

JUST DESSERTS

by the authors and staff at
Tirgearr Publishing

*Delicious
and
Easy-to-make*



*Great recipes for
every occasion*



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Tirgearr Publishing

A Smashwords Edition

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INTRODUCTION

November 2013

Dear Reader,

When we launched Tirgearr Publishing in early 2011, it was difficult to imagine the end of the year. It seemed so far away and there was so much time between February and December. So many questions filled our heads . . . you know, the standard why us, how are we going to do it, who will buy our books, etc.

As it turned out, we already had the answer to the ‘when’ question. Fate stepped in and gave us that answer; it seemed like it was meant to be—29 February. Leap Day was the perfect day for us to take a big leap into this new adventure. It wasn’t long before all the questions in our head sorted themselves out.

On 29 February, we had no idea how many books we’d publish in our first year. Our first goal was to attract some authors. We didn’t know how many authors we’d have or where they’d come from. We didn’t even know if readers would be interested in the books we published. We had no idea how our company would impact the publishing business as a whole.

Ten months later, as we closed out our first publishing year, we had signed thirteen authors and published twenty-nine titles.

Now, as we close out our second publishing year, we’re proud to say we’ve just signed our forty-ninth author, and have sixty nine titles under our brand.

Tirgearr Publishing has quickly grown to become more than just a place where books are published. We certainly are that. But what we have also become is a tight-knit team filled with people working together . . . authors, editors, cover artists, proofreaders, and I hate to admit it, even the accountants . . . who work closely together, who are supportive of each other and who have a great respect for each other to make all this happen. As one, we feel we are producing some of the best books on the market today.

We don’t know what this next New Year has in store for us, but if this year is any indication, next year will be even better.

Everyone here at Tirgearr Publishing has put together a stunning collection of some of our favorite holiday dessert (and drink) recipes to share with all of you as a way to say thank you for all of your support and for buying our books throughout the year. We hope you enjoy these tasty treats as much as you’ve enjoyed spending time with us.

Take a look through the recipes and you might find a few surprises. Some of the recipes even work well together.

Whatever your taste, there's something here to please you . . . especially if you have a sweet tooth!

Happy holidays!

From everyone at Tirgearr Publishing

PUBLISHER'S NOTE

All measurements and temperatures are given in North American increments. For British conversions, please visit—

<http://www.exploratorium.edu/cooking/convert/measurements.html>

Please note: This edition is an updated version of the 2012 volume, which includes recipes from our new team members.

DEDICATION

This book is dedicated to all of our readers and supporters.

DESSERTS



APPLE FRIGHTENERS

By [*Valentine Williams*](#)

Ingredients:

2-3 large Bramley cooking apples
4 oz plain flour
1 medium egg
A little milk
Oil for shallow frying
Sugar and cinnamon to sprinkle over

Method:

Peel your apples. Push the corer through the centre, then slice the apples into rings about $\frac{3}{4}$ inch thick. Dry them a little on a paper towel.

Make a thick, sticky batter with the flour and egg, adding just a splash of milk.

Heat the oil in a shallow pan and when hot, dip each apple ring into the batter and lift into the oil. Turn to brown evenly.

Remove when golden brown and set aside onto paper towels. Sprinkle with sugar and a little cinnamon.

Serve immediately.



APPLESAUCE CAKE

By [Renee Wildes](#)

Ingredients:

1 cup white sugar
½ cup butter (in WI, using margarine in cooking is a mortal sin, even for pagans!)
1 egg
1-¾ cup flour
1 teaspoon. cinnamon
1 teaspoon. salt
1 teaspoon. baking soda
½ teaspoon. allspice
½ teaspoon. nutmeg
¼ teaspoon. cloves
1 cup unsweetened applesauce

Method:

Preheat oven to 350.

Grease & flour a 7 x 10-inch baking pan.

Cream butter & sugar together; add egg & beat well.

In a separate bowl, mix all dry ingredients together.

Mix ½ cup of the flour mixture into the egg mixture, then stir in applesauce and remainder of flour mixture.

Pour into pan and bake for 45 minutes. Test center w/toothpick for doneness.



BANANA CHOCOLATE CHIP COOKIES

By [Betsy J. Bennett](#)

Ingredients:

2- $\frac{1}{4}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{2}{3}$ cup shortening (Note the butter flavor shortening works well in this recipe)
1 cup sugar
2 medium eggs
1 teaspoons vanilla
1 cup chocolate chips (very liberal)
1 cup mashed ripe bananas (very liberal)

Method:

Preheat oven to 350F degrees.

Mix dry ingredients and set aside.

Mix sugar, eggs, shortening and vanilla and beat until fluffy.

Add dry ingredients and banana. Stir in chocolate chips.

Place rounded spoonfulls on ungreased cookie sheet. Bake 7-8 minutes or until lightly browned.



Be Still My Heart Banana Nut Bread

By [Patricia McAllister](#)

Contributor's Note: This recipe is a great use for overripe bananas...the riper the better, it's more flavorful. Some grocery stores bundle and sell old bananas cheap.

Ingredients:

2-½ cups all-purpose flour
½ cup granulated sugar
½ cup packed brown sugar
3-½ teaspoons baking powder
1 teaspoon salt
3 tablespoons vegetable oil
1/3 cup milk
1 medium egg
1-¼ cups ripe mashed bananas (2-3 medium)
1 cup chopped nuts of choice (optional)

Method:

Preheat oven to 350F degrees.

Grease bottom only of loaf pan. Use one pan 9x5x3 inches, or two pans 8½ x 4½ x 2½ inches.

Mix all ingredients in order listed and beat about 30 seconds or until well blended.

Pour batter into pan(s) and bake 9 inch loaf 65-70 minutes, 8-inch loaves 60-65 minutes, or until toothpick inserted in center comes out clean.

Cool slightly. Loosen sides of loaf from pan and turn out onto a cooling rack. Let cool completely before slicing.

To store, wrap and refrigerate up to a week.



Bread Pudding

By [Kemberlee Shortland](#)

Ingredients:

2 cups whole milk
2 medium egg yolks
½ cup caster sugar
¼ teaspoon salt
¼ teaspoon ground nutmeg
2 tablespoons melted butter
4 cups stale sweet French bread, cubed with crust

Method:

Preheat oven to 350F degrees.

In a large bowl, mix all ingredients except bread until a consistent consistency.

Layer the bread into a deep baking dish then gently pour the liquid into the dish. Use a spoon to shift the bread around to insure the liquid gets to all the bread. Press the bread down into the liquid and let sit for a few minutes to ensure the bread soaks up as much liquid as possible.

Bake in the oven for 35-45 minutes or until the top is nicely golden and the center is fully-set.



Canadian Christmas Pudding with Rum Sauce

By [Lynette Willows](#)

Contributor's Note: Although often confused with fruit cake, this Victorian era dessert more resembles a dense spice cake. If you don't have the fruits and nuts outlined here, by all means use the traditional fruits and nuts. Making Christmas Pudding daunts most people, but this recipe is surprisingly easy to make. It can also be made ahead of time and frozen without changing the consistency. Just be sure you cover it well to prevent any freezer burn.

Ingredients:

- 1- $\frac{1}{4}$ cups flour
- 1 teaspoon grated orange rind
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 teaspoon nutmeg
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{2}$ cup firmly packed brown sugar
- $\frac{1}{4}$ cup room temperature butter
- 4 large whole eggs
- $\frac{1}{2}$ cup apple cider or apple juice
- $\frac{3}{4}$ cup raisins
- $\frac{1}{2}$ cup saskatoons or blueberries, or both
- 2 fresh cooking apples, peeled and diced
- $\frac{1}{2}$ cup shredded carrot
- $\frac{1}{3}$ cup candied cherries (optional)
- $\frac{1}{3}$ cup hazelnuts
- $\frac{1}{3}$ cup chopped pecans

Method:

Put flour, baking powder, spices and all the fruits and nuts into a large mixing bowl and stir to coat everything in the flour.

In a separate bowl, cream the butter and sugar together, either by hand or with a mixer, until light and fluffy. Add the eggs and beat vigorously. Pour in the apple cider (or juice) and stir briefly to mix.

Add the wet ingredients into the dry ingredients and mix thoroughly.

Contributor's Note: I use Bundt pan because I love the look of the cake and I fill the center with salted nuts for presentation. I also reduce the cook time to no more than 1-½ - 2 hours.

Lightly grease a 1-½ quart pudding mould.

Spoon the batter into the prepared mould and cover mould with tin foil, tying it in place around the rim with string.

Using a Dutch oven slightly larger than the mould, put a rack on the bottom of a Dutch oven pot. Put the batter filled mould onto the rack in the Dutch oven. Fill the Dutch oven with water until the water comes halfway up the mould. Cover and cook on the stove top or in the oven (I do mine in the oven) on low heat for 2 to 2-½ hours, or until a toothpick inserted in the cake comes out clean.

Take the mould out and place on a cooling rack to stand for 10 minutes. Then carefully turn the cake out on a rack to cool—

Serving warm is best. Dust with icing/powdered sugar just before serving and decorate with holly.

If serving completely cooled, use icing/powdered sugar on top for a snowy effect. If you've used a Bundt pan, fill the center with salted nuts, candied fruit, or both.

Serve with homemade Rum Sauce—

Ingredients:

2 cups brown sugar, packed
¼ cup cornstarch
1-1/3 cups half-and-half or 1 1/3 cups light cream
1 cup water
½ cup light corn syrup
¼ cup butter, NOT margarine
2 teaspoons vanilla
¼ cup rum (amber, dark or spiced)

Contributor's Note: If you don't want actual alcohol in your sauce, add 2 tsp. rum extract.

Method:

Combine sugar and cornstarch in a heavy saucepan. Add water and corn syrup.

Cook and stir over medium heat until thickened and bubbly. Stir continuously for 2 minutes more.

Remove from heat and quickly stir in butter, vanilla, cream and rum.

Always serve warm. This can be made ahead of time and reheated when the pudding is served.

You can store in refrigerator for up to 2 months (I put them in canning jars).



Cappuccino Mousse

By [*Christine McPherson*](#)

Contributor's Note: This is a British recipe with original measurements in brackets.

Ingredients:

½ cup (4 ounces) plain chocolate, grated
4 egg whites
1 tablespoons instant coffee granules, dissolved in boiling water
½ cup (4 ounces) caster sugar
¾ cup (6 ounces) whipping cream

Method:

Keep 2 tablespoons of grated chocolate back. Put the rest of the chocolate and the coffee into a bowl over a pan of boiling water. Heat, stirring occasionally, until the chocolate has melted, then leave to cool to take the egg and sugar mixture.

Whisk egg whites until stiff then gradually whisk in the sugar until mixture is glossy and thick.

Fold into the melted chocolate and then spoon the mixture into pretty cups or glasses.

Whip the cream until it is thick but soft. Spoon a little on top of each mousse and sprinkle a little grated chocolate over to decorate.

Chill in the fridge for 30 minutes before serving. These can be made ahead and served when ready.



CARAMEL APPLE CHEESECAKE

By [Margie Church](#)

Ingredients:

1 21-ounce can of apple pie filling, divided
1 9-inch or 10-inch graham cracker pie crust
16 ounces cream cheese, softened
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon vanilla extract
2 eggs
 $\frac{1}{4}$ cup caramel topping (ice cream topping)
12 pecan halves, plus 2 tablespoons chopped pecans

Method:

Preheat oven to 350 degrees.

Reserve $\frac{3}{4}$ cup apple filling. Spoon remaining filling into the crust.

Beat cream cheese, sugar and vanilla until smooth. Add eggs, and mix well. Pour over apple filling in crust.

Bake 35 minutes or until set. Set aside to Cool.

Mix reserved filling and caramel topping in a small pan and heat 1 minute. Select the apple slices and arrange them around the edge of the cooled pie. Spoon the remaining caramel sauce on top, and then spread evenly.

Decorate the top with the pecan halves and sprinkle with chopped pecans to finish.

Refrigerate to chill before serving.



CHERRY BERRIES ON A CLOUD

By [Margie Church](#)

Ingredients:

Meringue:

6 egg whites
½ teaspoon cream of tartar
¼ teaspoon salt
1-½ cups sugar

Filling:

6 ounces cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
2 cups whipping cream, whipped
2 cups miniature marshmallows

Topping:

1 can (21 ounces) cheery pie filling
2 cups sliced fresh strawberries
1 teaspoon lemon juice

Method:

Preheat oven to 275F.

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add the sugar, beating on high speed until stiff peaks form (do not under-beat).

Spread evenly in a greased 13-in. x 9-in. x 2-in. baking pan. Bake for 1 hour. Turn off oven and do not open door. Cool meringue in oven overnight or 12 hours.

Beat cream cheese, sugar and marshmallows. Spread over meringue. Chill for 4 hours. Cut into 16 pieces. Combine topping ingredients; spoon ¼ cup over each serving.



Chocolate Fondue

By [Stephanie Johnson](#)

Ingredients:

1/3 cup fresh whipping cream
1-½ teaspoons grated orange peel, packed okay
8 ounces bittersweet or semisweet chocolate (not unsweetened), finely chopped
3 tablespoons Grand Marnier or other orange liqueur
8 1-inch pieces pound cake
8 1-inch pieces angel food cake
8 fresh strawberries, hulled
2 kiwis, peeled, each cut into 4 rounds
1 small pear, cored, cut into 1-inch pieces
1 large banana, cut into 8 rounds
1 orange, peeled and white pith removed, cut into sections
8 dried Calimyrna figs
8 dried apricot halves
selection of skewers

Method:

Bring whipping cream and grated orange peel to simmer in heavy medium saucepan. Reduce heat to low. Add chopped chocolate and 1 tablespoon Grand Marnier; whisk until mixture is smooth. Remove fondue from heat and blend in remaining 2 tablespoons Grand Marnier.

