 tablespoons sugar

3 tablespoons cinnamon

Directions

Preheat oven to 400°F.

1. In a large mixing bowl, combine butter, shortening, sugar, eggs, and vanilla.
2. Combine sifted flour, cream of tartar, cinnamon, baking soda, salt—and then slowly add into the butter mixture.
3. In a separate bowl, mix together extra sugar and cinnamon.
4. Form dough into walnut size balls and roll into the cinnamon and sugar mixture. Place balls onto a cookie sheet two inches apart.
5. Bake for 8-10 minutes. Middle of the cookie will still be soft.

Serve warm and indulge!

Book Description: Everett has some serious upheaval coming his way that he never expected, and I'm determined to help him get through it. But with another dead body coming between us, things are bound to get in the way.

*Be sure to pick up [**Snickerdoodle Secrets**](#)

LOTTIE'S STRAWBERRY SHORTCAKE



From the Cutie Pie Bakery and Cakery

(Strawberry Shortcake Sins,

Murder in the Mix #21)

Hey there! Lottie here! Have I got a recipe for you! My strawberry shortcake has been a tried-and-true recipe for years, and recently it's become a favorite for both Noah and Everett. But honestly, I've never seen anyone put it away quite like Keelie. It looks as if that little one she's cooking in her belly has a mean hankering for all things strawberries and whipped cream. I hope you enjoy it just as much and twice over! Happy baking!

Ingredients for Shortcake

- 3 cups all-purpose flour
- ¼ cup sugar
- 3 teaspoons baking powder
- ¾ teaspoons cream of tartar
- 1 cup butter (softened)
- ¾ cup heavy cream
- 1 egg beaten

Ingredients for Macerated Strawberries

- 3 cups sliced fresh strawberries (room temperature)
- 3 tablespoons sugar

Ingredients for Whipped Cream

*garnish for between layers and on top

2 cups heavy cream

2 teaspoons vanilla extract

2 tablespoons powdered sugar

Directions for Shortcake

Preheat oven to 350°F.

1. In a large mixing bowl, combine flour, sugar, cream of tartar, baking powder, softened butter, heavy cream, and egg. Mix well.

2. Place into a greased and floured baking pan. (I prefer 8-inch cake rounds but any shape will do.)

3. Bake 15- 20 minutes until toothpick placed in center comes out dry.

Let shortcake cool to room temperature.

Directions for Macerated (fancy word for soaked) Strawberries

Place sliced strawberries in a mixing bowl and stir in sugar. Let sit for 30-45 minutes until natural juices release and sugar has soaked in.

Directions for Whipped Cream

In a large mixing bowl, add cream. Whip with a mixer on high until stiff peaks are just about to form. Add (beat) in vanilla and sugar until stiff peaks form. Don't overbeat.

I like to place my shortcakes in a footed glass bowl. You can either cut the cake to fit the bowl or cut the cake into 2 x 2 inch cubes to create layers. Lay down a foundation of cake, then layer with strawberries and fresh cream. Repeat two more times to create a visual display of alternating layers. Top with whipped cream and garnish with fresh strawberries.

Enjoy!

Book Description: A couple of feuding food vloggers descend upon my bakery to shoot an episode of their culinary

videos and it quickly evolves into a strawberry shortcake disaster. And then there is Everett with his new reality taking over his existence—and don't get me started on Noah. That dark secret he just uttered has the power to destroy everything he's worked for and perhaps so much more. It's spring in Honey Hollow and heartache is sprouting up everywhere. But there is a murder to solve and a cute little ghostly Corgi to help me do just that. The heat index is rising in Honey Hollow and it's shaping up to be a real killer.

*Be sure to pick up **Strawberry Shortcake Sins**

CAKE POPS



From the Cutie Pie Bakery and Cakery

(Cake Pop Casualties,

Murder in the Mix #22)

Hello! It's me, Lottie Lemon! My best friend, Keelie, has finally gotten hitched, and I couldn't be happier. But, being the one of a kind wild child she is, Keelie wouldn't stand for a traditional wedding cake. She insisted on having delicious, sweet cake pops instead. Not only are these ridiculously easy to make, they're ridiculously addictive to eat.

Be warned, you can't eat just one. Happy baking!

***Just a side note:** You can bake any flavor cake you wish. I'll give you a basic recipe, but feel free to switch it up!

Ingredients for Basic Yellow Cake

3 cups all-purpose flour (sifted)

1 cup butter (softened)

1 $\frac{1}{3}$ cups sugar

2 eggs

2 teaspoons vanilla extract

2 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

1 $\frac{1}{3}$ cups milk

Directions

Preheat oven to 350°F.

1. Cream butter and sugar together in a large mixing bowl until fluffy.

2. Slowly beat in eggs and add vanilla. Sift flour, baking powder, and salt.

3. Add in flour mixture to creamed eggs and sugar, and incorporate milk.

4. Pour batter into greased and floured rectangular pan (9 x 13).

Bake 40 minutes or until toothpick inserted into the middle comes out dry.

Let cool completely.

Ingredients for Basic Frosting

¼ cup butter

2 cups powdered sugar

1 ½ teaspoons vanilla extract

5 tablespoons milk

In a medium size mixing bowl, cream butter and sugar. Add in vanilla extract and milk. Mix well.

Cake Pop Directions

1. In a large mixing bowl, crumb basic yellow cake until fine.

2. Add in frosting and mix well until the consistency resembles a paste.

3. Roll walnut-sized balls onto a small pan lined with parchment paper and put in the freezer for 15 minutes until very firm.

Candy Melt Coating

1 12 ounce bag of Candy Melts (any color)

* You will also need one package of cake pop sticks.

*Styrofoam block, optional

1. Fill a double boiler (a saucepan or pot) halfway with boiling water with a glass (Pyrex) or metal bowl that fits snugly over the top that does not touch the boiling water.

2. Place Candy Melts into the bowl and stir until melted. You want the mixture to be relatively thin and smooth. *I like to use a tablespoon of vegetable shortening to help thin the candy as it melts, for a smoother finish. (Or use a product such as EZ Thin to help aid in the process.)

3. Place cake balls onto cake pop sticks and carefully roll into melted mixture. Place onto parchment paper to cool until all cake pops have been coated once. Repeat the process. The second candy coating will be smoother and look more refined. Place into Styrofoam block or lay on parchment paper to dry.

Feel free to sprinkle with nonpareils or any topping you like.

These go quickly!

Enjoy!

Book Description: My best friend, Keelie, is getting married and there are still so many things to do—like procure a dress for the bride. But when a body turns up at the bridal shop, and Keelie is pegged as the killer, the wedding takes a back seat to murder.

*Be sure to pick up [Cake Pop Casualties](#)

FOURTH OF JULY FLAG CAKE



From the Cutie Pie Bakery and Cakery

(Flag Cake Felonies,

Murder in the Mix #23)

Hello! Lottie here! Happy Fourth of July! It's one of my favorite holidays. What's not to love about warm weather, the scent of just about every grill in Honey Hollow roasting something delicious, and ending the night with a fireworks spectacular? Of course, a flag cake is a must. I can't remember a single Fourth where I haven't made this scrumptious dessert. Have fun on the Fourth and have fun in the kitchen!

***Just a quick note:** Since there is so much happening on the Fourth of July, if you decide to use a boxed mix for the cake, you can always substitute butter for oil in the recipe and milk for water. I always throw in a teaspoon of vanilla and a tablespoon of sour cream as well to keep it extra moist and everyone raves about the cake as much as they do for the ones I bake from scratch!

Ingredients for Yellow Cake

2 $\frac{3}{4}$ cups all-purpose flour

1 $\frac{1}{2}$ cups of sugar

1 cup of butter

4 eggs

$\frac{3}{4}$ cup of milk

1 tablespoon sour cream

2 teaspoons baking powder

½ teaspoon salt

1 teaspoon vanilla

Directions for Yellow Cake

Preheat oven to 350°F. Grease a rectangular 9 x 13 glass pan. (Use two pans if you plan on making this as a layer cake and spread the batter in by half).

1. In a large mixing bowl, blend together butter and sugar.
2. Beat in eggs one at a time, adding sour cream, milk, and vanilla. Slowly add in flour, baking powder, and salt.
3. Pour into greased pan and bake for 25 minutes or until toothpick comes out clean. Set aside to cool.

Ingredients for Whipped Topping

* You can substitute with a whipped topping spread purchased at the store to save on time.

1 pint heavy cream

2 tablespoons powdered sugar

1 tablespoon water

1 teaspoon unflavored gelatin

Directions for Whipped Topping

1. In a large bowl, mix heavy cream and powdered sugar. Whip until soft peaks form.
2. Dissolve gelatin in water over low heat (or microwave for about ten seconds until well dissolved). Let cool, then mix into whipped topping until stiff peaks appear.

Fruit Garnish

2 cups strawberries

1 cup blueberries

Slice strawberries in half and arrange in rows to create the red stripes of the flag. Place blueberries in rows at the upper left-hand corner of the flag (about a 6 x 6 inch square).

Enjoy with friends and family!

Book Description: It's the Fourth of July and my friend, Bizzy Baker, and her family have come to Honey Hollow to celebrate. My mother is debuting her new romance novel, and there's a book signing at the lake. The authors are squabbling, Noah is brooding, Everett is determined to get me alone, and Carlotta is scheming to take over the world with her new friend, Georgie Conner. I plan on showing Bizzy all the sites our cozy town has to offer, right up until a body is discovered. It's up to Bizzy and me to track down the killer before they strike again. Fireworks are going off in our world, and the ramifications will be explosive.

*Be sure to pick up [Flag Cake Felonies](#)

PEACH COBBLER



From the Cutie Pie Bakery and Cakery

(Peach Cobbler Confessions,

Murder in the Mix #24)

Hello, friend! Here is the recipe to my yummy fresh peach cobbler. It's a staple in my bakery each year when the peaches are ripe for picking. But I've used canned peaches when I've made this out of season and it's been just as delicious. Noah and Everett like to top it with vanilla ice cream when it's right out of the oven. And I must say, it's my favorite way to have it, too. Enjoy!

Ingredients for Peach Cobbler

8 or 9 medium size peaches (about four or five cups)

1 cup all-purpose flour

1 cup milk

½ cup unsalted butter

½ cup sugar (divided)

½ cup brown sugar (divided)

½ teaspoon cinnamon

⅛ teaspoon nutmeg

1 teaspoon lemon juice

2 ½ teaspoons cornstarch

1 teaspoon baking powder

Pinch of salt

Allow an additional:

4 tablespoons of sugar

1 teaspoon of cinnamon

*Combine in a small dish.

Directions

Preheat oven to 375°F.

Blanch Peaches

If you'd like to remove the skin of the peaches, prepare a pot of boiling water and place peaches in for forty seconds, then remove promptly and place in an ice bath. The skin should peel off easily. Slice peaches thinly in preparation for the cobbler.

Peach Mixture

1. In a large mixing bowl, combine peaches, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup brown sugar, cinnamon, nutmeg, lemon juice, and cornstarch.

2. Place in a pot over high heat and bring to a boil, or place in 2-quart baking dish and bake at 375°F for ten minutes.

Batter

1. In another large mixing bowl, combine flour, milk, butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup brown sugar, baking powder, and salt.

2. Grease a 9 x 13 baking dish with butter.

3. Pour more than half of the batter into the baking dish.

4. Add peach mixture. Dollop the remainder of the batter over the peaches. Sprinkle the 4 tablespoons of sugar mixed with 1 teaspoon of cinnamon over the top of the cobbler.

Bake

Bake at 375°F for 40 minutes or until golden brown.

Enjoy with a scoop of vanilla ice cream on top or whipped cream.

Beware, this will go quickly!

Book Description: Noah and Everett are being honored at an awards banquet when an attendant is gunned down while eating my delicious peach cobbler. Not only is it proving to be a long, hot summer, but with a homicide before us, explosive rumors I'm having to dodge, and the fact Everett has a dark secret, it feels as if someone has lit my entire world on fire. There's a killer among us, and I plan on bringing them to justice. There are secrets among us, too, and a part of me wonders if we can ever survive them.

*Be sure to pick up [**Peach Cobbler Confessions**](#)

APPLE CRISP



From the Cutie Pie Bakery and Cakery

(Poison Apple Crisp,

Murder in the Mix #25)

Hello, friend! It's autumn, and there's nothing I love more than baking this time of year. The apples are abundant and fresh, and I enjoy utilizing them in as many recipes as I can. These apple crisps are my go-to recipe when I have one too many apples lying around. They're easy to make, and they go quickly. Evie loves to have a bowl full right out of the oven, topped with vanilla ice cream. That's my personal way to enjoy these as well. Happy baking!

Ingredients for Apple Crisp

10 cups of chopped apples (about fifteen to twenty apples)

½ cup of water

¾ cup white sugar

1 tablespoon all-purpose flour

1 ½ teaspoons of cinnamon

1 cup rolled oats

½ cup melted butter

1 cup packed brown sugar

1 cup of all-purpose flour

¼ teaspoon baking soda

¼ teaspoon baking powder

1 teaspoon vanilla

Directions

Preheat oven to 350°F. Butter the bottom of a 9 x 13 baking pan.

1. In a large mixing bowl, combine apples, 1 teaspoon flour, white sugar, cinnamon, and water. Place in greased baking pan.

2. In the same mixing bowl, combine rolled oats, brown sugar, 1 cup of flour, baking soda, baking powder, vanilla, and melted butter. Place crumble over the apple mixture.

Bake for 45 minutes.

Enjoy! Best served hot with a scoop of vanilla ice cream!

Book Description: It's fall. The air is crisp, and the apples are poisonous. Evie is turning sixteen, my life has been upended, and then there's that body... Honey Hollow High is having a fundraiser, and it's not only full of surprise exes and glitzy baubles, it's full of murder. And on top of that, I have news that has turned my world inside out. And now both Noah and Everett are forced to reckon with it. Everything has changed in my world. Nothing will ever be the same again.

*Be sure to pick up [Poison Apple Crisp](#)

SPOOKY SPICE CAKE



From the Cutie Pie Bakery and Cakery

(Spooky Spice Cake Curse,

Murder in the Mix #26)

Hello, friend! Fall is one of my favorite times of the year, and it's no surprise that's when I love to do some serious baking. Trust me when I say, there is nothing better than spice cake to fill your home with the scents of this glorious season. Happy baking!

Ingredients for Spice Cake

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 ½ teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- ½ teaspoon allspice
- ¼ teaspoon ground cloves
- 1 ¾ cups firmly packed light brown sugar
- ½ cup vegetable oil
- ¾ cup unsweetened applesauce

4 large eggs
2 teaspoons vanilla extract
1 cup buttermilk

Ingredients for Cream Cheese Frosting

12 ounces cream cheese, room temperature
½ cup unsalted butter, room temperature
3 ½ cups powdered sugar
1 teaspoon vanilla extract

Ingredients for Chocolate Webbing

¼ cup butter
½ tablespoon semi-sweet chocolate chips
1 cup powdered sugar
¼ teaspoon vanilla

*When Keelie makes this recipe, she likes to use a premade chocolate frosting for this part. That works, too!

Instructions for Spice Cake

Preheat oven to 350°F.

Grease two 9-inch round baking pans. (Butter or nonstick spray works great.)

1. In a large mixing bowl, combine flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, allspice, and cloves.

2. In a stand mixer, add brown sugar into the bowl.

3. Add vegetable oil and applesauce. Mix until well combined.

4. Add in eggs and vanilla.

5. Slowly add in half of the flour mixture and mix on low speed until combined. Blend in buttermilk, then add remaining half of the flour mixture until well combined.

6. Pour half of the mixture into the two greased baking pans.

7. Bake 30 minutes in preheated oven until toothpick inserted into center comes out clean.

Cool 10 minutes, then place on a wire rack until room temperature.

Instructions for Frosting

Add cream cheese and butter into a stand mixer and blend until smooth.

Mix in powdered sugar and vanilla and mix until silky.

Frost with cream cheese frosting.

Directions for Chocolate Webbing

Melt chocolate and butter in the microwave or double boiler.

In a medium mixing bowl, combine powdered sugar, vanilla, and half of the milk.

Add the above and blend into the melted chocolate mixture.

Add remaining milk, a tiny bit at a time, until the consistency is silky enough to spread.

Place into a piping bag with a narrow tip. Or place into a sandwich bag and cut a tiny piece off of the corner.

Start in the center of the cake and create a tight spiral that covers the entire surface. Then, with either a toothpick or a butterknife, gently score the chocolate spiral into four equal parts, starting from the center of the spiral, working your way out to the edge in a straight line. Continue to score into even slices, being careful not to penetrate the cake.

There you have it! I just love curling up next to the fireplace with my sweet cats, Pancake and Waffles, while indulging in this perfect fall treat.

Enjoy your spooky spice cake!

Book Description: It's October in Honey Hollow. Halloween is at hand, and there's a horror around every corner. And then there's that curse—and that body... What do a haunted house, a headless horseman, and a chainsaw have in common? They all culminate in the very worst way on the most haunted night of the year. Nell has warned me emphatically to steer clear of this homicide investigation, but never has there been such a case, such a fright, such a nightmare to come to our cozy little town. No, this killer has to be stopped in their tracks—that is, if their tracks are human at all.

*Be sure to pick up [Spooky Spice Cake Curse](#)

PECAN PIE



From the Cutie Pie Bakery and Cakery

(Pecan Pie Predicament,

Murder in the Mix #27)

Hello, friend! Autumn is moving right along, and pies are ready to take center stage at just about every food-related gathering this season has to offer. Of course, I like to offer a variety of desserts this time of year, but my pecan pie is a staple that pops up at every event from September to December. In fact, I've been known to make a pecan pie year-round. I've never needed a holiday as an excuse to enjoy this one. Everett especially likes it when the pecans get nice and toasty on top. And both Noah and Everett like to smother their slices in heavy whipped cream. However you enjoy it, happy baking!

Ingredients for Pie Crust

- 1 ¼ cups all-purpose flour
- ¼ teaspoon salt
- ½ cup chilled butter (cubed)
- ¼ cup ice water

Directions for Pie Crust

*This dough should be refrigerated overnight for best results, but in a pinch a four-hour stint in the freezer should suffice.

Just prior to using the dough, preheat oven to 375°F.

1. In a large mixing bowl, combine flour and salt, then cut in butter until mixture is crumbly.

2. Add ice water a bit at a time until dough forms a firm ball. Wrap in plastic or place in covered bowl and refrigerate overnight (or four hours if you're in a pinch).

3. Roll out dough in a circle to about $\frac{1}{8}$ of an inch to fit a 9-inch pie pan.

4. At this point, you need to blind bake your pie crust so that the bottom of your pie isn't soggy or undercooked when your pie is ready to eat. This process is super simple.

5. Place your dough into the pie pan and press your edges in a decorative manner. I like to crimp the dough around the periphery so that it has a nice scalloped edge.

6. Take a fork and poke holes into the bottom and sides of the dough to prevent bubbling.

7. Place the pie pan into the freezer for 10-15 minutes to get the butter to firm up once again and keep the dough from losing its shape in the oven.

8. Place a layer of parchment paper over the bottom of your pie and extending up over the sides. Fill the center of the pie with dry beans or rice.

9. Bake shell for 15 minutes. Carefully remove the parchment and the beans or rice. Place back in the oven for 10 minutes.

Ingredients for Pie Filling

$\frac{1}{4}$ cup dark corn syrup

$\frac{3}{4}$ cup light corn syrup

2 tablespoons white sugar

$\frac{1}{4}$ cup butter

1 tablespoon cold water

3 teaspoons cornstarch

3 large eggs

$\frac{1}{4}$ teaspoon cinnamon

¼ teaspoon salt

1 teaspoon vanilla extract

1 ¼ cups chopped pecans

1 ½ cups pecans (can be whole or halved to line the top of the pie)

Directions for Pie Filling

Preheat oven to 350°F.

1. In a large mixing bowl, blend sugar, corn syrup, butter, water, and cornstarch.

2. In a medium bowl, whisk eggs until fluffy and frothy. Slowly add eggs to the ingredients in the large mixing bowl, then add in cinnamon, salt, vanilla, and chopped pecans.

3. Pour into the pie shell that was blind baked. Arrange the whole or half pecans over the top of the pie, starting in the center and fanning your way out to the edges of the pie crust.

4. Bake for 45-50 minutes or until center of filling is set. *However, about the 20 minute mark, check to see if the edges of the pie crust or the pecans are browning a bit too quickly. If so, feel free to lay a loose sheet of aluminum foil on top.

Happy holidays! Enjoy!

XO Lottie

Book Description: It's Thanksgiving in Honey Hollow, and there will be cooking, lots and lots of baking, and, of course, plenty of murder to go around. Not only do I stumble upon a new body, but I have so much aftermath to deal with after the biggest Halloween fiasco the town has ever seen. Autumn has descended full force, and all I want to do is curl up by the fire with a pair of fuzzy socks, a good book, and my sweet cats, but there's a killer on the loose who has far more nefarious plans for me.

*Be sure to pick up [**Pecan Pie Predicament**](#)

EGGNOG TRIFLE



From the Cutie Pie Bakery and Cakery

(Eggnog Trifle Trouble,

Murder in the Mix #28)

Merry Christmas! It's December in my world, and the bakery is busy filling more holiday orders than I can count. One of the desserts I'm selling out of quickly this year is my eggnog trifle. I've got the recipe for you below, and I hope you have a fun time with it! The best thing about trifle is that it's put together in layers. Once you have all the pieces ready to go, it assembles pretty quickly and is ready to eat!

My sisters and Keelie have asked me to include a few cheats in the recipe, or as I like to call them, holiday fast passes. There are substitutes you can use if you're running short on time. I hope your family enjoys the trifle as much as mine does! Happy holiday baking!

Ingredients for Gingerbread Cake

1/3 cup sugar

1/2 cup butter

1 egg

1 cup dark molasses

2 1/2 cups all-purpose flour

1 1/2 teaspoons baking soda

1 teaspoon ground cinnamon

1 teaspoon ground ginger

½ teaspoon ground cloves

½ teaspoon salt

1 teaspoon vanilla extract

1 cup hot water

*Holiday fast pass = you can purchase a boxed gingerbread cake mix to speed things along.

Directions for Gingerbread Cake

Preheat oven to 350°F.

1. In a large mixing bowl, combine sugar and butter until creamy.

2. Add the egg and beat into the mixture, then add molasses and vanilla extract.

3. In a medium bowl, combine flour, baking soda, cinnamon, cloves, ginger, and salt. Sift well, then add to the butter mixture. Slowly add in hot water and mix well.

4. Add batter into a 9-inch square pan or any smaller cake pan you wish. (This will be broken up into pieces for the trifle later.)

Ingredients for Eggnog Custard

⅓ cup sugar

2 tablespoons cornstarch

1 ½ cups milk (not low-fat)

2 egg yolks, slightly beaten

1 tablespoon butter

1 teaspoon vanilla extract

½ teaspoon ground nutmeg

*Holiday fast pass = 1 package of instant vanilla pudding (6 serving size or largest box). You can use two packages to make extra custard, but you will have reserves. Use a ratio of

half milk to half eggnog. Or use milk only and add ½ teaspoon ground nutmeg.

Directions for Eggnog Custard

In a saucepan, combine sugar, cornstarch, milk, and egg yolks. Stir continually over medium heat until mixture comes to a boil, then stir for one minute. Remove saucepan from heat and stir in butter, vanilla extract, and ground nutmeg. Let cool, then chill in the refrigerator until trifle is ready to assemble.

Ingredients for Gingerbread Cookies

3 cups flour

¾ cup butter (softened)

¾ cup firmly packed dark brown sugar

½ cup molasses

1 egg

2 teaspoons ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

1 teaspoon baking soda

1 ½ teaspoons vanilla extract

*Holiday fast pass = You can purchase small to medium-size gingerbread cookies to adorn your trifle with.

1. In a large mixing bowl, blend flour, ginger, cinnamon, baking soda, nutmeg, and salt.

2. In another large bowl (or a mixer), cream butter and brown sugar with electric mixer until light and fluffy. Add molasses, egg, and vanilla to the creamy mixture and beat together well. Slowly add in flour mixture on low speed until well combined.

3. Roll or press dough out into a thick flat circle. Wrap in plastic wrap, then refrigerate 4 hours or overnight.

Directions for Gingerbread Cookies

Preheat oven to 350°F.

*Use a medium-size cookie cutter (about 5 inches) to adorn the trifle with these tasty cookies later.

Dust a flat work surface with flour. Roll out dough $\frac{1}{4}$ of an inch. Cut as many gingerbread shapes as you can with the dough, reusing and rolling out scraps as needed. Set on a greased cookie sheet about an inch apart.

Bake 8 minutes or until golden brown and set aside to cool.

Ingredients for Whipped Cream

- 1 pint heavy cream
- 2 tablespoons powdered sugar
- 1 tablespoon water
- 1 teaspoon unflavored gelatin

*Holiday fast pass = 1 small tub of Cool Whip whipped topping found in the frozen section of the grocery store. This is a saving grace any time of the year!

Directions for Whipped Cream Topping

1. In a large bowl, mix heavy cream and powdered sugar. Whip until soft peaks form.
2. Dissolve gelatin in water over low heat (or microwave for about ten seconds until well dissolved). Let cool, then mix into whipped topping until stiff peaks appear.

Assembly of the Trifle

A glass footed dessert bowl is highly recommended for this one. The presentation is spectacular.

This is a layered process and moves along quickly!

1. Break apart the gingerbread cake with your hands into one and two inch pieces, creating a layer of gingerbread cake over the bottom of the trifle bowl.
2. Next, add a generous layer of eggnog custard. Add another layer of gingerbread cake and another layer of eggnog custard.
3. At this point, I like to spike a row of gingerbread men all around the inside periphery of the footed bowl so that they

face outward.

4. Add the final layer of gingerbread cake and eggnog custard, or repeat the process until you've reached the top of the bowl.

5. Finally, to top it off, add a generous layer of whipped cream and either lay a circle of gingerbread men over the top or add a cherry, or even red and green sprinkles. Feel free to get as creative as you like and have some fun with it!

Serve and enjoy!

Merry Christmas to one and all!

And happy holiday baking!

XO Lottie

Book Description: It's time for the Jingle Hop Ball in Honey Hollow, and the Christmas Angels are hosting an auction to go along with it to help benefit needy families. When a painting rumored to be haunted is auctioned off to Carlotta, it brings more trouble than one could imagine. The snow is falling, the accusations are flying, and it's beginning to look a lot like murder.

