



# International Recipes

<http://internationalchristianfictionwriters.blogspot.com>





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# International Recipes

Have you ever wanted a truly international recipe book? And one where the creators actually lived in the countries endemic to their recipe? Then the International Christian Fiction Writers' Recipe Book is written with you, our reader, in mind! Our authors are delighted to share with you some of their favourites. You'll find something for every mood: either healthy or wickedly tempting! And maybe it'll set you in the right frame of mind for reading novels of intrigue, adventure, suspense, and romance, in contemporary, historical and even futuristic genres.

We are authors of Christian fiction, representing a variety of rich cultural traditions from Tasmania to Brazil to Mozambique.

As we celebrate two years of blogging together to promote International Christian Fiction, we offer you, our readers, this collection of favorite foods.

Travel with us around the world as we sample delicacies that uniquely represent our home countries or the settings of our books.

Try our exciting selection of entrees, sides, mains, desserts and snacks:

- Peanut soup from Bolivia.
- Chicken croquettes from Brazil.
- Cornbread from Tennessee, USA.
- Cranberry salad from Australia.
- Bobotie and Cape Lamb Pie from South Africa.
- Mennonite stew and spicy chili from Canada.
- Passionfruit and coconut cake from Mozambique.
- Pavlova from New Zealand.
- Scones from England.

And many more! Over 40 recipes in all.

## Contributors:

Narelle Atkins, Australia  
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Rita Stella Galieh, Australia  
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Jeanette Windle, Bolivia

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## Entrees and Sides



# Sopa de Mani (Peanut Soup)

Bolivia

Jeanette Windle

*A traditional Bolivian dish, peanut soup can be made thicker or thinner to suit and served as a meal in itself or starter. All ingredients but peanut vary widely. My favorite version below needs only crusty fresh bread to make a hearty meal for family and friends.*



## Ingredients

- 1 small chicken, boiled and deboned, along with its stock
- 1 cup raw peanuts (NOT roasted; raw has a completely different taste)
- 1.5 tablespoons oil
- 2 onions, diced
- 1 tablespoon minced garlic
- 1 large or 2 small tomatoes, diced
- 3-4 potatoes, diced
- 2-3 carrots, peeled and diced
- 1/2 cup Goya barley grain (or substitute quinoa)
- 1 can peas
- 1 small can garbanzo beans (aka chickpeas)
- 1/4 cup dry rice (or 1 cup cooked)
- 1 small can hominy (optional)
- salt to taste

## Instructions

Brown onions and garlic in oil. Grind peanuts in blender with plenty of water until a creamy-white paste mixture. Add to pot with remaining ingredients (is best with all the above) except garnish (add water to desired thickness). Cook slowly for 30-60 minutes, stirring frequently to avoid scorching. Or cook all day in crock pot (best). To serve, spoon into bowl, then add generous sprinkle of fried shoestring potatoes on top.

This recipe does well multiplied 2-3 times over with large chicken for a simmer-all-day hearty winter meal.

## About the author



As daughter of missionary parents, award-winning author and journalist Jeanette Windle grew up in the rural villages, jungles, and mountains of Colombia, now guerrilla hot zones. Her detailed research and writing is so realistic that it has prompted government agencies to question her to determine if she has received classified information. Currently based in Lancaster, PA, Jeanette has lived in six countries and traveled in more than thirty on five continents. She has fifteen books in print, including bestselling Tyndale House Publishers release *Veiled Freedom*, a finalist for both the 2010 Christian Book Award and 2010 Christy Award, and recent sequel *Freedom's Stand*, a 2011 AWSA Golden Scrolls Novel of the Year finalist.

[www.jeanettewindle.com](http://www.jeanettewindle.com)

## Freedom's Stand



Jamil renounced a life of jihad when he encountered the life-changing message of Isa Masih [Jesus Christ]. But his new mission as an itinerant health worker among the hills of Afghanistan is met with skepticism and even violence.

Returning to Afghanistan, relief worker Amy Mallory is shocked by the changes in her organization—changes with dire implications for the women and children under her care. And concern for her former assistant, Jamil, weighs heavily on her heart. Former Special Forces veteran Steve Wilson faces off against the riots and corruption of Kabul's upcoming election. He's looking for something that will give his life purpose but is confident that he won't find it in Afghanistan.

All three are searching for love and freedom. But in a country where political and religious injustice runs rampant, the cost of either may be higher than they realize. Will any one of them be willing to pay the ultimate price?

International Intrigue—ISBN 1414314760

# Cream of Mushroom Soup

Canada  
Jenn Kelly

*Because I am lactose intolerant I wanted an amazing soup that I could eat. This is Julia Child's recipe but very much modified.*

## Ingredients

1/2 cup finely chopped leeks (white part only)  
4 Tbsp butter  
3 Tbsp spelt flour (white, whole wheat)  
2 cups of hot water  
4 cup of Silk soy milk (original flavour soy milk)  
2 tsp salt (or more)  
1 tsp white pepper (can use black, but it makes a difference)  
4 cups of chopped mixed mushrooms (button, chanterelles, porcini, portabello)  
Handful of tarragon (be generous!) chopped

## Instructions

Chop leeks then soak for ten minutes in bowl of water. Swish around to remove dirt. Remove from bowl with slotted spoon to leave sediment at the bottom of the bowl. Heat soy milk in large bowl in microwave until hot, about 4 minutes.

Heat saucepan to medium-high and melt 4 Tbsp of butter. Add leeks and cook, stirring for about 8 minutes. Add flour and stir for 1 minute then remove from heat.

Add 1/2 cup of hot water and stir. Add remainder of hot water, stirring to produce a thick sludge. Add hot soy milk, salt and pepper and tarragon. Bring to simmer stirring with wire whip; simmer for several minutes while preparing mushrooms.

Brush off any excess dirt on mushrooms, do not wash. Chop into 1/8" pieces, about 5cm thick. You may use a processor but pulse briefly so it doesn't become sludge. Add to simmering pot.

Stir for a few minutes allowing to simmer again. Once simmering, turn down heat to medium-low and cover 3/4 of the way. Watch it, because it might boil over. Cook for 25 minutes. Salt to taste.

## About the author



Jenn Kelly is a darn-good cooker. She has written two 'Jackson Jones' books and is currently working on a YA. She lives near Ottawa in Canada with her husband, Dan and son, Jackson, and their neurotic dog. She prefers the company of silly people and gardens. She tires quickly of people bragging about their writing awards, and prefers to talk about red shoes. <http://jennkelly.com>

## Jackson Jones: The Tale of a Boy, a Troll and a Rather Large Chicken



You never know where your story will take you. All Jackson had to do was clean the pool. It would have been simple if that freak storm hadn't come and carried him away. Now Jackson is trapped in the branches of a massive tree and he can't seem to find his way out. While he wanders, he meets a flesh-eating hound named Muffy, a hen who wears too much make-up, a million angry squirrels and a troll with a lot of nose hair. Before Jackson can go home, he'll have to discover the great task the Author has planned for him.

Middle Grade Fiction—ISBN 9780310722939

# Coxinhos (Chicken Croquettes)

Brazil

LeAnne Hardy

*These chicken croquettes are a staple in Brazilian snackbars. My characters in Between Two Worlds made them for Cristina's fifteenth birthday party.*



## Ingredients

½ c minced onion  
1 T (15 ml) oil  
2 T (30 ml) minced garlic  
½ c chopped green onion  
½ c finely chopped parsley  
½ c chopped green olives  
½ c finely chopped tomato  
1 ½ c cooked chicken, minced  
4 c chicken stock  
2 ½ c flour  
2 eggs, lightly beaten with a little water  
dry bread crumbs

## Instructions

*Filling:* Saute onion in oil. When soft, add garlic. Saute lightly and add green onion, parsley, olives, tomato and chicken. Simmer until tomato liquid is absorbed. Season to taste.

*Dough:* Bring 4 cups of chicken stock to a boil. Season to taste. Add flour and beat in until the dough forms a ball. Remove from heat and let it stand until the dough is cool enough to handle.



*Assembly:* Wet hands to avoid sticking. Roll a small amount of dough into a ball 4-5 cm across. Press thumb into center and shape a deep depression. Fill depression with chicken mixture and pinch closed. Roll between your palms to shape as illustrated.



Dredge in flour. Roll in lightly beaten egg and then dry crumbs. (An assembly line is good for this!) Fry in deep fat until brown on all sides. Drain on absorbant paper. May be made ahead and refrigerated or frozen before frying. Let the coxinhos (koh-SHEEN-yoos) sit out for a while before frying to be sure centers won't still be cold. Smaller versions make wonderful appetizers.

## **About the author**



LeAnne Hardy has lived in six countries on four continents, including Brazil, South America. Her books for children and young adults come out of her cross-cultural experiences and her passion to use story to convey spiritual truths in a form that will permeate lives.

[www.leannehardy.net](http://www.leannehardy.net)

## **Between Two Worlds**



Cristina Larson is American. Or is she? She grew up in Brazil and feels more Brazilian than American. Jason is the one who is American. Or is he? His grandmother came from Korea, and he doesn't look like his Swedish-American neighbors in Rum River, Minnesota. And sometimes being different can be downright dangerous.

Young adult—ISBN 978-0825427930

# Snoek Paté

South Africa  
Ruth Ann Dell

*Snoek is a marine fish which is often used in the Cape for traditional dishes.*



## Ingredients

250g (8 ¾ oz) smoked snoek (tinned salmon can be substituted)  
250g (8 ¾ oz) cream cheese  
1 tablespoon lemon juice  
pinch of ground ginger  
2 teaspoons tomato paste  
½ teaspoon sugar  
black pepper  
½ small onion, chopped  
½ cup fresh cream, whipped

## Instructions

Flake the fish and blend it with all the other ingredients, except the cream, in a food processor.  
Fold the whipped cream into the mixture.  
Taste the paté and add more seasoning if necessary.  
Paté can be stored in the fridge for a week, but should not be frozen.

## About the author



Ruth Ann Dell ( [ruthanndell.blogspot.com](http://ruthanndell.blogspot.com) ) writes children's stories and international Christian fiction from her home in a sunny South African suburb. She is a member of several writing groups including the American Christian Fiction Writers and Writer's Ink. Her desire is to craft gripping stories which draw her readers into a closer relationship with God. Ruth Ann and her husband have lived in several countries and are renovating a cottage in the heart of Ireland.