Transfer fondue to fondue pot. Place over candle or canned heat burner. Using skewers, serve with cake pieces and fruit for dipping.



Chocolate Seduction Cake

By [Charlene Raddon](#)

Ingredients:

10 oz. semisweet chocolate, broken into bits
½ cups butter, cut into pieces
6 whole medium eggs, room temperature
½ teaspoon good vanilla
2-½ teaspoon Creme de Cacao liqueur
1-½ cup chilled fresh whipped cream
1 cup granulated sugar
1-½ tablespoons powdered sugar

Method:

Preheat oven to 375F degrees.

Butter and flour bottom and sides of 8" springform pan and set aside.

Bring water to boil in double boiler, remove from burner. Melt chocolate and butter in double boiler. Gently work with rubber spatula until smooth.

Contributor's Note: This step can be done in the microwave for 30 seconds at 300-400 watts. Work with spatula to aid melting, microwave again up to 1 minute, checking each 30 seconds. Then keep warm over pan of warm tap water.

Separate eggs, saving both yolks and whites in separate bowls. Beat egg yolks in large bowl at high speed, gradually adding ¾ cup granulated sugar. Beat until pale yellow and thick, 4-5 minutes. Add chocolate mixture, beat until completely smooth. Add 2 teaspoons Creme de Cacao and vanilla; blend well.

In a separate bowl, beat egg whites at high speed until soft peaks form. Gradually beat in ¼ cup granulated sugar. Beat until stiff but not dry. Use a fork to thoroughly mix the egg whites into chocolate mixture. Pour evenly into springform pan and smooth the top with a rubber spatula.

Place on rack in lower third of oven. Bake 15 minutes then reduce temperature to 350F degrees and bake another 15 minutes. Reduce heat again to 250 degrees and bake 30 minutes longer.

Total baking time: 1 hour.

Turn off oven, prop open door and leave cake inside for 30 minutes.

Remove cake from oven and place a damp paper towel on cake top, let stand 5 minutes.

Remove toweling and cool completely. Dome of cake will crack and collapse. Press lightly to smooth. Remove springform sides and transfer cake to serving platter.

For the whipped cream—

Using a high speed blender, whip whipping cream on high until soft peaks form. Gradually add ½ teaspoon creme de cocoa and powdered sugar; beat until stiff.

Garnish each portion of cake with a dollop of cream.



Cream Cheese Cookies

By [Dellani Oakes](#)

Ingredients:

1 cup shortening
1 cup sugar
3 oz cream cheese
1 egg
½ teaspoon vanilla
2 ½ cups flour
your favorite jam or jelly

Method:

Preheat oven to 350F degrees.

Cream shortening until fluffy and gradually work in soft cream cheese and sugar. Be sure mixture is smooth. Beat in egg, vanilla and flour.

Hand roll into balls. Flatten the center of each cookie with the tip of your thumb, making a well in the middle. Fill this with jelly. I use red currant and mint jelly for Christmas colors.

Bake 10 to 15 or until lightly browned.



CREAMY PISTACHIO DESSERT

By [Joyce Brennan](#)

Ingredients:

2 packages pistachio pudding mix
1 20 ounce can crushed pineapple, drain but reserve juice
3 cups miniature marshmallows
1 12 ounce tub ready-made whipped cream (no canned), or make fresh
½ cup chopped nuts (optional)

Method:

In a bowl, add drained pineapple, pudding mix, whipped cream, and ½ cup liquid from pineapple.

Mix well, refrigerate for 30 minutes and serve.



Crumbs Crumble

By [Cathy Mansell](#)

Contributor's Note: This is a British recipe with original measurements in brackets.

Ingredients:

4 large Brambly apples
4 cloves
2 tablespoons (2 dessertspoons) granulated sugar
1 cup (8 ounces) all-purpose flour
 $\frac{3}{4}$ cup (6 ounces) unsalted butter
1 teaspoon ground cinnamon
a pinch of salt (about $\frac{1}{8}$ teaspoon)
2 tablespoons (2 dessertspoons) of brown sugar
1 tablespoon (1 dessertspoon) of roasted flaked almonds

Method:

Preheat oven to 350F degrees (180C degrees or gas mark 4).

Peel and core the apples and par boil with cloves and two dessertspoons of sugar. Remove from heat and leave to cool.

For the topping—

In a bowl, place the flour, butter, salt, cinnamon, brown sugar.

With cold fingers, rub ingredients together until they resemble breadcrumbs.

Prepare:

Place the cooled apples into an ovenproof dish and spoon on the crumble and sprinkle almonds on top. Place in the preheated oven for 15 to 20 minutes or until cooked and golden.

Serve with homemade custard, ice cream or freshly whipped cream.



Dark Dream Bites

By [K.A. Laity](#)

Contributor's Note: These are no-bake cookies, aka refrigerator cookies.

Ingredients:

2 cups sugar
4 tablespoons good quality black or dark cocoa powder
 $\frac{1}{2}$ cup milk
8 tablespoons butter, cut into small pieces
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup peanut butter
3 cups quick oatmeal
1 cup coarsely chopped pecans
1 cup chocolate chips

Method:

In a heavy saucepan, combine the sugar, cocoa and milk until it is well mixed. Heat on a medium heat, gradually adding the butter until it's fully melted.

Bring the mixture to a boil for 1- $\frac{1}{2}$ minutes, no more, no less.

Remove from heat and add the vanilla extract and peanut butter. Stir well.

Add the 3 cups quick oats (1 cup at a time) and then the coarsely chopped pecans. At the last minute, add 1 cup dark chocolate chips.

Using two spoons, place golf-ball size amounts on aluminum foil or parchment paper, and let cool.

Eat.



DECADENT CHOCOLATE CHEESECAKE

By [Margie Church](#)

Ingredients:

Crust:

1- $\frac{1}{4}$ cup graham cracker crumbs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ Dutche cocoa
6 tablespoons butter or margarine, melted

Filling:

3 packages (8 oz. each) cream cheese, softened
 $\frac{3}{4}$ cup sugar
3 eggs
1 cup (6 oz.) semi-sweet chocolate chips, melted
1 teaspoon almond extract
 $\frac{1}{2}$ teaspoon vanilla extract

Topping:

$\frac{1}{4}$ cup semi-sweet chocolate chips
 $\frac{1}{3}$ cup whipping cream
1 tablespoon honey
Fresh fruit (optinal)

Method:

Preheat oven to 350F.

In a bowl, combine crust ingredients. Press into the bottom and 1-in. up the sides of a greased 9-in. springform pan. Place aluminum foil around the outside of the pan. Set aside.

In a small mixing bowl, beat cream cheese and $\frac{3}{4}$ cup sugar until smooth. Add eggs; beat on low speed until combined. Stir in 1 cup melted chocolate and the extracts until blended. Pour into crust.

Bake for 45-50 minutes or until center is almost set.

Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool 1 hour longer. Refrigerate until completely cool.

In a saucepan over low heat, melt chocolate chips, cream and honey. Stir until smooth. Remove from heat and cool for 5 minutes. Run knife around sides of spring form pan. Pour slightly cooled topping over cheesecake. Chill for at least 4 hours or until the topping is set. Refrigerate leftovers.



Divinity Fudge

By [R.L. McCoy](#)

Ingredients:

2-½ cups granulated sugar
½ cup light corn syrup
½ cup water
2 egg whites
¼ teaspoon salt
2 teaspoons vanilla
1 cup chopped walnuts

Method:

In a saucepan, combine sugar and corn syrup, salt and ½ cup water. Cook until sugar dissolves. Cover and cook one minute more or until sugar crystal on sides of pan are melted. Uncover and bring to boil without stirring or until temperature is 240F on a candy thermometer or till mixture makes softball in cold water.

Meanwhile beat egg whites until stiff peaks form.

When the mixture reaches 260F on a candy thermometer, gradually add in the egg whites, using an electric mixer on high speed.

Add nuts and vanilla and beat for 5 minutes or until the mix holds its shape.

Pour in buttered dish and let set. When ready, turn out onto cutting board and carefully cut the fudge into bite-size pieces.

Alternatively, use two spoons to drop dollops onto buttered baking tray.



EASY BAKED ALASKA

By [Romy Gemmell](#)

Ingredients:

- 1 small to medium sponge flan base, bought for quickness
- 2 egg whites
- ½ cup sugar
- 1 can of raspberries in fruit juice, or fresh berries lightly cooked to soften in a little water
- Tub vanilla ice cream, kept in freezer until required

Method:

Preheat oven to 425F.

In a large clean bowl, whisk the egg whites until they form stiff peaks (they should remain in the upturned bowl!)

Whisk in half the sugar until well mixed. Gradually fold in the remaining sugar a little at a time, keeping the egg whites stiff, until the sugar is completely combined.

Place the sponge base on a flat baking tray lined with greaseproof paper or baking parchment, or into a flan dish.

Remove the raspberries from the tin or cooking pan with a slotted spoon to avoid too much juice and smooth over inside base of the flan.

Just before you want to serve the dessert, place a large mound of frozen ice cream on top of the raspberries.

Now for the tricky bit! Completely cover the ice cream and raspberries with the whisked egg white meringue, making sure it seals the contents right down to the flan edges the whole way round.

Quickly place the baking tray containing the dessert into the hot oven for no more than five minutes, until the meringue is nicely browned.

Remove from the oven, cut into wedges and serve immediately, before the ice cream melts! You can serve with pouring cream and fresh raspberries or other soft berries.

If using a larger flan case for a dinner party, double the quantity of egg whites and sugar accordingly.



Easy Mock Cannoli

By [Troy Lambert](#)

Ingredients:

1 tablespoon sugar
1 teaspoon ground cinnamon
5 6"-7" flour tortillas
1 cup milk
1 small package instant French vanilla pudding (may substitute regular vanilla)
1 cup cream cheese
1 tub whipped cream (do not use canned whipped cream) or freshly whipped cream
1 cup chocolate chips
1 can crushed pineapple well drained (optional)
Toothpicks

Pour milk into large bowl, Add pudding mix. Beat in cream cheese until smooth. Gently stir in whipped cream.

Fold in pineapple (if desired). Refrigerate until chilled at least 1 hour

Method:

Preheat oven to 350 degrees.

Combine sugar and cinnamon in small bowl.

Spray both sides of the tortilla with non-stick spray, and sprinkle both sides with the sugar and cinnamon mixture.

Cut each tortilla into 4 wedges using a pizza cutter. Roll each wedge loosely and pin with a toothpick, placing upright in one cup of the muffin pan. Bake approx. 10 min or until lightly browned. Allow to cool in the pan.

Using pastry bag or sandwich bag with tip cut off, fill each with the creamy mixture then fill the cooked tortillas with approximately. 3 tablespoons of the pudding mixture.

Melt chocolate chips in a small saucepan or double boiler and drizzle over the cannolis. Chill again until the drizzle solidifies.



Fresh Fruit Brûlée

By [Jeff Gardiner](#)

Ingredients:

8 oz strawberries
4 oz white grapes
1 peach or nectarine
8-10 Ratafia biscuits
7 oz crème fraîche
4-6 oz soft brown sugar

Method:

Cut fruit as desired and arrange in a dish.

Place Ratafia biscuits over the fruit and put the crème fraîche on top to seal.

Chill for at least 1 hour.

Sprinkle over the sugar, smooth, then grill gently for 1-2 minutes until golden.



FRITULE

By [Zrinka Jelic](#)

Ingredients:

Contributor's note: Fritule, a traditional Dalmatian holiday sweet is pronounced 'free too leh'.

Ingredients:

50 g of raisins, rinsed and soaked in warm water to soften
2 pounds of all-purpose flour
3 medium size eggs
3 tablespoons sugar
2 teaspoons vanilla essence
3 packages dried yeast
zest of 1–2 lemons
zest of 1–2 oranges
2 tbsp. dark rum
warm water as necessary
vegetable oil for the dough + more for frying

Method:

Put the eggs, sugar, vanilla and vegetable oil in a bowl, and beat together with a wooden spoon until smooth. Add lemon and orange zest, and raisins.

Mix the yeast with some of the flour then mix into all the flour, then this to the eggs and mix in well. Continue mixing until the dough stops sticking to the wooden spoon.

Leave the dough to stand until it almost doubles in size.

When you're ready to cook the Fritule, pour some oil in a pan, enough to shallow fry — you don't want the pastry to touch the bottom of the pan.

Heat the oil until fairly hot.

Then, take a bit of dough in your hand, about walnut size, and gently put the dough into hot oil. Fry until golden brown. Remove onto paper towels. Repeat the process until all the dough has been cooked.

You can put the Fritule into a covered pan to keep them warm while you're finishing cooking all the dough

Sprinkle with icing sugar before serving.



FRUIT CLOUD

By [Tegon Maus](#)

Ingredients:

1 pint of heavy whipping cream
¼ cup of sugar or Splenda (whichever you can tolerate)
1 teaspoon of vanilla

2 30oz cans of drained fruit cocktail or fresh cut fruit
1 cup of mini marshmallows

Method:

Put all of it in the fridge to chill down over night, including the mixing bowl.

Whip the heavy cream on medium speed until it thickens. Add sugar and vanilla as it whips. There should be heavy peaks in the bowl when done.

Next, thoroughly drain the fruit cocktail and add to the whipped cream folding it in by hand.

Once mixed, fold in the marshmallows.