*Be sure to pick up [**Eggnog Trifle Trouble**](#)

LOTTIE'S INFAMOUS WAFFLES



From the Cutie Pie Bakery and Cakery

(Waffles at the Wake,

Murder in the Mix #29)

Hello! Lottie here! It's the start of a brand new year in Honey Hollow and what better way to kick it off than with a batch of homemade waffles! Now, I have to tell you right off the bat that Evie, Everett, and Noah have made these almost as much as I have, and believe me, this is a tried-and-true recipe. There is no better indulgence than to kick off the day with these light, fluffy, yet perfectly crunchy waffles. I hope you and your family will enjoy them as much as mine does! Here's to a great start to a brand new year for us all!

Ingredients for Waffles

2 eggs

2 cups all-purpose flour

1 $\frac{3}{4}$ cups milk

$\frac{1}{2}$ cup vegetable oil

1 $\frac{1}{2}$ tablespoons sugar

4 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

1 teaspoon vanilla extract

Directions

Preheat waffle iron.

1. Beat eggs in a large bowl until fluffy.
2. Mix in flour, milk, vegetable oil, sugar, baking powder, salt, and vanilla, then stir until smooth.
3. Spray preheated waffle iron with nonstick cooking spray. (Some models don't allow for this. Spray nonstick cooking spray if you're able.) When your waffle iron is nice and hot, pour the batter onto it.
4. Cook until golden brown. Serve hot.

Enjoy and Happy New Year!

Book Description: It's the dead of winter in Honey Hollow, and I've got jury duty. As if that wasn't terrible enough, Carlotta is stirring up trouble with the mob again, and soon enough, a member of the *family* ends up biting the big one. And you will never guess which ghost comes back to help me solve the crime this time. Something like this has never happened before, and I'm hoping it will never happen again. It's cold outside, and so is the heart of the killer.

*Be sure to pick up [Waffles at the Wake](#)

RASPBERRY TARTS



From the Cutie Pie Bakery and Cakery

(Raspberry Tart Terror,

Murder in the Mix #30)

Hello! Lottie here! I have to say I love these mini tartlets in just about every way possible and this recipe is one of my favorites. At the time my mother asked me to make these for the big event, raspberries weren't in season so I used baker's jam (or preserves). I promise that is not cheating. In fact, you might just like this recipe all that much more because of how easy it all comes together. These are best enjoyed with coffee and a good book. Enjoy!

Ingredients for Raspberry Tarts

1 cup all-purpose flour

½ cup almond flour

⅓ cup sugar

¼ teaspoon baking powder

¼ teaspoon salt

½ cup unsalted butter, cubed

1 teaspoon vanilla extract

¾ cup raspberry preserves (or any preserves you like!)

¼ cup powdered sugar for dusting

*If you like, you could add ¼ teaspoon of almond extract as well. It adds a little extra almond zing to this recipe and

takes it to the very next level!

Directions

Preheat oven to 350°F.

* Line a mini muffin tin with mini muffin liners (mini cupcake parchment).

1. If you have a food processor, use it to mix the following ingredients: flour, almond flour, sugar, baking powder, salt, butter, and vanilla extract. Pulse until all ingredients form a dough and pull from the sides of the food processor.

2. Roll into walnut-size balls and place in the muffin liners and indent with either your finger or the end of a wooden spoon about ¼ of an inch deep to create the well for the raspberry preserves.

3. You can either pipe in the raspberry preserves or spoon it in carefully. Feel free to overfill the well past the top of the tart. When baking it will sink naturally.

4. Bake at 350°F for 12-15 minutes. Allow to completely cool before removing from pan.

5. Dust with powdered sugar.

These make fantastic Valentine's Day treats to hand out to friends and family. Don't forget to save a few for yourself! These are simply delicious!

Happy Valentine's Day!

Book Description: Valentine's Day is just around the corner and so is my baby. It's time for my birthing classes to begin, but something earth-shattering has happened to someone I love most and I can't seem to focus on anything else. That is, until something goes very wrong at the Love Your Selfie Soiree thrown by Cormack and Cressida and someone ends up dead. Now I have two things to keep me up at night long before the baby ever arrives. Love is in the air and so is murder.

*Be sure to pick up [**Raspberry Tart Terror**](#)

LEMON BUNDT CAKE



From the Cutie Pie Bakery and Cakery

(Baby Bundt Cake Confusion,

Murder in the Mix #31)

Hello there! *waves* Lottie Lemon here! I just have to share my lemon Bundt cake recipe with you. Not only is it easy, but it tastes like springtime personified! It also just so happens to be the cake served at my baby shower, so for that reason alone, it will hold a very special place in my heart. I hope you enjoy it as much as I do!

Ingredients for Lemon Bundt Cake

2 $\frac{3}{4}$ cups all-purpose flour

1 cup butter (softened)

2 cups sugar

4 large eggs

$\frac{1}{2}$ cup whole milk

$\frac{1}{4}$ cup sour cream

$\frac{1}{4}$ cup lemon juice

3 teaspoons lemon zest

3 tablespoons cornstarch

$\frac{3}{4}$ teaspoon salt

2 teaspoons baking powder

2 teaspoons vanilla extract

Ingredients for Lemon Icing

- 2 cups powdered sugar
- 4-6 tablespoons lemon juice
- 2 teaspoons lemon zest

Directions for Lemon Bundt Cake

Preheat oven to 350°F.

* generously grease, butter, or spray a Bundt cake mold with nonstick coating.

1. In a large mixing bowl (preferably in a stand mixer), cream butter until it's light and fluffy, about 2 minutes.

2. Slowly add sugar and lemon zest to the mixture until well blended.

3. Add eggs, one at a time, pausing to beat in well after each egg. Then add in lemon juice, milk, and vanilla extract.

4. In a separate medium bowl, combine salt, baking powder, all-purpose flour, and cornstarch. Whisk and blend well.

5. Add the bowl with the flour mixture to the butter mixture until well combined.

6. Add in sour cream and mix into the batter.

7. Pour batter evenly into the Bundt cake pan.

8. It's ready to bake! Put it in the oven for 45-50 minutes, or until a toothpick comes out clean.

9. Allow to cool, then remove cake from the pan and let it continue to cool if it's still warm to the touch.

Directions for Lemon Icing

In a medium size bowl, whisk together powdered sugar, lemon juice, and lemon zest. Once desired consistency is achieved (it can range from a little runny all the way to the consistency of toothpaste), drizzle over the Bundt cake and allow icing to firm up. (Keelie likes her icing on the thick side, but you can thin it out to allow for a nice drizzle as well. If the

lemon juice is not enough, you can always add a half a teaspoon of milk until you're pleased with the result.)

This will disappear quickly!

Enjoy!

Book Description: Noah and Everett take me to their high school reunion. The catty women show up in droves and so does a killer. It's almost my birthday *and* my due date. It's raining suspects and contractions. There's a baby in the mix—and a killer, too.

*Be sure to pick up **[Baby Bundt Cake Confusion](#)**

CHOCOLATE CHIP COOKIES



From the Cutie Pie Bakery and Cakery
(Chocolate Chip Cookie Conundrum,
Murder in the Mix #32)

Hey ho! It's me, Lottie Lemon, and I cannot wait to share my favorite chocolate chip cookie recipe! Everyone who visits the bakery just raves about them, but I think it's no secret that Detective Noah Fox is particularly addicted to these delicious confections. I make sure to whip up a batch whenever I need to get on his good side. I can't wait for you to take a bite! And if you decide to share these, you'll be on everybody's good side.

Ingredients for Chocolate Chip Cookies

- 3 cups all-purpose flour
- 1 cup butter (softened)
- 1 cup sugar
- 1 cup brown sugar (packed down with love)
- 2 eggs
- 2 cups semi-sweet chocolate chips
- ¼ cup maple syrup (my secret ingredient!)
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water

½ teaspoon salt

Directions

Preheat oven to 350°F.

1. In large mixing bowl (preferably in a stand mixer), cream butter, white, and brown sugar until smooth and silky. Add in eggs and beat into mixture. Add maple syrup and vanilla.

2. In a small bowl, add hot water and add baking soda until well dissolved.

3. Add baking soda mixture to batter and add salt.

4. Add flour and chocolate chips to the mixture and stir well.

5. Spoon walnut size dollops of batter onto a cookie sheet. (No need to grease the cookie sheet!)

6. Bake for approximately 10 minutes.

7. Enjoy!

Book Description: The baby is here and all is revealed regarding its paternity—and a killer is taunting me to reveal them, too. And have I mentioned there's a woman who looks all too familiar stalking me? Throw in a couple of mob bosses, my own paternity debate, and a plethora of professional hits for hire, and you've got one too many ingredients for my sanity to deal with. And let's not forget that body. I might be whipping up my famous chocolate chip cookies for the entire town to enjoy, but unbeknownst to me—there's murder in the mix.

*Be sure to pick up [Chocolate Chip Cookie Conundrum](#)

WICKED WHOOPIE PIES



From the Cutie Pie Bakery and Cakery

(Wicked Whoopie Pies,

Murder in the Mix #33)

Hello, all! It's me, Lottie Lemon, and have I ever got a recipe to share with you! If you've never had a whoopie pie, you'll be pleasantly surprised with how addictive these little devils really are. Imagine two tiny cakes, twice the size of a cookie and filled with thick, glorious cream filling. The best part? They can and should be made in a variety of flavors—think strawberry, pistachio, lemon, vanilla, and chocolate just to name a few. And the cream filling? You can get as creative as you like. I've made pumpkin spice cream filling to go with pumpkin cake whoopie pies in the fall, and I've even made eggnog and gingerbread versions, too. This is the perfect dessert for any and every occasion. Keelie has already put in an order of birthday cake confetti whoopie pies for little Bear's birthday coming up in a few months. Of course, Lainey wants me to bake a cake with a doll in it for her little princess, but I digress. Let's get to the recipe!

Ingredients for Chocolate Whoopie Pies

2 cups all-purpose flour

½ cup Dutch-process cocoa powder

1 teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon salt

1 egg
½ cup butter (softened)
¼ cup brown sugar (pressed and packed)
½ cup evaporated milk
1 teaspoon vanilla extract
1 teaspoon vinegar

Ingredients for Frosted Filling

½ cup butter (unsalted, softened)
3 ounces cream cheese (softened)
2 ½ cups powdered sugar
1 teaspoon vanilla extract
2 cups marshmallow cream
2 tablespoons of milk

* ½ cup mini chocolate chips to fold into the cream if desired (Everett loves these!)

Instructions for Chocolate Whoopie Pies

Preheat oven to 350°F.

1. In a small bowl, add evaporated milk to vinegar and set aside.

2. In a medium mixing bowl, blend together flour, cocoa powder, baking powder, baking soda, and salt.

3. In a large bowl, combine butter and brown sugar. Cream together until light and fluffy. Whisk in the egg. Combine bowls of wet and dry ingredients. Add in milk and vinegar mixture, and vanilla extract, mixing thoroughly.

4. Drop one tablespoon of dough at a time onto a cookie sheet, spacing them about two inches apart.

5. Bake 10-15 minutes until cakes are fluffy.

Cool to room temperature.

Instructions for Frosted Filling

1. Blend cream cheese and butter until fluffy.
2. Add vanilla and powdered sugar, blending with a mixer on high speed for 5 minutes.
3. Stir in marshmallow cream. If mixture is heavy, add in 2 tablespoons of milk until light and fluffy. (Mini chocolate chips are optional.)
4. Dollop filling between two cakes.

Serve and enjoy!

Remember to set some aside for yourself.

These disappear quickly!

Book Description: A dispute at the local church leaves someone in need of their last rites, and I'm caught in the middle.

The mystery woman stalking Honey Hollow has been revealed, and I suspect something wicked lies beneath the surface of that familiar face of hers.

*Be sure to pick up [Wicked Whoopie Pies](#)

KEY LIME PIE



From the Cutie Pie Bakery and Cakery

(Key Lime Pie Perjury,

Murder in the Mix #34)

Hey, all! It's spring in my neck of the woods. It's warm out, Honey Lake is brimming with tourists, and I'm baking up a storm some of my favorite spring treats. Among the top of the list is my key lime pie. It's easier to make than most people think, and it's such a hit with my family that I've been known to make it in and out of season. It has just the right amount of tartness to keep you coming back for more. Careful with this one. It's addictive! Happy baking!

Ingredients for Graham Cracker Crust

15 whole graham crackers

1/3 cup brown sugar

6 tablespoons unsalted butter

Directions for Graham Cracker Crust

Preheat oven to 375°F.

1. Pulse graham crackers in a food processor until well crumbled and texture is sandy.

2. Add brown sugar and melted butter and blend.

3. Place in pie pan (9-inch standard), molding it with the bottom of a serving spoon. Work your way up the sides as well.

Bake in oven for 10 minutes and let cool.

Ingredients for Key Lime Pie Filling

28 ounces of sweetened condensed milk (two 14 ounce cans)

1 cup plain yogurt (can be Greek yogurt or $\frac{3}{4}$ cup sour cream)
*I've done it both ways and it's equally as magical. I usually let it come down to what I have on hand.

1 tablespoon lime zest

$\frac{3}{4}$ cup lime juice (That's about 6-8 limes, but have a few extra on hand just in case.) They can be hard to squeeze so use a juice press. (Use key limes preferably, but ordinary limes will do in a pinch.)

*Feel free to substitute fresh lime juice with the lime juice found in the produce section if you like.

Directions for Key Lime Pie

Preheat oven to 350°F. *A lower temperature compared to the pie crust

1. In a large mixing bowl, combine sweetened condensed milk, yogurt/sour cream, lime zest, and lime juice. Whisk together until blended well, then pour into the graham cracker pie shell.

2. Bake for 15 minutes, then pull out to cool and set. Once thoroughly cooled, place in the refrigerator for 4 hours.

Ingredients for Whipped Topping

*Just a quick note: You can substitute with whipped topping purchased at the store to save on time. The stuff from a can works great, too!

1 pint heavy cream

2 tablespoons powdered sugar

$\frac{1}{2}$ thinly sliced lime for garnish

Directions for Whipped Topping

1. In a large bowl, mix heavy cream and powdered sugar. Whip until soft peaks form.

2. Place in a piping bag or simply dollop around the edges of the pie. Add thinly sliced lime for garnish on top of each whipped cream mound. You can twist the lime slice for added flare.

This pie is almost too pretty to eat, but you'll have to take one for the team and have at it.

Enjoy!

XO Lottie

Book Description: A Regency ball goes awry and both Noah and Everett are in over their heads. Add in the ghost of an adorable Bichon Frise named Pretty Boy and you've got trouble. Perjury, a dirty deal made with a couple of mobster devils, and a defunct bakery. Summer in Honey Hollow is getting too hot to handle.

*Be sure to pick up [Key Lime Pie Perjury](#).

BLUEBERRY MUFFINS



From the Cutie Pie Bakery and Cakery
(Red, White, and Blueberry Muffin Murder,
Murder in the Mix #35)

Hello there! It's summer in Honey Hollow and we're celebrating the birth of our great nation. Mayor Nash requested that I bake some blueberry muffins for the event and he even requested that I frost them! Of course, frosting is always optional when it comes to sweet treats. I'll leave that entirely up to you. Hope you enjoy these delicious goodies as much as I do. Have fun baking!

Ingredients for Blueberry Muffins

- 1 ½ cups all-purpose flour
- ¾ cup granulated sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- ⅓ cup vegetable oil
- 1 egg
- ⅓ cup milk
- 1 ½ cups fresh blueberries
- ⅓ cup granulated sugar
- ⅓ cup all-purpose flour
- ¼ cup butter (cut into cubes)

2 teaspoons ground cinnamon

Directions

Preheat oven to 400°F.

Prepare muffin tins by buttering them up or popping in cupcake liners.

1. In a large bowl, mix 1 ½ cups all-purpose flour, ¾ cup sugar, and baking powder. Stir in vegetable oil, egg, and milk.
2. Add blueberries and fold into the mixture.
3. Fill muffin tins all the way to the top.

Crumble Topping

1. Combine ⅓ cup sugar, ⅓ cup all-purpose flour, cubed butter, and cinnamon.
2. Mash with fork and sprinkle over muffins before putting them into the oven.

Bake for 20-25 minutes until toothpick comes out dry.

*You may frost, dust with powdered sugar, or eat them plain! They are scrumptious any way you serve them.

Enjoy!

XO Lottie

Book Description: It's the Fourth of July, the festivities at Honey Lake are high, the sun is hot, and murder is afoot. Not only are Noah and Everett in dire straits with the mob, but the three of us have stumbled into a double homicide. And by the looks of it, Carlotta and Charlie's nemesis might have bitten the big one, too. Evie is making her daddy insane with worry when she sets her sights on a college boy, and my mother and her wily boyfriend are walking a tightrope when it comes to the law.

The Fourth of July in Honey Hollow is shaping up to be explosive.

*Be sure to pick up [Red, White, and Blueberry Muffin Murder](#)

HONEY BUNS



From the Cutie Pie Bakery and Cakery

(Honey Buns Homicide,

Murder in the Mix #36)

Hello! It's me, Lottie Lemon. I'm so excited to share the recipe to my delicious, sweet, soft honey buns with you! If ever there was a dessert I could never get tired of, it's this one. These honey buns are perfect with coffee, morning, noon, and night. Fair warning: You can't eat just one.

Ingredients for Sweet Dough

1 cup of warm milk (room temperature, not hot. Preferably whole milk.)

2 tablespoons active dry yeast

$\frac{1}{3}$ cup warm water

1 $\frac{1}{2}$ teaspoons salt

3 large eggs (gently whisked)

8 ounces butter (softened), plus 3 tablespoons for brushing on dough

$\frac{1}{3}$ cup honey

5 $\frac{1}{2}$ cups all-purpose flour

1 $\frac{1}{2}$ teaspoons vanilla extract

Ingredients for Cinnamon Filling

$\frac{3}{4}$ cup brown sugar

3 tablespoons ground cinnamon

⅓ cup honey

⅓ cup melted butter

Ingredients for Icing

2 tablespoons butter (softened)

2 cups powdered sugar

2 tablespoons honey

Pinch of salt

Directions for Dough Mixture

1. In a small bowl, dissolve yeast into warm water (about 15 minutes until foamy).

2. In a large bowl, whisk milk, eggs, butter, salt, vanilla, and honey. Add in yeast mixture. Combine in a stand mixer with a dough hook on medium.

3. Slowly add in flour, one cup at a time, at low speed until dough forms and pulls away from the sides of the bowl. Knead for 15 minutes. Dough should be smooth, velvety, and soft.

4. Put the dough in a large bowl coated with cooking spray or butter. Cover with either plastic wrap or a damp towel and let sit in a warm place for 1 hour, until dough has doubled in size.

5. Punch down the dough and roll into a 20 x 12 rectangle.

6. Brush dough thoroughly with melted butter.

Directions for Cinnamon Filling

1. Combine ground cinnamon, brown sugar, and honey for filling. 2. Sprinkle evenly over the dough.

Directions for Honey Buns

1. Carefully roll the entire dough lengthwise, nice and tight. Trim edges and cut the roll into twelve even slices (about one and a half inches each).

2. Place in a covered baking dish and let rise an additional 30 minutes. (Rolls should double in size.)

3. While rolls are busy rising, preheat oven to 350°F.

4. Once the rolls finish rising, you are finally ready to bake! Place uncovered (either in an oven-safe baking dish or a cookie sheet will work fine, too) in the oven for 20-25 minutes or until lightly browned.

Directions for Icing

1. In a medium bowl, mix butter, honey, and salt, blending it well.

2. Add powdered sugar a half a cup at a time, working it into the mixture until smooth.

3. Pour over fresh baked honey buns.

Enjoy warm!

Book Description: Something terrible has happened to someone I love and my family may never be the same. As if that wasn't bad enough, a wedding reception goes awry when a corpse hits the dance floor with a blade in his back. And the ghost that comes back to help solve the homicide? It's that troublemaker extraordinaire, Florenza Canelli. As if she didn't wreak enough damage in our lives the first time around—something tells me she's about to outdo herself in a grand manner. Here's hoping we survive the horror. And then there's that mob war. It's all going down in Honey Hollow this summer. Here's hoping we make it out alive.

*Be sure to pick up [**Honey Buns Homicide**](#)

APPLE FRITTERS



From the Cutie Pie Bakery and Cakery

(Apple Fritter Fright,

Murder in the Mix #37)

Hey there! It's me, Lottie Lemon. Have I got a treat for you! It's fall here in Honey Hollow, and we always have a surplus of fresh apples to bake with. And what better way to use them all up than some delectable apple fritters? I cannot convey to you properly just how scrumptious these apple fritters are. You must whip up a batch as soon as you can. I'm giving you my easiest recipe, and it's also the most delicious. They are easy and addictive, start to finish. Now get cracking!

Ingredients for Apple Fritters

- 1 ½ cups all-purpose flour
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅔ cup whole milk
- 2 eggs, beaten
- 2 teaspoons fresh lemon juice
- 4 apples peeled, cored, and chopped
- 1 quart vegetable oil for frying

Ingredients for Glaze

1 ½ cups powdered sugar

1 teaspoon vanilla extract

3-6 tablespoons of water

Directions for Apple Fritters

1. Heat oil to 375°F in a deep pot for frying.
2. Peel, core, and chop apples. Toss with lemon juice and cover.
3. In a large mixing bowl, mix flour, sugar, baking powder, and salt. Add in milk, oil, and eggs. Blend well. Fold in apples and incorporate well.
4. Carefully drop spoonfuls of batter into the heated oil. Fry on both sides until golden brown, approximately five minutes. Don't overcrowd the fryer. Remove from oil with a slotted spoon and place on paper towels to absorb excess oil.

Directions for Glaze

1. In a medium bowl, add powdered sugar, vanilla, and 3 tablespoons of water, adding water until consistency is thin.
2. Drizzle glaze over fritters once cooled and let them dry.

Enjoy while warm! These will be gone before you know it!

Book Description: Fall is in the air and so is murder. A billionaire and his wife enroll their children in Honey Hollow High, and all of Vermont suddenly wants a seat at our coveted school. But when a killer shows up at the high school football game, it wipes the patina right off our institute of higher learning. In addition to that, a woman accuses Everett of being a brute and lands him in a hornets' nest of trouble both in and out of the courtroom. Not to mention, it looks as if Cormack is finally going to sink her hooks into Noah once and for all. This entire month is panning out to be a disaster, and I'll do anything to fix it—and I do.

*Be sure to pick up [Apple Fritter Fright](#)

LOTTIE'S FROSTED BROWNIE BITES



From the Cutie Pie Bakery and Cakery
(Vampire Brownie Bite Bereavement,
Murder in the Mix #38)

Hello, friend! It's the spooky month of October in Honey Hollow and my frosted brownies have taken our cozy town by storm—partially for nefarious reasons. But nevertheless, Everett can't get enough of them. His addiction is both spooky and real. You might want to make two batches right from the start—one to stash for yourself and one to share with the family. These are delicious with or without the frosting, and they're the perfect treat to curl up next to a roaring fire with. If you're questioning what to bake next, these are a no-brainer. Have fun baking—and eating!

Ingredients for Brownies

- $\frac{3}{4}$ cup all-purpose flour
- 1 $\frac{1}{2}$ cups granulated sugar
- $\frac{1}{2}$ cup powdered sugar, lightly sifted
- $\frac{2}{3}$ cup cocoa powder, lightly sifted
- $\frac{3}{4}$ cup dark chocolate chips
- $\frac{3}{4}$ teaspoon sea salt
- 2 eggs
- $\frac{1}{2}$ cup vegetable oil
- 2 tablespoons water

1 teaspoon vanilla extract

Ingredients for Basic Frosting (Double for Thicker Frosting If Desired)

¼ cup butter

2 cups powdered sugar

1 ½ teaspoons vanilla extract

½ teaspoon orange food coloring—add more to get the exact shade you like. Evie likes them to be bright as a pumpkin.

5 tablespoons milk

In a medium size mixing bowl, cream butter and sugar. Add in vanilla extract and milk. Mix well. I like to use my stand mixer for this, but a hand mixer can be a time saver as well.

Directions

Preheat oven to 325°F.

Line an 8 x 8 baking pan with parchment paper, then spray with cooking spray.

1. In a large bowl, combine flour, sugar, powdered sugar, cocoa powder, chocolate chips, and salt.
2. In another large bowl, combine eggs, oil, water, and vanilla, then whisk thoroughly.
3. Slowly add in dry ingredients until everything is combined.
4. Pour batter into 8 x 8 pan. Use spatula to help get all the goodness out of the bowl. It will be thick!
5. Bake for 45 minutes or until a toothpick comes out clean from the center.

*If you choose not to frost them, let them cool, then cut into pieces—as big or as bite-size as you like.

*Frost if desired. Evie and Everett love them frosted and with Halloween-themed sprinkles.

Have fun with these and share them with family and friends!

Book Description: It's Halloween in Honey Hollow, and things are about to get spooky. A coven of vampire lovers has flown into the B&B, and it's one haunted night that's destined to take a bite out of my sanity. Not only do I find a body, but I find myself in a legal pickle of matrimonial proportions. Noah has a surprise relative come into his life, and Everett is up against great evil. Add one monster killer on the loose, and you've got a horror show that lasts the entire haunted month of October. Here's hoping I can stop the killer before the killer ensures this festival of fright is my last.

*Be sure to pick up [**Vampire Brownie Bite Bereavement**](#)

PUMPKIN ROLLS



From the Cutie Pie Bakery and Cakery

(Pumpkin Roll Reckoning,

Murder in the Mix #39)

Hello, all! Thanksgiving is upon us in Honey Hollow, and my bakery has been inundated with orders for every sweet treat under the sun, especially pies, pies, and more pies! But this year it seems my pumpkin rolls are stealing the show. I can't say I'm too surprised by it. These pumpkin rolls are my favorite, too. Just the other night, Noah, Everett, Evie, and I polished off three whole rolls ourselves! And then we had to *roll* our way out of the kitchen. See what I did there? Anyway, I certainly hope you'll enjoy this pumpkin spiced treat as much as we do. This is going to go quick, so don't forget to save a slice for yourself!

Happy baking!