# Vetkoek

South Africa  
Shirley Corder

*This versatile recipe can be used as a sweet snack with jam (jelly) and or cheese. Or it can be used with savoury or curried mincemeat (ground beef) as a meal.*



## Ingredients

1 cup flour  
1 tsp baking powder  
1 egg  
 $\frac{1}{4}$  to  $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  cup water or milk  
Filling of choice (see below)

## Instructions

Sift dry ingredients together.  
Beat egg, and add to dry ingredients.  
Mix to a soft dough, adding water or milk gradually.  
Heat enough fat or oil in a frying pan to cover the bottom.  
Pour spoonfuls of the batter into the hot fat and fry to golden brown on both sides.  
Serve hot with butter and jam (jelly), or jam and cheese, or savoury or curried mincemeat (ground beef).

## About the author



Shirley Corder lives on the coast in Port Elizabeth, South Africa. Hundreds of her articles have been published internationally, and she is contributing author to nine books and counting. Please visit her websites at <http://www.shirleycorder.com> and <http://www.riseandsoar.com> (for encouragement during cancer journey.)

### **Strength Renewed: Meditations for your Journey through Breast Cancer**

The Scriptures say, “They that wait upon the LORD shall renew their strength.” (Isaiah 40:31 KJV) I wanted to renew my strength, but who can wait upon anyone, even the Lord, when they’re diagnosed with cancer? Due to be released by Revell in 2012. See Website for details.

# Easy East Tennessee Cornbread

Southeast U.S.

Tessa Stockton

*This is a community version of “the breaking of bread” here where I live—and my family loves it when I include it at the dinner table.*

## Ingredients

1 cup all-purpose flour  
¾ cup cornmeal  
2 to 3 tablespoons sugar  
2 ½ teaspoons baking powder  
¾ teaspoon salt  
1 tablespoon butter  
2 beaten eggs  
1 cup milk  
¼ cup cooking oil

## Instructions

In a medium bowl stir together flour, cornmeal, sugar, baking powder, and salt; set aside. Add the 1 tablespoon butter to a 10-inch cast-iron skillet or a 9X1½-inch round baking pan. Place in a 400-degree-(F) oven for about 3 minutes or until butter melts. Remove pan from oven; swirl butter in pan to coat bottom and sides of pan. Meanwhile, in a small bowl, combine eggs, milk, and oil. Add egg mixture all at once to flour mixture. Stir until moistened. Pour batter into hot skillet or pan. Bake for 15 to 20 minutes or until a wooden toothpick inserted near centre comes out clean. Serve warm.

Note: You can also add whole kernel corn, or diced green chili peppers & shredded cheddar cheese for variety. I especially enjoy a slice drizzled with honey.

## About the author



A former contemporary dancer and missionary, Tessa Stockton enjoys crafting novels at home. Her debut, *The Unforgivable* (RisenFiction, April/2011), is a love story entangled in the aftermath of Argentina's Dirty War. She lives in Tennessee with her husband and son. [www.TessaStockton.com](http://www.TessaStockton.com)

I

## The Unforgivable



Accused of the worst war crimes in the history of Argentina, Carlos Cornella is despised by a wounded nation...

"I'm in love with a monster. That's what people call him anyway: monster, murderer, kidnapper, torturer, sociopath, even the devil. His crimes are so terrible that he may be unforgivable. But I have come to know him as something else. I know him as God's Treasure. And I'm not sure what to do about that. So, here's my story."

Political Intrigue/Romance—ISBN-13: 978-1-936835-00-3

# Jollof Rice

Nigeria

Ufuoma Daniella Ojo

*Jollof is a dish typically served in many Nigerian parties. It is simple to make and can be accompanied by fried chicken and a tomato rich sauce known as stew. Serves 6*

## Ingredients

2 ½ cups long grain rice  
(not quick-cooking)  
½ cup vegetable oil  
6 medium-sized plum tomatoes  
2 tablespoons tomato paste  
1 large (2 small) Spanish or Vidalia onions  
1 large sweet red pepper  
powdered chili pepper  
1 heaping teaspoon mild curry powder  
Pinch of paprika  
½ teaspoon sea salt  
2 maggi or chicken stock cubes  
water

## Instructions

Soak the rice in cold water and drain immediately.

Place the rice in a deep saucepan and cover with water and parboil over medium heat for about 10 minutes or until the water begins to boil.

Blend tomatoes, 1 and a half onions and sweet red pepper with about 4—10 tablespoons of water (depending on your blender and the size of your vegetables). Put to one side.

Remove the rice from the heat, drain it using a sieve or colander and set aside.

In a separate pan add oil and gently heat over a medium flame until oil appears to shimmer. About 3 minutes

While waiting for the oil to heat finely dice the remaining half onion.

When the oil is hot add the diced onions being careful as oil will spatter.

Sauté the onions for 2 minutes, stirring slightly.

Add the blended tomato mixture, tomato paste, Maggi or chicken stock cubes, curry, chili pepper, salt and paprika. Mix well. Leave to cook (uncovered) for about 15—20 minutes.

Add the rice and 2 cups of water. You may have to switch pans as the rice will swell as it absorbs the sauce. Leave on the heat, checking constantly for the rice grains to soften and for the liquid to reduce. This should take about another 15 minutes, depending on your cooker.

Once the rice has softened remove from the heat, leaving the pan uncovered for the heat to escape.

Serve with fried chicken.

## About the author



Ufuoma Daniella Ojo grew up with a passion for reading. She obtained her first degree in Linguistics and 7 years later found herself heading back to university, where she majored in Psychology. A member of

American Christian Fiction Writers, Ufuoma has published articles and book reviews in Outflow and Festival of Life Christian magazines for Jesus House, London. She currently resides in Nigeria.

# Eggplant Bruschetta

Australia

Rita Stella Galieh



## Ingredients

Large Eggplant (Aubergine)

cut into small squares

Olive oil

1 tin chopped tomatoes, drained.

## Instructions

Fry eggplant in lots of olive oil until soft. Drain off most of the oil.

Add tomatoes, salt to taste, a squeeze of lemon, ground black pepper.

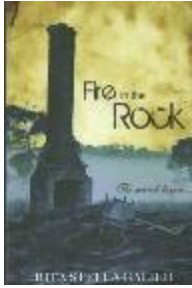
Serve with crusty bread.

## About the author



A member of ACFW, ICFW, and Omega Writers Australia, published author Rita Stella Galieh is a scriptwriter and co-presenter on an Australian Christian radio program, also broadcast online. Her second novel, published by Ark House Press, **SIGNED SEALED DELIVERED** is Book I of a trilogy of historical romantic intrigues released in October 2011. She has also contributed to several US anthologies of Adams Media. Her weekly blog features real life stories from all over the globe. See <http://inspirationalromance.blogspot.com>.

## Fire in the Rock



Flawless diamonds or fractured opals ... which possess the more human-like trait?

A well-meant deception finds a young woman involved in a desperate search to unearth crucial information, for the truth—preserved by its wary keepers—lies buried in the opal fields on the fringe of the vast and thirsty Outback. Realizing her future depends on the choice between two rivals of diverse faiths, she hesitates in the belief that those she cares for most, always seem to be taken from her.

Historical Fiction—ISBN 9780980541410

# Brazilian Potato Salad

Brazil

LeAnne Hardy

*A cool and colorful vegetable salad for summer.*



## Ingredients

Potatoes, peeled  
Green beans, finely chopped  
Carrots, minced  
Peas, canned or thawed  
Onion, minced  
Parsley, green onion, green pepper  
Raisins, palm heart, olives (optional)  
Mayonnaise

## Instructions

Cook potatoes in salted water. Cool. Chop fine or mash. (Do not add milk.) Simmer green beans and carrots until tender. Toss with other ingredients using generous amounts of parsley, green onion and green pepper. Press onto serving platter. Frost with more mayonnaise and garnish with tomato roses and parsley. (Tomato roses are made by cutting the peel of a small tomato in an unbroken spiral and then twisting into shape, beginning with the bottom of the tomato as the center of the rose.)

## About the author



LeAnne Hardy has lived in six countries on four continents, including Brazil, South America. Her books for children and young adults come out of her cross-cultural experiences and her passion to use story to convey spiritual truths in a form that will permeate lives. [www.leannehardy.net](http://www.leannehardy.net).

## Glastonbury Tor



A novice monk discovers a mysterious cup in the treasury of the oldest abbey in England as King Henry VIII is violently attacking the monastic system that has been the backbone of British Christianity for a thousand years.

Historical Fiction—978-0825427893

# Pear Parmesan Salad

Canada

Valerie Comer

*A delicious fall and winter salad. Serves 2.*



## Ingredients

2 cups salad greens

1 ripe pear

2 tablespoons lime juice (may substitute lemon)

2 teaspoons extra virgin olive oil

salt

freshly ground black pepper

1/4 cup freshly shaved hard parmesan cheese

## Instructions

Wash, quarter, core, and dice the pear. Drizzle the pear chunks with lime juice, olive oil, salt, and pepper. Toss to coat. On each of two plates, place 1 cup of salad greens, half of the diced pears, and half of the parmesan.

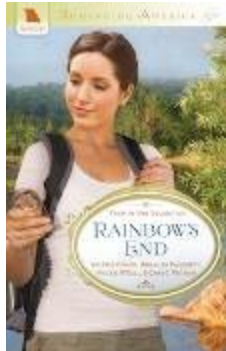
## About the author



Valerie Comer's fiction debuts in the novella collection *Rainbow's End* (Barbour, May 2012). Her life on a Canadian farm provides the seed for stories of contemporary inspirational romance. Like many of her characters, Valerie and her family grow much of their own food and are active in local foods advocacy.

<http://valeriecomer.com>

## Rainbow's End



Join a geocaching adventure in the spectacular Lake of the Ozarks wilderness, with Lyssa, the reluctant volunteer whose former nemesis is now her chief sponsor; Madison, a city girl paired with an outdoorsy guy who gets on her very last nerve; Hadley, who doesn't know enough about guys to realize she's met a womanizer; and cautious Reagan, who meets an equally cautious guy. Will they find the treasure they're looking for ... or something else entirely?