It's ready to eat, however it is MUCH, MUCH better if allowed to sit in the fridge overnight...or at least so I'm told. It's usually gone by that time.



GIDDY'S PUDDING
By [Valentine Williams](#)

Ingredients:

1 large can of condensed milk
2 lemons
1 packet of ginger biscuits
3 oz butter

Method:

Place the biscuits in a folded up cloth and beat severely with a rolling pin until they are crumbs.

Melt the butter in a pan and mix in the crumbs. Press the mixture into an eight inch flan dish, pressing it up the sides as well as the base.

Grate the rind of two lemons and squeeze out the juice. Pour the condensed milk into a bowl and add the lemon zest and strained juice. Whisk it until well mixed and pour it into the biscuit lined flan dish.

Refrigerate. Decorate with whipped cream before serving.



ICE CREAM SANDWICH CAKE

By [Betsy J. Bennett](#)

Ingredients:

1 box of 12 ice cream sandwiches

1 large package of Junior Mints or Peppermint Patties, chopped, or crushed candy canes.

Canned whipped cream

Method:

Place four ice cream sandwiches (long sides touching) side by side.

Cover with whipped cream. Then add a thin layer of Junior Mints, chopped into small chunks. Repeat two more times so that you have a three layer dessert.

Cover with plastic wrap and freeze at least 2 hours until firm.

Additionally:

Ice cream may be used instead of the whipped cream if desired, but choose a flavor that will compliment the mints.

Hot fudge may be placed on the slice as you are serving it, with more candy as garnish.



Individual Apple Sponges

By [*Christine McPherson*](#)

Contributor's Note: This is a British recipe with original measurements in brackets. This recipe works well for a large single sponge or for individual servings. Directions here are for individual servings, as children in particular love having their own little mini-sponge.

Ingredients:

4-6 cooking apples, peeled and sliced
½ cup (110 grams) caster sugar
½ cup (110 grams) all-purpose/self-rising flour
½ cup (110 grams) soft margarine
1 teaspoon baking powder
2 eggs

Method:

Preheat oven to 325F degrees.

Put the slices of apple into a microwave bowl and cook for about 10 minutes until tender. Drain. Spoon the apple slices into ramekin (ovenproof) dishes until they are each about ¾ full. Leave to cool.

Meanwhile, mix the sugar, flour, margarine, baking powder and eggs all together until the mixture is smooth. Spoon a couple of tablespoons on top of the apples in each ramekin dish, covering the apples completely.

Put the dishes in the preheated oven for about 30 minutes or until the sponge has risen and turned golden. Remove from the oven onto a cooking rack for a few minutes.

Serve warm in the ramekins on a plate with cream or ice cream.



Irish Brack

By [Cathy Mansell](#)

Contributor's Note: This is a British recipe with original measurements in brackets.

Ingredients:

1 cup (8 ounces) all-purpose/self-raising flour
pinch salt (about 1/8 teaspoon)
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ cup (2 ounces) butter
2 tablespoons (1 ounce) caster sugar
¼ pint of milk
1 egg
½ cup (4 ounces) currants
½ cup (4 ounces) raisins

Method:

Preheat oven to 375F degrees (190C or gas mark 5).

Lightly grease a loaf tin or 7-inch cake tin.

Into a large bowl, add salt and spices to the flour and sift. Rub in the butter then add the sugar and mix well. Beat egg with milk and add to the flour mixture then add the fruit.

Pour into the prepared tin then place in the preheated oven for approximately 1 hour or until a toothpick inserted into the centre comes out clean.

While brack is baking, prepare the glaze.

Dissolve 1 tablespoon of sugar in ¼ cup of hot water. Brush over the brack for the last 4 to 5 minutes cooking time.

Remove from oven and turn out onto a cooling rack.



Irish Pancakes with Sugar and Lemon

By [Peter Shortland](#)

Contributor's Note: Irish pancakes are more similar to crepes than American style pancakes, so this batter will be much thinner in consistency.

Ingredients:

½ cup (110 grams) plain flour
pinch (about 1/8 teaspoon) of salt*
2 large eggs
¾ cup (200 milliliters) milk mixed
1/3 cup (75 milliliters) plain water
4 tablespoons (50 grams) unsalted butter*
caster sugar, lemon juice

Method:

Contributor's Note: If you're using salted butter, you can omit the salt in this recipe.

Into a large bowl, sift the flour and salt* into a large mixing bowl with the sieve to get the lumps out.

Make a well in the centre of the flour and break the eggs into it. Using a whisk, mix well. Use a rubber spatula to be sure you get the flour on the edges of the bowl.

In a small bowl, mix the milk and water together, then gradually add this to the flour and egg mixture as you continue whisking. Again, use a rubber spatula to get the bits on the side of the bowl, whisking them into the batter.

Set the batter aside while you prepare to cook the pancakes.

Contributor's Note: Special crepe or Irish pancake pans are available but for most users, a traditional medium size nonstick skillet is perfect.

Place a medium size pot on the stove and fill about 1/3 with water and bring to a simmer. Place a serving plate on top of the pot to use as a warming plate for your finished pancakes.

Preheat your skillet on high and quickly melt the butter in it. Turn the skillet down to medium heat.

Take 2 tablespoons of the melted butter and put into your batter and quickly whisk in.

Put the remaining butter into a small dish and set aside and use when needed to lubricate the pan, using a paper towel to spread the butter on the skillet.

Before beginning to prepare the pancakes for serving, do a test pancake. Using 1/3 cup measuring cup, pour some batter into the skillet. As soon as the batter hits the skillet, lift it from the heat and tilt it around to spread the batter in a circular shape. Let it cook for a minute or two. Use the edge of a thin spatula or a butter knife to see if the bottom has begun to brown. If so, carefully flip the pancake and let it continue cooking until browned. This should take less than half a minute if the skillet is at the proper temperature.

Remove the pancake to your warming plate. Repeat the above until all of your batter has been used and you have a stack of pancakes on the warming plate. If needed, use some of the reserved melted butter to lubricate the skillet between pancakes.

Contributor's Note: If you have greaseproof paper, you can use a sheet between each pancake to keep them dry.

To serve, sprinkle each pancake with fresh squeezed lemon juice and a little caster sugar. Roll or fold into quarters and serve with a side of extra lemon juice and sugar on the side.

Alternatively, omit the lemon and sugar and use your favorite flavors: butter and maple syrup, Nutella, fresh preserves, fresh slices soft fruits, etc.



Kifli (Hungarian Crescent Cookies)

By [*Elizabeth Delisi*](#)

Ingredients:

3 cups all-purpose flour
1 cup butter, chilled and cut into pieces
3 egg yolks, lightly beaten
1-½ Tbsp cream
2 Tbsp grated lemon peel
Confectioners' sugar
Fruit pie filling (recommend Solo brand if you can find it), or your favorite flavor jam

Method:

Preheat oven to 375 degrees.

Place the flour in a large bowl and work in the butter using pastry cutter or fork. Gradually add the egg yolks, cream, and lemon peel.

Mixture will be crumbly. Gather dough into a ball. Turn out onto lightly floured surface. Working with hands, squeeze dough until well blended.

With palms of hands, shape dough into smooth roll. Slice into approximately 48 pieces. (If dough is too soft and sticky to handle, chill for a short time.) Shape pieces into balls.

Lightly sprinkle a small area of working surface with some confectioners' sugar. Roll one ball at a time into a circle approximately 1/16 inch thick.

Spread dough with 2 tsp. of fruit filling in your choice of flavor. (use several different flavors and make assorted cookies.) Gently lifting nearest edge, roll; shape into crescent by curving ends of roll slightly.

Place crescents onto cookie sheet lightly sprayed with nonstick cooking spray, with overlapping edge underneath. Brush crescents with slightly beaten egg.

Bake at 375 degrees 15 to 20 minutes; remove to cooling racks. Just before serving, sprinkle with confectioners' sugar.



Little Round Balls

By [*Elizabeth Delisi*](#)

Contributor's Note: These cookies are known by many names, including Russian Tea Cakes and Mexican Wedding Cookies.

Ingredients:

2 ¼ cups flour
1 cup butter
¼ tsp. salt
1 tsp. vanilla
¾ cup finely chopped pecans
½ cup confectioners' sugar

Method:

Cream together butter, sugar and vanilla in a bowl. Blend the flour and salt together, then blend into the creamed mixture. Mix in the nuts.

The dough will be a bit crumbly, but that's okay. Chill for approximately one hour or longer.

Preheat oven to 400 degrees.

Roll dough into 1-inch balls and place on ungreased cookie sheet.

Bake 10-12 minutes or until set but not brown.

Roll in confectioners' sugar while still warm; let cool and roll in sugar again.



Magpie Pie

By [K.A. Laity](#)

Ingredients:

- 1 package (1 pound or 16 ounces) of dark chocolate chips
- 1-½ cups heavy whipping cream
- ¼ cup confectioner's (aka: icing or powdered) sugar
- 1 tablespoon vanilla extract
- 1 prepared chocolate pie crust or pastry shell (bake if not prebaked)

Method:

In the microwave, heat the chips and half ($\frac{3}{4}$ cup) the cream in a dish for about 2 minutes, stopping every 30 seconds to mix it until the chocolate melts into the cream and the mixture is smooth.

Let the mixture cool to room temperature and then add the vanilla and sugar.

In another bowl, beat the remaining cream ($\frac{3}{4}$ cup) until it forms stiff peaks. Slowly fold it into the chocolate mixture, a bit at a time. Then pour the whole thing into the pie crust and refrigerate overnight.

Before serving, add a dollop of freshly whipped cream and something shiny, or some fresh mint leaves if you have any growing outside your door.



Mexican Wedding Cookies

By [Scarlett Valentine](#)

Ingredients:

1 cup (2 sticks) butter, room temperature
2 cups powdered sugar
2 teaspoons vanilla extract
2 cups all purpose flour
1 cup pecans, toasted, coarsely ground
1/8 teaspoon ground cinnamon

Method:

Preheat oven to 350F degrees.

Using an electric mixer, beat butter in large bowl until creamy. Add ½ cup powdered sugar and vanilla and beat until well-blended. Gradually beat in the flour then pecans.

Divide dough in half and form each half into ball. Wrap separately in plastic wrap and chill until cold . . . about 30 minutes.

Whisk remaining 1-½ cups powdered sugar and cinnamon in pie dish to blend then set aside.

Working with half of chilled dough, use 2 teaspoons to make a dollop of dough and roll between your palms to make balls. Place on a baking sheet about ½-inch apart.

Bake cookies until lightly golden on the bottom and pale golden on the top, about 15 to 18 minutes.

Allow to cool on the baking sheet for about 5 minutes then gently toss the warm cookies in the cinnamon-sugar mixture to coat completely.

Repeat the above steps to make the cookies with the second half of the dough.

Contributor's Note: Cookies can be rolled in the cinnamon-sugar mixture twice if desires. You want a relatively thick coating. These cookies can be made a day or two ahead of when needed.



Mince Pies

By [Peter Shortland](#)

Ingredients:

1 cup (225 grams) cold, diced unsalted butter
2-½ cups (350 grams) plain flour
½ cup (100 grams) caster sugar
a pinch (about 1/8 teaspoon) salt
1 large jar of your favorite prepared mincemeat
1 small egg

Method:

To make the pastry, put the flour into a large bowl and toss in the cold butter. Use your fingers to rub the flour and butter together. When the flour and butter are mostly incorporated, add in the sugar and salt and rub into the flour and butter until it has the consistency of wet sand and it holds together when pressed together.

Form the pastry into a ball and knead briefly. It should develop a consistency like shortbread dough.

Wrap the dough in plastic wrap and chill for about 1 hour.

Preheat oven to 350F degrees.

Remove the pastry from the fridge and unwrap.

Using a small cupcake tin, press a walnut-sized piece of pastry into each cup. Spoon mincemeat into the center of the pastry.

Using slightly smaller balls of pastry, pat them between your hands to make small discs for lids. They should be large enough to completely cover the base. Top the pies with your lids, pressing the edges together to seal.

Alternatively, you can roll out some pastry and use a cookie cutter, or use a pastry press with a decorative design which will imprint on the pastry when you press it. Old butter presses work well here.

Before baking, crack open the egg into a bowl and beat well. Use a pastry brush and brush the tops of the pies.

Bake your pies for 20 minutes or until golden.

Let the pies cool in the pan before removing to a cooling rack.

These piece can be served warm or fully cooled. To serve, lightly dust with powdered (aka: icing or confectioner's) sugar.



Mini Filo Dessert Bites

By [*Isabo Kelly*](#)

Ingredients:

1 pack of mini fillo cups (if unavailable, get prepared fillo dough and line mini-cupcake tin with dough to make small cups)
¼ cup Ricotta cheese
2 tablespoons fresh whipped cream
2 tablespoons confectioner's (aka: icy or powdered) sugar
prepared cherry pie filling (or favorite fruit pie filling)

Method:

Preheat oven and crisp fillo cups as directed on package. Allow to cool completely before filling.

Mix together the ricotta cheese, whipped cream and confectioner's sugar until smooth.

In base of each cooled fillo cup, add a small bit of cherry pie filling. Cover completely with ricotta cheese filling. Then top with a whole cherry or two from pie filling.

Contributor's Note: Fillings are easily variable—

For a version with a little more tartness or sharpness and that will sit on a plate longer without making the fillo loose some of its crispness, substitute cream cheese for ricotta cheese and increase whipped cream and sugar to 3 tablespoons each. Check sweetness and make sure the flavor is what you want. More sugar can be added, in small increments, to offset the tartness which will combine with tart cherries for a sharper flavored treat.