Ingredients for Roll

$\frac{3}{4}$ cup all-purpose flour

1 cup granulated sugar

$\frac{2}{3}$ cup pumpkin puree

3 eggs

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon ground cinnamon

½ teaspoon ground cloves

¼ teaspoon salt

*¼ cup powdered sugar for dusting cloth or parchment paper

Ingredients for Filling

8 ounces cream cheese (room temperature)

1 cup powdered sugar

6 tablespoons butter (room temperature)

¼ teaspoon ground cinnamon

¼ teaspoon ground cloves

1 teaspoon vanilla extract

3-4 tablespoons powdered sugar for dusting

Directions for Roll

Preheat oven to 375°F.

1. Spray a 15 x 10 jellyroll pan or glass casserole baking dish with cooking spray or parchment paper.

2. Set aside a clean cotton towel or parchment paper to roll the cake in, along with powdered sugar to dust the cloth or parchment paper with.

3. In a medium bowl, combine flour, baking powder, baking soda, cinnamon, cloves, and salt.

4. In a large bowl, whisk eggs and granulated sugar together. Stir in pumpkin puree and whisk. Stir in dry ingredients and mix well.

5. Pour mixture evenly into prepared pan.

6. Bake for 12-15 minutes until toothpick comes out clean.

7. Quickly place cake onto cotton towel or parchment paper sprinkled with powdered sugar. Roll the cake (starting at the short end) along with the towel or paper as tightly as you can without compromising the cake. Let cool.

Directions for Filling

1. In a medium bowl, combine cream cheese, butter, 1 cup powdered sugar, cinnamon, cloves, and vanilla extract.

2. Beat together with a hand mixer or a paddle attachment of a stand mixer.

3. With an abundance of caution, unroll the cake and remove the cloth or parchment paper. Spread the filling over the cake and roll back up again.

4. Wrap in plastic and place in the refrigerator to set, at least one hour.

5. Remove and dust with powdered sugar.

Slice and gobble gobble!

Happy Thanksgiving!

Book Description: It's Thanksgiving in Honey Hollow, and I'm busy trying to keep up with all of the holiday pie orders down at the bakery. A mystery woman barrels into town and dishes out a few threats to Noah and Everett that can put my reputation and career on the line. Meanwhile, Noah and Cormack's housewarming party ends in tragedy when a killer lands themselves on the guest list and decides to cook up a little murder for the night. Turkeys, threats, and killers abound, and if the residents of Honey Hollow can make it out of November alive, they'll have plenty to be thankful for.

*Be sure to pick up [**Pumpkin Roll Reckoning**](#)

PINWHEEL CHRISTMAS COOKIES



From the Cutie Pie Bakery and Cakery

(Cookie Exchange Execution,

Murder in the Mix #40)

Merry Christmas to all! Lottie here! It's Christmastime in Honey Hollow and I've been baking like mad. There are so many holiday cookies we churn out at the bakery this time of year, but I thought I'd share a few showstoppers that are just as delicious to eat as they are to look at. First up are my red and white pinwheel cookies! These scrumptious treats are rolled in red and green sprinkles, giving them a little crunch that makes them so fun to eat. These are Evie's favorite, and Lyla Nell loves them, too! Happy holiday baking!

Ingredients for Pinwheel Christmas Cookies

- 2 ¼ cups all-purpose flour
- 1 cup granulated sugar
- 1 cup (2 sticks) butter (softened)
- 1 large egg
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon almond extract

*optional ½ teaspoon peppermint extract in place of almond extract. If you don't care for either, you can use vanilla!

Red food dye

Red and green sprinkles

Directions

1. In a large bowl, whisk flour, baking powder, and salt.
2. In a stand mixer (or with a hand mixer), cream butter and sugar. Once well blended, add egg and almond (and peppermint if so desired) extract. Add in dry ingredients and mix together.
3. Next, divide dough into two equal parts. With one half add in red food dye until you reach the exact shade of holiday red that you're looking for. Shape each half into a square and wrap in plastic. Refrigerate for one hour.
4. Roll dough out into two rectangles about $\frac{1}{4}$ inch thick. Place red dough on top of white dough and press together. Place parchment on top and bottom (or wrap in plastic) and refrigerate for 15-30 minutes.
5. Trim red and white dough so they form a perfect rectangle. Starting the long way, roll into a tight log. Refrigerate for 15-30 minutes (or overnight if you like).
6. Preheat oven to 350°F.
7. Line baking sheet with parchment paper.
8. Roll the outer edge in sprinkles, then slice roll into $\frac{1}{2}$ inch pieces. Set on baking sheet 2 inches apart.
9. Bake 10 minutes or until edges are golden.

CHOCOLATE CRINKLE COOKIES



From the Cutie Pie Bakery and Cakery

Another Christmas cookie to bake and enjoy! Everett loves all of the chocolaty goodness in these cookies!

Ingredients for Chocolate Crinkle Cookies

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup (1 stick) butter (softened)
- $\frac{1}{2}$ cup packed brown sugar
- 3 eggs
- $\frac{1}{2}$ cup powdered sugar to roll the cookies in

Directions

1. In a large mixing bowl, whisk flour, cocoa powder, salt, baking powder, and baking soda.
2. In a medium bowl (or a stand mixer), whisk melted butter, brown and granulated sugar, and eggs. Add dry ingredients and mix until blended. Cover with plastic wrap and set in refrigerator for 2 hours.
3. Once done with refrigeration, preheat oven to 350°F.

4. Line two baking sheets with parchment paper.

5. Place powdered sugar into a small bowl. Scoop a walnut size amount of cookie dough and roll into a ball, then roll it through the powdered sugar well. You can roll it through the powdered sugar twice. The more you roll it, the more crinkles you get!

6. Bake 13 minutes and until you can see the crinkles.

Cool and enjoy! These go very fast!

RED VELVET CANDY CANE THUMBPRINT COOKIES



From the Cutie Pie Bakery and Cakery

These red velvet candy cane thumbprints are my best friend, Keelie Nell Fisher's, favorite holiday cookie! In fact, I'm not even allowed to visit her home during the holidays without a platter of these sweet treats in my hands. You will be so thrilled with how simple these are to make. These are not only delicious, but they are so very pretty.

Happy holiday baking!

Ingredients

2 ½ cups all-purpose flour

1 cup granulated sugar

3 tablespoons unsweetened cocoa powder

¼ teaspoon salt

1 teaspoon baking powder

1 cup (2 sticks) butter (softened)

1 egg

4 teaspoons red food coloring

*Optional: ½ teaspoon peppermint extract. (Swap out with vanilla extract if you like.)

2 cups white chocolate baking chips for melting

2 teaspoons canola oil

¼ cup crushed candy canes

Directions: Cookie

Preheat oven to 350°F.

Line two baking sheets with parchment paper.

1. In a large mixing bowl or stand mixer, cream butter and sugar until light and fluffy (about 5-7 minutes). Add egg, food coloring, and peppermint extract, then beat well.

2. In a medium mixing bowl, combine flour, cocoa, baking powder, and salt. Slowly blend in with the creamed ingredients.

3. Scoop dough and shape into walnut size balls. Place on cookie sheet, 2 inches apart. Press the bottom of a wooden spoon into each cookie to create an indentation.

4. Bake 8-11 minutes until set.

Let the cookies cool.

Directions: Filling

1. Melt the white chocolate chips in the microwave in a mug or Pyrex measuring glass, stirring every thirty seconds. (I prefer to melt them in a double boiler.

2. So if you have a Pyrex glass bowl, you can nestle it over a pot filled with a few inches of water and cover the glass bowl with foil. Works wonderful!) Add oil to help smooth the mixture. Stir and repeat heating (if microwaved) until melted.

3. Add a teaspoon of melted white chocolate into the thumbprint wells and sprinkle crushed candy canes over the tops.

4. You can drizzle white chocolate stripes over the cookies to give them some added holiday flair as well!

Grab some coffee and enjoy!

Book Description: Noah has invited all of Honey Hollow down to the sheriff's station for a cookie exchange fundraiser, so of course I volunteered my baked goods for the effort. But when someone at the party ends up dead as a doornail, chaos ensues. Who would kill a person in a room full of deputies? A madman, that's who. Not only that, but Everett is up to

something and I can't seem to pinpoint what. Throw in a couple of nefarious ghosts determined to ruin the most wonderful time of the year, along with a homicidal maniac, and you have the perfect recipe for a holiday disaster.

*Be sure to pick up **Cookie Exchange Execution**

HEART-SHAPED VALENTINE'S CAKE



From the Cutie Pie Bakery and Cakery
(Heart-Shaped Confection Deception,
Murder in the Mix #41)

Hello there! Lottie Lemon here! Yes, my mother has shocked the socks right off of me and asked me to bake her a wedding cake so she can marry that scoundrel, Wiley Fox. I didn't want to do it, but not only am I her daughter—baking helps relax my jangled nerves. So, of course, I said yes. This recipe is essentially two different cakes—much like my mother and Wiley are two different people, but I digress. This cake is set to please chocolate and vanilla lovers alike. The true glory of it is the fact the chocolate is darker and richer in both flavor and color than a traditional chocolate cake. I baked this in two heart-shaped baking pans per my mother's request, but you can certainly bake it into any shape you'd like. You can also make cupcakes out of this recipe. That's what I like to do. I simply add a dollop of the chocolate batter, then top with the vanilla batter to the fill line and they marry in the best way while they're baking. You end up with a marble beauty and both of the flavors blend so well together. You can't go wrong with these!

But I have a feeling my mother can go very wrong with Wiley.

Have fun baking!

And Happy Valentine's Day from Honey Hollow!

Ingredients for the Cake

2 ½ cups all-purpose flour
1 ½ cups granulated sugar
3 tablespoons unsweetened cocoa powder
¼ teaspoon salt
1 teaspoon baking powder
1 ½ cups vegetable oil
2 eggs
1 cup buttermilk
6 teaspoons black food coloring
1 teaspoon white vinegar
1 teaspoon vanilla extract

Ingredients for Cream Cheese Frosting

*I always double the recipe for the frosting because I like to generously fill the layers of the cake as well as frost the outside. But the recipe as it stands is just fine to get the job done as well.

½ cup (1 stick) butter (unsalted, softened)
1 brick cream cheese (softened—not the spreadable variety)
1 teaspoon vanilla extract
¼ teaspoon salt
4 cups of powdered sugar

Directions for Cake

Preheat oven to 350°F.

1. Prepare your choice of baking dishes with a light coat of cooking spray and lightly sprinkle with flour. (Two 8-inch round pans will work fine!)

2. In a large mixing bowl or stand mixer, blend oil, buttermilk, eggs, vinegar, and vanilla. Beat on low speed with the stand mixer or a hand mixer until well blended. Gradually add the flour mixture until well combined.

3. Divide batter in half. In one half, add food coloring and cocoa.

4. Proceed to fill the baking pans (or cupcake liners, or whatever you have chosen!)

5. Bake for 25 minutes until a toothpick comes out clean.

Directions for Cream Cheese Frosting

1. In a stand mixer, cream together butter and cream cheese. Add vanilla and salt.

2. At low speed, gradually add powdered sugar one cup at a time. Blend until smooth.

3. Frost to your heart's content and enjoy—even if you are eating your feelings because of your mother's sketchy life choices.

4. Eat the cake anyway. It's so good you'll forget your troubles, and those of your mother's.

Enjoy!

Book Description: It's Valentine's Day in Honey Hollow and Cupid isn't the only one looking to strike someone. Miranda and Wiley have special plans for the heart-shaped day, but a killer is set to derail their plans and take me down as well. A supernatural white lab shows up on the scene and things go from celebratory to deadly when love takes a back seat to murder.

*Be sure to pick up [Heart-Shaped Confection Deception](#)

CONFETTI CAKE



From the Cutie Pie Bakery and Cakery

(Birthday Cake Bloodshed,

Murder in the Mix #42)

Hey there! It's me, Lottie Lemon! Could you ever believe that my sweet baby girl just turned one? And boy, did I have a hard time getting the recipe for her birthday cake just right. It was a true labor of love, one I much prefer to the actual labor it took to bring her into the world. And much like the work that went into the cake, all the work that went into bringing my sweet angel into my life was worth the effort. But I digress. This cake was a hit on Lyla Nell's big day. Noah and Everett can't get enough of it—and good thing because I made enough to last until her next birthday, too. I hope your family enjoys this recipe as much as mine did. This is the perfect cake for just about any celebration.

Happy baking!

And happy celebrating!

Ingredients for Confetti Cake

4 cups all-purpose flour (plus 2 tablespoons for the cake pan)

2 cups granulated sugar

1 teaspoon salt

2 teaspoons baking powder

1 teaspoon baking soda

1 ½ cups unsalted butter (softened)
4 large eggs (room temperature)
2 large egg whites (room temperature)
1 ½ cups buttermilk
4 teaspoons vanilla extract
¾ cup of sprinkles

Ingredients for Vanilla Buttercream Frosting

1 cup unsalted butter (room temperature)
4-5 cups powdered sugar
¼ cup heavy cream
2 teaspoons vanilla extract
Pinch of salt

Directions for Confetti Cake

Preheat oven 350°F.

1. Grease 3 (8-inch round) cake pans with baking spray or butter and the 2 tablespoons of flour.

2. Place butter in a stand mixer and beat on medium speed for two minutes until creamy.

3. Slowly add in sugar and one egg at a time (only the whole eggs) until everything in the bowl is well combined, then add in vanilla.

4. In a medium mixing bowl, combine flour, baking powder, baking soda, and salt.

5. Slowly add buttermilk and the dry ingredients to the stand mixer, alternating the two.

*Be careful not to over mix.

6. In a small bowl, whisk together the two egg whites until white peaks form. (You can use a hand mixer for this.) About two or three minutes. Then gently fold egg whites into the batter.

7. Fold in ¾ cup of sprinkles into the batter as well.

8. Bake for 25 minutes or until a toothpick comes out clean.

Directions for Vanilla Buttercream Frosting

*The paddle attachment on the stand mixer works for this, but a handheld mixer works well, too.

Beat butter until smooth and creamy for about two minutes. Add four cups of powdered sugar, heavy cream, vanilla extract, and a pinch of salt. Beat on high for about two minutes. If the consistency is too thin, add more powdered sugar until desired consistency is achieved.

Once the cake has cooled, begin adding frosting to the layers and frost completely.

Be sure to add as many sprinkles as you would like to the outside as well and decorate to your heart's content!

Enjoy!

Book Description: A St. Patrick's Day parade is coming to Honey Hollow—and so is a killer.

Bodies are dropping like flies, and as if that wasn't bad enough, both Noah and Everett are keeping something huge from me. On top of that, the baby is turning one this month and I'm determined to pull off the perfect party or die trying.

*Be sure to pick up **[Birthday Cake Bloodshed](#)**

CREAM PUFFS



From the Cutie Pie Bakery and Cakery

(Cream Puff Punishment,

Murder in the Mix #43)

Lottie Lemon here! I am so thrilled to share the recipe for my *scream* puffs as Carlotta calls them. I promise, the only reason you will want to scream is because they are so delicious. Everett especially loves these, and I can't keep up with the demand both at home and at the bakery. These are surprisingly easy to make, and they have that wow factor that's guaranteed to please any crowd. Happy baking!

Ingredients for Pâte à Choux Dough

5 cups all-purpose flour

½ cup butter (unsalted, softened)

½ cup water

2 teaspoons granulated sugar

4 large eggs beaten

½ cup whole milk

¼ teaspoon salt

* 1 egg beaten for egg wash (plus 1 tablespoon milk)

Directions for Pâte à Choux Dough

Preheat oven to 400°F.

Line two baking sheets with parchment paper.

1. In a medium saucepan, combine butter, water, milk, salt, and granulated sugar over medium heat until butter has melted—then simmer. Once the mixture is simmering, turn down the heat to low, then add the flour. Stir well until all of the flour is well incorporated. The dough should form a ball. Press dough ball against the saucepan and stir for about one minute to get the flour toasted slightly. Place dough in a stand mixer with a paddle attachment. (You can use a mixing bowl with a hand mixer if you'd like.) Wait until the dough cools down before moving to the next step.

2. Turn on the mixer on low speed and slowly add in the eggs. (Add about one egg each with about 30 seconds between each addition. You may not have to add the complete fourth and final egg if you have large eggs. You can hold back a couple of tablespoons of the egg mixture if the dough takes on a nice elasticity.)

3. With a pastry brush, gently brush the parchment paper with water. (This helps the dough stay humid just the way it likes!)

4. With a piping tip (I use a Wilton 1 A piping tip), pipe 2 inch high circles (a few inches apart from one another). Lightly brush with egg wash.

*****Bake for 17 minutes, then turn down the heat to 350°F and bake for another 15 minutes or until golden brown. Remove and allow to cool before filling.**

Ingredients for Whipped Cream Filling

1 cup cold heavy cream (or heavy whipping cream)

2 tablespoons powdered sugar (or regular sugar)

½ teaspoon vanilla extract

Directions for Whipped Cream

In a stand mixer with a whisk attachment, add heavy cream, sugar, and vanilla. Beat on medium to high speed for four or five minutes until stiff peaks form.

*Cut or crack open pâte à choux shells in half and spoon in about three tablespoons of whipping cream.

Ingredients for Chocolate Ganache

2 (4 ounces) semi-sweet chocolate bars. Chop the bars to a super fine consistency so they will melt faster.

3 cups heavy cream

Directions for Chocolate Ganache

In a medium saucepan, place the chopped chocolate and let sit.

In a small saucepan, heat the heavy cream over medium heat until it begins to **just** simmer. Don't let it boil too much! Pour over chocolate and let it sit until chocolate is melted (about three minutes). Then slowly stir with a spatula until well blended.

**Drizzle over cream puffs as desired!*

Enjoy!

Book Description: The Easter Bunny isn't the only one hopping into town—a killer has hopped on over, too. A home renovation show is taping in town, and the big reveal might just turn out to be lethal. Not only do I stumble upon a double homicide, but another body turns up as well and leaves Detective Noah Fox wondering if he has a serial killer on his hands.

Everett is holding a secret close to the vest, and as if holding his own deadly secret wasn't enough, he's holding one for Evie, too.

It's springtime in Honey Hollow. A dangerous killer is on the loose, and I am in way over my head. And as much as I love flowers this time of year, I hope I won't be pushing up daisies anytime soon.

**Be sure to pick up [Cream Puff Punishment](#)*

LAST RITES BEIGNET BITES



From the Cutie Pie Bakery and Cakery

(Last Rites Beignet Bites,

Murder in the Mix #44)

Hello, all! Lottie Lemon here, and have I got a recipe for you! There is nothing like a warm beignet lost in a mound of powdered sugar and a cup of hot coffee to get your day going. I'm thrilled to pieces to share this recipe with you. There's not a soul in Honey Hollow, living or dead, who doesn't appreciate this sweet treat. Don't forget to fry up a few extra for yourself. In my opinion, the baker always deserves an extra treat.

Happy baking!

Ingredients for Beignet Bites

4 cups bread flour and a little extra to dust your work surfaces (Bread flour has more of a gluten content so it works best with this recipe.)

$\frac{3}{4}$ cup warm water

3 $\frac{1}{2}$ teaspoons active dry yeast

2 large eggs

$\frac{1}{2}$ cup whole milk

3 tablespoons melted butter (unsalted)

$\frac{1}{4}$ cup sugar (plus $\frac{1}{2}$ teaspoon)

$\frac{1}{2}$ teaspoon salt

8 cups oil for frying (vegetable, canola, corn, or cottonseed oil will do)

2-4 cups powdered sugar for topping

Directions

1. In a medium bowl, pour the warm water, ½ teaspoon sugar, and the yeast. Let sit until nice and foamy (about five minutes).

2. Next, add in two eggs, milk, butter, and sugar. Stir well to combine all the ingredients.

3. In the mixing bowl of a stand mixer, place flour and salt. Add in the wet ingredients, and with the dough hook attachment, mix well until a dough ball forms (about five minutes).

4. Rub down the inside of a large mixing bowl with butter or oil. Place the dough ball inside and cover for two hours, until dough has doubled in size.

5. Place the dough onto a work surface dusted with flour. Punch the dough down, then roll out until dough is about ¼ of an inch thick. With a sharp knife, cut the dough into 2 inch squares.

6. In a large 5-quart pot (or larger if you prefer), heat the vegetable oil (or oil of your choosing) to 350°F. (You can use a candy thermometer to maintain the temperature.) With a slotted frying strainer, place three to four beignets into the oil at a time. Once the beignets puff up, turn them over and cook until golden brown on either side. (This can take about a minute or two—or less depending on the heat.) Drain, then place on a wire rack to cool.

7. Dust beignets copiously with powdered sugar and serve them fresh and warm!

8. Enjoy!

Book Description: The grand dame of Leeds County has passed away and her friends and family are throwing a going away party—aka *funeral*—of the ages. Everyone is invited to the swanky soiree, but Carlotta’s invitation seems to have

gotten lost in the mail. Lucky for her, I'm catering the event, and I begrudgingly let her tag along as my assistant. But the funeral goes awry when a killer shows up on the scene.

And what's better than one Everett Baxter? Two. Everett's cousin, Ransom, is in town to help out with Everett's new legal woes. And he brings along his girlfriend, Trixie Troublefield, and their friends, Bess and Nettie. You can bet your last dollar that Carlotta, Bess, and Nettie stir up enough trouble to land in a few legal woes of their own.

*Be sure to pick up **Last Rites Beignet Bites**

PINEAPPLE UPSIDE-DOWN CAKE



From the Cutie Pie Bakery and Cakery

(Pineapple Upside Down Dilemma,

Murder in the Mix #45)

Hey there! Lottie Lemon here coming to you from tropical Honey Hollow. Kidding, of course. Although, with all the money Cormack threw at her baby shower, Honey Hollow was indeed transformed to the Tropics—or at least my mother's B&B was. Nevertheless, you're just going to love this recipe! The best part? You don't have to bake it in a round pan. This converts so well to cupcakes (just one pineapple slice and cherry in each), or you can use mini Bundt cake pans and do the same thing. Another alternative is using an actual Bundt cake pan, and the best part with that is you can lay the pineapple slices either vertically or horizontally depending on the ridges of the Bundt pan.

Also, Keelie wants me to let you know that she uses a yellow boxed cake mix as a cheat when she makes this. In a pinch it can be pretty tasty, too!

Happy baking and enjoy a taste of the Tropics!

Ingredients for Topping

¼ cup unsalted butter (softened)

½ cup brown sugar

10 pineapple slices (patted with a paper towel a bit to reduce moisture)

20 maraschino cherries (patted with a paper towel)

Ingredients for Cake

- 1 ½ cups cake flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 2 tablespoons butter (unsalted, softened)
- ½ cup granulated sugar
- 2 large egg whites
- ⅓ cup sour cream (room temperature)
- 1 ½ teaspoons vanilla extract
- ¼ cup pineapple juice (room temperature)
- 2 tablespoons milk

Directions

Preheat oven to 350°F.

Prepare the Topping

1. Pour butter evenly into a glass pie dish or cake pan. The deeper the better.
2. Sprinkle brown sugar evenly over the surface of the pan. Lay out your pineapple slices, dotting the inside of each one with a cherry in the middle and setting cherries between the pineapple slices as they meet up.
3. Feel free to arrange pineapple slices around the edges—you can slice them in half to complete the circumference of the pan. Refrigerate while you create the batter. This will help congeal the topping.

Prepare the Cake Batter

1. Aerate the cake flour by whisking well or sifting to get all of the clumps out.
2. Whisk in the baking powder, baking soda, and salt with the cake flour as well.

3. In a stand mixer (or handheld) fitted with a paddle attachment, beat butter on high speed until creamy for about a minute.

4. Add sugar and beat on high until creamy for another minute. Leave mixer on high and add in egg whites, then add sour cream and vanilla extract.

5. Turn down mixer to low and slowly add in the dry ingredients, followed by the pineapple juice and milk. Continue to beat on low until everything is well incorporated. Scrape the sides and bottom of the bowl to make sure there aren't any dry ingredients hiding out in there.

6. Take the pan with the topping out of the fridge and pour cake batter evenly over it.

7. Bake for 40-45 minutes or until a toothpick comes out clean when inserted into the center.

Cool for 20 minutes. Carefully invert the cake onto a serving platter. Let the cake continue to cool for another 10 minutes and serve warm!

Enjoy!

Book Description: June is here, the weather is warm, Evie is set to graduate high school, and Cormack's tropical-themed baby shower is at hand. If that wasn't enough, Carlotta and I are running ourselves into the ground trying to run Rizzo's Trattoria in addition to the bakery. But when a birthday celebration at Rizzo's ends in murder, another thing gets added to my to-do list—catching a killer.

*Be sure to pick up [Pineapple Upside Down Dilemma](#)

ICE CREAM CAKE



From the Cutie Pie Bakery and Cakery

(Star-Spangled Ice Scream Cake,

Murder in the Mix #46)

Hello, all! Lottie here. Summer is here in my neck of the woods and it's been sizzling. The Fourth of July is upon us and I thought what better way to combat this heat than to whip up a cool treat that can be decorated to fit the patriotic day. And the best part? This cake is a hit year-round. You can use any ice cream flavors you like, it's no-bake, and has an Oreo cookie crust. What could be better than that?

Happy no-baking!

Ingredients

½ stick butter (softened)

1 quart vanilla ice cream (softened)

1 quart strawberry ice cream (softened)

1 quart chocolate ice cream (softened)

About 35 Oreo cookies (regular)

*Feel free to frost with any type of frosting you desire. You can even top with Cool Whip! Be sure to add sprinkles to give this sweet treat an extra festive flair.

Directions

Note: You can make this into the shape of a round cake by using a springform pan or you can use a 9 x 13 Pyrex pan.

1. In a food processor, pulse the Oreo cookies until crumbled to a fine consistency.

2. In a medium mixing bowl, add cookie crumbles and butter, mixing until well blended. Press to the bottom of the pan and freeze for 10-15 minutes.

3. In a medium bowl, stir chocolate ice cream until smooth and creamy (or whichever flavor you would like for the bottom layer of your cake). Spread evenly over the Oreo crust and freeze for 20 minutes.

4. Repeat the process with the next two flavors, freezing 20-25 minutes between each layer.

5. Frost with your desired topping and enjoy!

Everett likes fudge with his, so (in keeping with the no-bake theme) I pick up a jar right in the frozen section, next to the ice at the grocery store.

This cake will go fast!

Book Description: The Fourth of July is upon us and all of Honey Hollow is in a red, white, and blue mood. Cormack Featherby is about to have her baby, and while I'm at the hospital helping her do just that, I stumble upon a seminar on near-death experiences. And just my luck, I stumble upon a body, too.

It looks as if the Grim Reaper is working overtime and he's landed me in the wrong place at the wrong time yet again to look like the prime suspect.