Contemporary Romance—ISBN 1616266864

# Curried Cabbage

Mozambique

Lisa Harris

*Even if you don't like cabbage, you've got to try this delicious twist.*



## Ingredients

Oil

1 onion chopped

3 tomatoes chopped

Green cabbage chopped thinly

Curry powder and salt to taste

## Instructions

Saute onions, tomatoes, and cabbage in a large pot with salt and curry powder in oil until soft. Add additional oil as needed. Serve as a side dish.

## About the author



LISA HARRIS is an award-winning author who has over twenty novels and novella collections in print. She and her husband, Scott, along with their three children, live near the Indian Ocean in Mozambique as missionaries. As a homeschooling mom, life can get hectic, but she sees her writing as an extension of her ministry which also includes running a non-profit organization, The ECHO Project.

Visit [www.lisaharriswrites.com](http://www.lisaharriswrites.com) to learn more.

## Blood Covenant



Paige Ryan and Nick Gilbert are trapped in an overpopulated African refugee camp where an outbreak of measles erupts and renegade soldiers block their only way out. Desperate for vaccines, they must put their own lives in the hands of God as they fight for the safety of the refugees under their protection. Zondervan

Romantic Suspense—ISBN 0310319064

# **Cranberry Salad**

Australia

Dale Harcombe

## **Ingredients**

500 grams (16 ounces) Jap or Kent pumpkin

2 tablespoons light olive oil

2 teaspoons apple cider vinegar

1 teaspoon mustard seeds

Salt and pepper to taste

Half cup slivered almonds

1 packet baby spinach leaves

1 medium onion, diced

1 cup dried cranberries (We don't seem to have fresh cranberries in Australia)

100 grams (3-4 ounces) feta cheese, cubed

## **Instructions**

Peel pumpkin and dice into one inch cubes. Drizzle 1 tablespoon oil over and season to taste.

Bake pumpkin on a tray in preheated oven 390 degrees F (200 degrees C )for 20 minutes or till golden and tender.

Allow pumpkin to cool slightly. While it is cooling make the dressing from 1 tablespoon oil, apple cider vinegar, mustard seeds, salt and pepper .

Pour over pumpkin, baby spinach leaves, onion, slivered almonds and cranberries. Toss to combine ingredients.

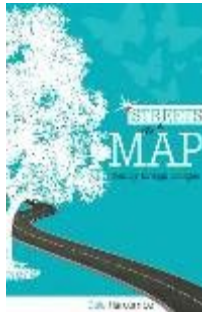
Lastly add cubed feta cheese cut into cubes. Serve chilled.

## About the author



Dale lives in the South coast area of Australia with husband of many years. Dale's novel *Streets on a Map* was published by Ark House Press in December 2010. It has received some excellent reviews. You can find out more about Dale by visiting her website [www.daleharcombe.com](http://www.daleharcombe.com). *Streets on a Map* was Dale's first novel for adults. Starting with *Chasing after the Wind*, she has also had 7 children's novels plus *Kaleidoscope*, a collection of poetry, published. She has run writing workshops and worked for many years as a manuscript assessor. She is an avid reader and book reviewer for several publishers which she often reviews on her blog. <http://www.livejournal.com/users/orangedale/>

## Streets on a Map



Every choice carries a price as Abby discovers when she marries Joel. If she had known when Joel first walked into Clancy's what lay in store, she would have stopped the relationship before it got started. However, by the time she found out it was too late. The choice was made. Or so she thought.

Contemporary Fiction—ISBN 978-1921589430

## Mains



# Aussie Beef Rissoles

Australia

Narelle Atkins



## Ingredients

600g (1.6lb) lean beef mince (ground beef)  
1 small finely chopped onion (100g/4oz)  
1 small grated carrot (100g/4oz)  
1 teaspoon dried mixed herbs  
1 cup rolled oats  
1 egg  
1 tablespoon tomato sauce (ketchup)

## Instructions

Combine the beef, onion, carrot, mixed herbs and rolled oats in a bowl. Add the egg and tomato sauce. To make the rissoles, roll portions of the mixture into round balls then slightly flatten the top to create a patty. Cook on a bbq, grill or in a fry pan coated in olive oil until the beef is cooked. Serve with your choice of salad. The rissoles can also be used to make burgers. Makes 12 rissoles.

## About the author



Narelle Atkins lives in Canberra, Australia with her husband and children. Canberra is the nation's capital and home to the beautiful Floriade tulip festival. Narelle writes contemporary inspirational and sweet romance set in Australia.

<http://www.narelleatkins.com>

# Bludger's Roast

New Zealand  
Grace Bridges

*The traditional Kiwi lamb roast takes a good deal of effort to make in an oven, with all the trimmings done separately. Here's my quick fix to bludge a meal with all the taste and none of the fuss. Also works well with beef or chicken. Can easily be frozen in portions for later.*

*Bludge: Kiwi slang, with one meaning "to avoid work"*



## Ingredients

Lamb, chopped into bite-sized chunks, 100g ( $\frac{1}{4}$  lb) per serve  
Chopped onion and/or garlic, to taste  
Green beans or peas, approx. 1 cup per serve  
Pumpkin purée or thick pumpkin soup, approx.  $\frac{1}{2}$  cup per serve  
Fresh basil  
Potatoes and/or sweet potatoes (can also substitute pasta/rice)

## Instructions

Put the potatoes on to boil and pre-cook the beans/peas unless they are frozen.  
Fry the lamb, onion and garlic until well cooked. Turn down the heat to just over half.  
Add the pumpkin puree or soup, and extra water if need be to ensure the liquid can boil down a little more.  
Add the beans/peas and boil just until the pumpkin has the consistency of thick gravy.  
Serve on potatoes and garnish with fresh basil.  
Alternatively, heat the pumpkin separately until thick enough, and pour over the rest as a sauce.

## About the author



Grace Bridges is the owner of Splashdown Books, and an incurably voracious reader and author of sci-fi. She has two published science fiction novels: *Faith Awakened* (2007) and *Legendary Space Pilgrims* (2010), and is a contributor in a number of anthologies. Grace is a Kiwi of Irish descent, and a multilingual do-it-yourself gal.

Catch up with her at <http://grace.splashdownbooks.com>.

## Aquasynthesis



Anthology—Grace Bridges, editor and contributor

A showcase of 25 short stories by all Splashdown Books novelists up to 2011, with all imaginable speculative twists: technology and transcendence, aliens and elves, space and time, dragons and demons, prophecies and scriptures, virtual and supernatural realities, insanity and inspiration. Linked by an overarching narration from Walt Staples.

Fantasy, Science Fiction, Supernatural—ISBN 978-1927154007

# Bobotie

South Africa  
Ruth Ann Dell

*The Malays introduced this delicious traditional dish.*



## Ingredients

- 1 thick slice of white bread, soaked in 1 cup milk
- 1 large onion, grated and sautéed in 1 ½ tablespoons cooking oil
- 3 tablespoons lemon juice
- 2 teaspoons curry powder
- 1 teaspoon sugar
- 1 teaspoon salt with pinch of pepper
- 500g (1lb 2oz) beef or mutton mince (ground meat)
- 2 eggs
- 1 tablespoon chutney

## Instructions

Combine the lemon juice, curry powder, sugar and seasoning and stir into the sautéed onion in a frying pan. Squeeze half the milk out of the bread and beat an egg into it to form the topping. Mash the bread and add it to the onion mixture, along with the mince and 1 egg. Mix well, add the chutney and then cook for a while, stirring often. Transfer the mixture to a greased ovenproof dish and place in oven at 180°C (350°F) for a few minutes. Remove from the oven and pour the topping over the meat mixture. Bake for half an hour and serve hot with yellow rice. Enjoy!

## About the author



Ruth Ann Dell ( [ruthannndell.blogspot.com](http://ruthannndell.blogspot.com) ) writes children's stories and international Christian fiction from her home in a sunny South African suburb. She is a member of several writing groups including the American Christian Fiction Writers and Writer's Ink. Her desire is to craft gripping stories which draw her readers into a closer relationship with God. Ruth Ann and her husband have lived in several countries and are renovating a cottage in the heart of Ireland.

# Cape Lamb Pie

South Africa

Marion Ueckermann

## Ingredients (serves 6-8)

2 Onions, sliced  
100g (¼ pound) Mushrooms, sliced (optional)  
1 clove Garlic, crushed  
25ml (5 teaspoon) Oil or Butter  
2kg (4.4 pound) Lamb, cut into pieces  
Salt and Pepper  
125ml (¼ pint) dry White Wine  
Juice of 1 Lemon  
3 Cloves  
4 Peppercorns  
25ml (5 teaspoon) Sago  
2 Hardboiled Eggs, sliced  
500g (1.1 pound) Puff Pastry

## Instructions

Sauté onions, mushrooms and garlic in oil until golden brown. Add meat, salt and pepper, wine, lemon juice, cloves and peppercorns. Cover and simmer until the meat is almost tender. Add the sago, soaked in 125ml of cold water, and cook until the sago is transparent. Arrange the meat mixture and eggs in layers in an oven-proof dish. Cover with pastry and bake in a hot oven (200°C / 390°F) until the crust is golden brown.

## About the author



MARION UECKERMANN's writing passion was sparked in 2001 when she moved to Ireland with her husband and two sons. Since then Marion has been honing her skills and has published some devotional articles in *Winners at Work* and *The One Year Book of Joy and Laughter* (published August 2011). She has written her first Christian Women's novel (unpublished) and is working on the sequel as well as a Historical Romance novel. Marion now lives in Pretoria East, South Africa in an empty nest with her husband and a crazy black 'Scottie'.

# Chicken Curry

Mozambique

Lisa Harris

*I love cooking with local products like cocount milk and cashews.*



## Ingredients

3 T oil  
1 onion chopped  
2 cloves minced garlic  
½ t grated ginger root  
3-5 T curry powder (to taste)  
1 t cinnamon  
1 bay leaf  
1 t sugar  
salt to taste  
4 skinless, boneless chicken breasts cut up into small pieces  
1 C plain yogurt  
1 can coconut milk (or fresh)  
3 T lemon juice  
Cashews

## Instructions

Saute onions, garlic and ginger until lightly brown. Add curry powder, cinnamon, bay leaf, sugar and salt. Stir for two minutes. Add the chicken, yogurt and coconut. Stir until the chicken is well coated, then bring to a boil, reduce heat and simmer until chicken is no longer pink, for about 20 minutes. Remove the bay leaf and stir in the lemon juice. Simmer another couple of minutes. Sprinkle with cashews and serve with rice and Naams.