As noted above, you can use any fruit pie filling you love with this recipe, though I've found berry fruits work the best. You can also use fresh fruit to top the cups and leave out the small bit of sauce in the bottom of the cup. They're still delicious that way.

For those with a chocolate requirement, melt 1/8 cup of chocolate chips with 1 tablespoon of milk in the microwave, 10 seconds at a time, mixing well between heating until chips are completely melted (will probably only take 20 seconds

depending on the wattage). This will make a thick chocolate mix you can substitute for the cheese fillings. Either top with fruit as above or leave out the fruit and top with a drop of whipped cream.

Increase milk to 2 tablespoons and make a runny chocolate sauce to drizzle across the cheese filled filo cups if all you want is a little hint of chocolate.



NO-BAKE BUTTERSCOTCH PIE

By [Renee Wildes](#)

Ingredients:

9-inch pie crust
1 cup brown sugar
6 tablespoon butter
1 cup boiling water
3 tablespoon corn starch
2 tablespoon flour
½ teaspoon salt
½ cup white sugar
1-2/3 cup. whole milk
3 egg yolks, slightly beaten
1 teaspoon vanilla
whipped cream

Method:

Melt brown sugar and butter together in a heavy skillet over low heat. Stir constantly until the mixture boils for 2 minutes. Add 1 cup boiling water. Stir until sugar mixture dissolves. Set aside.

In a saucepan, combine corn starch, flour, salt, milk and white sugar. Add brown sugar mixture to saucepan. Bring to a boil over medium heat for 1 minute. Add beaten egg yolks and boil for 1 minute more, stirring constantly.

Remove from heat and add vanilla. Pour into pie crust. Let cool slightly then cover with whipped cream and refrigerate until set.



Oatmeal Cookies

By [Charlene Raddon](#)

Ingredients:

- 1 cup unsalted butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 1 cup oil (something light)
- 1 egg
- 3-½ cups plain flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 cup oatmeal
- 1 cup Rice Crispies© or other puffed rice cereal
- 1 cup chocolate chips
- 1 cup coconut

Method:

Preheat oven to 350F degrees.

Using an electric mixer, cream together the butter, brown sugar, granulated sugar and oil. Add one egg and mix well.

In a separate bowl, sift the flour with the salt, baking soda and cream of tartar, then gradually add to the creamed ingredients until well blended.

Add the oatmeal, rice crispies, chocolate chips and coconut and mix until well blended.

Spoon dollops onto baking sheets and bake for 12 to 15 minutes or until golden and done all the way through.



OREO VICTORIA SANDWICH

By [Lucy Felthouse](#)

Ingredients:

Cake:

$\frac{3}{4}$ cup caster sugar
 $\frac{3}{4}$ cup softened butter
4 eggs, beaten
 $\frac{3}{4}$ cup self-raising flour
1 teaspoon baking powder
2 tablespoon milk
1 package original Oreo cookies (154g/15-16 cookies) — not Doublestuff cookies

Filling:

$\frac{1}{3}$ cup butter, softened
 $\frac{1}{2}$ cup icing sugar, sifted
A drop vanilla extract (optional)

Cake method:

Preheat oven to 375F.

Butter two 9 inch cake tins and line with non-stick baking paper.

Place the Oreos into a food processor and blitz until they are finely ground.

In a large bowl, beat together the butter and sugar until fluffy. Add the eggs and beat until combined.

Add the flour and $\frac{2}{3}$ of the Oreos to the mixture and combine until it forms a batter.

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.

Bake for about 20 minutes until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.

Filling method:

To make the filling, beat the butter until smooth and creamy, then gradually beat in icing sugar. Beat in vanilla extract if you're using it.

Add the rest of the Oreo powder and combine.

Spread half of the butter cream over the bottom of one of the sponges and sandwich the second sponge on top.

Decorate the top of the cake with the rest of the Oreo butter cream.



PEANUT BUTTER COOKIES

By [Kay Brooks](#)

Ingredients:

9 ounce of peanut butter
2 large free range eggs
7 ounces granulated sugar
Butter to grease the baking tray
A few drops of vanilla essence (optional)
Generous handful of chocolate chips (optional)

Method:

Preheat the oven to 350F.

Beat the two eggs together.

Stir in the peanut butter and sugar until the consistency is doughy.

Grease the trays and spoon the dough on to them in balls.

Flatten the balls with the back of a spoon

Bake for ten minutes; they should spring back up when you push down on them when they are done!



Pecan Pie

By [R.L. McCoy](#)

Ingredients:

3 eggs, lightly beaten
2 tablespoons melted butter
2 tablespoons plain flour
1-½ cup dark corn syrup
1/8 teaspoon salt
½ cup sugar
1 tablespoon lemon juice
1-½ cups pecans (choose the nicest ones from the bag)
1 prepared pie shell (or make your own crust)

Method:

Preheat oven to 425F degrees.

Mix all the ingredients together on one bowl.

Into the prepared pie shell, spread pecans evenly, filling as many gaps as possible. Gently pour the syrup mixture over the nuts. Press down any nuts that are floating to keep them from burning during cooking.

Place pie dish on a baking tray to catch any drips during cooking and bake at 425F degrees for 15 minutes. Turn down the heat to 325F and cook for an additional 40 minutes.

Pie should jiggle a little in the middle when you take it out of the oven. It will continue cooking out of the oven.

May be served lightly warmed if desired and with a little freshly whipped cream.



Pumpkin Pie

By [Amanda Stephanie](#)

Ingredients:

- 1 can of pumpkin puree
- 2 large eggs
- ½ cup caster sugar
- 1-½ teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ tsp ground cloves
- 1 can sweetened condensed milk
- 1 prepared pie shell

Method:

Preheat the oven to 425F degrees.

Put all the ingredients into one bowl and stir gently by hand until smooth. *Do not whisk or beat or use electric mixer as this will whip too much air into the mixture and you don't want bubbles.

Place prepared pie shell on a baking tray to protect the oven from spills while baking. Fill the pie shell and put onto the middle oven rack. Bake at 425F degrees for 15 minutes, then lower the temperature to 350F degrees and finish baking for about 40 to 45 minutes or until done.

Contributor's Note: This pie is more custardy/damp than a traditional pie so don't overcook it thinking it's not done. It will set up as it cools. Use a toothpick to test doneness. Should come out slightly damp but not wet.



Pumpkin Roll

By [Carley Bauer](#)

Ingredients:

$\frac{3}{4}$ cup all purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon salt
3 eggs
 $\frac{2}{3}$ cup sugar
1- $\frac{1}{3}$ cup pure pumpkin
Powdered sugar
Toasted chopped pecans (optional)
1 cup (8 ounces) cream cheese, softened
1 cup sifted powdered sugar
6 tablespoons butter, softened
1 tablespoon vanilla

Method:

Preheat oven to 375.

Grease a jelly roll pan and cover with parchment paper. Grease the top of the parchment and sprinkle with flour.

In a small bowl, combine flour, baking powder, baking soda, cinnamon, cloves, nutmeg and salt.

In a separate, large bowl, beat together eggs and sugar. When thick, add pumpkin and beat again. Stir in flour mixture.

Spread batter evenly into the prepared pan, add pecans if desired, and bake for 13 to 15 minutes.

While the cake is baking, on the counter, spread a clean, thin kitchen towel/tea towel. Sprinkled generously with powdered sugar for rolling cake after it has come

out of the oven. (Sugar will help to prevent the hot cake from sticking to the towel when rolled, inhibiting tears from occurring in later steps.)

When done, the cake center should spring back lightly when touched. Carefully, yet promptly, loosen cake from pan around the edges and gently turn pan over onto previously laid out kitchen towel. Separate pan from cake, then peel away parchment, so that cake is laying top-side down on the towel. While cake is hot, starting with the shorter side, roll cake in the towel. Take care not to make rips in the cake as you roll, however small tears are likely to be unnoticed in the final presentation.

Allow to cool completely, rolled within towel, on a cooling rack.

While cake is cooling, beat all ingredients for filling together in a medium to large bowl.

When the cake has cooled, gingerly unroll the cake, removing towel. Lather cream cheese filling evenly over cake and re-roll. Finally, use plastic wrap to encase dessert snugly for refrigeration. Allow to refrigerate for at least one hour. (This recipe also freezes and thaws well for holiday preparation.)

Just before serving, sprinkle liberally with powdered sugar and trim each end for a beautiful presentation.



Pumpkin Spice Bread

By [Amanda Stephanie](#)

Ingredients:

1 can of pumpkin puree for 1 pie, or equivalent of homemade puree
½ cup vegetable oil (something light)
2 medium size eggs, lightly beaten
1 cup white sugar (fine grain like caster sugar)
1-½ cups all purpose flour
1 teaspoon baking soda
¾ teaspoon ground ginger
1/3 teaspoon ground cloves
1-¼ teaspoon ground cinnamon
¼ teaspoon salt
1 teaspoon good quality vanilla
¼ -½ cup chopped walnuts (optional)

Method:

Preheat oven to 350F degrees.

Lightly oil one nonstick loaf tin.

Combine all ingredients together, including pumpkin, at the same time and fold together. No need to separate wet and dry. Just put everything in at once. Mix well but do not over-mix.

Pour into prepared bread tin and put into the heated oven. Bake for about 45-50 minutes then test. Bread is done when a toothpick inserted comes out clean. Leave in tin for about 15 minutes to cool before turning out onto a cooling rack to complete cooling. On the rack, turn the loaf on its side to prevent collapsing.

Store in large Zip-Lock style pouch to keep moist and fresh longer.

Contributor's Note: This recipe works well as cupcakes, using a prepared or homemade vanilla frosting if desired.



Raspberry-Topped Lemon Pie

By [Charlene Raddon](#)

Ingredients:

1 (10 oz) package frozen red raspberries in syrup, thawed
1 tablespoon cornstarch
3 egg yolks from medium size eggs
1 (14oz) can sweetened condensed milk (not evaporated milk)
½ cup lemon juice from concentrate
yellow food coloring, optional
1 (6 oz) packaged graham cracker crumb pie crust
Whipped topping or prepare fresh

Method:

Preheat oven to 350F degrees.

In small saucepan, combine raspberries and cornstarch, cook and stir until mixture thickens and is clear.

In medium bowl, beat egg yolks then stir in condensed milk, lemon juice and food coloring (if desired).

Pour into crust, bake 8 minutes. Spoon raspberry mixture evenly over top. Chill 4 hours or until set. Top with whipped topping. Garnish as desired.



The Real Deal Baked Cheesecake

By [Patricia McAllister](#)

Ingredients:

1/3 cup margarine or butter, melted
1-1/4 cups graham cracker crumbs
1/4 cup sugar
2 (8 oz) packages cream cheese, softened
1 (14 oz) can sweetened condensed milk (NOT evaporated milk)
3 eggs
1/4 cup lemon juice, real or concentrate

Method:

Preheat oven to 300F degrees.

Mix the butter, graham cracker crumbs and sugar well then pat firmly onto bottom of 9-inch springform pan to make crust.

Using an electric mixer, beat cream cheese until fluffy. Add condensed milk and beat until smooth. Add eggs and lemon juice, mixing well.

Pour batter into prepared springform pan.

Bake 50 to 55 minutes or until cheesecake springs back when lightly touched.

Cool to room temperature then chill in the refrigerator.

Prepare to serve by removing the side part of the springform pan and transfer cake to a serving dish. Garnish as desired—Some ideas: Put a spoonful of cherry pie filling on each slice, or top slices with fresh or thawed strawberries, blueberries or other berry fruit of choice. Chocolate topping or a drizzle of caramel adds a sweet twist.



Red Velvet Cupcakes

By [Scarlett Valentine](#)

Contributor's Note: This recipe makes two 9-inch cakes or 24 cupcakes. Also, using more beet root produces a redder cake. And for the sake of this recipe, instructions are for cupcakes.

Ingredients:

2-½ cups (260 grams) cake flour
3 tablespoon NATURAL cocoa powder (not dutch processed or dark)
1 teaspoon salt
2 teaspoon baking powder
1 teaspoon cream of tartar
1 cup (225 grams) butter
1 tablespoon vanilla extract
2-½ cups (500grams) granulated sugar
4 eggs
½ cup (125 milliliter) buttermilk
½ cup (125 grams) plain yogurt
½ cup to 1 cup (100-200 grams) beet root puree (from raw beetroot)
½ cup (125 milliliters) raspberry juice, frozen or fresh
2 tablespoons white vinegar
2 tablespoons fresh lemon juice

Method:

Preheat oven to 350F degrees.

Line cupcake tins with pretty casings.

Peel and grate raw beet root and puree in a food processor until ultra smooth—no lumps. Add the raspberries and puree further. You may need to strain this mixture to filter out any leftover seeds or lumps before using the liquid.

In a bowl, sift together the dry ingredients and set aside.

In another bowl, use an electric mixer to cream the butter, vanilla and sugar. Beat in eggs, one at a time.

In another bowl, mix together the buttermilk and yogurt. Whisk in the beet root/raspberry puree. Stir in the vinegar and lemon juice.

Gradually add in the dry ingredients into the wet ingredients, mixing well until the batter is smooth.

Pour batter into the cupcake casings. Fill almost but not quite to the top of the liner, as the cupcakes will rise in cooking.

Bake cupcakes for 18 to 22 minutes (25-35 min for cakes) or until toothpick comes out clean.

Allow to cool 10 minutes in the pan then remove to a cooling rack to cool completely.