Everett is missing. Cressida Bentley is back in town and looks mighty suspicious as she takes up the number one suspect slot in my book. And then there's the ghost of my grandmother Nell who's come to visit, and she's brought along a silkie chicken named Fluffernutter to help solve the case.

*Be sure to pick up [Star-Spangled Ice Scream Cake](#)

CHRISTMAS FUDGE



From the Cutie Pie Bakery and Cakery

(Christmas Fudge Fatality,

Murder in the Mix: Special Edition)

Ho, ho, ho! It's Christmas in Honey Hollow, and if the gingerbread houses aren't keeping me busy, the fudge is! And boy, have I got a chocolate fudge recipe for you. This is my favorite Christmas fudge recipe ever. And the best part? People love it every day of the year. If you ever need a gift in a jiffy, then this is the recipe for you! Everett and Noah can't get enough of it. I hope you'll love it, too!

Ingredients for Fudge

1 tablespoon butter (cold) plus ½ tablespoon to coat the sauce pan with

1 can of sweetened condensed milk (14 ounces)

1 ½ teaspoons of vanilla

2 cups semi-sweet chocolate chips (You can use butterscotch chips, white chocolate chips, or peppermint flavored chocolate chips to mix up the recipe!)

2 cups chopped and toasted pecans (This is an optional but delicious ingredient.)

*Line an 8 x 8 baking pan with parchment paper.

Directions

1. Chop and toast pecans at 350°F for about ten minutes.

2. Melt ½ tablespoon butter in the bottom of a medium size saucepan.

3. Add in sweetened condensed milk, butter, and 2 cups chocolate chips.

4. Stir until the chocolate chips are well melted and smooth as silk.

5. Turn off the stove, move to a cool burner or surface, and add in pecans and vanilla.

6. Pour into baking pan and let cool for fifteen minutes. Put in refrigerator for about 90 minutes until fudge is set firm.

7. Cut into squares and enjoy with family and friends.

*This fudge makes a terrific holiday gift for just about anybody!

Happy baking from my kitchen to yours—and merry Christmas!

Book Description: The holidays have arrived, and the Jolly Holly Tree Lot is hosting a special event that has pets and people alike bustling to get a picture with the jolly old elf himself. My sweet cats are just as anxious as I am to get to the front of the line, but that body I stumble upon threatens to take the joy right out of the season.

*Be sure to pick up [Christmas Fudge Fatality](#).

FRIED PICKLES



From the Cutie Pie Bakery and Cakery (Murder in the Mix Series)

Hello there! It's me, Lottie Lemon again. If there was ever a recipe I get asked for all the time, it's this one. Back when I was in the family way, I came across this fried wonder by accident, but after one bite, I knew the rest of my life wouldn't be complete without it. I've been frying these pickles up and selling them at my bakery ever since. Let's just say they have their own cult following among the people of Honey Hollow—with me being the leader.

Happy eating! Beware—these are highly addictive.

Ingredients for Fried Pickles

Vegetable, avocado, or peanut oil for frying (enough to add two inches or so to the bottom of a heavy frying pan)

½ cup all-purpose flour

½ cup water

2 teaspoons Cajun seasoning

½ teaspoon Italian seasoning

2 cups sliced dill pickles (These fry up a bit better than spears, but you can use either.)

Directions

1. Pat dry pickle slices with a paper towel and set aside.

2. In a medium mixing bowl, combine flour and Cajun and Italian seasonings.

3. Slowly whisk in water until smooth and creamy texture is achieved. You can add a teaspoon of water or so to achieve proper consistency.

5. Divide pickles into three equal batches. Place first batch of pickles into the batter, tossing until well coated.

6. Heat oil in pan until 375°F and maintain the temperature throughout the process. Add first batch of battered pickles (either one at a time or laid out over a stainless steel spider ladle. The spider ladle is my go-to for frying. It's a purchase you won't regret!)

7. Fry for about 1½ to 2 minutes, until golden brown.

Serve with your favorite dipping sauce. Ranch works great!

Enjoy!

BLUEBERRY COFFEE CAKE WITH LEMON GLAZE



From the Kitchen of Eliza Baxter

(Murder in the Mix Series)

Hello! It's me, Lottie Lemon. You will never believe who offered to hand over one of her heirloom family recipes! Everett's elegant mama herself, Eliza Baxter. Of course, I may have done a little begging after tasting this sweet treat at one of her swanky soirees. But she was more than kind enough to allow me to share it with you. I promise, you're going to love it!

Ingredients for Coffee Cake

- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 3 large eggs
- 1 cup sugar
- 1 cup sour cream (plain yogurt works, too)
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- ½ cup vegetable oil
- 1 teaspoon lemon zest
- 1 ½ cups fresh blueberries

Ingredients for Lemon Glaze

- 3 tablespoons lemon juice (fresh squeezed)

1 cup powdered sugar

Directions for Cake

Preheat oven to 350°F.

1. In a large bowl or a stand mixer, combine flour, baking soda, sugar, and salt.
2. Stir in one egg at a time, sour cream, oil, and vanilla extract.
3. Fold in lemon zest and blueberries.
4. Grease a standard 9 ½ x 5 loaf pan with butter or cooking spray. Pour in batter.
5. Bake for 50 minutes or until toothpick comes out clean from center.

Directions for Glaze

1. In a small bowl, mix lemon juice and well-sifted powdered sugar until slightly runny consistency. (You can add a few drops of milk or water if needed to thin it).
2. Poke holes into the top of the coffee cake. (A toothpick works fine for this.)
3. Pour glaze over the top of the coffee cake while the cake is still hot.

Let cool and enjoy!

NOAH'S NACHOS



From the Kitchen of Noah Fox (Murder in the Mix Series)

Hey hey! Guess what? Noah Corbin Fox himself lent me a recipe. Okay, so I may have begged a little. But I think it's safe to say Noah makes the very best nachos in Honey Hollow. The recipe itself isn't precisely measured. Noah says he likes to eyeball it—but I think it's more or less measured with love.

Ingredients for Nachos

Bag of tortilla chips (any kind you like!)

Shredded cheese (Noah uses about 2 cups of whatever is on hand but prefers Monterey Jack.)

Sliced black olives (Noah tosses in green if he has them, too.)

Cooked and seasoned ground beef (usually left over from taco night)

Any and everything else he might have lying around (Chopped green peppers, chopped tomatoes, green onions, any onions, corn niblets, and even bacon make the short list!)

Directions

Preheat oven to 350°F.

1. Place tortilla chips onto a cookie sheet, just enough to cover the bottom. Sprinkle on cheese evenly and whichever other ingredients you've chosen to garnish your dish with. Bake for 10 minutes or until cheese is ooey-goopy delicious looking!

*Noah likes to garnish with guacamole, sour cream, and dangerous amounts of salsa.

*Noah also would like for me to tell you that he never bakes his nachos. They go straight into the microwave for one minute on a paper plate. It was my idea to jazz up his recipe and he happily agreed to it as long as we made them together.

And by the way, they turned out delicious!

TOP WOK'S HOT AND SOUR SOUP



From the Kitchen of Everett Baxter

(Murder in the Mix Series)

Note from Everett: Hello, Everett here. Unlike Noah, I'm not going to tell you to microwave potato chips. Let's just say Lemon generously doctored his recipe. But enough about him. My daughter, Evie, convinced me that I should add something to the mix as well, so I went over to my favorite haunt, the Wicked Wok, and the owners generously gave me their world famous recipe for Hot and Sour Soup. The Wicked Wok is a staple in our home, and even though we switch up the menu items on occasion, one thing remains the same—this soup. I hope you'll enjoy it as much as Lemon and I do.

Ingredients for Soup

8 cups of chicken broth

7 ounces shitake mushrooms (sliced)

8 ounce can (just one) bamboo shoots (drained)

¼ cup rice vinegar

¼ cup soy sauce (low sodium)

2 teaspoons ground ginger (Freshly grated can be used as well.)

1 teaspoon chili garlic sauce

1 teaspoon toasted sesame oil

¼ cup cornstarch

2 eggs (whisked)

8 ounces firm tofu

5 green onions (sliced thinly)

Pinch of salt (Wicked Wok prefers kosher.)

Pinch of white pepper

Directions

1. In a large stock pot, add most of the chicken stock (reserving about a cup).

2. Set on medium heat. In a small bowl, mix cornstarch and remainder of chicken stock and stir well until cornstarch is dissolved. Add to stock pot.

3. Add mushrooms, bamboo, rice vinegar, soy sauce, sesame oil, ginger, chili garlic sauce, salt and pepper. Bring to a boil, stirring well.

4. Slowly add in eggs (drizzling them in a stream) while whisking the soup clockwise to create a ribbon-like texture.

5. Turn off stove and add green onions.

Serve and enjoy.

CHEESY BAKED ASPARAGUS WITH BACON



From the Kitchen of Suze Fox (Murder in the Mix Series)

Hey, guys! Lottie here. I'll admit, when Suze approached me with more than a dozen recipes she demanded that I include in my cookbook, I didn't think a single one would make the cut. But to my surprise, Noah's mother really did come through with this one—and believe me, it's far and above a tastier dish than the gelatin Thanksgiving dinner in a Bundt cake mold. In fact, I've already made this recipe several times and everyone in the family simply loves it. If you're ever in need of a savory side dish to bring to a potluck or a family dinner, it's not only delicious, but it's a showstopper to look at as well.

Happy baking!

Ingredients for Cheesy Baked Asparagus with Bacon

- 1 pound asparagus
- 1 cup of shredded gruyere cheese
- 3 tablespoons olive oil
- 3 cloves fresh garlic minced (optional)
- 6 slices of bacon (cooked and chopped to bits)
- Salt and pepper (just a pinch of each)

Directions

Preheat oven to 400°F.

1. Grease the bottom of a casserole dish with a tablespoon of olive oil. (Dish size may vary. 11 x 7 works well.)

2. Wash and cut the ends off the asparagus, then line the pan with them. Drizzle remaining olive oil over the asparagus.

3. Place in the oven and bake for 10 minutes without covering the dish.

4. Take out of the oven and sprinkle with cheese and bacon.

5. Bake for an additional 10 minutes.

Your cheesy, bacony wonder is ready to wow the crowd.

Enjoy!

MIRANDA LEMON'S TWICE BAKED FUNERAL POTATOES



From the Kitchen of Miranda Lemon **(Murder in the Mix Series)**

Hello! Well, guess who made it into my cookbook? My mother! Of course, I was going to give the sweet mama who raised me a primo spot in my cookbook. What I didn't expect was that she would insist on including over 24 different recipes. I culled it down to three. I'm sure she won't mind. I hope. But in all honesty, these three recipes hit it out of the park! Have fun with these, and don't hesitate to whip these up for any occasion—not just a funeral.

Note from Miranda: Hello, fine people! As you know, Honey Hollow has had its fair share of funerals as of late, and as the head of the board at Honey Hollow Covenant Church, I've appointed myself the all-too important position of bearer of delicious gifts during the dark and sorrowful times of our congregants' lives. My funeral fare is to die for! Pardon my pun. But try not to die while putting these delicious dishes together. That might just ruin things for everyone. Here is my first recipe—enjoy!

Ingredients for Twice Baked Funeral Potatoes

6-7 large potatoes

½ cup full fat milk or heavy cream (I prefer cream!)

¼ cup butter

5 ounces cream cheese

1 pound bacon (cooked and crumbled)

- 2 cups cheddar cheese (in two equal parts)
- 2 tablespoons chopped fresh parsley
- ½ teaspoon garlic powder
- 3 green onions (sliced and diced)
- Salt and pepper (a few pinches of each to taste)

Directions

Preheat oven to 350°F.

1. Peel, rough chop (about two inch cubes), and boil potatoes until soft so that a knife can pass through them easily.

2. Place drained potatoes in large mixing bowl and add milk (or heavy cream if you decided to go my route), sour cream, butter, and cream cheese. (If you're like me, you've already slathered some of this all over a slice of toast by now. We must fortify ourselves with the energy we need to supply sustenance to the needy!) Mash and mix to your heart's content (a great way to exert a little aggression! You would never believe the stress that running a B&B can give you.) Make sure this reaches the consistency of mashed potatoes.

3. Next, add to the mixing bowl half of the bacon, half of the cheese, parsley, garlic powder, half of the diced green onions, salt and pepper (to taste), and stir until combined.

4. Butter the bottom of a 2-quart glass baking dish, then add the potato mixture, pressing down with a spatula until fully lining the pan. Top with the remainder of bacon, cheese, and green onions. (Such a pretty and delectable topping!)

5. Place in oven and bake for 35-45 minutes until cheese is melted, bubbling, and beautiful.

Let cool and enjoy! If anything can ease the heart of the mourning, this can.

Ta-ta for now!

MIRANDA LEMON'S FAMOUS FUNERAL POTATOES



From the Kitchen of Miranda Lemon **(Murder in the Mix Series)**

Note from Miranda: Hey there! It's me again! Seeing that there are just so many funerals around this part, I like to keep my casserole repertoire fresh. These funeral potatoes are twice as nice and just as comforting for those in the throes of grief. You may want to double the recipe and keep one for yourself. These really hit the spot on a nice, cozy evening. Eat up!

Ingredients for Funeral Potatoes

28 ounces frozen hashbrowns (I prefer diced and make sure they're mostly thawed. Ore-Ida Potatoes O'Brien with onions and peppers is the one I use. You can find it in the frozen section of most grocery stores.)

2 cans of cream of chicken soup (10.5 ounces)

1 cup sour cream

12 tablespoons butter (divided and melted)

1 teaspoon salt

¼ teaspoon black pepper

2 teaspoons onion powder (You can use minced onions as well.)

2 cups cheddar cheese shredded

2 ½ cups Corn Flakes cereal

Directions

Preheat oven to 425°F.

1. In a large mixing bowl, combine cream of chicken soup, sour cream, half of the melted butter, onion powder, and salt and pepper. Mix these ingredients together.

2. Add in hashbrowns and cheese, alternating until well combined. Pour into a 9 x 13 glass oven-safe pan and pat down.

3. Place Corn Flakes into a gallon Ziploc bag and pound softly with a kitchen mallet or crush with a rolling pin. (I just reach in and crunch them by hand. It's a great way to work off a little stress.) Sprinkle over the top of the potato casserole until completely covered.

4. Drizzle remaining butter over the top of the Corn Flakes.

5. Bake in the oven for 45-55 minutes until bubbling and golden brown on top. Remove and serve warm.

MIRANDA LEMON'S NO-BAKE MINT N' CHIP THUMBPRINTS COOKIES



From the Kitchen of Miranda Lemon **(Murder in the Mix Series)**

Note from Miranda: Guess what? I just knew Lottie's cookbook wouldn't be complete without my own Glam Glam's recipe. I've made these cookies every Christmas from the time Lottie was born, and each year they seem to disappear quicker and quicker. Not only are these a showstopper, thus perfect for any and every holiday event, but they're the softest cookie you will ever eat. (Don't tell Lottie I said that!)

Enjoy!

Ingredients for Cookies

4 ounces cream cheese (softened)

4 ½ cups powdered sugar

½ teaspoon peppermint extract

A few drops of green food coloring until a pretty mint green is achieved (Gel is my preference.)

1 package of chocolate Hershey's Kisses (I buy 2 pounds. It's an excess, but you never know when you're going to need a sweet treat to cheer you up throughout the day.)

Directions

1. In either a stand mixer or a large mixing bowl with a handheld mixer, combine cream cheese and powdered sugar (adding powdered sugar gradually. Wait to add the final cup or so of the sugar and add peppermint and food coloring until

mixed in well. Add the last of the sugar. (I've been known to knead these by hand at this point).

2. Roll into walnut size balls and lay onto a cookie sheet lined with parchment paper. Press a Hershey's Kiss into each ball and slightly flatten.

3. Place in the refrigerator and chill for 45 minutes to an hour or until ready to serve.

Enjoy!

CREAMY DREAMY CROCK-POT HOT CHOCOLATE



From the Kitchen of Lainey Donovan

(Murder in the Mix Series)

Hello, all! I'm Lainey, Lottie's big sister. And as soon as she mentioned putting together a cookbook, I just knew I had to get my hot cocoa recipe in there. It's actually my grandmother's recipe on my father's side, and the entire Lemon family has been enjoying this delicious sweet treat at the holidays for as long as we can remember. Don't hesitate to make it year-round. Nothing makes me feel so cozy as a hot cuppa Granny's hot cocoa and a good book. This works great for parties! This is thick, creamy, and sweet. Enjoy every last chocolaty drop!

Note: You'll need a slow cooker for this! I love my Crock-Pot and use it almost every single day. It's a lifesaver. And in this case, it's a miracle worker, too!

Ingredients for Hot Chocolate

4 cups heavy cream

4 cups whole milk

$\frac{1}{3}$ cup unsweetened cocoa powder (I use Hershey's.)

14 ounces sweetened condensed milk (I could drink this straight from the can!)

12 ounces semi-sweet chocolate chips

1 $\frac{1}{2}$ teaspoons vanilla extract

Directions

1. In your slow cooker, add about half of the heavy cream and whisk in the cocoa powder until well combined.

2. Add the rest of the heavy cream, milk, sweetened condensed milk, chocolate chips, and vanilla. Whisk together until mixed well.

3. Set slow cooker to low for three hours, stirring intermittently.

4. Pour to serve. Feel free to garnish with marshmallows, whipped cream, sprinkles, or even a dusting of cocoa powder.

Enjoy every single cup!

EASY CINNAMON ROLL CAKE



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Oh my goodness! Are you ever in for a treat! My bestie, Keelie Nell Fisher, just so happens to love baked treats as much as I do—she just doesn't care to spend all that much time in the kitchen actually making them. Her go-to recipes almost always start off with a boxed cake mix. And when I tell you she can work some delicious magic with that box mix, it's not an exaggeration. Hope you have as much fun with my bestie as I do. Happy baking!

Hello! Keelie here! I'm here to walk you through the easiest recipe on earth. And will you ever thank me for this one. It is delicious!

Ingredients for Cake

- 1 box cake mix (yellow cake)
- 4 large eggs
- $\frac{3}{4}$ cup vegetable oil (You can use coconut oil, too.)
- 1 cup sour cream
- 1 cup brown sugar
- 2 teaspoons vanilla extract
- 1 tablespoon ground cinnamon
- 2 cups powdered sugar
- 3 tablespoons milk

Directions

Preheat oven to 350°F.

Butter a 9 x 13 oven-safe glass pan. (Cooking spray works great, too.)

1. In a stand mixer, add in cake mix, eggs, oil, vanilla, and sour cream, stirring on medium until well combined.

2. Pour batter into glass pan and smooth out until even with a spatula.

3. In a small bowl, combine brown sugar and cinnamon, then sprinkle over the top of the batter in the glass pan.

4. Using a fork or a butterknife, swirl the cinnamon sugar mixture into the cake batter. (I like to make figure 8s through it a couple of times.)

5. Place in oven and bake for 35-40 minutes until a toothpick inserted in the middle of the cake comes out clean.

Directions For Icing

1. In a medium mixing bowl, combine powdered sugar and milk. Stir well until slightly runny.

2. Pour over the cake (after it's cooled for about 15 minutes).

Serve warm and enjoy!

Lottie and I love to gobble this up with coffee (and a side of gossip).

BETTER THAN YOUR EX CAKE



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Hello! Keelie here! What do you think of the name of this recipe? My bestie, Lottie Lemon, and I came up with it (although I can assure you it has nothing to do with my sweet hubby). For those of you who may not know, my husband, Bear, was once Lottie's high school boyfriend. And did he ever break that poor girl's heart with all that fooling around he did with other girls. I almost killed him back then, but good thing I didn't—we have a happy little family now and I couldn't love him more. Nevertheless, this cake rules the roost in my house and perhaps all of Honey Hollow, and I don't even think Lottie would dispute that. (Lottie here! And nope, I wouldn't! My bestie speaks the truth!)

Without any further delay, let's get baking.

Ingredients for Cake

1 box cake mix (devil's food cake)

3 large eggs

½ cup vegetable oil (You can use coconut oil, too.)

1 ¼ cups water

7 ounces (½ of a 14 ounce can) sweetened condensed milk

8 ounces caramel (I use the kind you find in the ice cream section at the grocery store.)

8 ounces frozen whipped topping (I use an entire tub of Cool Whip.)

Directions

Preheat oven to 350°F.

Butter a 9 x 13 oven-safe glass pan. (Cooking spray works great, too.)

1. In a stand mixer, combine cake mix, eggs, oil, and water on medium until well blended.

2. Pour batter into glass pan and give it a shake to smooth it out.

3. Bake for 30-35 minutes until a toothpick inserted in the middle of the cake comes out clean. Let cool.

4. In a small saucepan, combine caramel and sweetened condensed milk on low heat. Stir until smooth and creamy. Carefully pour over the cake and let it soak and cool once again.

5. Serve warm (preferably with a few scoops of vanilla ice cream).

This cake is for sure better than any ex I ever had.

Enjoy!

PISTACHIO PUDDING BUNDT CAKE



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Hey there! It's me again, Keelie! I've got another easy-peasy super delicious recipe for you. This one is a crowd pleaser, so feel free to bring this to all potlucks, family dinners, and welcome baskets to boot. Oh, and feel free to make this for yourself just because as well—because, well, you're worth it.

Have fun!

Ingredients for Cake

1 box cake mix (yellow cake)

1 box (3.4 ounces) pistachio instant pudding mix

1 ½ cups water

4 large eggs

¼ cup vegetable oil (You can use coconut oil, too.)

1 teaspoon almond extract

A few drops of green food coloring (liquid or gel) until mint green

Directions

Preheat oven to 350°F.

Butter (or you can use cooking spray) a Bundt cake pan.

1. In a stand mixer, combine cake mix and pudding. Slowly add eggs, oil, water, almond extract, and green food

dye. Beat on medium until well blended.

2. Pour batter into Bundt cake pan and give it a shake to smooth it out.

3. Bake for 45-50 minutes until a toothpick inserted in the middle of the cake comes out clean. Let cool for about 20 minutes in pan before inverting onto a cooling rack.

Sprinkle with powdered sugar if desired.

Enjoy it warm!

SUPER LEMONY LEMON POKE CAKE



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Hi, all! Keelie here! This easy-peasy super delicious recipe is one I came up with while thinking of my bestie. In fact, Lottie loves it so much she requests it from me each year on her birthday! I can guarantee if you make this once, you'll make it twice. Maybe even on the very same day.

Happy baking!

Ingredients for Cake

1 box cake mix (yellow cake)

1 box (3.4 ounces) lemon instant pudding mix

$\frac{3}{4}$ cup water

4 large eggs

$\frac{1}{2}$ cup vegetable oil (You can use coconut oil, too.)

$\frac{1}{3}$ cup lemon juice (Fresh is best!)

2 cups powdered sugar

Directions

Preheat oven to 350°F.

Butter a 9 x 13 oven-safe glass pan. (Cooking spray works great, too.)

1. In a stand mixer, combine cake mix and pudding. Slowly add eggs, oil, and water. Beat on medium until well

blended.

Pour batter into pan and smooth it out.

2. Bake for 40-45 minutes until a toothpick inserted in the middle of the cake comes out clean.

3. Take a toothpick and poke holes across the top of the cake.

4. In a small bowl, stir together powdered sugar and lemon juice until smooth. Pour over the top of the cake and let it soak in.

Dig in once it's cooled and enjoy!

TROPICAL COCONUT POKE CAKE



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Keelie again! You guys! This is the cake of the year! At least the easiest cake of the year. If you love coconut as much as I do, then you'll appreciate this one. If you can't go to the Tropics, then bring the Tropics home.

Happy tropical baking!

Ingredients for Cake

- 1 box cake mix (white cake)
- 1 box (3.4 ounces) vanilla instant pudding mix
- 1 cup water
- ½ cup vegetable oil (Coconut oil works great here as well.)
- 3 large eggs
- 1 can (14 ounces) coconut cream
- 1 can (14 ounces) sweetened condensed milk
- 1 tub (16 ounces) of thawed whipped topping (from frozen section)
- 1 (8 ounce) packaged sweetened coconut flakes

Directions

Preheat oven to 350°F.

Butter a 9 x 13 oven-safe glass pan (Cooking spray works great, too.)

1. In a stand mixer, combine cake mix and pudding. Slowly add eggs, oil, and water. Beat on medium until well blended.

2. Pour batter into pan and smooth it out.

3. Bake for 40-45 minutes until a toothpick inserted in the middle of the cake comes out clean.

4. Take a toothpick and poke holes across the top of the cake.

5. In a medium bowl, stir together coconut cream and sweetened condensed milk until smooth. Pour over the top of the cake and let it soak in.

6. Slather whipped topping until surface is covered. Sprinkle with coconut flakes (as little or much as desired)!

Serve warm and enjoy your tropical delight!

SUPER SIMPLE AIR FRYER BAGELS



From the Kitchen of Keelie Fisher

(Murder in the Mix Series)

Hey, guys! It's me, Keelie. If you're a bagel lover like me, you'll fall head over heels for these super simple 2 ingredient bagels! Okay, so there are a few more ingredients if you decide to top them, but the bagel itself only has two. Let's get air frying!

Note: I double this recipe every time I make it!

Ingredients for Bagels

1 cup self-rising flour (Yes, it needs to be self-rising!)

1 cup Greek yogurt (plain and thick)

Topping Suggestions

1 egg for egg wash to brown the top of your bagel

Savory topping suggestion: Everything Bagel seasoning
(You can get this at the grocery store or online.)

Sweet topping suggestion: 1 tablespoon sugar plus 1
tablespoon cinnamon

Directions

1. In a large mixing bowl, combine self-rising flour and Greek yogurt. If the dough is too sticky, add a tablespoon of flour. If it's too dry, add a little more Greek yogurt. The dough is relatively sticky by nature.

2. Line the counter with parchment paper.

3. Pinch off a piece of dough so you can form a ball (about the size of a plum). Place on parchment paper and poke a hole into the center of it until it's shaped like a bagel. Repeat process until all dough is used.

4. Cover with a clean cloth and let rise for 15 minutes. It will rise just a teeny bit!

5. Brush with egg wash and top with your desired topping! (I use the Everything Bagel seasoning and my hubby Bear just can't get enough!)

6. One by one, place carefully into your air fryer.

7. Fry 350°F for 10–12 minutes until golden brown.

Enjoy!