## About the author



LISA HARRIS is an award-winning author who has over twenty novels and novella collections in print. She and her husband, Scott, along with their three children, live near the Indian Ocean in Mozambique as missionaries. As a homeschooling mom, life can get hectic, but she sees her writing as an extension of her ministry which also includes running a non-profit organization, The ECHO Project. Visit [www.lisaharriswrites.com](http://www.lisaharriswrites.com) to learn more.

## Blood Covenant



Paige Ryan and Nick Gilbert are trapped in an overpopulated African refugee camp where an outbreak of measles erupts and renegade soldiers block their only way out. Desperate for vaccines, they must put their own lives in the hands of God as they fight for the safety of the refugees under their protection. Zondervan

Romantic Suspense—ISBN 0310319064

# Chicken Empanadas

Argentina

Tessa Stockton

*Since my debut novel is set in Argentina—and includes the mention of empanadas!—I thought I'd share this recipe.*

## Ingredients

Dough:

3 cups all-purpose flour

1 egg, beaten

1 cup lard

4 tablespoons water

Filling:

2 cups cooked chicken cut into small pieces

½ cup fine lard

1 large onion, chopped

1 scallion, finely diced

2 tablespoons flour, leveled

½ cup chicken broth, to near boiling

1 to 2 tablespoons paprika

1 teaspoon ground cumin

½ to 3 teaspoons crushed red pepper (to preference)

Diced parsley and salt (to preference)

## Instructions

Dough:

1. Mix flour and lard together
2. Stir egg into flour and lard mixture
3. Add water one spoonful at a time, until you have soft dough
4. Knead dough until it's soft and has elasticity
5. Let the dough sit for 25-35 minutes

Filling:

Heat lard in medium or large-sized frying pan

Add onion and cook until browned

Add scallions

Add flour, cook until browned, and then add chicken broth

Add all spices (paprika, cumin, crushed red pepper, chopped parsley, salt) and cook for one minute. Be sure to mix ingredients

Add chicken meat. If mixture turns out too thick, add a little more broth or water. Let cool before filling empanadas.

Finishing the empanadas:

Heat ½ cup lard in pan or skillet

Roll dough out flat

Cut dough into circles, a small soup bowl can help with the cutting

Add 1 large tablespoon of filling to each circle of dough

Close the dough around the filling. Wet the edges with water and then press with your fingers to seal

Place sealed empanadas in the hot pan or skillet and fry until lightly browned

## About the author



A former contemporary dancer and missionary, Tessa Stockton enjoys crafting novels at home. Her debut, *The Unforgivable* (RisenFiction, April/2011), is a love story entangled in the aftermath of Argentina's Dirty War. She lives in Tennessee with her husband and son. [www.TessaStockton.com](http://www.TessaStockton.com)

## The Unforgivable



Accused of the worst war crimes in the history of Argentina, Carlos Cornella is despised by a wounded nation...

"I'm in love with a monster. That's what people call him anyway: monster, murderer, kidnapper, torturer, sociopath, even the devil. His crimes are so terrible that he may be unforgivable. But I have come to know him as something else. I know him as God's Treasure. And I'm not sure what to do about that. So, here's my story."

Political Intrigue/Romance—ISBN-13: 978-1-936835-00-3

# Homemade Sweet Chili Sauce

Canada

Sandra Orchard

*Makes 4 1/2 quarts (4 liters)*

## Ingredients

12 large tomatoes  
2 large onions  
4 green peppers  
4 apples  
1 stalk celery  
4 ½ c brown sugar (1.125 L)  
1 tbsp salt (15 ml)  
1 tsp dry mustard (5 ml)  
½ tsp black pepper (2.5 ml)  
½ tsp cayenne pepper (2.5 ml)  
1 tbsp cinnamon (15 ml)  
1 tsp ground allspice (5ml)  
1 pt. cider vinegar (500 ml)

## Instructions

Skin tomatoes using boiling water. Mash tomatoes and chop all ingredients. Combine in pot with spices and vinegar. Simmer 1-2 hours. Put in sterilized jars and seal with heated lids.

# Easy & Tasty Chili

Canada

Sandra Orchard

*This quick and easy chili recipe is a family favorite on a cold winter's day. It's also the recipe that my hero in Deep Cover makes for the heroine's young sister.*

## Ingredients

1 pint (500 ml) sweet chili sauce (see previous recipe)

1 lb (500 g) ground beef

1 onion

1 jar of spicy spaghetti sauce

2-3 tins of baked beans (or kidney beans)

1 tbsp (15 ml) chili pepper (or to taste)

salt and pepper to taste

## Instructions

Brown onion and ground beef in the bottom of a large pot. Pour off excess fat. Stir in all the other ingredients and simmer for 20 minutes. Serve over mashed potatoes or with tea biscuits.

## About the author



Sandra Orchard writes inspirational romantic suspense set along the northern shores of Lake Erie in the heart of the Niagara region, Canada. In 2009, she won the Daphne DuMaurier Award of Excellence, and the following year sold her debut novel *Deep Cover* to Harlequin's Love Inspired Suspense (released September 2011). The next two novels in her series, *Undercover Cops: Fighting for justice* puts their lives—and hearts—on the line, will release in 2012. To learn more, visit Sandra online at [www.SandraOrchard.com](http://www.SandraOrchard.com)

## Deep Cover



Maintaining his cover cost undercover cop Rick Gray the woman he loved. Sweet Ginny Bryson never really knew Rick--he never gave her the chance. Not then, and not now, when he's back with a new alias to gather evidence against Ginny's uncle. The man's crimes led to Rick's partner's death, and Rick wants justice to be served. But his investigation is stirring up trouble, and Ginny is in the middle of it. Someone wants Ginny to pay the price for what her uncle has done. But how can Rick protect her without blowing his cover, jeopardizing his assignment...and risking both their lives?

Inspirational Romantic Suspense—ISBN: 9780373444591

# Double Stuffed Salmon

Canada

Marcia Lee Laycock

*There's nothing like fresh salmon from a Canadian stream!*

## Ingredients

2 centre cut salmon fillets, 6 in (15 cm) long x 1 in (2.5 cm) thick (2 lb (1 kg) total)

1/4 cup (50 mL) herbed cream cheese

2 tbsp (25 mL) butter, softened

1/4 tsp (1 mL) salt

1/4 tsp (1 mL) pepper

Spinach Mushroom Filling:

2-1/2 cups (625 mL) oyster mushrooms, (4 oz/125 g) or button mushrooms (6 oz/175 g)

2 tsp (10 mL) vegetable oil

1 tbsp (15 mL) balsamic vinegar

1 pkg fresh baby spinach, (6 oz)

1/4 tsp (1 mL) salt

1/4 tsp (1 mL) pepper

## Instructions

Spinach Mushroom Filling: Slice mushrooms. In large skillet, heat oil over medium heat; cook mushrooms, stirring occasionally, until golden and no liquid remains, about 10 minutes. Sprinkle with vinegar; toss to coat. Transfer to bowl.

Meanwhile, rinse spinach; shake off excess water. In large saucepan, cover and cook spinach over medium heat, with just the water clinging to leaves and stirring once, until wilted, about 3 minutes. Transfer to sieve; press out moisture. Chop and add to mushroom mixture along with salt and pepper. (Make-ahead: Cover and refrigerate for up to 24 hours.)

Place each salmon fillet, skin side down, on cutting board. At one end, cut between flesh and skin just enough to grip skin. Holding skin with paper towel and knife flat but without moving, pull skin back and forth to remove. Discard skin.

In small bowl, mash cream cheese to soften; spread over skinned side of fillets. Spread Spinach Mushroom filling over 1 of the fillets, leaving 1/2-inch (1 cm) border. Top with remaining fillet, cheese side down.

With kitchen string, tie together at 1-inch intervals. Place on greased rimmed baking sheet. Spread butter over top; sprinkle with salt and pepper. (Make-ahead: Cover and refrigerate for up to 8 hours.)

Roast in 400°F (200°C) oven until golden and fish flakes easily when tested, about 40 minutes. Transfer to cutting board; let stand for 5 minutes. Using serrated knife and sawing motion, cut crosswise into 1-inch thick portions.

## About the author



Marcia Lee Laycock is the winner of The Best New Canadian Christian Author Award for her novel, *One Smooth Stone*. She has also written two devotional books and a devotional ebook for writers of faith. Visit Marcia's website at [www.vinemarc.com](http://www.vinemarc.com)

## One Smooth Stone



Alex Donnelly is running from his past, the police and from God. All three will catch up to him as he learns that no matter how far you run God will find you and no matter what you have done God will forgive you.

Contemporary Fiction—ISBN 978-1-894860-34-5

# Kibbeh

Australia

Rita Stella Galieh



## Ingredients

2oz (60g) cracked wheat.

16oz (500g) lean minced beef or lamb

1 finely chopped onion

1oz (third of cup) chopped pecans / walnuts

Tspn cinnamon, half tspn each ground nutmeg, cloves, black pepper

Half tspn salt

## Instructions

Cover wheat with water until soaks in. Mix all with hands & press into deep pie dish.

Make cut lines & bake 20/25 minutes in a moderate oven. Serve with chopped cucumber, plain yoghurt, mint, pinch of salt, half a finely chopped onion, and Hummus (chickpea paste).

## About the author



A member of ACFW, ICFW, and Omega Writers Australia, published author Rita Stella Galieh is a scriptwriter and co-presenter on an Australian Christian radio program, also broadcast online. Her second novel, published by Ark House Press, **SIGNED SEALED DELIVERED** is Book I of a trilogy of historical romantic intrigues released in October 2011. She has also contributed to several US anthologies of Adams Media. Her weekly blog features real life stories from all over the globe. See <http://inspirationalromance.blogspot.com>.