When completely cooled, decorate with cream cheese frosting —

For the Cream Cheese Frosting:

1 pound cream cheese, softened

2 sticks butter, softened

1 teaspoon vanilla extract

4 cups sifted confectioners' sugar

Chopped walnuts or pecans for garnish if desired, or homemade chocolate sauce

Method:

In a large mixing bowl using an electric mixer, beat the cream cheese, butter and vanilla together until smooth. Add the sugar on low speed and beat until mixed thoroughly. Increase the mixer speed to high and mix until very light and fluffy.

Contributor's Note: Use a piping bag with a star tip for a professional look to the frosting. Or use a butter knife. Apply frosting generously.

If desired, garnish with chopped walnuts or pecans or even some homemade chocolate sauce.



Rich, Thick and Chocolate Brownies!

By [Christy Nicholas](#)

Ingredients:

1 package (18.5 ounces) German chocolate cake mix
1/3 cup + 1/2 cup evaporated milk, divided as listed
1/2 cup melted butter
60 vanilla caramels unwrapped (one 14 oz package)
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Method:

Preheat oven to 350F degrees.

Grease a 13x9x2-inch baking dish and line with wax paper and set aside.

In a large mixing bowl, combine dry cake mix, 1/3 cup evaporated milk and melted butter.

Press half of the batter into the bottom of a greased baking dish. Bake in a preheated oven for 8 minutes.

In the microwave, melt caramels with remaining 1/2 cup evaporated milk. When caramel mixture is well mixed, pour over baked layer. Cover with chocolate chips and optional walnuts. Chill for about an hour or until the caramel is hard.

Press the remaining batter on top of morsels. Return to oven and bake 28 minutes, or less for gooier brownies.

Cool before cutting.



Rum Balls

By [*Kristi Ahlers*](#)

Ingredients:

3 cups smashed vanilla wafers (3 12 ounce boxes)
1-½ cups walnuts
1-1/3 cups sweetened condensed milk
1/3 cup 151 proof rum
confectioner's (aka: icing or powdered) sugar for dusting

Method:

Combine all ingredients in a bowl then refrigerate for 1 hour.

When chilled, roll the dough into balls. Then roll the balls generously in powdered sugar.

Contributor's Note: These treats store well for several days in a tightly covered container. In fact, it's recommended you leave them in the fridge for a week before consuming to let the flavors soak in.



Savarin Cake

By [Charlene Raddon](#)

Contributor's Note: This recipe will make one cake or 10 individual cakes. These instructions are for one cake.

Ingredients:

Cake—

- 1 cup milk
- 1 package active dry yeast
- 3 cup bread flour
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 4 medium eggs, slightly beaten
- 2/3 cup margarine, softened (use butter if preferred)

Syrup—

- 1 cup boiling water
- 1 cup sugar
- ¼ cup fresh orange juice
- 1 teaspoon good quality rum extract

Glaze—

- ½ cup apricot or peach preserves
- 2 tablespoons fresh orange juice
- ¼ teaspoon good quality rum extract

Method:

In a saucepan, scald milk; cool to lukewarm. Dissolve yeast in the milk.

In a bowl, combine 1 level measuring cup of flour with the sugar and salt.

Using a wooden spoon or rubber spatula, gently add the milk to the flour and blend well.

Stir in the eggs, then add the margarine a little at a time. Mix well after each addition.

Cover the bowl with plastic wrap and a cloth towel and put in a warm place to rise. Should take about 45 to 60 minutes. Dough should grow about 50%.

Preheat oven to 400F degrees.

Grease 12-cup fluted tube pan and set aside.

Turn dough into the prepared pan, recover and let rise again for about 30 minutes or until doubled in size.

Uncover and place into the preheated oven and bake for 20 to 25 minutes, or until golden brown. Remove from oven and put pan onto a cooling rack. Immediately pour syrup over hot cake while still in the pan. The cake will absorb all of the liquid. When it has, gently turn cake onto a serving dish and brush with glaze.



She's My Cherry Pie

By [Scarlett Valentine](#)

Ingredients:

1 can of pie cherries with juice
1- ¼ cup granulated sugar
slightly less than ¼ cup of plain flour
¼ teaspoon lemon juice
Pinch of salt and cinnamon
2-3 drops almond flavoring
2-4 drops red food coloring (optional)

Method:

Pour contents of can of pie cherries into a sauce pan, cherries and juice, and heat over medium heat until thickened. Stir gently as not to crush the cherries.

Remove from heat and allow to cool slightly. Add the almond and red food coloring if desired.

Set aside to cool completely. Meanwhile, make the pastry.

Preheat oven to 425F degrees.

Ingredients:

2 cups all-purpose flour
½ cup vegetable oil
¼ cup whole milk, plus a bit
1 teaspoon salt

Method:

Put flour and salt into a large mixing bowl. Mix oil and ¼ cup milk together then pour into the flour. Using a fork or your hands, mix until soft crumbles form. Press together then roll out on a lightly floured countertop. Roll big enough to completely cover your pie dish. Press the dough into the dish then trim edges.

Reserve the remaining dough, rolling out a second time and cut into strips. Set aside.

When the filling is cool enough not to melt the pastry, gently pour into prepared dish and spread cherries out evenly with the syrup.

Lightly butter the edge of the bottom shell, then create the traditional lattice top with the strips of remaining dough, weaving them in every other strip. Press edges onto the bottom crust then trim. Using a pastry brush, use the 'bit' of milk leftover and brush on the top of the crust

Place on a baking tray to catch drips while baking. Bake in preheated oven for about 10 minutes. Reduce heat to 375F degrees and cook for a further 40 minutes or until the crust is golden and the filling is bubbling.

Contributor's Note: Check the crust during cooking. If the edges are cooking too quickly, you can cover gently with foil and continue cooking until done.

Cool on a wire rack.

Contributor's Note: Pie can be served warm or cool . . . I prefer my cherry pie warm and with a lashing of fresh whipped Chantilly Cream or ice cream. Here's my recipe for Chantilly Cream —

Ingredients:

2 cups (16 ounces) fresh whipping cream
2 tablespoons caster sugar
2 teaspoon bourbon vanilla

Method:

Put all ingredients into a large bowl, and with a power mixer, whip at medium to high speed until soft, creamy peaks form. Serve right away.

Contributor's Note: If you don't have a power mixer, get your hunky dinner companion to whip the cream with a good whisk. Praise liberally to get the best rise from your cream!



Shortbread Cookies

By [R.L. McCoy](#)

Contributor's Note: Traditional shortbread is pressed into a single pan or special mould, but can also be rolled out and cut with cookie cutters. This recipe is for a single pan cookie which is cut after baking.

Ingredients:

1 cup Butter
½ cup sugar
2 to 3 cups sifted flour

Method:

With an electric mixer, cream butter and sugar together then slowly stir in the flour.

Pat into circle and press into dish like you would pie crust. Chill at least one hour before baking.

Preheat oven to 375F degrees.

Remove dough from fridge and prick evenly all over with fork. Don't forget this step as this will allow the dough to cook evenly.

Bake cookie for 5 minutes in preheated oven. Then reduce heat to 300F degrees and bake another 45 minutes or until lightly golden brown.

Slice while still warm and let cool thoroughly in pan before serving.



SNICKERS PEANUT BUTTER COOKIES

By [Madison Johns](#)

Ingredients:

1- $\frac{3}{4}$ cups all-purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cups brown sugar
1 medium egg
2 tablespoon milk
1 teaspoon vanilla
1 bag of mini Snickers candy bars

Method:

Preheat oven to 350F.

Mix dry ingredients together.

In a separate bowl, cream shortening, peanut butter and sugars. Add egg, milk and vanilla.

Blend in dry ingredients gradually.

To form cookies:

Take a spoonful of the mixed dough and flattened in your hand and place an unwrapped mini Snickers in the middle and make it into a ball and place on cookie sheet.

Bake for 8-10 minutes.



Sugar Cookies

By [Kristi Ahlers](#)

Ingredients:

$\frac{3}{4}$ cup soft shortening (part butter)
1 cup sugar
2 medium eggs
 $\frac{1}{2}$ teaspoon vanilla or lemon (I prefer the vanilla)
2- $\frac{1}{2}$ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Method:

Preheat oven to 400F degrees.

Using an electric mixer, cream together eggs, sugar, shortening, and vanilla. Slowly add flour, salt and baking powder until a smooth dough forms. Refrigerate 1 hour.

Lightly dust a work surface with powdered sugar and roll out the chilled dough. Use your choice of cutters for the cookies, rerolling the dough occasionally to get more cookies until the dough is all used.

Bake in preheated oven for 6 to 8 minutes or until cookies are lightly golden brown.

Glaze—

1- $\frac{1}{2}$ cups confectioner's (aka: icing or powdered) sugar
3-4 tablespoons milk
 $\frac{1}{2}$ teaspoon salt
1 teaspoon good quality vanilla
festive food colorings, if desired

Mix all ingredients together in a small bowl with a fork, adding food coloring if desired. Ice cooled cookies and let set before serving.



TARTAN BAKLAVA
[Sean-Paul Thomas](#)

Ingredients:

Premade puff pastry
½ cup butter
2 medium egg, separated
1-¼ cups finely chopped walnuts
1 cup sugar
Juice of ¼ lemon
1 cup water

Method:

Preheat oven to 350F.

Smear a sided tray or baking dish with butter and put on one layer of puff pastry.

Whisk two egg whites with sugar and brush the top of the pastry.

Mix the walnuts with the sugar Put it all on the pastry then put another layer of puff pastry on top.

Brush the top of the pastry with the egg yolks.

Mark the pastry in a diamond shape with a knife, without cutting all the way through.

Put in the oven and bake for approximately 50-60 minutes, or until the party is golden and the nuts are cooked through.

On a stove:

As soon as the pastry goes into the oven, put one cup water into a pan with about one and a half cups of sugar. Cook on low heat until it forms a syrup—about 10-15 minutes.

Melt the butter either in a pan or on low in the microwave. Now, open the oven and where you've made cuts, cut into the pastry but not too deep, and pour the melted butter into the cuts. Close the door and finish cooking.

When the pastry is done and has crispy, golden brown top, take it out. Again, cut into it along the same lines.

Add the lemon juice to the syrup then pour it into the pastry cuts.

Leave the pastry sit for a couple of hours before serving.



TWEED SQUARES

By [Kate Robbins](#)

Ingredients:

Cake Base:

½ cup butter
½ cup sugar
2 teaspoon baking powder
4 squares semi-sweet chocolate, 2 grated, 2 for melting
½ cup milk
½ teaspoon salt
2 egg whites
1-1/3 cup flour
2 tablespoons margarine

Method:

Preheat oven to 350F.

Beat butter and sugar very well. Add dry ingredients and milk, beat well. Fold two squares grated chocolate into batter. Next fold in two stiffly beaten egg whites.

Bake for about 30 minutes or until toothpick comes out clean.

Set aside to cool.

Ingredients:

Million Dollar Icing:

½ cup butter
½ cup sugar
3 tablespoons evaporated milk
3 tablespoons warm water
3 tablespoons flour
1 teaspoon vanilla

Method:

Beat butter and sugar very well until almost white. Add in milk, flour, and vanilla and beat well. Instead of condensed milk and warm water, whole or 2% milk can be used (6 tbsp)

Once cake base is cool, top with icing and melted chocolate.

Contributor's note: Because icing is butter based, I trace out the shape of the pan containing the cake onto parchment paper, flip to the clean side, pour my chocolate, and then set in the freezer for a few minutes to cool completely. Once cool, flip the parchment, chocolate side down onto the icing topped cake and peel away parchment paper. Voila! Cut into squares and see who comes running first.



WACKY CAKE
By [Troy Lambert](#)

Contributor's Note: So named because it does not call for eggs or milk.

Ingredients:

3 cups flour
2 cups sugar
6 rounded tablespoons dark baking cocoa
2 teaspoons baking soda
2 tablespoons white vinegar
2 teaspoons vanilla extract
2/3 cups oil
2 cups cold water

Method:

Preheat oven to 350 degrees.

Mix the dry ingredients in a large bowl.

Make three wells in the mixed ingredients. Into one well add vinegar, in the second add vanilla extract, and into the third add the oil.

Pour the two cups of cold water over the top of all the ingredients. Mix well.

Pour into a pre-greased 9" x 13" pan and bake for 45 minutes or until toothpick comes out dry.



Walnut Spice Cookies

By [Isabo Kelly](#)

Ingredients:

1 stick ($\frac{1}{2}$ cup) unsalted butter
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{4}$ cup sugar
1 medium egg
 $\frac{1}{2}$ teaspoon good quality vanilla
 $1\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
1 teaspoon ground cinnamon
 $\frac{1}{8}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground allspice (optional)
 $\frac{1}{2}$ cup chopped walnuts
15-24 half walnuts for topping (optional)

Method:

Preheat oven to 350F degrees.

Using an electric mixer, cream sugar and butter together. Add egg and vanilla and mix thoroughly. Add dry ingredients and mix completely. Stir in chopped walnuts.

Spoon dough onto baking tray and top each cookie with a walnut half.

Bake for 10 to 12 minutes or until bottoms are golden brown.

DRINKS



Brandy Eggnog

By [Dellani Oakes](#)

Ingredients:

6 eggs
½ cup sugar
½ pint brandy
1 pint rich cream
nutmeg to taste
milk – approximately a tablespoon

Method:

Step 1: Mix egg yolks, sugar, brandy and milk. Set aside.

Step 2: Whip egg whites and cream separately in clean bowls with clean beaters. Fold these two in with the egg yolk mixture.

Step 3: Let guests add nutmeg to taste.