FIRECRACKER SHRIMP



From the Kitchen of the Honey Pot Diner (Murder in the Mix Series)

H! I'm Charlie Sawyer, Lottie's sister, and I happen to own and run the Honey Pot Diner. While most of the items on the menu are from my grandma Nell, who owned the Honey Pot before me, this recipe is my own tried-and-true favorite. It can be a bit spicy, so you might want to have a delicious beverage handy. Feel free to decrease the heat if you need to. This truly is a firecracker of a recipe.

Enjoy!

Ingredients for Shrimp

- 1 pound shrimp (medium, peeled, deveined)
- ½ cup cornstarch (for batter)
- 2 eggs (for batter)
- Oil for frying

Ingredients for Sauce

- ½ cup sweet chili garlic sauce (Any brand will do from your grocery store.)
 - 2 tablespoons fresh squeezed lemon juice
 - 3 tablespoons honey
 - 1 teaspoon freshly grated ginger (½ teaspoon powdered)
 - 1 teaspoon garlic chili sauce (Huy Fong chili garlic sauce)
- *This is hot stuff, so you don't want to overdo it.

½ teaspoon garlic salt

Directions

1. In a large saucepan, heat oil on medium (canola, corn, grape seed, or avocado oil will do).

2. Rinse shrimp and pat dry with a paper towel. In a medium bowl, place cornstarch and dip shrimp into it until well coated. In a small bowl, whisk together eggs and dip shrimp into it (after cornstarch), then fry in saucepan, about a half dozen at a time. Fry for a 1 ½ minutes on each side until golden color and well cooked. Set aside on a plate. Repeat process until all shrimp are cooked.

3. Remove excess oil from saucepan and add sweet chili sauce, lemon juice, honey, ginger, chili garlic sauce, and garlic salt. Stir well. Turn heat up to medium and bring to a boil. Add shrimp and carefully coat them all, folding them into the sauce. Turn off stove and serve hot over noodles or veggies.

Enjoy!

HONEY POT DINER'S FAMOUS MAC & CHEESE



From the Kitchen of the Honey Pot Diner (Murder in the Mix Series)

Hello! Charlie here, Lottie's favorite sister! (Let's see if she edits that out!) When I got the Honey Pot Diner, I also got a hold of all of Grandma Nell's classic recipes. But none have the people of Honey Hollow filing into the restaurant more than this recipe right here. The Honey Pot is famous for its creamy mac and cheese. There's nothing better when you're in the mood for some cozy comfort food. This recipe is worth every moment spent in the kitchen. I promise you won't regret it!

Ingredients for Mac & Cheese

16 ounces package of elbow macaroni

7 tablespoons butter (unsalted, softened)

4 tablespoons butter (additionally and separately, melted)

1/3 cup flour

3 cups whole milk

1 cup heavy whipping cream

4 cups cheddar cheese (shredded)

3 cups gruyere cheese (shredded)

1/2 cup Parmigiano Reggiano cheese (shredded)

1 3/4 cups panko (crumbles)

1/2 teaspoon smoked paprika

1 tablespoon olive oil

Directions

Preheat oven to 350°F.

1. Butter the bottom of a 4-quart baking dish (a Dutch oven works well, ceramic or glass pan) until well oiled. (You can use cooking spray as well.)

2. Boil pasta according to directions on package. Drain, rinse, and place in a large mixing bowl and drizzle with olive oil.

3. In a large saucepan or large Dutch oven (my favorite!), melt butter over a medium heat, then slowly whisk in flour until golden brown (about 1 or 2 minutes). Add milk and heavy cream and whisk until smooth and creamy. Keep whisking until it begins to boil.

4. Mix cheddar and gruyere shredded cheeses in a large mixing bowl until combined.

5. Set aside 2 cups of shredded cheese mix for later.

6. Add cheese, 2 cups at a time, stirring until melted, smooth, and creamy. Repeat until all but 2 cups of cheese are added. Cook until smooth, creamy, and thick.

7. Add macaroni and combine well with cheese sauce.

8. Scoop about half of the macaroni coated with cheese sauce into your baking dish.

9. Sprinkle the remaining 2 cups of shredded cheese over the mac and cheese, then pour the rest of the macaroni from the stovetop into your baking dish.

10. In a small bowl, mix panko, butter, smoked paprika, and Parmigiano Reggiano cheese. Sprinkle mixture over the top of your dish.

11. Bake for 30 minutes or until golden brown and bubbling to perfection.

I promise you will be in mac and cheese heaven.

You're welcome!

HONEY POT DINER'S CORNBREAD



From the Kitchen of the Honey Pot Diner (Murder in the Mix Series)

Hey there! Charlie again, and boy do I have one of the Honey Pot Diner's top secret recipes! You are going to be amazed at how easy and delicious this is. Be sure to slather your cornbread with plenty of butter and honey. There's just no better way to eat it. Once you try this, I'm pretty sure it will become a favorite staple in your house. It sure is in mine.

Happy eating!

Ingredients for Cornbread

1 cup flour (sifted)

1 cup cornmeal

$\frac{2}{3}$ cup sugar

1 teaspoon salt

3 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{3}$ cup melted butter (unsalted but salted is okay, too. You can substitute this with your favorite cooking oil.)

1 large egg

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ cup whole milk

Note: You can substitute the heavy cream by using a whole cup of milk, but it's best with heavy cream.

Directions

Preheat oven to 400°F.

Butter a 9 x 13 glass pan or an iron skillet if you have it.

1. In a large bowl, add all dry ingredients and stir to combine.

2. Add butter, milk, and egg, stirring all ingredients together until blended. No need to over stir!

3. Pour the batter into your glass pan or baking dish and place in oven.

4. Bake for 25 minutes or until golden brown and a toothpick comes out clean from the center of it.

Serve warm with butter and honey!

HONEY POT DINER'S CREAMY DREAMY CHICKEN CASSEROLE



From the Kitchen of the Honey Pot Diner (Murder in the Mix Series)

Well, are you in for a treat! It's me, Charlie, and I have to tell you this is the number one selling dish at the Honey Pot Diner. Once you try it for yourself, you'll see why our customers seem to have a very real addiction to this creamy cheesy wonder. One bite and you'll never want to stop.

Ingredients for Casserole

- 16 ounce package of elbow macaroni (cooked and drained)
- 10-12 slices of bacon (cooked and chopped)
- 2 pounds uncooked chicken (cubed, breasts are best)
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 tablespoon paprika
- 1 cup white onion (chopped)
- 1 green bell pepper (chopped, optional)
- 2 tablespoons minced garlic

Ingredients for Cheese Sauce

- 3 tablespoons butter
- $\frac{1}{3}$ cup flour
- 3 cups whole milk

1 ounces package ranch dressing mix (dry)
8 ounces cream cheese (softened)
3 cups cheddar cheese (shredded)
1 cup cheddar cheese (shredded, set aside for topping)
1 can (about 10 ounces) condensed cream of chicken soup
½ cup panko bread crumbs

Directions

Preheat oven to 375°F.

1. Cook macaroni following package directions and set aside.

2. Cook bacon. Chop and set aside.

3. Brown chicken in a large skillet (medium heat) sprinkling with salt, pepper, and paprika. Stir until golden brown. Place chicken in a large bowl.

4. In same skillet, cook onions, bell pepper, and garlic until onions are translucent. Set into bowl with chicken.

5. Melt butter into the skillet (medium heat), then whisk in flour until thick. Slowly add milk, stirring until well blended. Stir in ranch mix and cream of chicken.

6. Reduce to simmer, then add cheddar cheese (3 cups). Stir until melted.

7. Add all skillet ingredients to the bowl with the chicken, then add macaroni and bacon. Combine all ingredients well.

8. Grease a 9 x 13 glass pan (or a 3 or 4-quart Dutch oven). Sprinkle 1 cup of cheddar cheese and panko over the top of the casserole.

9. Bake uncovered 30 minutes until bubbling and golden brown.

Serve hot!

HONEY POT DINER'S BLUEBERRY FRENCH TOAST



From the Kitchen of the Honey Pot Diner (Murder in the Mix Series)

Have a hankering for breakfast? Grandma Nell's recipe book has you covered. Charlie here and I can't wait to share the Honey Pot Diner's favorite breakfast special. This recipe needs to be refrigerated overnight once you've mixed it together. So be sure to prepare the night before you wish to serve it. When you wake up, let it get to room temperature before popping it into the oven. Your house is going to smell amazing!

Ingredients for French Toast

12 slices of bread (cubed, your choice of what kind of bread)

16 ounces cream cheese (cubed)

12 eggs (whisked)

2 cups blueberries (fresh are best, divided)

1 cup whole milk

1 cup heavy cream

Note: You can use 2 cups whole milk and omit the heavy cream if you wish.

1 teaspoon vanilla extract

$\frac{1}{3}$ cup maple syrup

1 cup sugar

2 tablespoons cornstarch

1 cup water

1 tablespoon butter

Directions

Butter the bottom of a 9 x 13 glass baking dish.

1. Line bottom of baking dish with a layer of bread cubes. Add half of the cream cheese cubes, and layer one cup of blueberries. Layer remaining bread cubes over the top.

2. In a large mixing bowl, add milk, eggs, vanilla, and syrup. Stir well and pour over the bread mixture.

3. Refrigerate overnight.

4. In the morning, place on counter and bring to room temperature (30–45 minutes).

5. Preheat oven to 375° F

6. Cover dish with foil and bake for 30 minutes.

7. Remove foil and bake for an additional 30 minutes.

8. In a saucepan, combine sugar, cornstarch, and water. Stir well and bring to a boil for about three minutes.

9. Add in 1 cup blueberries and set to simmer. Add in butter, stir well, and let cook for 15 minutes.

10. Pour over French toast casserole.

Serve warm and enjoy!

APPLE WALNUT CINNAMON ROLLS



From the Country Cottage Café

(Kittyzen's Arrest,

Country Cottage Mysteries #1)

Hello! It's me, Bizzy Baker. Confession: I burn everything I even think about baking. But the guests of the Country Cottage Inn are crazy about my best friend Emmie's apple walnut cinnamon rolls.

Emmie is in charge of the Country Cottage Café and was blessed with more talent in the kitchen than one person should ever be allowed. Of course, I helped her hone the recipe through trial and error, and lots and lots of taste testing. It's a tough job, but somebody had to do it. And lucky for me, Emmie makes the world's best cinnamon rolls known to man.

Enjoy with a nice glass of milk or coffee.

Warning: These will go fast.

Ingredients for Sweet Dough

1 cup of room temperature (not hot) milk (preferably whole milk)

2 ½ teaspoons or ¼ ounce (one package) active dry yeast (preferably rapid rise)

4 tablespoons of granulated sugar

1 teaspoon salt

1 large egg (gently whisked)

⅓ cup butter melted

4 cups all-purpose flour

Directions for Sweet Dough

1. In a small bowl, dissolve yeast into warm milk (about 15 minutes until foamy).

2. In a stand mixer bowl, or another larger bowl, combine sugar, salt, egg, butter, and yeast and milk mixture. Combine in a stand mixer with a dough hook.

3. Slowly add in flour, one cup at a time, at about medium speed until dough forms and pulls away from the sides of the bowl. Dough should be smooth, velvety, and soft.

4. Put the dough in a large bowl coated with cooking spray or butter. Cover with either plastic wrap or a damp towel and let sit in a warm place for 1 hour, until dough has doubled in size.

5. Punch down the dough and roll into a 20 x 12 rectangle.

Ingredients for Cinnamon Filling

¾ cup brown sugar

3 tablespoons ground cinnamon

⅓ cup melted butter

Ingredients for Apple Walnut Filling

2 small to medium Golden Delicious apples or other apples that are known to be friendly for baking.

1 cup finely chopped walnuts

Directions for Apple Walnut Filling

1. Peel, core, and cut apples into rough slices. Boil until soft (about eight minutes). Mince or mash apples and mix in chopped walnuts.

2. Brush dough thoroughly with melted butter.

3. Combine ground cinnamon and brown sugar and sprinkle evenly over the dough.

4. With a spoon, dollop apple walnut mixture evenly over the dough.

5. Carefully roll the dough lengthwise, nice and tight. Trim edges and cut the roll into twelve even slices (about one and a half inches each).

6. Place in a covered baking dish and let rise an additional 30 minutes. (Rolls should double in size.)

7. While rolls are busy rising, preheat oven to 350°F.

8. Once the rolls finish rising, you are finally ready to bake!

9. Place the rolls uncovered (either in an oven-safe baking dish or a cookie sheet) in the oven for 20-25 minutes or until lightly browned.

Ingredients for Icing

½ cup butter (softened)

⅓ cup (about 4 ounces) cream cheese (softened)

1 ½ cups powdered sugar

½ teaspoon vanilla extract *Emmie uses 1 teaspoon because she likes the flavor!

2 tablespoons milk

Directions for Icing

In a medium bowl, mix butter, cream cheese, vanilla, and milk, blending it well. Add powdered sugar, a half a cup at a time, working it into the mixture until smooth. Pour over fresh baked cinnamon rolls.

Serve warm and enjoy!

Book Description: Bizzy Baker runs the Country Cottage Inn, has the ability to pry into the darkest recesses of both the human and animal mind, and has just stumbled upon a body. With the help of her kitten, Fish, a mutt named Sherlock Bones, and an ornery yet dangerously good-looking homicide detective, Bizzy is determined to find the killer.

*Be sure to pick up [Kittyzen's Arrest](#)

PUMPKIN SPICE MINI MUFFINS



From the Country Cottage Café

(Dog Days of Murder,

Country Cottage Mysteries #2)

Hello, everyone! It's me, Bizzy Baker! The Country Cottage Café has an amazing recipe for pumpkin spice mini muffins and I just have to share it with you. As you know, I'm a bit of a disaster in the kitchen, but my best friend, Emmie, knows how to whip up a top-notch treat that will be a crowd pleaser every time. And that's exactly why she's in charge of the kitchen at the Country Cottage Café. You must try these mini muffins. They are to die for. Jasper and I cannot get enough of their pumpkin spice goodness.

Happy eating!

XOXO ~ Bizzy

Ingredients for Muffins

1 ½ cups all-purpose flour

¾ cup sugar

5 tablespoons butter

2 teaspoons baking powder

2 eggs

2 teaspoons vanilla

1 teaspoon cinnamon

¼ teaspoon nutmeg

¼ teaspoon ground cloves

¼ teaspoon ground ginger

¼ salt

1 cup pumpkin puree

½ cup evaporated milk

Directions

Preheat oven to 375°F.

1. Line a mini muffin pan with paper pastry cups.

2. Add into a mixing bowl sifted flour, sugar, cinnamon, ginger, nutmeg, cloves, baking powder, and salt. Cut butter into the bowl until crumbled.

3. In an additional mixing bowl, add pumpkin puree, evaporated milk, eggs, and vanilla. Add pumpkin mixture in with flour mixture and incorporate.

4. Bake for 15-20 minutes until you can insert a toothpick and it pulls away clean from center.

*Yields about 24 mini muffins or 12 standard size muffins.

Serve warm and enjoy!

Book Description: A seminar on how to catch the perfect man is being held at the Country Cottage Inn, but with a killer on the loose, the only thing in store for the guests is a lesson on murder. Not only do I have another homicide on my hands, but Jasper's ex is in town and she's looking to take back what once belonged to her. It's October in Cider Cove. There's a fright around every corner and a killer closer than I'm willing to believe.

*Be sure to pick up **[Dog Days of Murder](#)**

GINGERBREAD WHOOPIE PIES



From the Country Cottage Café

(Santa Claws Calamity,

Country Cottage Mysteries #3)

Hello, friend! It's me, Bizzy Baker. As you may already know, I'm a disaster in the kitchen, but lucky for the guests of the Country Cottage Inn, the Country Cottage Café has an amazing bakery that just so happens to have my best friend, Emmie Crosby, as the head baker. Emmie's gingerbread whoopie pies are not to be missed this holiday season. It takes the spice of a gingerbread cookie, and the softness of cake, and combines them into one cream-filled delight. Trust me when I say, these will be a treat at any holiday party or to simply enjoy for yourself. Happy holidays and happy baking!

Ingredients for Whoopie Pies

2 cups all-purpose flour

2 teaspoons ground ginger

¼ teaspoon ground cloves

1 teaspoon cinnamon

1 teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon salt

1 egg

½ cup butter (softened)

¼ cup brown sugar (pressed and packed)

½ cup evaporated milk

¾ cup light molasses

1 teaspoon vanilla extract

1 teaspoon vinegar

Ingredients for Frosted Filling

½ cup unsalted butter (softened)

3 ounces cream cheese (softened)

2 ½ cups powdered sugar

1 teaspoon vanilla extract

2 cups marshmallow cream

2 tablespoons of milk

Directions for Whoopie Pies

Preheat oven to 350°F.

Add evaporated milk to vinegar and set aside.

In a mixing bowl, blend together flour, baking powder, baking soda, salt, ground ginger, ground cloves, and ground cinnamon.

In a large bowl, combine butter and brown sugar. Cream together until light and fluffy. Whisk in the egg and molasses. Combine bowls of wet and dry ingredients. Add in milk and vinegar mixture, and vanilla extract, mixing thoroughly.

Drop one tablespoon of dough at a time onto a cookie sheet, spacing them about two inches apart.

Bake 10-15 minutes until cakes are fluffy.

Cool to room temperature.

Directions for Filling

Blend cream cheese and butter until fluffy. Add vanilla and powdered sugar, blending with a mixer on high speed for 5 minutes. Stir in marshmallow cream. If mixture is heavy, add in 2 tablespoons of milk until light and fluffy.

Dollop filling between two cakes.

Serve and enjoy!

Book Description: It's Christmas in Cider Cove, and it's time for the annual house-decorating competition. But on the night set to determine the winner, the residents of Candy Cane Lane get more than they bargained for. They don't just get an award. They get murder.

*Be sure to pick up [Santa Claws Calamity](#).

ROCKY ROAD BROWNIES



From the Country Cottage Café

(Bow Wow Big House,

Country Cottage Mysteries #4)

Hey, friend! It's me, Bizzy Baker! I have a wonderful recipe to share with you, straight from the Country Cottage Café. And how I wish I could take the credit for this one—but as usual, my best friend, Emmie, created perfection in the kitchen with these delicious wonders. If you're a fan of chocolate, you're in luck. These rich, ooey-goey, cocoa delights will knock your chocolate-loving socks off.

Ingredients for Brownies

½ cup flour

½ cup unsalted butter

¾ cup sugar

2 eggs

⅓ cup unsweetened cocoa powder

¼ teaspoon salt

1 ½ tablespoons vanilla extract

¼ teaspoon baking powder

1 cup semi-sweet chocolate chips

1 ⅓ cups miniature marshmallows

⅓ cup walnuts or chopped toasted almonds

Directions

Preheat oven to 350°F.

1. In a large mixing bowl add melted butter, sugar, flour, eggs, and vanilla extract.

2. Stir in cocoa, salt, and baking powder, and mix well. Fold in chocolate chips, marshmallows, and nuts.

3. Pour batter into an 8 x 8 pan greased with butter.

4 Bake for 20-25 minutes.

Cool and enjoy every delicious bite. These are even better when shared with friends and family. They make terrific gifts, too!

*Serves 12-15.

Enjoy!

Book Description: A doggie fashion show is afoot at the local shelter, and hopefully each cute pooch will find a home to call their own. I've been enlisted to help out with the endeavor, and I'm more than happy to do it. But trouble seems to follow me wherever I go, and that body I stumbled upon quickly complicates everything. Not to mention a certain someone is determined to out my ability to read minds, and this time, they just might succeed.

*Be sure to pick up [Bow Wow Big House](#)

RASPBERRY CHEESECAKE BITES



From the Country Cottage Café

(Murder Bites,

Country Cottage Mysteries #4)

Hello there! It's me, Bizzy Baker! The Country Cottage Café has outdone themselves this time. If you're a fan of cheesecake, you are going to fall in love with this recipe. Emmie can't stop making them, and I can't stop eating them. They're a favorite of Jasper's, too. This one is a keeper!

Ingredients for Crust

1 ½ cups graham cracker crumbs

7 tablespoons butter

Ingredients for Cheesecake

8 ounces white chocolate chips

¼ cup half and half

1 package (8 ounces) cream cheese (softened)

¼ cup sugar

2 large eggs

1 teaspoon vanilla extract

1 package (12 ounces) of raspberries (Fresh is best.)

Directions

Preheat oven to 325° F

Crust

Mix graham cracker crumbs and butter until well blended. Place in bottom of miniature cupcake cups, pressing down until crust is formed.

Cheesecake

1. Add white chocolate chips and half and half in a saucepan until white chocolate chips are melted.

2. In a separate mixing bowl, combine softened cream cheese and sugar. Mix well until smooth.

3. Beat eggs, then add them slowly. Stir in vanilla. Add white chocolate chip mixture (once cooled). Place mixture into cupcake cups, dispersing evenly.

4. Bake for 20 minutes. Let cool to room temperature, then cover and set in the refrigerator overnight. Once chilled, top with fresh raspberries.

Enjoy! These will go fast!

Book Description: Valentine's Day is coming right up, and the Country Cottage Inn is playing host to a bevy of romantic shenanigans. The very first love-inspired event on the agenda is a night for singles to mingle. But that mass blind date with Cupid goes horribly awry when one of the hosts ends up dead as a heart-shaped doornail. It certainly doesn't make things better when I'm found holding the murder weapon, because as any good homicide detective knows, that puts me right at the top of the suspect list.

*Be sure to pick up [**Murder Bites**](#)

PECAN MAPLE SHORTBREAD COOKIES



From the Country Cottage Café

(Felines and Fatalities,

Country Cottage Mysteries #6)

Hello! It's me, Bizzy Baker! I hope all is well with you. Emmie baked up a delectable delight for our guests at the senior bake-off competition and she's giving you the recipe. If you're in the mood for shortbread perfection, you won't want to miss this one!

Ingredients for Cookies

1 cup unsalted butter (brought to room temperature)

½ cup sugar

1 ¾ cups flour

¼ cup pecans, chopped (minced if you prefer) and lightly toasted

1 teaspoon vanilla extract

Pinch of salt

½ teaspoon almond extract

1 tablespoon maple syrup

Directions

1. In a large mixing bowl or an electric mixer (Emmie swears by the mixer!), place butter, sugar, vanilla, almond extract, and maple syrup.

2. Slowly add flour, pecans, and salt. Mix until dough pulls away from sides of bowl.

3. Wrap dough tightly in plastic and refrigerate for up to an hour before rolling it out to ½ inch thickness and cut into triangles (about 3 inches at the base). Prick surface of cookie with fork tines.

Bake for 20 minutes at 325°F.

Enjoy!

Book Description: A bake-off for senior citizens is being held at the inn, and baker Lottie Lemon has arrived as one of the judges. But when someone turns up dead, accompanied by a mysterious riddle, both Lottie and I are determined to find the killer. But as the riddles grow more sinister, and other threats begin to manifest, it's clear someone has a bone to pick with both Lottie and me. Our very lives are in danger, proving that this case might just be too big for the both of us.

*Be sure to pick up **Felines and Fatalities**

MAPLE WHITE CHOCOLATE CHUNK COOKIES



From the Cutie Pie Bakery and Cakery

(Felines and Fatalities,

Country Cottage Mysteries #6)

It's me, Bizzy, again! Lottie Lemon was kind enough to leave the recipe to her out of this world soft and chunky cookies. These are insane and were a huge hit among everyone in Cider Cove. I hope you enjoy them as much as we did. Everett and Noah couldn't seem to get enough of them—and they couldn't seem to get enough of Lottie either. Lottie is a lucky girl and an amazing baker. I can't wait until we head to Honey Hollow in just a few weeks to visit! Enjoy the cookies!

Ingredients for Cookies

- ½ cup shortening
- 1 cup light brown sugar
- ½ cup maple syrup
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 ½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup white chocolate chips

Directions

Preheat oven to 375°F.

1. In a large mixing bowl, cream shortening, brown sugar, maple syrup, egg, vanilla extract, and almond extract.

2. Add flour, baking powder, and salt. Mix well. Stir in white chocolate chips.

3. Place walnut-sized balls onto a greased cookie sheet.

Bake for 10-15 minutes.

Enjoy! These go fast!

Book Description: A bake-off for senior citizens is being held at the inn, and baker Lottie Lemon has arrived as one of the judges. But when someone turns up dead, accompanied by a mysterious riddle, both Lottie and I are determined to find the killer. But as the riddles grow more sinister, and other threats begin to manifest, it's clear someone has a bone to pick with both Lottie and me. Our very lives are in danger, proving that this case might just be too big for the both of us.

*Be sure to pick up **Felines and Fatalities**

BITE-SIZE LEMON TARTS



From the Country Cottage Café

(A Killer Tail,

Country Cottage Mysteries #7)

Hey there! It's me, Bizzy Baker! The Country Cottage Café really knocked it out of the park this time with the most delicious lemon tarts you could ever imagine. Let's just say they were so good I bribed my best friend, Emmie, who happens to be the best baker Cider Cove has ever seen, into making me my own batch—more than once. I can't wait until you try them. Enjoy!

Ingredients for Tarts

½ cup butter (softened to room temperature)

¼ cup sifted powdered sugar

¾ cup sugar

1 cup sifted flour

2 eggs

4 tablespoons lemon juice

2 teaspoons lemon zest

¼ teaspoon salt

4 tablespoons powdered sugar

3 tablespoons of flour

Directions

Preheat oven to 350°F. (Grease mini muffin pan or muffin size if available. An 8 x 8 pan will work, too.)

1. In a large mixing bowl, add butter and ¼ cup powdered sugar mixing well.

2. Slowly stir in flour.

3. Add dough to mini muffin pan until each pan is lined with crust.

4. Place mini muffin pan in the oven and bake crust for 12 minutes. (Leave crust in muffin tin.)

5. In a large mixing bowl, whisk eggs, sugar, and 3 tablespoons of flour. Add lemon juice, lemon zest, and salt. Combine well.

6. Spoon mixture into baked pie shells and bake for 20–25 minutes.

Cool and sprinkle with powdered sugar.

These will be gone in no time!

Book Description: The local bookshop in Cider Cove is hosting a murder mystery party and everyone in attendance is having a killer good time—right up until a body turns up. It doesn't help that I just announced that I was the perpetrator. It doesn't help that the entire town thinks I just might be the killer. I have to clear my good name, and most importantly, I need to track down the real killer before another homicide takes place, namely mine.