## Signed Sealed Delivered



Megan Trevallyn, a young English governess, stands accused of a heinous crime. Duplicity of those of the household who stand to gain most by her transportation to a harsh penal colony in Australia appears to determine the course of her tempestuous life. And stripped of everything except her faith, upon her arrival she faces a daunting challenge. Will this be a land of promise...or perdition?  
Historical Fiction—ISBN 9781921589645

# Mennonite Farmer Sausage Stew

Canada

Valerie Comer

*I grew up on Mennonite Farmer Sausage, which has a unique, delicious taste all its own. If you can't get it, try looking for a double cold-smoked pork sausage, or any other raw sausage.*



## Ingredients

1 pound (or 500 grams) Mennonite Farmer Sausage, chunked  
2 cups chopped potatoes  
2 cups carrots  
2 apples, peeled, cored, and chopped  
salt  
freshly ground black pepper

## Instructions

Place the sausage, potatoes, and carrots in a medium-sized saucepan over high heat with enough water to keep from burning. Add salt and pepper to your liking. When the veggies are cooked through, add the chunked apples and cook until they are soft. Use a spoon to lightly mash the potatoes and apples so the stew self-thickens.

## About the author



Valerie Comer's fiction debuts in the novella collection *Rainbow's End* (Barbour, May 2012). Her life on a Canadian farm provides the seed for stories of contemporary inspirational romance. Like many of her characters, Valerie and her family grow much of their own food and are active in local foods advocacy.

<http://valeriecomer.com>

## Rainbow's End



Join a geocaching adventure in the spectacular Lake of the Ozarks wilderness, with Lyssa, the reluctant volunteer whose former nemesis is now her chief sponsor; Madison, a city girl paired with an outdoorsy guy who gets on her very last nerve; Hadley, who doesn't know enough about guys to realize she's met a womanizer; and cautious Reagan, who meets an equally cautious guy. Will they find the treasure they're looking for ... or something else entirely?

Contemporary Romance—ISBN 1616266864

# Wild Mushroom and Spinach Stuffing

Canada

Jenn Kelly

*I always wanted a stuffing that didn't have apples in it. I got my wish. This is from Bon Appetit November 2007 but modified for my tastes. It is so crunchy and yummy it makes a great meal on its own. Do not stuff turkey with it!*

## Ingredients

3/4 cup unsalted butter, divided  
1 tbsp olive oil  
5 cups of mushrooms (button, chanterelle, porcini, shitake) chopped  
3 cups of chopped leeks and shallots  
2 cups of chopped celery  
1/4 cup of Italian parsley, chopped  
2 tbsp of sage, chopped  
2 tbsp of thyme, chopped (no woody stems)  
1 x 5oz package of baby spinach  
12 cups of 1" cubed of baguette (white) day old  
2 large eggs  
1 1/2 tsp salt  
1 tsp pepper  
1—2 cups of turkey broth (or chicken or veggie)

## Instructions

Chop leeks then soak for ten minutes in bowl of water. Swish around to remove dirt. Remove from bowl with slotted spoon to leave sediment at the bottom of the bowl. Chop shallots into small pieces.

Heat saucepan to medium-high and melt 1/4 cup of butter and olive oil. Add mushrooms and sprinkle salt and pepper. Saute about 8 minutes. Transfer to large bowl.

Melt remaining 1/2 cup of butter in same saucepan. Add onions and celery. Saute until tender, about 10 minutes. Add all herbs, sauté 1 minute. Add spinach and stir until wilted. Transfer to mushroom bowl.

Chop up day old baguette and spread out onto two cookie sheets. Bake in the oven at 350F for 10 minutes. Butter the sides of a cake pan, 13"x9". Stir bread into the veggie mixture.

Whisk eggs and salt and pepper in a small bowl. Add to large bowl of stuffing. Add 1 cup of broth and stir, adding more if mixture is still dry. Make sure it's very wet. Transfer stuffing to buttered cake pan.

Bake at 350F for 60-70 minutes until there is a crunchy, crusty top. Let stand 10 minutes, do not cover!

Once you cover it, it'll get soggy.

## About the author



Jenn Kelly is a darn-good cooker. She has written two 'Jackson Jones' books and is currently working on a YA. She lives near Ottawa in Canada with her husband, Dan and son, Jackson, and their neurotic dog. She prefers the company of silly people and gardens. She tires quickly of people bragging about their writing awards, and prefers to talk about red shoes. <http://jennkelly.com>

## Jackson Jones: The Tale of a Boy, a Troll and a Rather Large Chicken



You never know where your story will take you. All Jackson had to do was clean the pool. It would have been simple if that freak storm hadn't come and carried him away. Now Jackson is trapped in the branches of a massive tree and he can't seem to find his way out. While he wanders, he meets a flesh-eating hound named Muffy, a hen who wears too much make-up, a million angry squirrels and a troll with a lot of nose hair. Before Jackson can go home, he'll have to discover the great task the Author has planned for him.

Middle Grade Fiction—ISBN 9780310722939

# Tomato Bredie

South Africa

Marion Ueckermann



## Ingredients

1½ kg (3.3 pound) thick rib of Lamb, cut into pieces  
2 medium Onions, sliced  
2 cloves Garlic, finely chopped  
Salad Oil  
1kg (2.2 pound) Tomatoes, peeled, de-seeded and chopped (or 1 large can Tomatoes)  
15ml (3 teaspoon) Salt  
4,5ml (little less than 1 teaspoon) Pepper  
10ml (2 teaspoon) Brown Sugar  
3ml (little more than ½ teaspoon) Ginger  
2 Cinnamon Sticks  
2 Bayleaves  
5 medium-sized Potatoes, quartered  
250ml (½ pint) Water

## Instructions

Brown the meat in its own fat, then remove it from the saucepan. Add onions and garlic to the fat, adding oil if needed. Slowly brown onions and garlic, stirring occasionally. Stir in salt, pepper, sugar, ginger, cinnamon and bayleaves. Stir in water and bring to the boil. Return meat to saucepan. Add potatoes and allow to simmer slowly for about 40 minutes, or until meat and potatoes are tender. Serve with steamed rice.

## About the author



MARION UECKERMAN's writing passion was sparked in 2001 when she moved to Ireland with her husband and two sons. Since then Marion has been honing her skills and has published some devotional articles in *Winners at Work* and *The One Year Book of Joy and Laughter* (published August 2011). She has written her first Christian Women's novel (unpublished) and is working on the sequel as well as a Historical Romance novel. Marion now lives in Pretoria East, South Africa in an empty nest with her husband and a crazy black 'Scottie'.

## Desserts



# Apple Pudding

Canada

Alice Valdal

*From the Annapolis Valley in Nova Scotia to the Okanagon in British Columbia, apples are ubiquitous in Canada. The ones in this recipe came from my own backyard.*



## Ingredients

6 medium-sized tart apples  
3 Tbsp. (45ml) granulated sugar  
1½ cup (250ml) all-purpose flour  
3 tsp (15 ml) baking powder  
½ tsp (2ml) salt  
¼ c.(50 ml) shortening  
¾ c. (175 ml) granulated sugar  
1 egg  
¾ c (175 ml) milk or water  
1 Tbsp. (15ml) granulated sugar  
1 tsp.(5 ml) cinnamon

## Instructions

Peel, core and arrange apples in 9-inch square baking dish (22cm x 23 cm). Sprinkle with 3 Tbsp. (45ml) sugar.

Sift together next three ingredients. Cream shortening, ¾ c. (175 ml) granulated sugar, and egg. Add dry ingredients alternately with milk (water). Pour batter over apples, sprinkle with 1 Tbsp.(15 ml) sugar and 1 tsp (5ml) cinnamon.

Bake at 350°F (175°C) for 50 -55 minutes. Serve with brown sugar sauce or cream.

## About the author



Published in contemporary and historical romance. See the “short fiction” page at International Christian Fiction Writers blog for inspirational fiction. Visit me at

<http://www.alicevaldal.com/>

# Butter Tarts

Canada  
Alice Valdal

*A staple of pioneer Canada, these delicious treats remain popular today.*



## Ingredients

¼ c.(50 ml) butter  
1 c. (250 ml) brown sugar  
2 eggs  
1 c. (250 ml) raisins  
1 Tbsp (15 ml) lemon juice

## Instructions

Beat together butter and brown sugar until smooth. Add eggs and beat until fluffy. Stir in raisins and lemon juice. Fill prepared tart shells  $\frac{3}{4}$  full. Do not overfill or batter will overflow. Place in preheated oven. Bake at 450°F ( 230°C) for ten minutes. Reduce heat to 350°F (175°C) and bake for fifteen more minutes. Makes 24 medium sized tarts.

## About the author



Published in contemporary and historical romance. See the “short fiction” page at the International Christian Fiction Writers blog for inspirational fiction. Visit me at <http://www.alicevaldal.com/>

# Gluten Free Christmas Cake

Australia

Dale Harcombe

## Ingredients

1 cup water  
100 grams (4 ounces) glace cherries  
900 grams (2 pounds or thereabouts) of mixed fruit  
100 grams (4 ounces) finely chopped dried apricots  
100 grams (4 ounces) butter  
1 large teaspoon mixed spice  
Half teaspoon bi-carb of soda  
Half cup tawny port (orange juice can be substituted if you do not wish to use alcohol)  
4 eggs  
1 cup brown sugar  
340 grams (12 ounces) gluten free self raising flour  
1 teaspoon baking powder

## Instructions

Put water, fruit, sugar, butter, spices and carb soda in a large saucepan. Bring to boil and simmer for 3-5 minutes. Cool.

Add the tawny port or juice and mix well. Cover and leave this to sit covered overnight, in the kitchen but not in the fridge, to let flavours mingle.

Next day add well beaten eggs, sifted flour and baking powder. Mix all together well.

Line a 24 centimetre (9 inch ) square tin with greased brown paper.

Bake at 300 degrees F (150 degrees C) for 55 minutes-1 hour. Check at 55 minute mark. Cake is cooked if skewer comes out cleanly. Do not overcook or it will dry out.

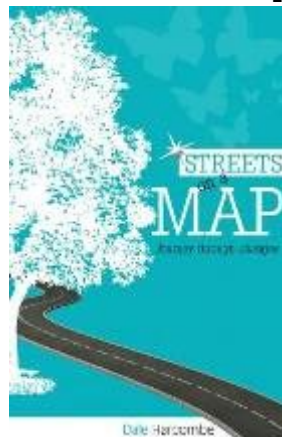
Cool in tin. When cool store in the tin. Wrap in foil and then overwrap with brown paper or newspaper and keep the cake in the pantry till needed.