Contributor's Note: Fun thing to do for Christmas – add red or green food coloring to the egg yolk mixture so that the eggnog is lightly tinted when it is served.



Ginger Snap Martini

By [Stephanie Johnson](#)

Ingredients:

3 ounces of vodka
1 teaspoon of ginger syrup
1 small piece of freshly cut ginger
1 ounce of ginger ale
2 thinly sliced orange zests

Method:

Add the vodka and ginger syrup to a glass shaker that is half-full of cracked ice and let stand for about a minute.

Rub the fresh ginger around the inside of 2 chilled martini glasses.

Back to your shaker and shake, shake, shake.

Strain your cocktail into the martini glasses and add ½ of the ginger ale to each glass.

Each glass gets an orange zest.



Hogmanay

By [Stella Whitelaw](#)

Ingredients:

1 measure good quality bourbon into tall glass
1 measure ginger wine
top up with ginger ale
Slice crystallised ginger on top and serve!



Holly Berry

By [Stella Whitelaw](#)

Ingredients:

- 1 good quality green tea, tea bag okay
- 1 tablespoon (1 dessert spoon) 3-year-old-brandy
- 1 dessert spoon honey

Method:

Immerse green tea bag in mug of hot water for three minutes. Add the brandy and the honey.



Hot Apple Cider

By [Kemberlee Shortland](#)

Ingredients:

1 gallon good quality homemade apple cider or apple juice
Several fresh cinnamon sticks
1 or 2 small sweet red apples, sliced very thin
1 or 2 teaspoons ground cinnamon
1 teaspoon fresh lemon juice

Method:

Pour the apple cider/juice into a large pot and drop in the cinnamon sticks. Bring to a simmer.

Into a small bowl, fill about half way with water and add the lemon juice.

Slice apples very thin and place in the water until the apple cider is ready to serve. The lemon will prevent the apples from turning brown.

When ready to serve the cider, remove a few apple slices at a time and pat dry with paper towels. Sprinkle both sides with a little cinnamon.

Pour cider into mugs and drop a slice or two of apple on top. Serve immediately.



Hot Butterscotch Chocolate

By [Christy Nicholas](#)

Ingredients:

2 ounces butterscotch Schnapps
½ ounce Amaretto (may substitute ½ ounce Nocello)
5 ounces hot cocoa
fresh whipping cream
chocolate shavings
caramel sauce

Method:

Prepare hot cocoa per instructions on container.

Mix the Schnapps and Amaretto and pour into prepared hot cocoa.

Top with whipped cream and chocolate shavings and/or dribble caramel sauce over.



Hot Chocolate Mix

By [Dellani Oakes](#)

Ingredients:

- 1 large container Nesquick
- 1 large container powdered creamer
- 1 pound confectioner's sugar
- 1 (8 quart) box of powdered milk

Method:

Mix all ingredients together and store in an airtight container.

To serve, fill mugs about ½ full of powder. Add boiling water, stir and enjoy.



Mulled Cranberry Juice

By [Lynette Willows](#)

Contributor's Note: If you want a bubbly consistency (my mother) add $\frac{1}{4}$ c. of ginger ale to your mug or glass.

Ingredients:

2 quarts (64 ounces or about 2 liters) real cranberry juice (not cocktail juice)
6 cinnamon sticks, broke in half
 $\frac{1}{2}$ teaspoon ground allspice
 $\frac{1}{2}$ teaspoon ground cloves
1 cup good quality spiced rum
1 medium orange, sliced as thinly as possible, for garnish on glasses or to float

Method:

Pour juice in a non-reactive pot (not metal lined). Add spices and bring to a boil, then reduce heat to low and simmer from $\frac{1}{2}$ hour up to 2 hours. Alternatively, pour hot juice into a preheated small crock pot to keep heated all day.

Serve in mugs or glasses that can take the heat and garnish with orange slices.



Peppermint Martini

By [Stephanie Johnson](#)

Ingredients:

5 ounces high quality vodka
2 ounces of white crème de menthe
½ ounce of peppermint schnapps
Mini candy canes
Glacé cherries, optional

Method:

Pour ingredients into a shaker filled with ice. Shake vigorously.

Strain into chilled martini glasses and garnish each with a candy cane.



SnowFall (not Snowball)

By [Stella Whitelaw](#)

Ingredients:

1 measure of orange juice
1 measure of black currant juice
1 egg white
sprinkle ground nutmeg

Method:

In a tall glass, pour in the orange juice and black currant juice.

Using an electric blender, whip egg white until creamy, but not stiff. Stir into glass of juice and sprinkle the top with nutmeg

Whisk white of egg until creamy (not stiff)

Stir into glass and sprinkle top with nutmeg.



The Manchester

By [*C. Margery Kempe*](#)

Ingredients:

Jameson Irish Whiskey
Dry Vermouth
Angostura Bitters

Method:

Fill your cocktail shaker (or glass full of ice if you're a southern heathen) with Jameson and vermouth in a 3-to-1 ratio.

Add a good shake of bitter into the mix—this is Manchester after all. "This is Manchester. We do things differently here". Tony Wilson

Serve in a highball glass. Garnish? Who needs a garnish?!



The Swan Prince

By [C. Margery Kempe](#)

Ingredients:

A good prosecco, not too sweet (recommended: Nino Franco Rustico)

A good cognac (recommended: Courvoisier or Remy Martin, though Landy is good)
Benedictine

Method:

Take a pair of chilled champagne flutes; pour no more than a quarter of the glass with cognac.

Splash in a little Benedictine (don't get carried away).

Fill the rest of the glass with prosecco.

Serve immediately with hazelnuts and chocolate or a plate of mild cheeses and fruit.

Prince optional.

AUTHOR BIOS

Kristi Ahlers



Kristi Ahlers is a California girl! She grew up in Northern California in a small city called Yuba City. Since then she's lived in Brussels, Belgium, and England along with a myriad of other locations. A former flight attendant, she was able to continue to feed her love of travel. This has greatly influenced her writing, allowing her to pen stories about places she's managed to visit and things she's experienced.

Author of —

The Clan Ross Series
The Trouble Series

[More Information](#)

Carley Bauer



Carley Bauer enjoys life on the eastern seaboard of the U.S. with her husband and their blue eyed feline, Noelle. After 30 years as a state contractor in a self employed capacity, she decided to try her hand at her first love, writing. She loves being an empty nester, free to travel with her husband. Still involved with her children and grandchildren, Carley loves big family dinners.

Some of her other hobbies are fashion, the occasional bite of the Big Apple where the excitement feeds her natural love of city life and home decor, which boasts a collection of Fenton Glassware.

Author of —

The Sons of Liberty Series, co-authored with Lynette Willows

[More Information](#)

Betsy J. Bennett



Betsy J. Bennett lives in Michigan with her husband, two adult daughters, three obnoxious cats and an English bulldog. She has five grandchildren. She collects dragons, creche's and Santas. She has always believed in Christmas and in Santa, and although she has yet to meet the real Santa, she has hope that with the publication of this book he'll seek her out. She is currently at work on her next novel.

Author of —

The Frog Kiss
Santa Takes a Wife

Dragon Tea, coming Spring 2014
The Puzzle, coming Spring 2014

[For more information](#)

Joyce Brennan



Joyce Brennan writes Romantic Suspense and Cozy Mysteries. She served as editor for a business school newspaper before embarking upon a career with American Airlines. She has authored three Romance novels: *Hidden Journal*, *Broken Promises*, and *Don't Dance on My Heart*. Her short stories have been published in four anthologies and in an internet magazine. She is an active member of the Las Vegas Romance Writer's, a Chapter of the Romance Writers of America, The Las Vegas Valley Writers, and The Henderson Writers Group. She gives presentations on writing, hosts a critique group and a leads a Creative Writing class. She writes articles for the community newspaper and gives writing advice on her blog. Joyce volunteers at a warehouse that provides medical equipment for seniors. She resides in Las Vegas, NV, with her husband, Tom and their two Yorkies.

Author of —

The Hidden Journal, coming Spring 2014

[For more information](#)

Kay Brooks



Kay Brooks is dedicated to English literature whether it be reading, writing or teaching. She is the author of novels, short stories and reviews for Novelicious.com. Hints of her interest in the gothic, the supernatural and romance can be seen in her writing. As well as being an author and a teacher, she is also mother to two amazing boys and a very happy wife. Other interests include animals, theology and cheesy 80's films!

Author of Between Heaven and Earth

[For more information](#)

Margie Church



Margie Church writes erotic romance novels with a strong suspense element, in keeping with her moniker: Romance with SASS (Suspense Angst Seductive Sizzle). Never expect the same thing twice in one of her books. She tackles subjects and conflicts that aren't typical in romances. Life is complicated. People are, too. Marrying those concepts makes her work fascinating to read. Margie was 2011 GLBT Author of the Year, and her book, *Hard as Teak*, was named 2011 GLBT Book of the Year at Loves Romances Café. She is well-known for her BDSM erotic romances as well.

Margie lives in Minnesota, is married, and has two children. Some of her passions are music, biking, walking on moonlit nights, fishing, and making people laugh.

Author of —

The Poet's Wife
Deep Enough to Bleed, coming Spring 2014

[For more information](#)

Jessica Damien



Jessica Damien is a longtime Ohio resident, apart from a four-year stint in the USAF and the following few years living in places such as Ipswich, England and Oscoda, Michigan. Returning to Ohio to complete her degree and launch a new career, Jessica began toying around with writing as a hobby.

She began to write about people around her, learning how to pay attention to the minor details that separate one human being from another. Soon, as characters took shape, they presented themselves in various situations, and she began to work more seriously on contemporary fiction.

Jessica works as a contract and freelance editor and as a volunteer administrator for fiction writers.

Author of *Heaven Sent*, coming Spring 2014

[For more information](#)

Elizabeth Delisi



Elizabeth Delisi is a multi-published, award winning author of romance, mystery and suspense. She has won a Bloody Dagger Award and was a Golden Rose Award nominee. And she was an EPPIE Award finalist.

Elizabeth is an instructor for Writer's Digest University. She has taught Creative Writing at the community college level, has worked as a copyeditor for several small publishers, and edits for individuals. She holds a B.A. in English with a Creative Writing major from St. Leo University.

Author of —

The Lottie Baldwin Mysteries
The Midnight Zone

[More Information](#)

Elaine Dodge



Elaine was born in Zambia, grew up in Zimbabwe and currently lives in South Africa. Books have filled her life from the very beginning. She trained as a designer, worked in that industry for years, even running her own company for a while. A long stint in advertising followed. In the last few years, she's been toiling away in the TV industry, winning an odd international award. But that wasn't enough. She wanted to "tell stories". She is passionate about it. She feels most alive when she's writing, and delights in letting her imagination run riot. In November 2011, she finally took the plunge and decided to "wrestle the Rottweiler" and started putting all those stories on paper.

Author of —

Harcourt's Mountain

[For more information](#)

Annette Drake



Annette Drake is a writer whose work is character-driven and celebrates the law of unintended consequences.

Annette left high school after two years to obtain her GED and attend Truman State University in Kirksville, Missouri. There she earned a degree in journalism before working as a reporter and editor for newspapers in Missouri and Kansas. She earned a bachelor of science in nursing in 1994 from Rockhurst University in Kansas City, Missouri, and worked as a registered nurse in hospitals throughout Missouri, Alaska and Washington for 18 years before returning her focus to writing.

Annette recently completed her middle-grade novel, *Bone Girl*, and is hard at work revising her steamy contemporary romance, *A Year with Geno*.

She is the mother of four children. The oldest is a senior at the University of Washington; the youngest is a kindergartener. She is a member of the Society of Children's Book Writers & Illustrators. She loves libraries, basset hounds and bakeries. She does not camp.

Author of —

Celebration House

[For more information](#)

Lucy Felthouse



Lucy Felthouse is a very busy woman! She writes erotica and erotic romance in a variety of subgenres and pairings, and has over seventy publications to her name, with many more in the pipeline. These include Best Bondage Erotica 2012, 2013 and 2014 and Best Women's Erotica 2013. Another string to her bow is editing, and she has edited and co-edited a number of anthologies. She owns Erotica For All, and is book editor for Cliterati.

Lucy is also a Targarr editor.

Author of —

A Bit on the Side

A Menu with a Difference

[For more information](#)

Jeff Gardiner



Jeff Gardiner is a UK writer whose collection of short stories, *A Glimpse of the Numinous*, was published last year by Eibonvale Press. His contemporary novel, *Myopia*, explores bullying and prejudice –published by Crooked Cat Books. Both are available as paperbacks and e-books. His second novel *Igboland* will be published in early 2014. Many of his short stories have appeared in anthologies, journals and webzines. He also has a work of non-fiction to his name.

Jeff Gardiner was born in Nigeria to British parents and has lived in many places in England, including Bedford, London and West Sussex. Now living in a house full of girls (including the cat), he is an author, editor and part-time teacher. With a number of books to his name - fiction and non-fiction - he has also had many stories and articles published, and even been translated into German. When he's not writing or enjoying family life, Jeff listens to rock music; goes to the cinema, and concerts; sometimes indulges in amateur dramatics, and enjoys reading the writings of Graham Joyce, Haruki Murakami and Ian McEwan.

Author of —

Treading on Dreams, coming Spring 2014

[For more information](#)

Romy Gemmell



A freelance writer for many years, Romy Gemmell's short stories and articles are published in UK magazines, in the US, and Online and she has won a few short story prizes over the years. Her first historical novel, *Dangerous Deceit*, was published by Champagne Books in Canada in May 2011 (as Romy), and Victorian novella, *Mischief at Mulberry Manor*, was published on kindle in December 2012.