*Be sure to pick up [**A Killer Tail**](#)

S'MORES BARS



From the Country Cottage Café

(Cat Scratch Cleaver,

Country Cottage Mysteries #8)

Hello, friend! It's me, Bizzy Baker! The Country Cottage Café has knocked my supernatural socks off with their latest delicious creation. These bars are the perfect combination of chocolate and marshmallow goodness. And the best part is they're so easy even I can make them. Well, okay, maybe not *me*, but everyone else, that's for sure. Have fun with these and enjoy!

Ingredients for S'mores Bars

3 cups graham crackers crumbs

12 tablespoons butter (softened to room temperature or melted)

$\frac{3}{4}$ cup powdered sugar

4 chocolate bars (Emmie uses Hershey's Bars.)

16 ounces mini marshmallows (Emmie says it's typically 1 bag of Kraft Jet-Puffed.)

Directions

Preheat oven to 350°F.

Grease 9 x 13 pan with butter.

1. In a large mixing bowl, mix graham crackers, powdered sugar, and butter.

2. Pack the crumbles along the bottom of the greased pan.
3. Line the crumbles with chocolate until the surface is covered.
4. Bake for seven minutes. Let cool.
5. Place marshmallows over the top of the chocolate and put back in the oven. (Emmie likes to put the oven on broil for a minute or two.) Or you can bake at 350°F until the tips of the marshmallows turn golden brown (about ten minutes).

Let cool once again and cut into bars.

These will go very quickly!

Jasper and Leo cannot get enough.

Happy eating!

Book Description: The inn is being featured in a movie, and it seems as if all of Hollywood has descended on Cider Cove. But something sinister is happening. One of the lead actors ends up dead, and to make things worse, someone is terrorizing the guests of the inn. The guests may be on edge, but I'm determined to put an end to the killer's reign of terror.

*Be sure to pick up [Cat Scratch Cleaver](#)

BLONDIE BARS



From the Country Cottage Café

(Just Buried,

Country Cottage Mysteries #9)

Hello! Bizzy here. The Country Cottage Café has another delicious recipe for you. This recipe is one of my all-time favorites. These bars are so buttery and soft, they practically melt in your mouth. Be sure to double or triple the recipe. You won't be sorry. Happy baking!

Ingredients for Blondie Bars

1 cup butter (unsalted, softened)

2 cups dark brown sugar

2 eggs

2 ½ cups all-purpose flour

2 teaspoons cornstarch

1 teaspoon salt

½ teaspoon baking powder

⅔ cup white chocolate chips (can be swapped for butterscotch chips or semi-sweet chocolate chips, too!)

1 ½ teaspoons vanilla extract

Directions

Preheat oven to 350°F.

Grease 9 x 13 pan with butter.

1. In a large mixing bowl, cream butter and brown sugar together.

2. Mix in eggs and vanilla extract. Add flour, cornstarch, salt, and baking powder.

3. Mix well, then fold in white chocolate chips (or whatever chips your sweet little heart desires. These are your bars!)

4. Pour into pan and smooth. Bake for 20 minutes or until toothpick comes out clean from the middle.

These will go lightning fast!

Jasper and I took a box of these along on our honeymoon and enjoyed every bite.

Happy eating!

Book Description: It's September, and that means two things: fall is descending on Cider Cove and my wedding day is almost at hand. And as if preparing for my wedding wasn't enough, there's another wedding at the inn that I have to tend to. An old friend from college is getting married right here at the inn. Add a pushy mother-in-law to-be and a wedding party at war, and it's enough to make me want to elope. But when someone in the wedding party ends up dead, it puts a damper on the festivities all the way around.

*Be sure to pick up **Just Buried**

JACK-O'-LANTERN HAND PIES



From the Country Cottage Café

(Butchered After Bark,

Country Cottage Mysteries #10)

Bizzy Baker Wilder here! I hope you're enjoying a wonderful autumn. It's October here in Cider Cove and the Country Cottage Café is serving the most delectable dessert. If you want a surefire Halloween treat on your hands, nothing tastes better than these pumpkin hand pies. The best part? They look exactly like miniature jack-o'-lanterns. They are both adorable and delicious! Happy baking!

Ingredients for Filling

- 1 can pumpkin
- $\frac{2}{3}$ cup evaporated milk
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup flour
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon ground cloves

Ingredients for Crust

- 2 $\frac{1}{2}$ cups flour
- 1 stick cold butter, cubed

½ teaspoon salt

⅓ to ⅔ cup ice water

Directions

Preheat oven to 350°F.

Grease 9 x 13 pan with butter.

Filling

In a mixing bowl, combine pumpkin, evaporated milk, sugar, flour, cinnamon, nutmeg, ginger, and ground cloves.

Crust

1. Blend butter, flour, and salt in a mixing bowl. Combine with a fork or pastry cutter until crumbly.

2. Slowly add ⅓ cup cold water, kneading as you go. If needed, add a bit more water.

3. Place in the refrigerator for 30 minutes.

4. Once the 30 minutes are up, roll out the dough about ⅛ of an inch thick. Use either a pumpkin-shaped cookie cutter or a sharp knife to cut out an even number of pumpkins about six inches wide.

5. Spray a baking sheet with nonstick cooking spray and lay the bottom of the pumpkins out flat. On the other half of the pumpkin shapes cut out jack-o'-lantern faces with a sharp knife. Feel free to get creative and have some fun!

6. Dollop 2 tablespoons of pumpkin mixture to each bottom half of the pumpkin. Seal with the top of your jack-o'-lantern. Secure edges with a fork to seal it up.

7. Bake for 20 minutes or until golden brown.

Enjoy!

Book Description: It's October, and Jasper and I just returned from our honeymoon to find the Country Cottage Inn playing host to the Fall-oween Festival, complete with a pumpkin patch, scare nights, a midway with games, and enough candy to rot your teeth. But a secretive group of women called the

Midnight Maidens decide to host a little private party of their own on the grounds, and the night ends in murder. Throw in the haunted doll collection Georgie had shipped to the inn, and you have the recipe for the spookiest Halloween season that Cider Cove has ever seen. Hold onto your pointed hat. Things are about to get terrifying.

*Be sure to pick up **Butchered After Bark**

APPLE CIDER DONUTS



From the Country Cottage Café

(A Frightening Fangs-giving,

Country Cottage Mysteries #11)

Hey, all! Bizzy here saying hello! We're still enjoying fall here in Cider Cove in all its crisp air, colorful leaves, and roaring fire glory. The Country Cottage Café has the best recipe for cool fall nights, and we hope you'll enjoy these sweet treats as much as we have. Happy baking!

Ingredients for Donuts

1 $\frac{3}{4}$ cups all-purpose flour

1 $\frac{1}{4}$ teaspoons baking powder

$\frac{3}{4}$ teaspoon salt

2 teaspoons ground cinnamon *total* (1 teaspoon cinnamon for batter. 1 teaspoon cinnamon for topping.)

$\frac{1}{2}$ teaspoon nutmeg (Freshly grated works great, too.)

1 cup unsalted butter, room temperature *total* (10 tablespoons of butter for batter. 6 tablespoons of butter to brush over donuts before dredging with sugar and cinnamon once they're baked.)

$\frac{3}{4}$ cup light brown sugar

$\frac{3}{4}$ cup granulated sugar *total* ($\frac{1}{4}$ cup granulated sugar for batter. $\frac{1}{2}$ cup granulated sugar will be saved for topping.)

2 large eggs, room temperature

1 teaspoon vanilla extract

½ cup apple cider

Directions

Preheat oven to 350°F.

Grease 2 donut pans with nonstick spray.

1. In a large bowl, add the flour, baking powder, salt, 1 teaspoon cinnamon, and nutmeg.

2. In a stand mixer, use the paddle attachment and cream 10 tablespoons butter, brown sugar, and ¼ cup granulated sugar on medium until light and fluffy. Add the eggs and blend, scraping the bowl as needed. Add in vanilla extract. Add flour and mix on low until well combined. Slowly add apple cider.

3. Spoon or pipe batter into the donut pan, filling ⅔ of the way full. Bake 12 minutes or until golden brown and a toothpick inserted into the center comes out clean.

Once donuts are baked, the fun begins! Get ready to roll in all the yummy goodness of sugar and cinnamon.

4. In a small bowl, combine remaining ½ cup granulated sugar and 1 teaspoon cinnamon. In another small bowl, melt the remaining 6 tablespoons of butter in the microwave. Once donuts have cooled, brush with the butter and dip them into the cinnamon sugar mixture.

Serve and enjoy!

Book Description: It's time for Thanksgiving in Cider Cove, and when another body turns up, I'm suddenly not feeling so thankful. Our little town is turning one hundred and we're celebrating Founders' Day for the entire month of November. But when one of my sister's so-called friends opens up a copycat of Macy's soap and candle shop directly across from hers, tensions flare and threats are made. Murder is being served up cold, and my sister, Macy, is looking pretty guilty.

*Be sure to pick up [**A Frightening Fangs-giving**](#)

PEPPERMINT BARK



From the Country Cottage Café

(A Christmas to Dismember,

Country Cottage Mysteries #12)

Happy Holidays to all! Bizzy Baker Wilder here! It's December in my world, and the Country Cottage Café is serving up every delicious treat you can think of. But one in particular is disappearing quickly—peppermint bark. It is smooth, creamy, chocolaty, and with just the right amount of peppermint. Have I mentioned the crunch factor? This holiday treat really checks off all the boxes. And speaking of boxes, it's the perfect gift to box up and give your friends and neighbors. And best of all, they are easy to make—or at least Emmie tells me. She's the baker, I'm the—well, destroyer of all things edible. But I sure can eat, and this delicious bark is perfect for a holiday party or snacking by the fire. Don't forget to make a little extra. You'll want to have a stash of these around just for yourself. Happy peppermint bark making!

And merry Christmas!

Ingredients for Peppermint Bark

About 30 mini candy canes or 5 standard size

5 cups chocolate chips (Emmie uses semi-sweet.)

1 ½ teaspoons peppermint extract (to be divided into ¾ teaspoon twice)

4 cups white chocolate chips

Directions

1. Place candy canes in a plastic bag or between two pieces of parchment paper and crush to pieces with a rolling pin (or whatever destructive method you'd like!)

2. Line a cookie sheet with parchment paper and set aside. (If a cookie sheet does not fit in your freezer, you can use two smaller pans.) *Side note: I told Emmie I thought this was strange since a lot of people have a side-by-side refrigerator, but she told me not to worry about it—that you would find something that works.

3. Heat about two inches of water in a saucepan over a low heat until the water is steaming, then place a Pyrex bowl (or any heat-resistant bowl) over the saucepan to create a double boiler. Add half of the semi-sweet chocolate chips to the bowl and stir until melted. Then add the other half slowly, making sure to stir throughout the process until smooth.

4. Stir $\frac{3}{4}$ teaspoon peppermint extract into the melted semi-sweet chocolate mixture.

5. Once again, heat one to two inches of water until steaming and place another heat-resistant bowl over it. Place half of the white chocolate chips in it and stir until melted, then slowly add the rest. Stir until smooth.

6. Pour melted chocolate mixture over the parchment lined cookie sheet. Shake the cookie sheet and tap it over the counter to remove any air bubbles. Use a spatula to spread it evenly across the four corners of the sheet pan. Wait 10 minutes until cool. Freeze for 5 minutes. (All of that freezer trouble for 5 minutes of freezing? Emmie says I'm freaking out over nothing.)

7. Stir in the last $\frac{3}{4}$ teaspoon of peppermint extract into the melted white chocolate mixture. Spread the melted white chocolate over the semi-sweet layer, spreading evenly with a spatula.

8. It's time for those crushed candy canes! Yay! (Even I can do this part without ruining things. I think.) Sprinkle quickly and evenly over the white chocolate layer, pressing

them down gently as you go. You can use parchment to help flatten the candy canes into the white chocolate or your spatula. You can add as many or as little as you like.

9. Let your bark set up until firm, for one hour at least.

10. Break up your bark into pieces and enjoy!

Happy eating and happy holidays from all of us here at the Country Cottage Inn!

Book Description: The holidays have arrived in Cider Cove and so has the owner of the Country Cottage Inn. Bizzy is instructed to throw a holiday gala to remember in hopes to wow the owner's fancy friends, but the festivities come to an abrupt end when a killer joins the party. Christmas is afoot and so is murder.

*Be sure to pick up [**A Christmas to Dismember**](#)

RED VELVET, WHITE CHOCOLATE CHIP COOKIES



From the Country Cottage Café

(Sealed with a Hiss,

Country Cottage Mysteries #13)

Hello there! Bizzy Baker Wilder here! It's almost Valentine's Day in my world, and my best friend, Emmie, whipped up the most scrumptious red velvet cookies to help celebrate the day that adulates love. And believe me when I say, you will love these cookies. Jasper and I can't get enough of them. Happy eating!

Ingredients for Cookies

1 ½ cups all-purpose flour

¼ cup cocoa powder

1 teaspoon baking soda

¼ teaspoon salt

½ unsalted butter (softened, room temperature)

1 cup light brown sugar

1 large egg (room temperature)

1 tablespoon milk

2 teaspoons vanilla extract

½ teaspoon red food coloring (gel or liquid. *Emmie prefers gel.)

1 cup white chocolate chips

Directions

1. In a large bowl, mix together flour, cocoa, baking soda, and salt. Set to the side until later in step two.

2. For this next step, Emmie prefers a stand mixer with a paddle attachment, but a handheld mixer works well, too.

Place butter in the mixer and set to high until creamy, about 1-2 minutes. Add in brown sugar until well blended and super creamy, about 2 minutes. Add in the egg, milk, and vanilla. Blend well, then add food coloring until completely mixed in.

With the mixer off, add the dry ingredients from the large mixing bowl that were blended together in step one. Slowly mix until the dough forms. Add additional food coloring if you're not satisfied with the hue. Then slowly add the white chocolate chips. The dough will feel sticky at this point.

3. Next up is chilling the dough! Emmie says you can't skip this step no matter how much you want to. Don't shoot the messenger! I'm simply relaying her rather barbaric instructions. Cover the mixing bowl with plastic wrap and chill the dough in the fridge for 2 hours (or up to 2 days). If you decide to chill the dough far longer than 2 hours, then you might want to let it sit room temperature for about 10-15 minutes before getting to the good part.

4. Preheat oven to 350°F. Line two cookie sheet pans with parchment paper.

5. The good part! Roll a walnut size amount of dough into a ball and set on pan about two inches apart. Fill up those cookie sheets!

Bake for approximately 13 minutes.

Once you pull your tasty treats out of the oven, if the cookies are too round for your liking, you can flatten softly with a fork—any crinkles that form are welcome to stay.

Let cookies cool, then enjoy to your heart's content.

Beware! These tend to disappear quickly!

Share freely with those you love.

Enjoy!

Book Description: It's February, Valentine's Day is just around the corner, and a couple of popular podcasters have descended on the inn with their rabid listeners in tow. *The Perfect Pairing* hosts decide to throw a funeral for every bad relationship their loyal fans have had, and things take a turn for the deadly before the casket can close for the night. A double homicide seems to have played out on the grounds of the Country Cottage Inn, and it's up to me to solve the case before the very next funeral is mine.

*Be sure to pick up [Sealed with a Hiss](#)

SNOWBALL COOKIES



From the Country Cottage Café

(A Winter Tail of Woe,

Country Cottage Mysteries #14)

Hello, it's me, Bizzy Baker Wilder! These snowball cookies are not only out of this world, but they are easy-peasy to make! If you're looking for something sweet to eat while curling up by the fire with a good book, then you've just met your cookie. I recommend doubling your ingredients because not only do these have a tendency to disappear, but they are bound to become your go-to wintertime snack!

Ingredients for Cookies

- 2 ¼ cups all-purpose flour
- 1 cup butter (unsalted, softened)
- ½ cup powdered sugar
- 1 ½ teaspoons vanilla
- ¼ teaspoon salt
- ¾ cup pecans, toasted and finely chopped

Directions

Preheat oven to 400°F.

Line two cookie sheet pans with parchment paper.

1. In a mixing bowl, cream together softened butter, powdered sugar, and vanilla. A stand mixer works well for this!

2. In a separate bowl, combine sifted flour and salt. Slowly add dry ingredients to creamed butter mixture. Add finely chopped pecans and mix until well blended. *If dough is too dry, add 1-2 teaspoons water.

3. Form dough into walnut-size balls and line cookie sheet. Bake at 400°F for 10 to 12 minutes.

Enjoy!

Book Description: It's a snowy winter in Cider Cove and a show called *Mayhem, Baking, and Murder* is taping an episode at the inn with me as the guest host. But before we can dive into the deep end of all things homicide, the host drops dead and I have a feeling I'm watching a homicide play out in real time. I'm not wrong. But a shocking twist turns this case on its ear, and suddenly it becomes the most dangerous homicide I've investigated to date.

*Be sure to pick up [**A Winter Tail of Woe**](#)

PISTACHIO PUDDING DELIGHTS



From the Country Cottage Café

(Lock, Stock, and Feral,

Country Cottage Mysteries #15)

Hello, it's me, Bizzy! If ever there was a comfort cookie that has that extra something, it's this one. Emmie's pistachio pudding delights are just that—delightful. And since they're green, they're a fun addition to the holidays as well. Enjoy!

Ingredients for Pudding Delights

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup firmly packed light brown sugar
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
- $\frac{1}{2}$ cup granulated sugar
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 1 egg
- 1 three ounce package of pistachio instant pudding mix
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup chopped pistachio nuts
- 3-4 drops of green food coloring

Directions

Preheat oven to 375°F. Line two baking sheet pans with parchment paper.

1. In a large bowl, whip butter, brown sugar, and granulated sugar until light and fluffy, then add in vanilla and egg until well blended.

2. Add in pudding mix, flour, baking powder, and salt. Mix well until a dough-like consistency is achieved.

3. Toss in chopped pistachios and drop in food coloring, mixing well into the dough.

4. Roll dough into walnut-size balls and set on baking sheets about two inches apart.

5. Bake for 10 minutes, then remove from oven and let cool.

6. **Emmie's note:** These cookies are perfectly chewy and delicious. The only crunch they yield is from the nuts. But I promise they are not only delicious, they're addictive!

7. Enjoy!

Book Description: A book club called the Grim Readers has descended on the inn and things take a turn for the deadly when life begins to imitate art. The weather isn't the only thing heating up in Cider Cove—tempers are flaring, too. Spring is in the air and so is murder.

*Be sure to pick up **Lock, Stock, and Feral**

PASTEL PRETTIES (CANDY BARK)



From the Country Cottage Café

(Itching for Justice,

Country Cottage Mysteries #16)

Hey there, it's me, Bizzy Baker Wilder! If you're looking for something just as pretty to look at as it is delicious to eat, look no further. Emmie's pastel pretties are here! If I could describe these, I would say they look like white chocolate bark with pastel candy coated chocolates and sprinkles on a yummy cookie base. They're perfect for a party or even for two. Who am I kidding? You don't need an excuse to whip up a batch of these beauties. Now get cooking!

Ingredients for Pastel Pretties

- 3 cups all-purpose flour
- 1 cup butter (softened)
- 1 cup sugar
- 1 cup brown sugar (packed)
- 2 eggs
- 2 cups semi-sweet chocolate chips
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water
- ½ teaspoon salt

1 ½ cups white chocolate chips

3 ½ cups mini marshmallows

1 cup pastel candy coated chocolate (Emmie suggests pastel M&M's.)

Confetti sprinkles in pastel colors (about two tablespoons)

Directions

Preheat oven to 350°F.

1. In a large mixing bowl (preferably in a stand mixer), cream butter and white and brown sugar until smooth and silky. Add in eggs and beat into mixture. Add vanilla.

2. In a small bowl, mix hot water and baking soda until well dissolved.

3. Add baking soda mixture to batter and add salt.

4. Add flour and 1 cup of white chocolate chips to the mixture and stir well.

5. Press dough into a baking pan (9 x 13 works great).

6. Bake for approximately 20 minutes. Remove from oven and add a layer of marshmallows. Put back into the oven for two minutes. Remove and add the reserve of white chocolate chips, pastel candy coated chocolate, and sprinkles.

Let cool, cut into bars, and enjoy!

Book Description: A cooking competition is taking place at the inn and a celebrity chef is set to grace us with his presence, along with his fabulous food. The best part? It's the exact chef I'm hoping will cater my best friend's wedding in just a couple of weeks. Along with that, the mystery man that was catfishing my mother has suddenly shown up in Cider Cove, and I don't trust him as far as I can throw his rock-hard body. Speaking of bodies, I seem to have stumbled upon another corpse. But lucky for me, a perfectly adorable Samoyed works right alongside my sweet pets and me to help try to solve the case. But if we don't solve it soon, it will be a recipe for disaster.

*Be sure to pick up [**Itching for Justice**](#)

BUTTERSCOTCH COOKIES



From the Country Cottage Café

(Raining Cats and Killers,

Country Cottage Mysteries #17)

Hello, Bizzy here! Emmie has really done it this time. In fact, if I was stranded on a desert island and could only take one cookie with me, it would be this one. These butterscotch cookies are the stuff that dreams are made of. And the best part? You can and should double the batch because these are going to disappear fast. So what are you waiting for? Get baking!

Ingredients for Cookies

- 2 ½ cups all-purpose flour
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 cup butter (softened)
- 1 teaspoon baking soda
- 1 ½ teaspoons vanilla extract
- 1 teaspoon salt
- ¾ teaspoon ground cinnamon
- 1 package (11 ounces) of butterscotch chips

Directions

Preheat oven to 350°F. (After step 2 is complete.)

1. In a large bowl (Emmie prefers her stand mixer), cream together butter, brown sugar, white sugar, and vanilla extract (about 3 minutes). Add eggs and blend well.

2. In another large bowl, mix together the rest of the dry ingredients—flour, cinnamon, salt, and baking soda. Slowly add dry ingredients into the creamed butter mixture, and blend well. Incorporate butterscotch chips by folding them in. Cover bowl and refrigerate for 1 hour.

3. Scoop out walnut-size balls of dough onto a parchment lined cookie sheet and bake for 10-12 minutes.

4. Enjoy!

Book Description: It's proving to be a boiling hot summer in Cider Cove and the inn is hosting Emmie's wedding and a touch of murder, too. A local resident dies and leaves millions to her cats. Emmie's wedding dress is rumored to be cursed, and everything that can go wrong for her big day does.

*Be sure to pick up [**Raining Cats and Killers**](#)

AUNT BIRDIE'S BANANA PUDDING



From the Country Cottage Café

(Death Takes a Holiday,

Country Cottage Mysteries #18)

Hello! Bizzy here! It's the dead heat of summer in Cider Cove, and Aunt Birdie has a recipe to share that will cool your jets and land your taste buds on cloud nine, all at the same time! It's so easy, even I could make this. Well, if I was daring enough to step into the kitchen. But you should get right on this. I promise you won't be sorry. The only thing you'll be remiss about is the fact you didn't make more. And honestly? There could never be enough. Happy eating!

Ingredients for Banana Pudding

2 cups cold milk

1 can of sweetened condensed milk (14 ounces)

1 package of instant vanilla pudding (5 ounces)

1 ½ tablespoons vanilla extract

1 tub of (thawed) frozen whipped topping *Aunt Birdie prefers Cool Whip,

1 package of vanilla wafers (16 ounces) *Aunt Birdie prefers Nilla Wafers.

15 sliced medium ripe bananas

Directions

1. In a large bowl, mix pudding and milk with a hand mixer for two to three minutes until smooth and silky.
2. Stir in sweetened condensed milk until well blended.
3. Add vanilla extract and carefully fold in whipped topping.
4. In a footed glass dessert bowl (or something similar to your liking), layer wafer cookies, pudding mixture, and bananas as high up as the ingredients will allow.
5. Cover and chill in the refrigerator overnight.

Enjoy!

Book Description: The summer heat is pressing down on Cider Cove as my relatives descend on the inn for a family reunion. But not everyone is thrilled to see one another. My mother, Ree, is forced to confront her estranged sisters and the man that came between them all those years ago. And when that man turns up dead, there are one too many suspects—and three of them happen to be sisters. Summer in Cider Cove is proving to be deadly.

*Be sure to pick up [**Death Takes a Holiday**](#).

CINNAMON ROLL COOKIES



From the Country Cottage Café

(Copycat Killer Thriller,

Country Cottage Mysteries #19)

Hello! Bizzy Baker Wilder here! It's fall in Cider Cove, and things have been chilly to say the least. But fall happens to be my favorite time of year because there's nothing better than snuggling up next to the fire with a cup of coffee and one—or a dozen—of Emmie's delicious cinnamon roll cookies. Enjoy!

Ingredients for Rolls

- 2 ¼ cups all-purpose flour
- ¾ cup unsalted butter (softened)
- ½ cup sugar
- 1 large egg
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 teaspoons vanilla extract

Ingredients for Filling

- 3 tablespoons butter (softened)
- ¼ cup granulated sugar
- 2 tablespoons ground cinnamon

Directions

Mix in a small bowl to combine.

Ingredients for Icing

*Once cookies are just about done baking, you can start on the icing!

1 cup powdered sugar

3 tablespoons milk

1 teaspoon vanilla extract

Directions for Icing

Add milk and vanilla to the powdered sugar, being careful not to make it too watery. If it's too thick, add more milk as needed.

Directions for Rolls

Preheat oven to 350°F.

1. In a medium bowl, whisk flour, baking powder, and salt.
2. In another bowl (large bowl with a hand mixer or in a stand mixer), beat the butter and sugar together at high speed for three minutes. Slowly add in egg and vanilla and mix for about two minutes.
3. Combine dry ingredients to the batter and mix on medium until incorporated. The dough should be soft. If the dough is too sticky, add in an extra tablespoon of flour at a time until it firms up.
4. Roll out dough into two rectangles (about ¼ inch thick), then sprinkle the filling over both rectangles evenly.
5. Roll each rectangle into a log and cover with plastic wrap, refrigerating for two hours or up to two days.
6. Cut the logs into ½ inch slices. Lay flat on a cookie sheet and bake for 10 minutes or until golden brown.
7. Once the cookies cool, drizzle with vanilla icing.

Book Description: It's fall in Cider Cove, and the Country Cottage Inn is playing host to a thriller convention. We're also hosting a small fall festival that blossoms into an all-out war once my feisty sister and Georgie take over. And that thriller

convention? It turns out, a killer has decided to thrill us with their presence. Once one of the authors turns up dead on the grounds, I'm more than motivated to hunt down the perpetrator. As if a killer on the loose wasn't enough, my brother and his wife are about to have their baby. It's chaos on every front. Fall in Cider Cove is proving to be deadly.