## About the author



Dale lives in the South coast area of Australia with husband of many years. Dale's novel *Streets on a Map* was published by Ark House Press in December 2010. It has received some excellent reviews. You can find out more about Dale by visiting her website [www.daleharcombe.com](http://www.daleharcombe.com). *Streets on a Map* was Dale's first novel for adults. Starting with *Chasing after the Wind*, she has also had 7 children's novels plus *Kaleidoscope*, a collection of poetry, published. She has run writing workshops and worked for many years as a manuscript assessor. She is an avid reader and book reviewer for several publishers which she often reviews on her blog. <http://www.livejournal.com/users/orangedale/>

## Streets on a Map



Every choice carries a price as Abby discovers when she marries Joel. If she had known when Joel first walked into Clancy's what lay in store, she would have stopped the relationship before it got started. However, by the time she found out it was too late. The choice was made. Or so she thought.

But then between her and her one friend in Astley, Laila, they arrive at a solution that could benefit Abby and the small county town. A deliberately lit fire and an unplanned pregnancy threaten to bring their carefully laid plans and Abby's dreams undone. Problems of some newcomers to the town impinge on Abby's life too, but it is the arrival of an old resident of Astley that could end up destroying everything and not just for Abby.

Who else's lives will be affected and changed forever. Will the unwelcome arrivals in Astley destroy everything Abby and Laila have worked to achieve? What is the secret that will have all of Astley reeling?

# Frangipani Pie

Australia

Jo-Anne Berthelsen

*While I now live in New South Wales, this is a yummy, tropical dessert pie or tart from my Queensland days where I grew up!*



## Ingredients

### Pie shell:

(Note: A crumbed pie shell can be used if preferred)

60 g (2 oz) butter or margarine

60 g (2 oz) sugar

1 egg yolk

1 cup self raising flour

1 tablespoon water

### Pineapple layer:

470 g (15 oz) can crushed pineapple

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

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

2 eggs (separated)

### Coconut cream layers:

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

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

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

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

1 cup coconut

1 tablespoon butter

1 teaspoon vanilla essence

Pinch of salt

### Meringue topping:

2 egg whites

4 tablespoons sugar

## Instructions

### Pie shell:

Cream butter and sugar, then add egg yolk and water. Beat well.

Add self raising flour. Roll out and place in 22-23cm (9 inch) pie plate.

Prick bottom and bake for approximately 20 minutes in a moderate oven (180° C, 350°F).

**Pineapple mixture:**

Bring contents of pineapple can to boil. Blend corn flour, water and egg yolks. Add to pineapple, stirring until thick. Set aside.

**Cream layers:**

Place milk, sugar and pinch of salt in saucepan. Stir over low heat until sugar is dissolved. Blend corn flour in water, add to milk, stirring till thick. Remove from stove, stir in coconut, butter and vanilla essence.

**Meringue topping:**

Whisk 2 egg whites and 4 tablespoons sugar together at high speed until peaks form.

**To assemble and bake:**

Spoon half coconut cream mixture into cooked 22-23cm (9 inch) pie shell. Add all pineapple, then remaining coconut cream. Top with meringue (use 2 egg whites and 4 tablespoons sugar) and bake in moderate oven (180° C, 350°F) for approximately 15 minutes.

## About the author



**Jo-Anne Berthelsen** grew up in Brisbane and holds an Arts degree from Queensland University. She has also studied Education and Theology and has worked as a high school teacher and editor, as well as in local church ministry. Jo-Anne loves communicating through both the written and spoken word and currently has five published novels—'Heléna', 'All the Days of My Life', 'Laura', 'Jenna' and 'Heléna's Legacy'. She is married to a retired minister and has three grown-up children and two grandchildren. Website: [www.jo-anneberthelsen.com](http://www.jo-anneberthelsen.com).

## Heléna's Legacy



Doctor Susan Curtis faces the birth of her first child alone, bitter at being rejected by her fiancé and family. She begins her own reluctant journey towards God, but it is not until she comes to know Heléna Hajek and to trust her that she is able even to consider forgiving those who let her down. Heléna desires to make a real difference in the lives of Susan's whole family as well as that of her good friends Ben and Marie. But how can she best help them? And what lasting legacy can she leave behind for each of them?

Inspirational general fiction—ISBN 9781921589591

# Cheese Cake

South Africa  
Shirley Corder

*This delicious cake is often served with mid-afternoon tea or coffee, but is also frequently used as a dessert, decorated with canned or preserved fruit.*



## Ingredients

1 packet Tennis Biscuits/Graham Crackers  
125 g (4 ounces) melted margarine  
1 cup fresh cream beaten until stiff  
250 g (8 ounces) smooth Cottage Cheese  
1 tin Sweetened Condensed Milk  
½ cup Lemon Juice  
1 Tablespoon Gelatine dissolved in a little warm water  
1 packet of Strawberry Jelly (Jello)  
1 tin of Strawberries (or any other tinned fruit).

## Instructions

Crumb biscuits and mix with melted margarine. Press into the base of a pie-shaped container.  
Beat Cottage Cheese, Condensed Milk, Lemon Juice and Gelatine into the stiffened Fresh Cream.  
Pour over the biscuit base and allow to set.  
Dissolve Jelly in ½ cup of warm water and add the juice of the tinned fruit.  
Let this start to gel, then pour carefully (over back of large spoon) over the cheese mixture, and place the fruit pulp into the jelly. Allow to set in the fridge before serving.

## About the author



Shirley Corder lives on the coast in Port Elizabeth, South Africa. Hundreds of her articles have been published internationally, and she is contributing author to nine books and counting. Please visit her websites at <http://www.shirleycorder.com> and <http://www.riseandsoar.com> (for encouragement during cancer journey.)

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Due to be released by Revell in 2012. See Website for details.

# Grapes and Yoghurt

Australia

Rita Stella Galieh



## Ingredients

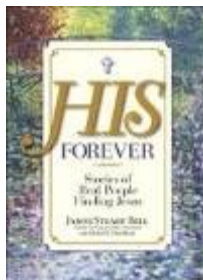
Large bunch green or red seedless grapes.  
Add mango or strawberry yoghurt.

## About the author



A member of ACFW, ICFW, and Omega Writers Aust, published author Rita Stella Galieh is a scriptwriter and co-presenter on an Australian Christian radio program, also broadcast online. Her weekly blog features real life stories from all over the globe. See <http://inspirationalromance.blogspot.com>. With her evangelist husband, George, each year they spend a month in Thailand ministering in Buddhist Government schools, hospitals, prisons, and Christian churches.

## HIS Forever



Stories of real people finding Jesus

Includes Rita's story of "Somachai Soonthornurasuk -a Muay Thai kick boxer"  
and "Playing by the Rules—master violinist" by Rita's husband George

# Huckleberry Sauce

Canada  
Valerie Comer

*Huckleberries abound in British Columbia, Canada. They're similar to blueberries, only more flavorful, so blueberries may be substituted.*



## Ingredients

2 cups huckleberries (fresh or frozen)  
1/4 cup water  
1/3 cup sugar  
2 teaspoons lemon juice  
2 teaspoons cornstarch  
1/2 teaspoon cinnamon

## Instructions

Place all the ingredients in a medium saucepan, stir, bring to a boil, and simmer for 5 minutes. Makes 1 1/3 cups. Serve over ice cream or pancakes. Keeps in the fridge for a week or two.

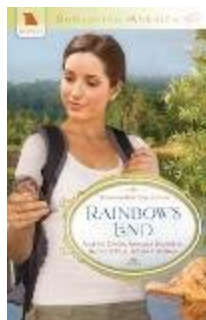
## About the author



Valerie Comer's fiction debuts in the novella collection *Rainbow's End* (Barbour, May 2012). Her life on a Canadian farm provides the seed for stories of contemporary inspirational romance. Like many of her characters, Valerie and her family grow much of their own food and are active in local foods advocacy.

<http://valeriecomer.com>

## Rainbow's End



Join a geocaching adventure in the spectacular Lake of the Ozarks wilderness, with Lyssa, the reluctant volunteer whose former nemesis is now her chief sponsor; Madison, a city girl paired with an outdoorsy guy who gets on her very last nerve; Hadley, who doesn't know enough about guys to realize she's met a womanizer; and cautious Reagan, who meets an equally cautious guy. Will they find the treasure they're looking for ... or something else entirely?

Contemporary Romance—ISBN 1616266864

# Melktert

South Africa  
Ruth Ann Dell

*Best enjoyed with a cup of coffee and a good book.*



## Ingredients

Crust:

4 oz (112g) margarine  
2 level teaspoons baking powder  
2 small eggs well beaten  
1 teaspoon vanilla essence  
8 oz (224g) flour  
4 oz (112g) sugar

Filling:

3 level tablespoons each of cornflour and flour (i.e. 6 spoons)  
6 oz (170g) sugar  
3 eggs separated and whites beaten till stiff  
3 oz (85g) margarine  
3 ½ cups milk and 6 tablespoons milk  
pinch salt  
cinnamon

## Instructions

Crust: Cream the margarine and sugar. Add the eggs and vanilla essence and beat well. Work in the flour and baking powder. Press into pans and bake at 200°C (400°F) for 10 minutes.

Filling: Beat the egg yolks, sugar and 4 tablespoons of milk together. Stir in the cornflour and flour. Add the rest of the milk and bring to the boil in the microwave, stirring often. Simmer for 4 minutes. Stir in margarine and then fold in egg whites. Pour into pastry shells. Chill and sprinkle with cinnamon when set.

## About the author



Ruth Ann Dell ( [ruthanndell.blogspot.com](http://ruthanndell.blogspot.com)) writes children's stories and international Christian fiction. She is a member of several writing groups including the American Christian Fiction Writers and Writer's Ink. Her desire is to craft gripping stories which draw her readers into a closer relationship with God. Ruth Ann and her husband have lived in several countries and are renovating a cottage in the heart of Ireland.

# Passionfruit & Coconut Cake

Mozambique

Lisa Harris

*My favorite fruit is passionfruit which makes this cake irresistable!*



## Ingredients

1 C grated coconut

$\frac{3}{4}$  C sugar

$\frac{3}{4}$  C flour

4 eggs beaten

$\frac{1}{2}$  C soft butter

Pulp of 6 passion fruits

1 t lemon juice

Icing sugar

## Instructions

Preheat the oven to 350 degrees. Grease a round cake pan. Mix the coconut, sugar, and flour. Add the eggs, butter, passionfruit pulp, and lemon juice. Mix well, pour into greased pan, and bake for about 40 minutes. Sprinkle with icing sugar when cooled.