First tween novel, *Summer of the Eagles*, was published by MuseltUp Publishing in Canada in March 2012 (as Ros) and *The Jigsaw Puzzle* is now released in April 2013. She describes herself as a butterfly writer, as she writes in so many different genres and different styles. Rosemary is a member of the Society of Authors, the Scottish Association of Writers and the Romantic Novelists' Association. She indulged her love of literature and history by achieving a BA honours followed by a Masters in Humanities degree as a mature student. Happily married with two grown-up children, she loves to dance!

Author of —

The Aphrodite and Adonis Series
Midwinter Masquerade

[For more information](#)

Zrinka Jelic



Zrinka Jelic lives in Ontario, Canada. A member of the Romance Writers of America and its chapter Fantasy Futuristic & Paranormal, as well as Savvy Authors, she writes contemporary fiction—which leans toward the paranormal—and adds a pinch of history. Her characters come from all walks of life, and although she prefers red, romance comes in many colors. Given Jelic's love for her native Croatia and the Adriatic Sea, her characters usually find themselves dealing with a fair amount of sunshine, but that's about the only break they get.

Author of —

Deck the Halls

[For more information](#)

Madison Johns



Madison Johns burst onto the writing scene in 2012 with quirky books featuring a zany cast of characters, writing in both the mystery and romance genres.

She's best known for her Agnes Barton senior sleuth mystery series featuring Agnes' larger than life sidekick, Eleanor Mason. The series depicts two elderly ladies digging up clues with enough laugh aloud antics to make James Bond blush.

Madison Johns is a member of Sisters in Crime.

She was a voracious reader of historical romance in her teens and hopes to journey one day to England, Ireland, and Scotland.

Author of —

Redneck Romance.

[For more information](#)

Isabo Kelly



Isabo Kelly grew up in Las Vegas. Though she started making up stories at an early age, Isabo originally chose science as her first career with a degree in Zoology. A few years later, Isabo had the opportunity to move to Europe. She spent nearly two years traveling Europe and developing her writing skills before life took her to Ireland where she returned to college to finish her Ph.D. in Animal Behavior. Isabo's first novel, *The Promise of Kierna'Rhoan*, was published in 1999. Isabo earned herself a reputation as one of the industry's top science fiction, fantasy and paranormal authors with such titles as *Destiny's Seduction* (2005 RIO Award of Excellent winner, 2005 EPPIE Award Finalist for Best Fantasy and 2003 Pearl Award Nominee) and *Siren Singing* (2009 PRISM FF&P Award Winner).

Author of —

Christmas Present
The Naravan Chronicles

[More Information](#)

C. Margery Kempe



C. Margery Kempe is a writer of erotic romance distinguished by its humour, intelligence, and fearless sensual pleasures. Her stories range from contemporary thrillers to medieval era fairy tales.

An English professor by day, she also writes on medieval literature, film, creative writing and New Media, as well as humor, drama, mainstream and genre fiction under her real name and non-explicit romance as Kit Marlowe. She's a weekly blogger at Nights of Passion on Sundays.

Author of —

The Man City Series
The Swan Prince

Love on a Spoon, coming Spring 2014

[More Information](#)

S.L. Kotar and J.E. Gessler

S. L. Kotar and J. E. Gessler's first writing success was an episode of the television series GUNSMOKE. The episode, "Kitty's Love Affair," guest-starred Richard Kiley as a gunfighter who saves Kitty's life and then becomes romantically involved with her. This was the highest-rated episode in the series' 20-year history. They published an iconoclastic Civil War magazine called "The Kepi" for many years, specializing in new historical perspectives of the battles and leaders as well as presenting detailed articles on life in the 1860's. Their published works include a detailed account of the series starring Darren McGavin, "Riverboat: The Evolution of a Television Series, 1959-1961" and historical non-fiction texts including, "The Steamboat Era: A History of Fulton's Folly on American Rivers, 1807-1860," "Ballooning: A History, 1782-1900," "The Rise of the American Circus, 1716-1899," "Smallpox: A History," and a cardiology textbook, "The Complete Guide to Ambulatory Cardiac Monitoring and Full Disclosure Telemetry." Their book, "Cholera: A History" is due out later in 2013 and they are currently working on "Yellow Fever: A History," due out in 2014. Outside of writing and cardiology, their main interest is baseball; they are close friends with Whitey Herzog, the great Hall of Fame manager, who inspired them to move to St. Louis and they have rooted for the Pittsburgh Pirates for many years.

Author of —

The Pirate Treasure Series, coming Spring 2014
Hellhole Series, coming Summer 2014

[For more information](#)

K.A. Laity



K.A. Laity is the award-winning author of *Rook Chant*, *Owl Stretching*, *Pelzmantel* and *Unikirja*, a collection of short stories and a play based on the Kalevala, *Kanteletar*, and other Finnish myths and legend, for which she won the 2005 Eureka Short Story Fellowship as well as a 2006 Finlandia Foundation grant. With cartoonist Elena Steier she created the occult detective comic *Jane Quiet*. Her bibliography is chock full of short stories, humor pieces, plays and essays, both scholarly and popular. She also writes romance as C. Margery Kempe and Kit Marlowe.

Author of —

The Chastity Flame Series
Unquiet Dreams

[More Information](#)

Troy Lambert



Troy began his writing life at a very young age, penning the as yet unpublished *George and the Giant Castle* at age six. He grew up in Southern Idaho, and after many adventures including a short stint in the US Army and a diverse education, Troy returned to Idaho, and currently resides in Boise.

Troy works as a freelance writer, researcher, and editor. He writes historical site characterization reports for those performing remediation on former resource extraction sites, software instruction and help guides, and edits the research of others as well. His true passion is writing dark, psychological thrillers. His work includes *Broken Bones*, a collection of his short stories, *Redemption* the first in the Samuel Elijah Johnson Series, *Temptation* the sequel to *Redemption*, along with the horror *Satanarium*, co-authored with Poppet, a brilliant author from South Africa and published by Wild Wolf Publishing. He has stories in several anthologies including the partially for charity *Happily Ever Afterlife* published by Untold Press.

Troy lives with his wife of twelve years, two of his five children and two very talented dogs. He is a skier, cyclist, hiker, fisherman, hunter, and a terrible beginning golfer.

Author of —

Stray Ally, coming in Spring 2014

Troy is also a Tirgearr Senior Editor

[For more information](#)

Harry McGilloway

In the early years, Harry's first paid work came as a drummer in small pick-up bands and in time this developed into touring as a professional musician. Over the years, his profession took many turns.

Booking agent and events promoter, tour manager and bar owner, to name just a few. Harry now resides in Moville, Co. Donegal along with his son, (the youngest of his four children,) who is also a musician, performer and composer with the band Follow My Lead. His sons style of music is different to that of his fathers, as was his fathers was different to them that went before.

Whats really important is that the music still plays on.

Author of —

I Will Sing My Songs for You, coming Spring 2014

[For more information](#)

Cathy Mansell



Cathy Mansell writes romantic fiction. Her recently written family sagas are set in her home country of Ireland. One of these sagas closely explores her affinities with Dublin and Leicester. Her children's stories are frequently broadcast on local radio and she also writes newspaper and magazine articles. Cathy has lived in Leicester for fifty years. She belongs to Leicester Writers' Club and edited an Arts Council-funded anthology of work by Lutterworth Writers, of which she is president.

Author of —

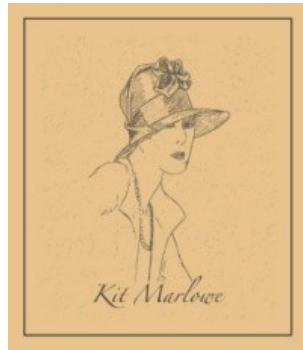
Her Father's Daughter

Shadow Across the Liffey, 2013 RNA Joan Hessayon Award Finalist

Galway Girl, coming Spring 2014

[More Information](#)

Kit Marlowe



Kit Marlowe is a writer of historical romance with humour (although there are those who say she's secretly an English professor who writes under other names). You can find her on Facebook, too. Her lovely author portrait was created by the fabulous artist S. L. Johnson. Marlowe's novel *The Mangrove Legacy* will be published by Tirgearr Publishing; you may also read her on-going comic steampunk serial, *Airships & Alchemy*.

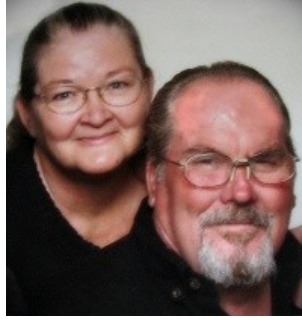
Author of —

The Mangrove Legacy

The Big Splash, coming Spring 2014

[For more information](#)

Tegon Maus



Married forty-three years to a woman he calls Dearheart, Tegon Maus lives a contented life in a small town of 8,200 in Southern California. By day, Tegon is a successful home remodeling contractor, but his passion is storytelling.

Tegon's protagonists are frequently wedged between a rock and a hard place, but manage to work things out through the story. Like most when pushed into a corner, it only brings out the best in his characters and become the unstoppable force of a reluctant hero. Tegon's signature style is creating characters who are driven and believable, and who strive to find happiness.

Tegon is the author of The Chronicles Of Tucker Littlefield series.

Author of —

The Keswick Trilogy, coming 2014

My Grandfather's Pants, coming Spring 2014

[For more information](#)

Peter Moon



Peter Moon has been engaged as a horseracing reporter for the past twenty years, but currently spends less time on the racetracks and more time in front of his computer where he now concentrates on an outpouring of stored-up ideas. Peter has always been passionate about the written word and likes to write about all subjects. Apart from his love of writing and of horses (he is an accomplished rider), Peter likes cooking, music, contemporary art and the movies, and his home on the Hampshire/Berkshire border in England.

Author of —

Strictly Business, coming Spring 2014

[For more information](#)

Christy Jackson Nicholas



While Christy works professionally as an accountant, her artistic roots run deep. Her mother, grandmother and great-grandmother were all artists, and her childhood was filled with creative endeavors. Her love of art and nature has turned into a passion to share with others the joy and wonder of the natural beauty that surrounds us. She creates unique beaded jewelry, photography and mythical digital paintings.

Author of

IRELAND: Mythical, Magical, Mystical: A Guide to Hidden Ireland

[For more information](#)

Dellani Oakes



Dellani Oakes Author, journalist, photographer, teacher, reviewer, radio show host—Dellani Oakes has worn many hats. Addicted to writing, she spends as much time at it as possible and gets cranky if she's late getting a fix. *The Ninja Tattoo* is Dellani's third published novel, though she claims to have enough, still unpublished, to keep a publisher busy for the next ten years. Dellani also enjoys writing short stories and novellas, several of which have received Honorable Mentions in the L. Ron Hubbard Writers of the Future Contest. Dellani currently lives in Florida with her husband and two of their four children.

Author of —

The Ninja Tattoo
Under the Western Sky

[More Information](#)

Charlene Raddon



Charlene Raddon began her writing life at an early age, often penning stories where she cast herself as the heroine. It was after college when she dug out her old college typewriter and started her first novel, which came from a spirited dream she'd had the previous night. *Tender Touch* became a Golden Heart finalist and earned her an agent who signed the book, and two others, in a three book contract with Kensington Publishing. Kensington went on to publish five of Charlene's western historical romances. Charlene took a break from publishing, but not from writing. *A Kiss and A Dare* is Charlene's first paranormal romance.

Divine Gamble is Charlene's most recently completed work and earned her first place at the 2010 Romance Through The Ages contest in their western historical romance category.

Author of —

Forever Mine
Taming Jenna
Tender Touch
To Have and To Hold
The Scent of Roses

[More Information](#)

Kate Robbins



Kate Robbins writes historical romance novels out of pure escapism and a love for all things Scottish, not to mention a life-long enjoyment of reading romance. Her journey into storytelling began with a short screenplay she wrote, directed, and produced which was screened at the 2003 Nickel Film Festival in St. John's, Newfoundland. She has also written and directed several stage plays for youth.

Kate loves the research process and delving into secondary sources in order to give readers the most authentic historical romance possible. She has travelled to Scotland and has visited the sites described in her Highland Chiefs series.

Bound to the Highlander is the first of three books set during the early fifteenth century during the reign of James Stewart, first of his name.

Kate is the pen name of Debbie Robbins who lives in St. John's, Newfoundland, Canada with her hubby, the man-beast, and her two awesome boys, the man-cubs.

Author of —

The Highland Chiefs Series

[For more information](#)

Kemberlee Shortland



Kemberlee Shortland is a native Northern Californian who was raised in a community known as Steinbeck Country home to author John Steinbeck, as well as Jack London, Robert Louis Stevenson and others. With so much literary influence around her, it's not hard to see why Kemberlee fell in love with the printed word. Living in Ireland has allowed Kemberlee to study the country's past and unique culture first hand, and has even picked up a *cúpla focal* . . . a few Irish words. Because of her knowledge of Ireland, Kemberlee has had the privilege of working as researcher and editor with some of the romance industry's top authors who have set their stories in Ireland. Kemberlee's love of Ireland has inspired a number of Irish set stories.

Author of —

The Carmel Charmers Series

The Irish Pride Series

Moondance

The Power of Love

[More Information](#)

Sean-Paul Thomas



Born in London to Scottish and Irish parents, Sean-Paul spent most of his childhood and teenage years growing up on the move in the likes of Cyprus, Germany, Wales and England as an army brat. With a keen interest in both reading and writing he was diagnosed with the travel and writing bugs very early on in life.

Now, writing, reading and traveling are his main passions in life, but he also loves outdoor sports too from Rugby and Hiking to Tennis and Boxing.