*Be sure to pick up **Copycat Killer Thriller**

SPIDER WEB CUPCAKES



From the Country Cottage Café

(Happy Howl-o-ween Horror,

Country Cottage Mysteries #20)

Hello, it's me, Bizzy! Halloween has descended on ~~Cider~~ Spider Cove and things have been pretty spooktacular around here—with the exception of that dead body, of course. But homicides aside, Emmie has managed to make this haunted holiday a culinary delight with her delicious spider web cupcakes. You'll want to whip up a dozen or two or *three* to delight all of the little ghouls in your life. And don't forget to keep a few, or a lot, for yourself!

Happy haunted baking!

Ingredients for Cupcakes

1 cup sifted all-purpose flour

$\frac{3}{4}$ cup unsweetened natural baking cocoa

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup brown sugar

2 eggs (room temperature)

$\frac{1}{4}$ teaspoon salt

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{3}$ cup vegetable oil

½ cup buttermilk

2 tablespoons vanilla extract

Directions

Preheat oven 350°F.

Line a 12 cup muffin pan with cupcake liners. (*Emmie says purple, orange, green, or silver are fun colors to work with!)

1. In a large bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt.

2. In a medium bowl, whisk together eggs, granulated sugar, brown sugar, vegetable oil, and vanilla.

3. Mix wet ingredients into dry ingredients, slowly pouring buttermilk as you combine the two. Don't over stir the batter.

4. Ladle into cupcake liners, filling each one halfway.

5. Bake for 15-20 minutes until a toothpick comes out clean.

Ingredients for Vanilla Buttercream Frosting

1 cup unsalted butter (room temperature)

4-5 cups powdered sugar

¼ cup heavy cream

2 teaspoons vanilla extract

Pinch of salt

Directions for Vanilla Buttercream Frosting

*Emmie prefers to use her stand mixer with the paddle attachment for this, but a handheld mixer works well, too.

1. Beat butter until smooth and creamy for about two minutes. Add four cups of powdered sugar, heavy cream, vanilla extract, and pinch of salt. Beat on high for about two minutes. If the consistency is too thin, add more powdered sugar until desired consistency is achieved.

2. Scoop out approximately ¼ of the frosting and add either purple or black food coloring to create the web pattern.

3. Frost cupcakes with a half inch of frosting, creating a smooth surface.

4. Add the colored frosting to a small piping bag. (Emmie likes to put it into a plastic sandwich bag and cut a very small hole at the tip. This is her go-to piping bag for all simple decorating!)

5. To create the spider web pattern, start by creating a tight spiral from the center of the cupcake and work your way out all the way to the edge. Then, with either a toothpick or a butterknife, gently score the spiral into four equal parts, starting from the center of the spiral working your way out to the edge in a straight line.

Share with *fiends*, family, boys, and ghouls. Even the most ornery monster is sure to love these.

Enjoy and happy haunted Halloween!

Book Description: It's October in Cider Cove, and Mayor Woods has decided to change the name of our cozy little town to *Spider Cove* for the entire month. But when a body turns up at the zombie walk, things take a turn for the deadly. Add in an ex-boyfriend of mine who is making Jasper insane with jealousy, along with an eerie cult obsessed with werewolves, and you have a hairy, scary month of terror ahead. Halloween is upon us, and I don't know if Cider Cove will ever be the same again.

*Be sure to pick up [Happy Howl-o-ween Horror](#)

FROSTED EGGNOG COOKIES



From the Country Cottage Café
('Twas the Night Before Murder,
Country Cottage Mysteries #21)

Happy holidays, everyone! It's me, Bizzy! Christmas is upon us, and all of Cider Cove is ready to celebrate the most wonderful time of the year. And the holidays are that much more wonderful with Emmie's frosted eggnog cookies. I don't know how I would get through the holidays without them. Emmie swears these are a breeze to whip up. But for the safety of the Country Cottage Inn, and everyone in Cider Cove, I'll leave the baking to you! Happy holiday baking! I just know you and your loved ones are going to love these to pieces.

Ingredients for Cookies

- 2 cups sifted all-purpose flour
- $\frac{2}{3}$ cup butter (softened)
- 1 cup granulated sugar
- 1 large egg
- $\frac{1}{4}$ cup eggnog
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg

Ingredients for Icing

- 1 $\frac{1}{2}$ cups powdered sugar

3-4 tablespoons eggnog

Directions for Cookies

Preheat oven at 375°F.

1. In a large mixing bowl, cream together butter and sugar until light and fluffy (5-7 minutes).

2. Beat in egg and add eggnog.

3. Mix together flour, baking powder, salt, and nutmeg, then add slowly to creamed ingredients.

4. Roll into walnut-size balls and place onto cookie sheet, 2 inches apart. Flatten slightly with the back end of a spoon.

*Optional: Roll cookie dough out onto a lightly floured surface until ¼ inch thick. Use holiday cookie cutters to create shapes.

5. Bake 8-10 minutes until edges turn golden brown. Remove and let cool.

Directions for Icing

In a medium mixing bowl, mix powdered sugar with one tablespoon of eggnog at a time, mixing as you go until you reach a frosting-like consistency.

Generously frost the tops of the cookies.

*Emmie says you can add sprinkles to make them extra festive.

Serve and enjoy! These are a hit to have alone or to serve to a crowd.

Merry Christmas from your friends at the Country Cottage Inn!

Book Description: It's December in Cider Cove. Christmas is afoot—and so is a killer. Mackenzie's cousin is looking to get married in a haunted house, and Mack offers up the next best thing—the Country Cottage Inn. But when a killer shows up at the rehearsal dinner, it throws a wrench in their nuptials and in my holiday plans as well. Add Santa to the mix, a war between Georgie, my mother, and me, and a couple of adorable fuzzy

pups, and you've got enough yuletide chaos to jingle anybody's bell. As it turns out, the holidays really can be murder.

*Be sure to pick up '**'Twas the Night Before Murder**

RASPBERRY THUMBPRINT COOKIES



From the Country Cottage Café

(Smitten Kitten Corruption,

Country Cottage Mysteries #22)

Hello, it's me, Bizzy Baker Wilder! Valentine's Day is just around the corner, and the Country Cottage Café has whipped up a sweet treat that has Cupid himself begging for more. If you love raspberry jam, then this is the cookie for you. But beware, I've never seen anyone have just one. I'd have a good book and a cup of coffee ready for when these come out of the oven. It's the best way to spend the evening! Happy baking! And Happy Valentine's Day from your friends at the Country Cottage Inn!

Ingredients for Cookies

2 cups sifted all-purpose flour

1 cup butter (softened)

$\frac{2}{3}$ cup granulated sugar

1 teaspoon vanilla extract

$\frac{1}{2}$ cup seedless raspberry jam

$\frac{1}{4}$ cup of sprinkles

Directions

1. In a large mixing bowl, cream together butter, sugar, and vanilla extract until light and fluffy (5-7 minutes).

2. Gradually add flour and combine well.

3. Place plastic wrap over bowl and refrigerate for 30 minutes.

4. Preheat oven to 350°F.

5. Line 2 baking sheets with parchment paper.

6. Form dough into walnut size balls and set 2 inches apart on baking sheet. Create wells or deep indentations in each cookie with the back end of a wooden spoon.

7. Once you have the indentations set, carefully roll the edges through sprinkles.

8. Place back on cookie sheet and fill each indentation with ¼ teaspoon of raspberry jam.

9. Bake for 15 minutes or until edges are golden brown.

Book Description: It's February in Cider Cove and Valentine's Day is just around the corner. Georgie's family has come to visit. And as much as she doesn't want to admit it, my mother may be a tad bit attracted to Georgie's brother. And his hot son? Macy and Camila are at war over that one. As if Cupid's wayward arrows weren't enough to deal with, a socialite comes to town in hopes to debut her new perfume, but not only have the masses come out to witness the event, so has a killer. Things take a turn from fragrant to tragic and someone at that debut party has blood on their hands.

*Be sure to pick up [Smitten Kitten Corruption](#)

BLACK AND WHITE COOKIES



From the Country Cottage Café

(Cruising for Trouble,

Country Cottage Mysteries #23)

Hello, it's me, Bizzy Baker Wilder! Can you believe it? My friends and family just cruised the Tropics with Jasper and me! The best part of all? Thanks to some fancy footwork by my friend Georgie, Fish and Sherlock were able to come along, too. And while we were soaking in all the beauty around us, we were introduced to some of the yummiest cookies known to man. Well, you can just bet my bestie, Emmie, wasn't going to let us off that ship without procuring the recipe. And lucky for us, she did just that.

So go on and get baking!

Once you take that first bite, I promise you won't regret it.

Ingredients for Cookies

1 $\frac{3}{4}$ cups sifted all-purpose flour

10 tablespoons (1.25 sticks) butter (softened)

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

1 large egg

2 teaspoons vanilla extract

⅓ cup sour cream (room temperature)

Ingredients for Icing

5 ½ cups powdered sugar

7 tablespoons milk

2 tablespoons light corn syrup

1 teaspoon vanilla extract

½ teaspoon salt

3 tablespoons unsweetened cocoa powder

Directions for Cookies

Preheat oven to 350°F.

Line 2 baking sheets with parchment paper.

1. In a medium bowl, sift together flour, baking powder, baking soda, and salt.

2. In a large bowl (Emmie prefers a stand mixer), cream butter and sugar together for approximately 2 minutes. Add in egg and vanilla extract, then beat on medium for another minute or so. On low speed, add dry ingredients—about a third every ten seconds, alternating with sour cream. Mix on low until well combined. Dough will be thick and sticky.

3. Drop mounds of dough (about ¼ cup each. You can even use a ¼ measuring cup to scoop it) onto baking sheets, aiming for 6 cookies per baking sheet.

4. Bake for 15-18 minutes until edges are browned. Allow to cool before icing.

Directions for Icing

1. In a medium bowl, whisk together powdered sugar, 6 tablespoons milk, corn syrup, vanilla extract, and salt.

2. Remove one cup and place it in a different bowl, then add 1 tablespoon of milk and cocoa powder. Stir well until combined.

3. Ice half of the cookie with vanilla frosting, then refrigerate for 10–15 minutes until frosting is set.

4. Frost the other half with the chocolate frosting and refrigerate to set for about 10 minutes.

Enjoy!

Word to the wise: These go quickly!

Happy baking!

Book Description: The Country Cottage Inn is in desperate need of a plumbing overhaul. So what are Jasper and I to do with the inn shuttered for repairs for close to a month? Take my father up on his offer to cruise the ocean blue. The best part? A handful of our friends and family have decided to join us. But unfortunately, a killer has decided to join us, too.

*Be sure to pick up **Cruising for Trouble**

PINEAPPLE FROSTY



From the Country Cottage Café

(Beach Body,

Country Cottage Mysteries #24)

Hey, everyone! It's me, Bizzy! Summer is here, and it is broiling hot in Cider Cove. Thankfully, Emmie came up with a frozen treat that was not only refreshing, but equally delicious. And the best part? Even I can make it. Okay, well, maybe I shouldn't get carried away. I'd hate to burn the inn down in an effort to put together a few simple ingredients. I think I'll leave the pineapple frosty magic to the Country Cottage Café where it belongs—and in your capable hands as well.

Have fun with it!

Ingredients for Frosty

- 5 ounces pineapple juice
- 1 cup vanilla ice cream
- 2 cups frozen pineapple chunks
- 2 tablespoons of sugar (needed!)
- ¼ teaspoon lemon juice
- Pinch of salt

Directions

1. In a blender, combine all ingredients and blend until creamy for several minutes.

That's it! You're done!

Emmie says if you want to get fancy, you can pipe this through a piping bag with a giant star tip (1 M). But this works great simply scooped into a bowl or a cone as well.

Enjoy!

Book Description: Summer is upon us, and Cider Cove is kicking off the season with fun, food, music—and a bikini contest. Yes, bikinis. It wasn't my idea, but seeing that the cove sits right behind my inn, I'm forced to watch the parade of glorified pasties—that is, until a corpse shows up on the scene.

*Be sure to pick up **Beach Body**.

BLUEBERRY BUCKLE



From the Country Cottage Café

(A Ruthless Ruff Patch,

Country Cottage Mysteries #25)

Hi there! It's me, Bizzy Baker Wilder! Cider Cove is locked in an impossible heatwave, and we're just counting down the days until summer does a disappearing act. We just celebrated my sister's birthday with a fabulous clam bake and some of Emmie's blueberry buckle. And since I'm not only Emmie's BFF, but her boss, too, I've wrangled this delicious recipe from her.

Get ready to take a bite out of a blueberry dream.

Happy baking!

Ingredients for Blueberry Buckle

2 cups all-purpose flour

½ cup milk

¾ cup sugar

½ cup butter (softened)

1 egg

2 teaspoons baking powder

½ teaspoon salt

1 teaspoon vanilla

3 cups fresh blueberries (Frozen blueberries would add too much fluid to the mix.)

Crumble Topping

⅓ cup all-purpose flour

½ cup sugar

¼ cup butter (softened)

½ teaspoon cinnamon

Directions

Preheat oven to 350°F.

For the Crumble

In a medium bowl, combine sugar, butter, and cinnamon, stirring well before slowly adding in flour. Combine well and set aside.

For the Buckle Batter

1. In a large mixing bowl or stand mixer, combine sugar, butter, vanilla, and egg until creamy.

2. Stir in flour, baking powder, and salt, slowly adding in milk at the same time.

3. Once mixture is well combined, fold 2 cups of blueberries into the mix saving 1 cup for later).

4. Spray or butter a 9 x 9 baking pan.

5. Pour batter into pan and smooth until even. Sprinkle the crumble mixture over the batter, along with remaining 1 cup of blueberries.

6. Bake 30-35 minutes or until toothpick comes out clean from the center of the buckle.

Let cool for 15 minutes and enjoy!

Book Description: Cider Cove, Maine is sweltering in the heat of a long, hot summer as the inn plays host to a local TV show, *Cider Cove Home and Heart*. While a trio of domestic divas do their best to regale their viewers with a clam bake, someone in the crowd is about to regale them with murder. A

cute golden retriever puppy is soon left without its owner, and I not only have a new home to find for the sweet pup, I have a killer to catch.

Emmie has a secret that will be brought to light, and Macy's dirty thirty birthday bash is at hand.

Things are heating up in Cider Cove this summer—and with a homicide front and center, the clam bake isn't the only thing about to boil over.

*Be sure to pick up **A Ruthless Ruff Patch**

ALMOND HORNS



From the Kitchen of the Haunted Book Barn

(Midlife in Glimmerspell,

Hot Flash Homicides #1)

Hello! Billie Buttonwood here! These cookies are so amazing I just had to share them with you. Whether you enjoy them with a good book or with friends, you won't believe how delicious these are. You might want to double the recipe. These will go fast!

Ingredients for Horns

3 ½ cups almond flour

2 cups powdered sugar

3 teaspoons almond extract

1 egg white

*Optional: 4 ounces chopped dark chocolate for dipping

1 cup slivered almonds

Directions

Preheat oven to 375°F.

1. In a food processor, add almond flour, powdered sugar, almond extract, and egg white. Pulse until mixture forms a sticky dough.

2. Divide dough into twelve pieces. Roll into rods, coat each piece with slivered almonds, and then form into crescent shapes.

3. Bake for 12-15 minutes or until golden brown.

4.*Optional: In a double boiler or in the microwave, slowly melt chocolate. Once cookies are cooled, dip ends into chocolate. Adding a few sprinkles is a fun touch, too! Place on parchment lined cookie sheet and refrigerate to chill chocolate for a few minutes until chocolate is firm.

5.ENJOY!

Book Description: *If I thought the first half of my life was a bumpy ride, I'd better buckle up because I'm about to go over the hill and off the rails.* After catching my husband in bed with another woman, I gave him the heave-ho, put our house on the market, and moved away to an enchanting little town for a brand new start. What I didn't count on was the fact that enchanting little town might just be—*enchanted*.

Glimmerspell is rumored to be home to vampires, werewolves, and fae, but those are just simply gimmicks to lure tourists to their snowy little town—aren't they?

Nevertheless, I've got a job at the Haunted Book Barn where my niece films her infamous video blog, *Murder, Mayhem, and Baking*. She's somehow wrangled me into helping out with whipping up the sweet treats, and in the middle of filming an episode, a hot flash strikes and I'm transported to another time, place, and another day entirely.

*Be sure to pick up [Midlife in Glimmerspell](#)

WEREWOLF BROWNIE PAWS



From the Kitchen of the Haunted Book Barn

(Wicked in Glimmerspell,

Hot Flash Homicides #2)

Hello! Billie Buttonwood here! If you're a brownie lover, then you need to make this fun recipe. Not only are these a hoot to look at, but they taste delicious, too. They won't last long, so you might need to make a few batches. They're perfect for Halloween, but they're delicious year-round.

Ingredients for Brownie Paws

$\frac{3}{4}$ cup all-purpose flour

1 $\frac{1}{2}$ cups sugar

$\frac{2}{3}$ cup cocoa powder

$\frac{1}{2}$ cup powdered sugar

$\frac{1}{2}$ cup semi-sweet chocolate chips

2 eggs

$\frac{1}{2}$ cup butter (softened)

$\frac{3}{4}$ teaspoon salt

1 teaspoon vanilla

$\frac{1}{3}$ cup slivered almonds *to use as garnish for the werewolf claws once the treat is baked.

Directions

Preheat oven to 325°F. Grease a madeleine pan with nonstick cooking spray.

1. In a large bowl, combine eggs, butter, and vanilla.
2. Sift in the flour, sugar, powdered sugar, cocoa, and salt.
3. Fold in chocolate chips until all ingredients are well incorporated.
4. Spoon batter into madeleine pan.
5. Bake for 20-25 minutes or until toothpick comes out clean. As the werewolf paws are cooling, add the slivered almond “claws” by spiking them into the front of the brownie. You could slather these with chocolate frosting as well!

Enjoy!

Book Description: A masquerade ball has all of Glimmerspell a titter as the entire town congregates at Hyland Hall, where an art benefit is set to raise funds for the local university. But things take a dark turn when an artist turns up dead and I’m left holding the murder weapon. Not only will I have to clear my good name, but the local vampire coven has recruited me to help find a couple of missing women using my time-traveling abilities. They’ve got to be kidding, right? I can no more control those jaunts around the calendar than I can control the hot flashes that sponsor them. Here’s hoping I don’t end up dead, or worse—staring a mastodon in the face.

*Be sure to pick up [Wicked in Glimmerspell](#)

VAMPIRE AND WEREWOLF GINGERBREAD COOKIES



From the Kitchen of the Haunted Book Barn

(Mistletoe in Glimmerspell,

Hot Flash Homicides #3)

Happy holidays! It's me, Billie Buttonwood! It's December in Glimmerspell, and the Haunted Book Barn is whipping up the cutest little gingerbread men you ever did see—in the shape of vampires and werewolves! They're so soft and chewy we can't keep them on the shelves. And just like Glimmerspell, these cookies have a little bit of holiday magic in them. I hope you have a blast in the kitchen with these. You might want to double the batch. These cookies have a tendency to disappear quickly!

Ingredients for Cookies

2 $\frac{2}{3}$ cups sifted all-purpose flour

$\frac{1}{2}$ cup butter (softened)

1 cup packed dark brown sugar

$\frac{1}{3}$ cup molasses

2 tablespoons water

1 large egg

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

2 teaspoons ground ginger

$\frac{1}{2}$ teaspoon ground cinnamon

½ teaspoon ground nutmeg

½ teaspoon ground allspice

Ingredients for Icing

1 ½ cups powdered sugar

3-4 tablespoons milk

* Optional: one teaspoon red food dye

Directions for Cookies

1. In a large mixing bowl, cream together butter and brown sugar until light and fluffy (5-7 minutes). Beat in egg, water, and molasses.

2. In another large bowl, mix together all dry ingredients (for the cookies).

3. Divide dough in two pieces. Shape into a flattened circle, then wrap with plastic and refrigerate for 30 minutes.

4. Preheat oven at 350°F.

5. Place dough onto a lightly floured surface and roll out until ⅛ of an inch thick. Cut out gingerbread men with a standard gingerbread cookie cutter—or freehand with a knife.

6. Place on cookie sheet, 2 inches apart, and bake for 8-10 minutes or until set.

Cool on wire rack.

Directions for Icing

In a medium mixing bowl, mix powdered sugar with one tablespoon of milk at a time, mixing as you go until you reach a glue-like consistency. Save a small portion of the icing and add red food coloring if so desired for the vampire fangs.

*A plastic sandwich bag works well for this. Just cut a tiny hole into one end of it to create a tip for the icing.

*We use standard gingerbread men cookie cutters and decorate the vampires with red fangs and the werewolves with furry faces. Feel free to get as creative as you like with your decorations!

Merry Christmas from your friends in Glimmerspell!

Book Description: It's Christmas in Glimmerspell and wickedness abounds. Elliot and I are taking things to a new level, and I'm loving my job at the Haunted Book Barn. Things are finally going well for me. So why am I playing the part of maid of honor at my ex's wedding? And that Christmas party at the historical society leads to more than just a lesson in history—it leads to murder.

Who said midlife was boring?

*Be sure to pick up **Mistletoe in Glimmerspell**

PALMIER COOKIES



From the Kitchen of the Haunted Book Barn

(Midnight in Glimmerspell,

Hot Flash Homicides #4)

Hello, all! It's me, Billie Buttonwood. Boy, did Elliot ever dodge an Iona-shaped bullet. But enough about that. It's my honeymoon, and Teddy sent over a box of fresh baked palmier cookies for Elliot and me to enjoy. They're so easy to make, I thought I'd share the recipe with you as well. If you ever need a cookie in a pinch, this is the recipe to reach for. And if you keep puff pastry handy in your freezer, you'll never be without a fresh baked treat at hand. Happy baking!

Ingredients for Cookies

- 1 sheet frozen (thawed) puff pastry dough
- 4 ½ teaspoons melted butter
- 1 cup granulated sugar

Directions

1. Carefully unwrap puff pastry, creating a rectangle.
2. Brush half of the melted butter over the pastry dough, then sprinkle half a cup of sugar over every inch of it.
3. Turn the pastry sheet over and repeat the process with the melted butter and sugar.
4. Take a rolling pin and press the dough out until it is a long rectangle.

5. Starting from the bottom, tightly roll your way to the middle. Stop, then do the same from the top, rolling your way to the middle. Wrap in cellophane and refrigerate for 30 minutes.

6. Preheat oven to 425°F.

7. Remove plastic wrap and slice the roll ½ inch apart. Place on cookie sheet about 2 inches apart.

8. Bake for 7 minutes, then turn over and bake an additional 7 minutes until caramelized.

Enjoy!

Book Description: Guess who's engaged to a vampire? Me! Guess who found the body of a full-fledged human at her own engagement party? Also me.

Not only that, but something goes terribly wrong at the taping of our latest segment of *Murder, Mayhem, and Baking*. And if that isn't bad enough, Elliot is kicked off the investigation for having threatened the deceased. And do you know where that threat lands the handsome detective? At the top of the suspect list.

As fate would have it, not only is Elliot's career on the line, but so are our budding nuptials.

Why, you ask?

Let's just say someone has come up with an ingenious way to stop a certain wicked vampire coven from taking over the world—and I'm not liking the end result.

*Be sure to pick up [Midnight in Glimmerspell](#)

ITALIAN GRAVY



From the Kitchen of Nana Rose

(Murder at Mortimer Manor,

Meow for Murder #1)

Hello there! Bowie Binx here. I guess you could say my nana Rose could cook her way out of a paper bag, and seeing that her recipes have gotten me out of a pickle or two—well, I guess you could say the same for me. Here is the nexus of Nana Rose's time in the kitchen. It all begins and ends with a good marinara sauce, or as Nana Rose liked to call it—gravy. You can serve this on anything. But I might stop shy of slathering it on chocolate cake.

Enjoy!

Ingredients for Gravy

1/3 cup extra virgin olive oil

2 cans (28 ounces) whole tomatoes peeled (San Marzano tomatoes are best. Fight me!)

2 cans (28 ounces) crushed tomatoes

1 can (28 ounces) tomato puree

6 ounces tomato paste

5 crushed garlic cloves

1/4 cup grated Parmigiano Reggiano

1 cup of onion chopped (Nana preferred a yellow onion that could make you cry for weeks.)

½ cup celery finely chopped
1 carrot finely chopped
1 teaspoon fresh oregano
2 tablespoons fresh basil
2 tablespoons fresh parsley
1 teaspoon salt (Garlic salt is okay, too.)
1 teaspoon sugar
¼ teaspoon freshly ground pepper
Pinch of red pepper flakes

Directions

1. In a stock pot or a Dutch oven, cook olive oil and onions over medium heat until onions are translucent.
2. Add carrots and celery and cook until soft.
3. Toss in the garlic and stir for about two minutes, then add all tomatoes, cheese, and the rest of the seasonings.
4. Heat to boiling, then set to simmer, stirring occasionally with the lid partially on but not fully covered for three to four hours. Be careful not to turn up the heat. We cannot burn the bottom or the entire sauce is ruined. (I've done this a time or two. Please learn from me.)
5. You will not regret making this gravy. In fact, I bet Sunday dinners will never be the same again.

Mangia!

Book Description: A highly inaccurate vision. A grumpy writer. And a corpse. Welcome to Starry Falls. Running from the mob can be murder.

Confession: I'm no psychic. But I can sort of see the future—albeit not accurately. And you better believe, I've never let that little detail stop me from prognosticating my way into a pickle. So when I ticked off the mob, the feds, and my wily ex, I decided to take my uncle Vinnie's advice and start over with a new name and new hair color while relying on my old shtick

—getting my visionary wires crossed and putting myself in danger.

Living in Starry Falls can be deadly.

*Be sure to pick up **Murder at Mortimer Manor**

PERFECT LASAGNA



From the Kitchen of Nana Rose

(Murder Old School,

Meow for Murder #2)

Bowie Binx here again. Nana Rose's lasagna never disappoints. If you ever need a pick-me-up, a dish to cast a spell over the sexiest man or woman in town, or something delicious to bring to a wake, this is the recipe for you. Take your time and enjoy the ride. Lasagna is a lifestyle.

Ingredients for Lasagna

1 package of lasagna noodles (about twelve strips)

16 ounces Ricotta cheese

1 egg

1 pound mozzarella cheese, sliced

$\frac{3}{4}$ cup grated Parmigiano Reggiano cheese

$\frac{1}{4}$ cup olive oil

1 pound ground beef (You could use lean.)