## About the author



LISA HARRIS is an award-winning author who has over twenty novels and novella collections in print. She and her husband, Scott, along with their three children, live near the Indian Ocean in Mozambique as missionaries. As a homeschooling mom, life can get hectic, but she sees her writing as an extension of her ministry which also includes running a non-profit organization, The ECHO Project. Visit [www.lisaharriswrites.com](http://www.lisaharriswrites.com) to learn more.

## Blood Covenant



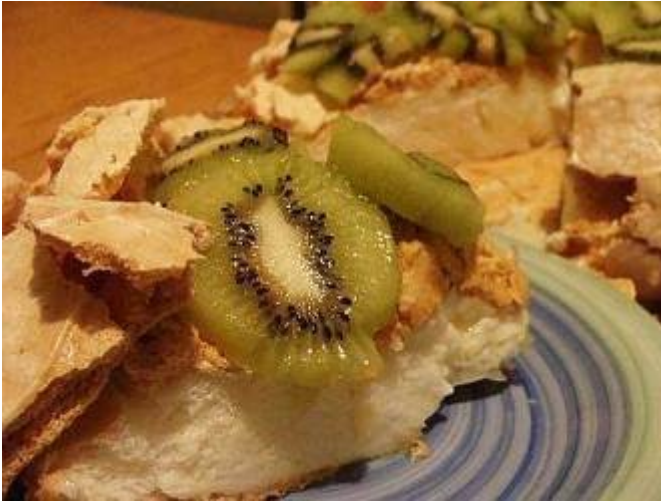
Paige Ryan and Nick Gilbert are trapped in an overpopulated African refugee camp where an outbreak of measles erupts and renegade soldiers block their only way out. Desperate for vaccines, they must put their own lives in the hands of God as they fight for the safety of the refugees under their protection. Zondervan Romantic Suspense—ISBN 0310319064



# Pavlova

New Zealand  
Grace Bridges

*New Zealand's favourite dessert, a mouthwatering combination of crunchy meringue and melt-in-your-mouth marshmallow.*



## Ingredients

8 egg whites  
2 cups castor sugar  
2 tablespoons cornflour  
2 teaspoons vanilla essence  
2 teaspoons white vinegar  
Optional: 2 tablespoons cocoa, chocolate chips to decorate  
Whipped cream and chopped fruit: kiwifruit/berries/peaches etc.

## Instructions

Beat the egg whites thoroughly until very stiff. Add the sugar bit by bit, beating in between, and beat well afterwards. Blend in the remaining ingredients. Optional: Add 2 tablespoons of cocoa for a chocolate pavlova!

Pile in a circular shape on a baking tray lined with paper or foil. Use a spatula or flat knife to sculpt the edges upwards and flatten the top, making it as high as possible up to about 4" (10cm).

Preheat oven to 150°C (300°F) and bake for approx. 1-2 hours (depends on your oven), until the crust is firm to tap. Allow to cool completely and cut around the top edge to let the crust settle onto the marshmallow before covering the top with whipped cream, fruit, and/or chocolate sprinkles. The crust is very brittle!

## About the author



Grace Bridges is a graduate of the University of Auckland, B.A. in French and German. A former church youth leader, she spent eight years globetrotting chiefly in Europe while working for the police and also completing her first novel and most of the second and third. She has lived in Germany and Ireland, but now resides in her original homeland of New Zealand with a cat and six boarders within sight of several volcanos.

Catch up with her at <http://grace.splashdownbooks.com>.

## Legendary Space Pilgrims



If Pilgrim's Progress happened in space, this is what it might look like...

On a planet that has never seen the sun, a harvester hears a Voice from beyond.

It's time to leave the oatfield. Mario and Caitlin escape the mind control of Planet

Monday, following the Voice to unknown worlds where wonders and challenges await.

Have you got what it takes...to be a legend?

Science Fiction—ISBN 978-0986451720

# Pudim de Leite

Brazil

LeAnne Hardy

*This steamed custard is as popular in the Portuguese-speaking countries of Africa like Mozambique as it is in Brazil.*



## Ingredients

6 T (90 ml) sugar

6T (90 ml) water

1 14-oz (400g) can sweetened condensed milk

14-oz (400g) milk

3 eggs

## Instructions

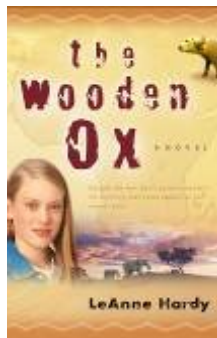
Caramelize sugar in the bottom of a ring mold or round cake pan. Add water and cook to a syrup. Coat pan with syrup. Beat eggs, milk and sweetened condensed milk in a blender. Pour into coated mold. Steam in a double boiler or bake in a medium oven 45 minutes over a pan of hot water until set. Cool completely before turning onto a serving plate.

## About the author



LeAnne Hardy has lived in six countries on four continents, including 6 years in Brazil and 6 in Mozambique. Her books for children and young adults come out of her cross-cultural experiences and her passion to use story to convey spiritual truths in a form that will permeate the lives of children and young people. [www.leannehardy.net](http://www.leannehardy.net)

## The Wooden Ox



Despite the civil war raging around her in Mozambique, Africa, Keri's parents wouldn't let anything really bad happen to her...would they? When the family is kidnapped by rebels, even their children must stretch their faith. Based on actual events.

Young adult—978-0825427947

## Snacks



# Fruit Scones

England

Donna Fletcher Crow

*I live in Boise, Idaho, but have set most of my 38 books in England. English Christian history is my passion, which goes right along with drinking afternoon tea and eating scones piled high with jam and cream. This is my favorite scone recipe.*



## Ingredients

3 2/3 cups flour  
1/3 cup sugar  
2 teaspoons baking powder  
1/2 cup cold butter  
1 1/4 cups milk (+ 2 tablespoons if needed to make soft dough)  
1/3 cup currants or golden raisins  
1 egg, beaten (for topping)  
Sugar to sprinkle

## Instructions

Place flour, sugar and baking powder in blender, pulse to mix. With blender running, add butter in chunks until mixture resembles coarse meal. Pour in milk and blend until dough forms a ball. Add raisins or currants if desired.

Turn out on floured surface and knead a few times. Pat into a thick disc, about 1 1/2 inches thick. Cut into circles with biscuit cutter. Brush with beaten egg and sprinkle with sugar. Bake 400 degrees for approximately 15 minutes. Scones should be just light gold, not brown. They need to be still a bit moist in the center.

To serve, split in half with fork, butter, spread with strawberry jam or orange marmalade or lemon curd. Pile clotted cream or unsweetened whipped cream as high as possible.

Serve with properly brewed hot tea: Warm teapot. Pour boiling water over tea leaves (1 teaspoon leaves per person). Allow to steep 3-5 minutes. Pour into china cups through a strainer. Offer sugar and cold milk. Use a good black tea such as Twinings English Breakfast. Typhoo or Yorkshire Gold if you can get it. No fruity flavors. No bags. Who me? Fanatical? Never.

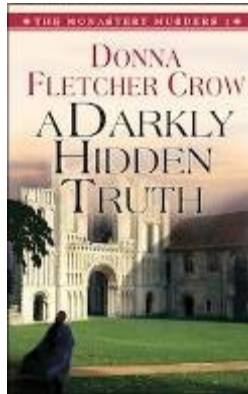
## About the author



Donna Fletcher Crow is the author of 38 books, mostly novels dealing with British history. The award-winning GLASTONBURY, an Arthurian grail search epic covering 15 centuries of English history, is her best-known work. Donna and her husband live in Boise, Idaho. They have 4 adult children and 10 grandchildren. She is an enthusiastic gardener.

To see the book video for A VERY PRIVATE GRAVE and pictures from Donna's garden and research trips go to: [www.DonnaFletcherCrow.com](http://www.DonnaFletcherCrow.com).

## A Darkly Hidden Truth, The Monastery Murders 2



Felicity can't possibly help Father Antony find the valuable missing icon. She's off to become a nun. And then her impossible mother turns up unexpectedly. And a good friend turns up murdered. . .

Breathtaking chase scenes, mystical worship services, dashes through remote water-logged landscapes, the wisdom of ancient holy women, and the arcane rites of The Knights Hospitaller keep the pages turning. Will Felicity choose the veil—or Antony?

Clerical Mystery—ISBN 978-0-85721-050-0

# Koeksisters

South Africa  
Shirley Corder

*Quite a bit of work involved in this, but the results more than justify the effort. Served with tea or coffee.*



## Ingredients for Syrup

5 cups sugar  
1 ½ cinnamon sticks  
½ teaspoon ground ginger  
1 ½ cups water  
juice of 1 lemon

## Instructions

Make this syrup a day before so that it can be well chilled.  
Dissolve sugar in the water.  
Add spices and lemon juice and bring to the boil.

## Ingredients for Dough

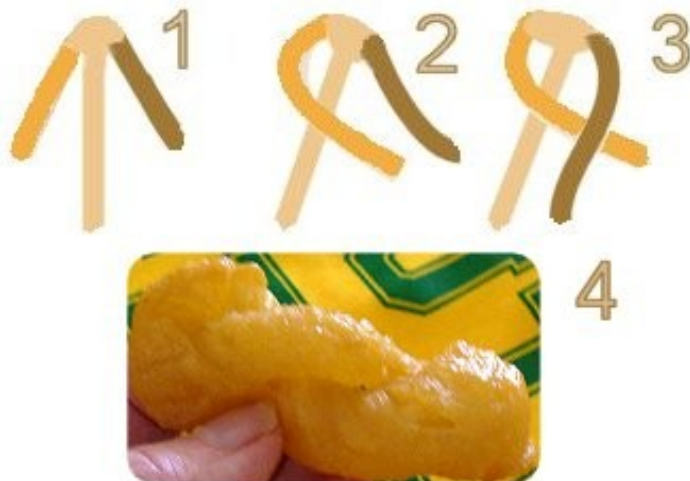
2 cups cake flour  
2 tablespoon baking powder  
½ tsp salt  
1 large egg  
4 tbsp butter/margarine  
½ cup of water  
oil for frying

## Instructions

Sift the flour, baking powder and salt together.  
Rub in the butter and mix until flexible.  
Mix the egg and water and add to the mixture a little at a time.  
Knead the dough well until it becomes one large lump.  
Cover with an inverted bowl, and allow to rest at room temperature for about three hours.