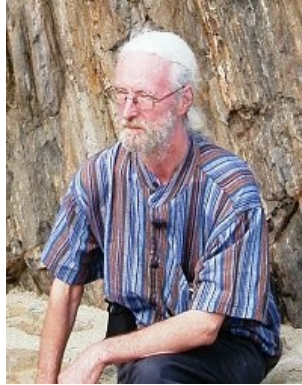
His main inspiration for writing today comes from living in such a beautiful, Gothic, hauntingly, awe inspiring, dramatic and historical city such as Edinburgh.

Author of

The Universe Doesn't Do Second Chances

[For more information](#)

David Toft



Born in Bradford England, David Toft gained a degree in Education before going on to work in London and Warwickshire. He now lives in South County Dublin, Ireland with his wife, Mary.

David has been writing adult fantasy and paranormal fiction for over twenty years.

Author of —

The Kyklos Trilogy

[For more information](#)

Scarlett Valentine



Scarlett Valentine was born and raised in Northern California. In 1997, Scarlett had the opportunity to travel to Ireland. She met a man and stayed. Celebrating more than fifteen years in Ireland, she has traveled the country extensively and has lived in Dublin, Cork, Wicklow and Kildare, loving every minute of it. Scarlett has always enjoyed writing. She's an avid castle hunter and photographer so it's no wonder castles show up in most of her stories. She loves travel and research, both of which give Scarlett ideas for her stories. If all this sounds familiar, it's because Scarlett is the erotica alter ego of traditional romance novelist, Kemberlee Shortland.

Author of —

The ABCs of S-E-X: Love by the Letter Series

[More Information](#)

Brid Wade



Born in Dublin, Ireland, Brid's family hails from the inner city, making her a true blue 'Dub'. One of four sisters, she was educated by the Holy Faith Nuns in Larkhill. Always drawn to the arts, Brid studied piano at the Municipal School of Music. Later she joined a band where she played the electronic organ and sang harmony with her sister. They were known as The Honeybees.

In 2001, seeking a change of environment, Brid moved to Kilkenny City and began to write. An avid armchair detective, she chose her favourite genre; crime fiction. Her aim was to create a character in a series of mystery stories based in modern Ireland. Matt Costello is that character. In 2006, she relocated to Inistioge, a picturesque village outside Kilkenny City, where she continues to write and paint.

Author of —

The Matt Costello Mysteries

[For more information](#)

Stella Whitelaw



Stella Whitelaw began writing seriously at the age of nine. She was ill with measles when her father gave her an Imperial Portable typewriter. At sixteen, she became a cub reporter and worked her way up to Chief Reporter. She was the first woman Chief Reporter, the youngest, and the only one who was pregnant. After producing a family, she became Secretary of the Parliamentary Press Gallery at the House of Commons. Secretary then meant the original meaning, Secretariat, the keeper of secrets. She was awarded an MBE in 2001 but is not sure why. She wrote books on the train and in the recesses. The Jordan Lacey PI series is her favorite and the cruise crime books. Stella has won a woman's magazine national short story competition and the London Magazine's Art of Writing competition judged by Sheridan Morley. The Elizabeth Goudge Cup was presented to her at Guildford University.

Author of —

The Jordan Lacy Mysteries
The Once Again Series
Lucifer's Bride
No Darker Heaven
Sweet Seduction

[More Information](#)

Renee Wildes



Renee Wildes is an award-winning Wisconsin author, married with two teenagers. She grew up reading fantasy authors Terry Brooks and Mercedes Lackey and is a huge Joseph Campbell fan. Renee is a pagan & history buff who's esp. fond of the Dark Ages and colonial America. Both a Navy brat and a cop's kid, she gravitated to protector/guardian heroes and heroines. She's had horses her whole life, so became the only vet tech in a family of nurses. She currently works as a dog groomer in her day job, volunteers at the local humane society, is a passionate Chow advocate and scrapbooks in her spare time. It all comes together in her books – fantasy, action, romance, heroics and lots of critters!

Author of —

Marek's New World

[For more information](#)

Valentine Williams



Valentine is a writer and poet who gained a late MA in Creative Writing at Edge Hill and was then commissioned to write two self-help books for Sheldon (SPCK). Trained in psychotherapy, she has worked in Mental Health and allied fields most of her life, having failed to keep order as a teacher and bored to tears by banking, her first two career choices.

Published in many poetry anthologies and winner of several prizes last year, Mary keeps tabs on the Liverpool poets she met while on her MA, and helps run a writers' and poets' group in her home town. She is a member of the Keele Poets at Silverdale. When not at her computer or kitchen sink, she can be found on her allotment or in the local flea market. Married with four adult sons, she lives in Shropshire in an inconvenient cottage full of paintings by friends and family members with her art-therapist husband and tries to stop the garden getting into the house.

Author of

Losing It

[For more information](#)

Lynette Willows



Lynette Willows is a mother, wife, and the property of two Maltese. Verbally awkward, she has always put her thoughts to paper and eventually realized this was what writers do. Hence, the profession chose her instead of the other way around. She served ten years of apprenticeship as a freelance writer in between raising boys and serving hot suppers to a hard working husband. She has a love of odd facts and her favorite hobby is historical research. She is an avid camper, fisherman, and chases storms for the adrenaline rush. Lynette is an empty nester living with her husband in rural Alberta, Canada.

Author of —

The Sons of Liberty Series, co-authored with Carley Bauer

[More Information](#)

Jennifer Young



Jennifer Young is an Edinburgh-based writer, editor and copywriter. She is interested in a wide range of subjects and writing media, perhaps reflecting the fact that she has both arts and science degrees. Jennifer has been writing fiction, including romantic fiction, for a number of years with several short stories already published. Thanks You For The Music, which is set on the Balearic island of Majorca, is her first published novel.

Author of —

Thank You For the Music, coming Spring 2014

[For more information](#)

CONTRIBUTORS

Kemberlee Shortland



Kemberlee Shortland is a native Northern Californian who was raised in a community known as Steinbeck Country; home to author John Steinbeck, as well as Jack London, Robert Louis Stevenson and others. With so much literary influence around her, it's not hard to see why Kemberlee fell in love with the printed word. Living in Ireland has allowed Kemberlee to study the country's past and unique culture first hand, and has even picked up a *cúpla focal* . . . a few Irish words. Because of her knowledge of Ireland, Kemberlee has had the privilege of working as researcher and editor with some of the romance industry's top authors who have set their stories in Ireland. Kemberlee's love of Ireland has inspired a number of Irish set stories.

With nearly twenty years working in various aspects of the publishing industry, , Kemberlee, along with her husband Peter, launched Tirgearr Publishing on Leap Day, 29 February 2011.

Kemberlee is CEO at Tirgearr Publishing.

Peter Shortland



Peter is a native of Cork, Ireland. A love of reading and good stories has lead him to his current role with Tirgearr Publishing. Peter is responsible for the business management and technical side of the company. He is an avid fan of technology and gadgets. In addition to spending way too much time on the internet, Peter is an enthusiastic photographer.

Peter is a Director of Tirgearr Publishing.

Christine McPherson

Christine is a former weekly newspaper editor who has been editing manuscripts for publishers and authors for the last seven years. Married with two step-daughters, two daughters and one son, she tries to fit her passion for reading into busy family life. On the few occasions she does have any free time, she enjoys yoga and holidays in the sunshine!

Christine is a Senior Editor at Tirgearr Publishing.

Troy Lambert



Troy began his writing life at a very young age, penning the as yet unpublished *George and the Giant Castle* at age six. He grew up in Southern Idaho, and after many adventures including a short stint in the US Army and a diverse education, Troy returned to Idaho, and currently resides in Boise.

Troy works as a freelance writer, researcher, and editor. He writes historical site characterization reports for those performing remediation on former resource extraction sites, software instruction and help guides, and edits the research of others as well. His true passion is writing dark, psychological thrillers. His work includes *Broken Bones*, a collection of his short stories, *Redemption* the first in the Samuel Elijah Johnson Series, *Temptation* the sequel to *Redemption*, along with the horror *Satanarium*, co-authored with Poppet, a brilliant author from South Africa and published by Wild Wolf Publishing. He has stories in several anthologies including the partially for charity *Happily Ever Afterlife* published by Untold Press.

Troy lives with his wife of twelve years, two of his five children and two very talented dogs. He is a skier, cyclist, hiker, fisherman, hunter, and a terrible beginning golfer.

Troy is a Senior Editor for Tirgearr Publishing.

Troy is also Managing Editor for the *City Nights* Series, coming Spring 2014.

Maureen Wachsmith

Maureen is originally from Washington State, but is currently fulfilling one of the items on her bucket list—RVing across America with her husband, three dogs, and a cat.

Maureen is an editor for Tirgearr Publishing.

Lucy Felthouse



Lucy Felthouse is a very busy woman! She writes erotica and erotic romance in a variety of subgenres and pairings, and has over seventy publications to her name, with many more in the pipeline. These include Best Bondage Erotica 2012, 2013 and 2014 and Best Women's Erotica 2013. Another string to her bow is editing, and she has edited and co-edited a number of anthologies. She owns Erotica For All, and is book editor for Cliterati.

Lucy is an editor for Tirgearr Publishing.

Lucy is also Assistant Editor for the City Night Series, coming Spring 2014.

Patricia McAllister



Besides desserts, Patricia McAllister loves hats, and that's just as well since she tends to wear more than one hat at a time, career-wise. Right now she's a Tirgearr editor, a historical romance author, and also writes as Brit Darby with fellow author Fela Dawson Scott. In her spare (hah!) time, Patricia enjoys graphic design and modeling (the 3D kind, not the runway sort!) Although she must admit, Project Runway is one of her secret guilty pleasures, too. Drop in for some virtual cheesecake at britdarby.com

Patricia has edited for Tirgearr Publishing.

Sandra Stewart

Sandra Stewart is a native Ontarian who won an award in high school for writing a story about ancient Greece's philopophers. She loves travel and spends her free time at the family cottage on the Bruce Peninsula writing urban fantasy and erotic romance under the name Lee Pearce.

Sandra has edited for Tirgearr Publishing.

R.L. McCoy

R.L. McCoy is a long-time and voracious reader with an eye for detail. When she's not reading, she can be found in the kitchen baking up something delicious. If not in the kitchen, one can find her with needles clacking as she knits up something scrumptious to wear. And if she's not there, she's probably in one of a dozen other places. She has a love of antiques, home decoration, and lots of reading!

R.L. is a proofreader for Tirgearr Publishing.

Barbara Whary

Barbara is a native Pennsylvanian who has worked as a project coordinator and administrative assistance. She has a passion for reading and travel.

Barbara is a proofreader for Tirgearr Publishing.

Amanda Stephanie

Amanda is Tirgearr Publishing's Penelope Garcia and Abby Scuito rolled into one neat package. She's is a jack (or jackeen, as they say in Dublin) of all trades with multiple and invaluable talents, which include web design, graphic design, promotions and marketing, and copy editing. She's a keen researcher with a love of Irish history.

While she calls these abilities fun, when she's not working, Amanda can often be found strolling the Irish countryside in search of castles or ghost hunting, or both!

She's also a voracious collector of anything heart-shaped.

Amanda is a cover artist with Tirgearr Publishing.

S.L. Johnson



S.L. Johnson is a well-known, if seldom seen, recluse living in Connecticut who creates images for indie authors, musicians, publishers, record labels and galleries. It has been rumored that she was a messenger for the French Resistance, going by the name of “Le Noir Pigeon.” Or a rich Russian heiress, disowned by her family for falling in love with a poor Norwegian carpenter. Or a woman who took leave of her senses when she was jilted at the altar.

Feel free to ask her any questions about her artwork.

But not about her past.

S.L. designed the Chastity Flame Series for Tirgearr Publishing.

www.sljohnsonimages.com

ABOUT TIRGEARR PUBLISHING

www.tirgearrpublishing.com

Tirgearr Publishing is a small independently-owned publishing company based in the Republic of Ireland which caters to a worldwide market.

Tirgearr Publishing's goal is to provide readers with unique stories from some of today's best-loved and new authors. Their books have engaging characters, engrossing plots, and attractive cover designs. They manage an easy-to-use website to display authors' works. The site allows readers ease of access to author and book information, as well as buy links for each title.

Using their expertise from nearly twenty years in the publishing business, they work side-by-side with authors through the full publishing process, engaging authors in the editorial process and the cover design process. They assist authors in developing effective marketing plans and promotional programs, advise on career choices and forward career-planning, and assist in setting up the author's overall image.

Part of this plan includes helping authors set up virtual blog tours (VBTs) and submitting books for review. They encourage authors to do as much self-promotion as possible and will work side-by-side with each author to guide them through learning all phases of book and author promotion. This includes advising authors on setting up social networking sites where possible, design an effective and attractive website and blog, join newsgroups and reader circles to meet new readers, etc.

Tirgearr Publishing maintains several social media sites which are used for author and book promotions: Facebook, Twitter, Blogger, GoodReads, LinkedIn, YouTube, Tumblr, RomanceWiki, an RSS Feed, etc. Each new book released is advertised on these media sites, and authors are encouraged to use these sites as well for their own promotional needs.

Tirgearr Publishing publishes mass market fiction aimed at readers 18 years of age or older; no young adult or children's books. Non-fiction titles are also considered if the subject matter is of interest.

Tirgearr Publishing is actively seeing novella and novel length stories. Agents are not required for submissions.

Please visit the Tirgearr Publishing website for more information on submissions and for stocklists —

www.tirgearrpublishing.com