1 pound Italian sausages

$\frac{1}{2}$ cup chopped onion

3 cloves garlic crushed

1 can (28 ounces) crushed tomatoes

1 can (about 15 ounces) tomato sauce

2 cans (6 ounces each) tomato paste
¼ cup water
2 tablespoons sugar
2 tablespoons basil (can be fresh or dried)
2 tablespoons (about) fresh chopped parsley
1 teaspoon Italian seasonings
½ teaspoon fennel
Pinch of salt
¼ teaspoon of black pepper
Pinch of red pepper flakes

Directions

1. In a stock pot or a Dutch oven, add olive oil and meat (ground beef and sausages) to brown. Add all tomatoes along with water. Sprinkle in sugar, basil, salt, Italian seasoning, fennel, and pepper. Stir until bubbling, then reduce to simmer. Cover partially and stir intermittently for one hour.

2. Fill a separate stock pot with water, a tablespoon of olive oil, and a pinch of salt. Bring to a boil, then add lasagna noodles for ten minutes until soft. Drain and rinse noodles.

3. In a medium mixing bowl, add ricotta cheese with a whisked egg and parsley. Combine well and set aside.

4. Preheat oven to 375°F.

5. Prepare a 9 x 13 glass pan for the assembly of the lasagna by rubbing olive oil over the bottom (Nana Rose did this; therefore, so do I). Then add a thin layer of meat sauce over the bottom as well. Add a layer of lasagna noodles, then spread ricotta mixture over it. Ladle meat sauce over it, then add a layer of mozzarella cheese, then a layer of Parmigiano. Repeat this layering at least two more times, then top with mozzarella and Parmigiano.

6. Cover with aluminum foil. (Spray the inside of the foil with cooking oil to prevent sticking.)

7. Bake in oven for 30 minutes. Remove foil and bake for an additional 15 minutes or until cheese on top is golden brown and the sauce is bubbling nicely. Your home will smell like heaven, and rest assured that Nana Rose will be smiling down on you from there as well.

Now get eating! Mangia!

Book Description: It's turning out to be a long, hot summer. But when Shep takes me to his high school reunion, as his date, things heat up more than ever. Suffice it to say, his old female classmates aren't too thrilled to see he's taken. And even though Shep is insistent on keeping up our couples ruse, one of his rusty, dusty, old girlfriends isn't buying it. And when one of his good friends ends up biting the big one, all suspicion is cast upon the interloper among them. That would be me.

*Be sure to pick up [**Murder Old School**](#)

POTATO GNOCCHI



From the Kitchen of Nana Rose
(A Socialite's Guide to Murder,
Meow for Murder #3)

Hello again! Bowie Binx ready and willing to spill the details on Nana Rose's potato recipe. She whipped these up for Sunday dinner and didn't break a sweat. Come to find out, the recipe is pretty easy so she didn't have to. It's not only easy to make, but you might even have the ingredients handy. So what are you waiting for? You're running out of excuses.

Ingredients for Potato Gnocchi

2 pounds peeled potatoes (Russet preferred)

2 eggs

1 ½ cups flour

¾ cup grated Parmigiano Reggiano cheese

¼ teaspoon salt

¼ teaspoon pepper

Directions

1. In a stock pot, boil potatoes until soft and tender. Strain and put into a ricer. Let cool.

2. Make a pile of "riced" potatoes on a large cutting board, forming a crater in the center of the potatoes. Sift flour, then add to the center of the potatoes. Add cheese, salt, and pepper. Add eggs to the center of the crater. Begin mixing with your

hands from the center out to the edges until all ingredients are well combined.

3. Cover with a wet kitchen towel for 20 minutes to let the mixture settle.

4. Divide dough in half. Create two long rolls (about 24 inches each, about an inch diameter) and slice into ½ inch coins. (Nana's way of saying *pieces*).

5. In a stock pot, bring water to a boil, then add gnocchi. Cook for three minutes until gnocchi floats. Add your favorite sauces or eat them plain.

*These can be frozen up to a month prior to boiling.

Book Description: Fall is in the air, and to celebrate, there's a masquerade ball at the Mortimer manor where socialites and dapper men abound. But when someone drops dead in the middle of the dance floor, fingers are pointed at everyone—including the deceased. Shep is as ornery as ever. Whoever keeps sending me those threatening notes has grown far more brazen, and my insights to the future have not only increased, but I've just seen a glimpse of something that I want no part of. With my luck, that will be the only vision that comes to fruition—just the way it's threatened to.

*Be sure to pick up [**A Socialite's Guide to Murder**](#)

CLASSIC CHICKEN CACCIATORE



From the Kitchen of Nana Rose

(Haunted Halloween Murder,

Meow for Murder #4)

Hey there, it's Bowie Binx! All of my life I've craved one thing when it comes to Sunday dinner and that is my nana Rose's chicken cacciatore. In fact, the chicken cacciatore is the litmus test for every new Italian restaurant I visit. I know if the cacciatore is halfway decent, I'll enjoy whatever else they have on the menu. Although, let's make one thing clear—no one has ever come close to Nana's recipe. You're in for a real treat. Enjoy!

Ingredients for Cacciatore

- 6 boneless chicken thighs (Skinless would be best.)
- 1 can (28 ounces) crushed tomatoes
- 3 tablespoons tomato paste
- 3 medium tomatoes (quartered)
- 1 onion (chopped)
- 5 cloves garlic (crushed)
- 1 red bell pepper (chopped)
- 1 yellow bell pepper (chopped)
- 1 carrot (peeled, chopped)
- 4 sprigs of thyme

¾ cup black olives (no pits!)
2 tablespoons fresh basil
2 tablespoons fresh parsley
1 teaspoon oregano (Dried is fine.)
½ cup red wine
Pinch (or two!) red pepper flakes

Directions

1. In a large skillet or Dutch oven, heat oil and add chicken to brown. Cook about 4 minutes on each side until golden color. Remove chicken and set aside.

2. Add onions and cook until translucent. Add garlic just long enough to stir them a couple of times, then add rest of veggies and herbs. Stir until veggies are soft, about 5-7 minutes.

3. Add wine and stir well. Let wine reduce for about two minutes.

4. Add all tomatoes and stir well. Bring to boil, then simmer.

5. Add chicken into the sauce. Cover and let cook for 30 minutes. Add in olives. Cover and cook for an additional 15 minutes.

Your meal is ready! Pair with fine wine (or not so fine) and enjoy!

Book Description: Something wicked this way comes. Opal volunteers to turn the manor into a haunted mansion for the entire month of October in hopes to turn a dollar, but the spooky festivities soon take on a haunted life of their own when a real corpse shows up at the scene. Shep and I take on a life of our own as well, and a special guest from my past conjures up before me. Something tells me making it through this month of horrors will be murder.

*Be sure to pick up [Haunted Halloween Murder](#)

ITALIAN ANISE CHRISTMAS COOKIES



From the Kitchen of Nana Rose

(Murder for Christmas,

Meow for Murder #5)

It's me again—Bowie Binx! It wouldn't be Christmas without Nana Rose's famous anise cookies. They're easy, they're dreamy, and they make the whole house smell amazing. But the best part? They can and should be baked year-round. For Christmas, Nana Rose used red and green sprinkles over the frosting, and for Easter, she used pastel colors. You can get creative and use black and orange for Halloween, pink and red for Valentine's day, and red, white, and blue for the Fourth. Got a birthday party on the horizon? Make them colorful. You can even add a little color to the dough. But for Pete's sake, make the cookies!

Ingredients for Anise Cookies

1 ½ sticks butter (should be unsalted, but Nana was a rebel and used whatever she had on hand)

1 cup sugar

6 eggs (room temp, and large if you can)

½ cup milk (room temp)

5 cups flour (all-purpose, sifted)

6 teaspoons baking powder

½ teaspoon salt (¼ if you used salted butter)

2 ½ teaspoons anise extract

*red and green sprinkles (or sprinkles of your choice!)

Ingredients for Frosting

1 cup powdered sugar

1 tablespoon butter (salted, unsalted—Nana Rose would say take your pick.)

6 tablespoons milk

Directions for Cookies

Preheat oven to 400°F.

1. In a large mixing bowl, combine sifted flour, baking powder, and salt.

2. In a stand mixer (or with a handheld mixer in a medium bowl), cream butter and sugar together.

3. Add eggs slowly until blended. Add in anise, then add milk and flour (add flour and milk slowly and alternating).

4. Line a cookie sheet with parchment paper. Roll dough into walnut size balls and set two inches apart on a cookie sheet.

5. Bake in batches for 8-10 minutes.

Let cool.

Directions for Frosting

1. In a medium bowl, combine powdered sugar, milk, and butter. (Nana adds a ½ teaspoon of anise to this, too! But that is optional. Some people really like their anise! And I'm one of them.)

2. Stir until slightly runny consistency. Add a dollop of frosting to each cookie and add sprinkles to your heart's content!

Warning: These go fast. And they also make great gifts!

Happy holidays!

Book Description: It's Christmastime in Starry Falls, the annual tree lighting ceremony is underway, and the entire town

has gathered on Main Street to witness the illuminated spectacle. But when I spot a body tangled in lights, the night takes an unexpected homicidal turn. Not only did my visions let me down in that department, but I didn't see two wise guys coming our way either. Things with the mob are starting to get a little too close for comfort, and a part of me wonders if I'll be able to stick around in this cute little town to see the new year. The snow is falling, the Italian cookies are baking, and it's beginning to look a lot like murder.

*Be sure to pick up **Murder for Christmas**

CHEESY ITALIAN STUFFED SHELLS



From the Kitchen of Nana Rose

(Murder Made Delicious,

Meow for Murder #6)

Bowie here! Guess what? This happens to be one of my go-to cozy recipes that I reach for when I want something that transports me to the old country. This is best eaten in your PJs in front of a fire with a good book. Or with your hot detective boyfriend. Either one works.

Ingredients for Shells

1 package jumbo pasta shells (12 ounces)

1 jar of your favorite pasta sauce (28 ounces) **Note:** Even though it might feel like it—this is not a sin! If you are busy like me, I'm sure Nana Rose would give us both her blessing. Although, she might suggest we add a few teaspoons of Italian spices to it, and maybe a clove of garlic.

1 tub (32 ounces) of ricotta cheese

1 pound mozzarella cheese (shredded, divided)

8 ounces Parmesan cheese (grated, divided)

2 eggs (whisked)

8 ounces sliced mushrooms

2 tablespoons dried parsley

1 teaspoon salt

1 ½ teaspoons ground black pepper

Directions

Preheat oven at 350°F.

1. In a large pot, bring water to boil and cook pasta according to product directions.

2. In a medium bowl, combine ricotta cheese, half of the mozzarella, along with half of the parmesan, eggs, parsley, salt, and pepper. Mix well until all ingredients are incorporated.

3. In another medium size bowl, add pasta sauce, mushrooms, and the other half of the mozzarella and parmesan. Stir well.

4. Once your shells are done, drain them and add a little over a tablespoon of the ricotta mixture to each one. Set shells in a baking dish. (A 9 x 13 glass dish works great.) Ladle pasta sauce over the shells, distributing evenly.

5. Bake 40-60 minutes until bubbling.

Mangia!

Book Description: It's beginning to look a lot like murder. It's winter in Starry Falls, the snow is falling, and the mobsters are coming in strong. My freedom is in the balance and the only question on my mind is, should I stay or should I go now? Shep is willing to risk it all for me—and as a thank you, I might just get us both killed.

*Be sure to pick up [**Murder Made Delicious**](#)

ITALIAN TIRAMISU



From the Kitchen of Nana Rose

(Marriage can be Murder,

Meow for Murder #7)

Bowie here again! Hello? Can you say Italian perfection? There is one dessert I can eat every day for breakfast, lunch, and dinner—(I never claimed to be a nutritionist)—and that's my nana Rose's tiramisu. This comes together pretty quickly, but there is a long chill time in the fridge that can get pretty annoying. I'm very impatient when it comes to noshing on this delicacy, and once you take a bite, I bet you'll see why. Enjoy!

For this recipe, you will need a baking dish that's about 8 x 10 inches.

Ingredients for Tiramisu

2 cups of mascarpone

2 dozen (24) lady fingers (I'm talking about cookies! You can find these in the pastry section of your grocery store.)

1 cup coffee (strong and black)

4 tablespoons dark chocolate (grated)

4 egg yolks (room temperature)

3 egg whites (room temperature)

6 tablespoons sugar

1 tablespoon cocoa powder

*Optional: 4 tablespoons coffee liqueur

Directions

1. Separate egg yolks and egg whites into two medium bowls. Remember you only need 3 egg whites! Add 3 tablespoons of sugar to the yolks and whisk with an electric hand mixer until they thicken (about 2 minutes).

2. Wash the yolks off the mixer. It's time to whisk the egg whites! Whisk for about 2-3 minutes until egg whites are frothy, then add 3 tablespoons of sugar. Whisk once again until stiff, glossy peaks are formed. *Make Nana Rose proud with those peaks!

3. To the egg yolk mixture, add mascarpone and mix together well. Then add about a $\frac{1}{3}$ of the egg white mixture to the egg yolk mixture, folding it in. Continue adding the egg white mixture this way until it is fully combined.

4. In a small bowl, add coffee and the liqueur (if you've decided to include it!). Dip lady fingers in and make sure to get every last bit of it!

5. Line lady fingers along the bottom of the dish, breaking them to make them fit and cover the pan.

6. Add about half of the mascarpone mixture over the lady fingers and cover completely. Sprinkle half of the grated chocolate over the mixture. Add another layer of lady fingers and mascarpone mixture.

7. Dust the top with cocoa powder and refrigerate for 6-7 hours.

If you're like me, you will cheat and pull it out a little early. This is to die for!

Book Description: When an old ex springs back into my life, it feels more like a new hex. The mob is closing in on me from every angle, and now I've got a moron on my hands to deal with. To make things worse, a body arrives on the scene. As if that wasn't enough, Shep is feeling homicidal himself. He's looking to do a little target practice, and that ex of mine is proving to be a moving target.

*Be sure to pick up [Marriage can be Murder](#)

CHOCOLATE LAVA CAKE



From the Kitchen of the *Emerald Queen of the Seas*

(Cruising Through Midlife,

Cruising Through Midlife #1)

Hello! Trixie Troublefield here. When Lottie asked me to contribute to her cookbook, I just knew I had to wrangle my favorite recipe from the chefs on the ship. Hands down the lava cake is my favorite. Lucky for me, I happen to live on a cruise ship that serves them day in and day out. I can't get enough of them and neither will you. I hope you love them as much as I do!

Note: You will need 4 ramekins (6 ounce capacity each).

Ingredients for Cake

- 6 ounces semisweet chocolate
- ½ cup butter (1 stick)
- ¼ cup all-purpose flour (sifted)
- ¾ cup powdered sugar
- ⅛ teaspoon salt
- 2 eggs
- 2 egg yolks

Directions

Preheat oven to 450°F.

1. Spray ramekins with cooking spray and dust with flour. (Chef says you can use Baker's Joy to spray the ramekins to ensure they will invert easily.)

2. In a double boiler (you can make one with a saucepan and a Pyrex bowl on top), place two inches of water and bring to a boil before reducing to low heat. Add chocolate and butter in the bowl for melting. Stir until smooth and creamy.

3. Add flour and egg mixture quickly.

4. Pour batter into ramekins.

5. Bake for 10-12 minutes until outer rim is firm to touch.

Remove from oven and let sit for 1 minute before slowly and carefully inverting onto a plate. Center will be soft and gooey!

Dust with powdered sugar.

Enjoy asap.

These tend to disappear quickly!

Book Description: My name is Trixie Troublefield, and I see ghosts. It's sort of a new thing, and it's more than a problem.

While I was busy running around doing some last-minute packing for my tropical anniversary cruise, my husband was busy bedding three other women—at the same time. So I did what any other sane person would do—I grabbed my suitcase and took to the high seas, alone.

Here's the thing. I've never been on a plane or a cruise ship. I've never left the state of Maine. I've never been on my own. I've never seen ghosts before either, but that seems to be on the universe's agenda for me, too.

I've got eighteen days to recalibrate, rethink my life, recharge, and eat all the food I can get my hands on. And I might look into a poltergeist pest control service while I'm at it.

Of course, I'll start a travel blog and log all of my adventures for the world to see. Why not rub all the fun I'm

having in my cheating ex-husband's face? I'll call it *Suddenly Single! What a Trip*.

But no sooner do I step on board of that stately cruise ship than I stumble upon a body.

Midlife on the high seas is proving to be a real killer.

*Be sure to pick up **Cruising Through Midlife**

OVER THE MOON PUDDING CAKE



From the Kitchen of the *Emerald Queen of the Seas*

(Mai Tai Murder Cruise,

Cruising Through Midlife #2)

Aloha from my fabulous Hawaiian cruise! I've managed to wrangle a fabulous recipe from one of the ship's top chefs. This cake is impossible to resist. I've heard other passengers refer to it as mooncake and pudding delight. I just call it a culinary miracle. I just know you'll enjoy it to the very last bite.

Ingredients for Cake

1 cup water (room temperature)

½ cup margarine

1 cup all-purpose flour

4 eggs (room temperature)

2 packages French vanilla instant pudding mix (3.4 ounces, regular vanilla works, too)

3 cups of whole milk

1 package cream cheese (8 ounces, softened)

1 tub frozen whipped topping (8 ounces)

½ cup chocolate syrup

Directions

Preheat oven at 400°F and prepare a 10 x 15 glass baking dish by greasing it with butter.

1. In a large saucepan, over medium heat, bring margarine and water to a boil.

2. Remove from burner and add in flour. With a handheld mixer, incorporate flour into margarine mixture. (You can do this in the saucepan or move to a large bowl.) Slowly add eggs, beating into the mixture with the hand mixer on medium speed. Pour the batter into the greased baking pan, spreading evenly over the bottom of the pan.

3. Bake for 20-27 minutes. Allow to cool.

4. Next, you'll need another large bowl where you'll add the pudding mix and milk. Use your handheld mixer to beat on high for 3-5 minutes until pudding is set.

5. Add softened cream cheese and beat on high until fully incorporated and smooth.

6. With a rubber spatula, spread pudding mixture over the cooled cake.

7. Layer whipped topping over the pudding mix and then drizzle chocolate syrup over it.

8. Refrigerate for up to two hours and serve cold.

Happy eating!

Book Description: My name is Trixie Troublefield, and I see ghosts. It's sort of a new thing, and it's more than a problem.

I've got good news and bad news. The good news is my travel blog *Suddenly Single! What a Trip* has taken off like gangbusters and I've inadvertently become the queen for an entire tribe of newly divorced women.

And even better than that? Handsome Ransom Baxter, the head of vessel security, is throwing out more than a few signs that he's interested in me.

The bad news? My ex has booked a cabin on the very same ship, and not only is he determined to win me back, he's determined to make me jealous with some leggy blonde.

It's going to be eighteen long nights to paradise and back before I can evict my ex out of my life once again—but a killer has different plans.

Is it bad that I'm rooting for the killer?

*Be sure to pick up **Mai Tai Murder Cruise**

CRÈME BRÛLÉE



From the Kitchen of the *Emerald Queen of the Seas*

**(Hibiscus Homicide Cruise,
Cruising Through Midlife #3)**

Aloha from my fabulous Hawaiian cruise once again!

Confession: I have a serious sweet tooth and a serious addiction to the ship's crème brûlée. It took some convincing, but I got the ship's pastry chef to hand over this culinary gem. Remember there are no calories on Sunday or in crème brûlées. Enjoy this dish with glorious abandon!

Note: You'll need a large roasting pan and 8 ramekins for this recipe. Also, you can either bake the cake or you can brown the meringue with a kitchen torch.

Ingredients for Crème Brûlée

5 eggs yolks (room temperature)

$\frac{3}{4}$ cup sugar

3 cups heavy cream

$\frac{1}{4}$ teaspoon salt

1 vanilla bean (cut and scraped)

2 teaspoons vanilla extract

Directions

Preheat oven at 325°F.

1. In a large mixing bowl, whisk eggs and ½ cup of sugar together.

2. In a medium saucepan, bring cream, salt, and vanilla bean (and its pulp) to a simmer. Remove the saucepan from the heated burner and pull out the vanilla bean (keeping the pulp).

3. Bring a pot of water to boil. You can use a kettle for this part. That would be easier! You'll use this to pour into the roasting pan that your ramekins will sit in.

4. Take ¼ cup of the heated heavy cream and slowly whisk this into the bowl with the egg yolks. Keep whisking away and very slowly pour the rest of the heavy cream into the mixture.

5. Load your roasting pan with the ramekins and ladle the cream mixture into each of them. Use up the mixture until an equal amount is in each ramekin. Place roasting pan with the ramekins in it into the oven and then pour ½ of boiling water into the roasting pan. (If it's easier for you to add the water before you place it in the oven, you can do that, but use dishrags or oven mitts to help transfer the pan to the oven.)

6. Bake for about 30-35 minutes or until edges are stiff (the center will still have a little jiggle to it).

7. Place ramekins on a wire rack to cool for about 1 hour. Refrigerate for 3-4 hours.

8. Sprinkle the rest of the sugar over each of the ramekins. With a baker's kitchen torch, carefully caramelize the sugar.

Serve and enjoy!

Book Description: A group called the Cancel Culture Club has set sail on the *Emerald Queen*. Society may not want anything to do with this unsavory bunch, but a killer is sure interested in at least one of them.

And once that body shows up on the scene, so does a poltergeist—and that good-looking ghost just so happens to bear a striking resemblance to a certain handsome detective I'm seeing.

Of course, I'm documenting the entire trip on my new blog, *Suddenly Single—What a Trip!* But in an effort to maintain some semblance of sanity, I leave out a few details—like the fact I've managed to stumble upon yet another corpse—and exactly how *hot* the ghost is who was sent to help solve the murder.

I don't dare tell about the fact I'm itching to take the next step in my relationship with Ransom either.

Some things are better left unsaid—and if my jumbled nerves have any vote in the matter, they might just be left undone as well.

Midlife on the high seas is proving to be murder.

*Be sure to pick up **Hibiscus Homicide Cruise**

BAKED ALASKA



From the Kitchen of the *Emerald Queen of the Seas*

(Alaska Alibi Cruise,

Cruising Through Midlife #4)

Hello, it's Trixie here! The *Emerald Queen* has set sail in Alaska and we are enjoying the vistas of this fabulous frozen tundra. Once again, I asked the pastry chefs for one of their prized recipes, and once again they delivered. I've always enjoyed baked Alaska, but enjoying it in its home state has been an experience.

Chef's note: This cake requires several hours of time in the freezer. You'll need a 3-quart metal or glass Pyrex freezable bowl and space in the freezer to house it.

Ingredients for Baked Alaska Cake

1 pint strawberry ice cream (softened)

1 pint vanilla ice cream (softened)

1 quart chocolate ice cream (softened)

1 cup of crushed chocolate wafers (Oreo cookies—you can leave the filling in if you like!)

1 loaf of pound cake

Ingredients for Meringue

6 egg whites (room temperature)

Just a pinch of cream of tartar

½ teaspoon vanilla extract

Directions

1. In a large 3-quart metal mixing bowl (or a glass Pyrex bowl fit for freezing), brush the inside of the bowl with vegetable oil, then line the bowl with plastic wrap.

2. Scoop in all three flavors of ice cream, alternating to create a mix of color and flavor. Take a spatula and press down on the ice cream to remove any air pockets.

3. Pour crushed wafers over the top of the ice cream. Cover with plastic and refrigerate for about 20-30 minutes.

4. Add the rest of the chocolate ice cream to the bowl, spreading it evenly over the cookie crumbs layer.

5. Slice the pound cake about a ½ inch thickness and line the bowl, setting over the chocolate ice cream. Feel free to cut the pound cake so that it fits into all of the nooks and crannies. You'll probably have some cake left over. Save that for breakfast tomorrow!

6. Cover the bowl once again with ice cream and set in the freezer for up to 3 hours.

Once the cake is about to be removed from the freezer, it's time to make the meringue—and preheat the oven!

Directions Meringue

Preheat oven to 500°F.

1. In a large bowl, add egg whites and pinch of tartar. With a hand mixer on medium, whip egg whites until fluffy for about 2 minutes.

2. Gradually add sugar as you continue to beat the egg whites for another 2 minutes or so until stiff peaks form.

3. Remove the cake from the freezer and remove plastic wrap. Invert cake onto a cookie sheet. Scoop meringue over the cake with a rubber spatula. You don't want this to be smooth. You want to create little peaks and valleys as if you were frosting a cake.

4. Bake for 4–5 minutes or until the meringue begins to brown. If you prefer, you don't have to bake the cake. Instead,

you can brown the meringue with a kitchen torch.

Slice and serve.

Book Description: The *Emerald Queen* is bound for the glacial landscapes of Alaska, and a widowers club comes along for the ride.

But the chilled heart of a killer sees to it that one unsuspecting passenger is not only on their way to the final frontier—it will be their final destination.

Midlife on the high seas is proving to be murder.

*Be sure to pick up [Alaska Alibi Cruise](#)

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Donut Disaster
Toxic Apple Turnovers
Killer Cupcakes
Pumpkin Pie Parting
Yule Log Eulogy
Pancake Panic
Sugar Cookie Slaughter
Devil's Food Cake Doom
Snickerdoodle Secrets
Strawberry Shortcake Sins
Cake Pop Casualties
Flag Cake Felonies
Peach Cobbler Confessions
Poison Apple Crisp

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Eggnog Trifle Trouble
Waffles at the Wake
Raspberry Tart Terror
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3:AM Kisses
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Shameless Kisses

The Social Experiment

The Social Experiment

Bitter Exes

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Crown of Ashes

Throne of Fire

All Hail the King

Roar of the Lion

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And last, but never least, thank you to Him who sits on the throne. Worthy is the Lamb! Glory and honor and power are yours. I owe you everything, Jesus.

ABOUT THE AUTHOR



Addison Moore is a *New York Times*, *USA Today*, and *Wall Street Journal* bestselling author who writes contemporary and paranormal romance. Her work has been featured in *Cosmopolitan* Magazine. Previously she worked as a therapist on a locked psychiatric unit for nearly a decade. She resides on the West Coast with her husband, four wonderful children, and two dogs where she eats too much chocolate and stays up way too late. When she's not writing, she's reading. Addison's Celestra Series has been optioned for film by 20th Century Fox.

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