## Instructions for Making the Koeksisters

Roll out the dough 5mm (0.2 inch)  
Cut the dough into strips of 6cm long, 2cm wide. (slightly over 2 inches x ¾ inch)  
Cut each of these strips into three further strips, but leave the top connected. (1)  
Plait each strip (2,3)  
Pinch together at the end of the strip.(4)



Deep fry until golden brown.  
Remove and drain quickly—dip the hot koeksisters in the cold syrup (that was stored in the fridge up to now).  
The secret is to keep the syrup cold and the koeksisters hot, this way it will draw just the right amount of syrup.  
You can keep the syrup cold by keeping the syrup bowl in another container filled with iced water.

## About the author



Shirley Corder lives on the coast in Port Elizabeth, South Africa. Hundreds of her articles have been published internationally, and she is contributing author to nine books and counting. Please visit her websites at <http://www.shirleycorder.com> and <http://www.riseandsoar.com> (for encouragement during cancer journey.)

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# Lemon Curd

New Zealand  
Grace Bridges

*A delicious spread for sandwiches, and the perfect cooking companion for a pavlova, as it uses up the egg yolks!*



## Ingredients

8 egg yolks  
1½ cups sugar  
(OR healthier version: ¾ cup honey)  
Grated rind and juice of 4 fresh lemons  
200g (½ lb) soft unsalted butter

## Instructions

Mix the egg yolks and sugar in a pot, add lemon juice and butter, and cook on medium heat until it thickens and becomes opaque yellow. Stir continuously, do not let it boil. Add lemon rind, stir, and pour into jars.  
Makes about 800ml (28oz)

## About the author



Grace Bridges is a boardinghouse landlady and translator for German. She is often found staring into trees in search of a tui or other songbirds. A mystic wordnerd and independent friend, she walks beaches and invents planets. She is an urbanite hermit with her head in the clouds, an inveterate booklover, and a writer of futuristic dreams that mess with your mind.

Catch up with her at <http://grace.splashdownbooks.com>.

## Faith Awakened



Have you ever wondered if your life is designed? Coincidences, déjà vu, fate, God, what does it all mean? Have you ever wished you could go back and do things differently? If you could design your own virtual world to live in, what would it look like? A computer technician gets more than she bargains for when she plunges herself and her companions into virtual-reality cryogenic stasis to escape a raging virus. Science Fiction—ISBN 978-0986451706

# Rhubarb Jam

Canada

Alice Valdal

*The hardy rhubarb thrives in Canada's harsh climate. Often the first fresh food to appear in the spring, its bright red stalks are a welcome relief from canned and frozen food. As you can see, this recipe's a prize-winner.*



## Ingredients

8 c.(2000ml) sliced rhubarb

6 c.(1500 ml) sugar

1 pkg (85g) strawberry jello (flavoured gelatin powder)

1 pkg (85g) raspberry jello

## Instructions

Slice rhubarb, add sugar and let stand overnight in a big pot. In the morning bring to a boil for five minutes. Add the two packages of jello, stirring until jello is all dissolved. Bottle.

## About the author



Published in contemporary and historical romance. See the “short fiction” page at International Christian Fiction Writers blog for inspirational fiction. Visit me at

<http://www.alicevaldal.com/>

# Crunchies

South Africa  
Shirley Corder

*This is a popular snack for all South African, often eaten with tea or coffee.*



## Ingredients

225 g (1/2 lb)  
1 cup sugar  
1 tablespoon golden syrup  
1 teaspoon bicarbonate of soda (baking soda)  
2 cups desiccated coconut  
2 cups oatmeal  
1 cup flour

## Instructions

Melt the top three ingredients together in the microwave (or any heat source).  
Remove from heat source and stir in bicarbonate of soda.  
Mix the remaining ingredients and then add the syrup mixture to the dry ingredients.  
Mix well, then press into a flat baking pan. Bake in a slow oven until golden brown.  
Cut into squares while still hot. Serve when cold and crisp.

## About the author



Shirley Corder lives on the coast in Port Elizabeth, South Africa. Hundreds of her articles have been published internationally, and she is contributing author to nine books and counting. Please visit her websites at <http://www.shirleycorder.com> and <http://www.riseandsoar.com> (for encouragement during cancer journey.)

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even the Lord, when they're diagnosed with cancer?  
Due to be released by Revell in 2012. See Website for details.

# Munchies

New Zealand  
Grace Bridges

*I grew tired of the oversweetened “health bars” available to buy, so one day I created my own version—with no flour and no sugar.*

*Chocolate doesn’t count, of course.*



## Ingredients

- 1 cup oats
- 1 cup wheat bran (or wheatgerm, or oat bran)
- 1 cup coconut
- 50g butter
- 1 tablespoon honey
- 2 tablespoons boiling water
- 2 cups nuts/seeds; I use ½ cup each of sunflower seed, pumpkin seed, linseed (flaxseed), and chopped peanuts
- Optional ½ cup chocolate chips

## Instructions

Mix oats, bran and coconut. Melt butter with honey and boiling water until completely liquid. Blend with dry ingredients and then add nuts/seeds to make a crumbly dough. Spread on a greased tray and press down with the back of a spoon until well stuck together, to about 1cm (½”) thickness. If using chocolate, sprinkle it on top.

Bake at 180°C (350°F) for approx. 15 minutes (keeping a good eye on it) or until the edges just start to brown. Slice into pieces when cold. It can also be broken up for use as a breakfast cereal with milk.

## About the author



Catch up with her at <http://grace.splashdownbooks.com>.

## Underground Rising



Anthology—Frank Creed, editor (Grace Bridges, one of 12 contributors)

Walk the 2030s streets of the USA, alleys of Germany, and tunnels of

New Zealand. One State Neros enforce their global ban on Fundamentalism in the world's dark future.

Armed with the hottest technology and faith, heroes choose right decisions for spiritual freedom in spite of the cost. Will the saints' mindware, a type of software loaded directly into the brain, provide enough of an advantage to survive the 21st century purge?

October 2011—Science Fiction—ISBN 978-1927154007

# Chocolate Crispy Puffed Rice Treats

Australia  
Narelle Atkins



## Ingredients

4 cups crispy puffed rice breakfast cereal  
1 ½ cups mixed icing sugar (powdered confectioners' sugar)  
1 cup shredded dried coconut  
4 tablespoons cocoa powder  
250g (9oz) vegetable shortening (solidified coconut oil)  
200g (7oz) candy coated milk chocolate buttons (M&M's)

## Instructions

Mix the crispy puffed rice, sifted icing sugar, coconut and cocoa in a bowl. Melt the vegetable shortening in a saucepan over low heat then let it cool for one or two minutes. Add the vegetable shortening to the crispy puffed rice mixture, stirring to combine. Add the candy coated chocolate buttons then spoon the mixture into paper cup cake cases. Refrigerate for a few hours before serving and store in the refrigerator. Makes approximately 30.

## About the author



Narelle Atkins lives in Canberra, Australia and is a co-founder of the 30 Minute Bible Study website. The website provides studies and resources for those looking for short Bible studies.

<http://www.30MinuteBibleStudies.com>

# Tameletjies (Pine Kernel Brittle)

South Africa

Marion Ueckermann

*Tameletjies remind me of my mother. She grew up very poor, and this sweet replaced many birthday cakes. In the orphanage where she spent 8 years after her father died, the children would make a crude version of this treat and sell it to other orphans on pocket money day.*

## Ingredients

250g (8.8 oz) Pine Kernels

1 piece dried Ginger Root

12.5ml (1 Tablespoon) Butter

750ml (1.58 US pint) Sugar

375ml (0.79 US pint) Water

## Instructions

1. Rapidly boil together sugar, butter, ginger and water until liquid turns light brown.
2. Add pine kernels and stir well—remove ginger root.
3. Drop spoonfuls of mixture onto a greased baking sheet. It will set immediately.
4. Wrap sweets in cellophane paper to make them more decorative.

## About the author



MARION UECKERMANN's writing passion was sparked in 2001 when she moved to Ireland with her husband and two sons. Since then Marion has been honing her skills and has published some devotional articles in *Winners at Work* and *The One Year Book of Joy and Laughter* (published August 2011). She has written her first Christian Women's novel (unpublished) and is working on the sequel as well as a Historical Romance novel. Marion now lives in Pretoria East, South Africa in an empty nest with her husband and a crazy black 'Scottie'.

# Nanaimo Bars

Canada

Marcia Lee Laycock

*An Original recipe from Nanaimo, B.C. Canada—so yummy you can't have just one!*

## Ingredients

### Bottom Layer:

1/2 cup (125 grams) unsalted butter (European style cultured)

1/4 cup (62 grams) sugar

5 tablespoons cocoa

1 egg, beaten

1 & 1/4 cup (312 grams) graham wafer crumbs

1/2 (125 grams) cup finely chopped almonds

1 cup (250 grams) coconut

### Second Layer:

1/2 (125 grams) cup unsalted butter

2 tablespoons cream PLUS 2 teaspoons cream

2 tablespoons vanilla custard powder

2 cups (500 grams) icing sugar

### Third Layer:

4 squares semi-sweet chocolate (1 oz. each)

2 tablespoons unsalted butter

## Instructions

### Bottom Layer

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut, and nuts. Press firmly into an ungreased 8" x 8" pan.

### Second Layer

Cream butter, cream, custard powder, and icing sugar together well. Beat until light. Spread over bottom layer.

### Third Layer

Melt chocolate and butter over low heat. Cool. Once cool, but still liquid, pour over second layer and chill in refrigerator.

This recipe for Nanaimo Bar (Official) serves/makes 24 bars.

## About the author



Marcia Lee Laycock is the winner of the Best New Canadian Christian Author Award for her novel, *One Smooth Stone*. The sequel will be released in 2012. She has also published two devotional books and a devotional ebook for writers of faith. Her devotional column, *The Spur* goes out by email each week. See Marcia's website at [www.vinemarc.com](http://www.vinemarc.com)

## One Smooth Stone



*One Smooth Stone*—no matter how far you run, God will find you. No matter what you have done, God will forgive you. Alex Donnelly is running from his past, from the police and from God. All three catch up to him and he must decide which path to take.

Genre—Contemporary Fiction —ISBN- 978-1-894860-34-5