

## The Little Book Of Scones

First in the mystery series from the New York Times bestselling author: “Anyone who loves novels that revolve around books will savor this tasty treat.”—Library Journal (starred review) A quirky club in small-town North Carolina holds the keys to health, happiness, friendship—and even solving a murder—all to be found within the pages of the right book... Strangers flock to Miracle Springs hoping the natural hot springs, five-star cuisine, and renowned spa can cure their ills. If none of that works, they often find their way to Miracle Books, where, over a fresh-baked “comfort” scone, they exchange their stories with owner Nora Pennington in return for a carefully chosen book. That’s Nora’s special talent—prescribing the perfect novel to ease a person’s deepest pain. So when a visiting businessman reaches out for guidance, Nora knows exactly how to help. But before he can keep their appointment, he’s found dead on the train tracks. Stunned, Nora forms the Secret, Book, and Scone Society, a group of damaged souls yearning to earn redemption by helping others. To join, members must divulge their darkest secret—the terrible truth that brought each of them to Miracle Springs in the first place. Now, determined to uncover the truth behind the businessman’s demise, the women meet in Nora’s cozy bookstore. And as they untangle a web of corruption, they also discover their own courage, purpose, and a sisterhood that will carry them through every challenge—proving it’s never too late to turn the page and start over... “Adams kicks off a new series featuring strong women, a touch of romance and mysticism, and both the cunning present-day mystery and the slowly revealed secrets of the intriguing heroines’ pasts.”—Kirkus Reviews

The Little Book of Scones Random House

‘This was the ultimate summer read and I enjoyed every page and every word. A little slice of paradise.’ - Jenny in Neverland A story of icing and flour... and how love doesn’t always go to plan!

This elegant hardcover book — back by popular demand — features the ultimate collection of recipes for any tea lover. With more than 100 savory and sweet scones and their accompaniments, this book is the perfect companion to an afternoon cup of tea.

A tea shop owner in Pennsylvania’s Amish country is steeped in a murder case in this mystery in the USA Today bestselling series—includes recipes! As local merchants unite to attract tourists for a much anticipated weekend quilting event in Pennsylvania’s Amish country, business is sure to spill over into eateries like Daisy’s Tea Garden. Gorgeous craftwork is hanging everywhere—but among the quilts, potholders, and placemats, one gallery owner is wrapped up in some dangerous affairs. Reese Masemer had been dating one of Daisy’s employees, Tessa, an artist, though their last interaction was as strained as a cup of loose leaf tea. Now Reese has been found dead near a covered bridge where Tessa’s been practicing her sketches. She’s the obvious suspect, but Daisy’s learning that there were some major secrets in Reese’s background, and several of his relationships were infused with resentment. To save Tessa, she’ll have to find out who’s tainted this quaint little town with murder... “Readers are immediately drawn to main character Daisy Swanson and her beloved Aunt Iris.”—Suspense Magazine

In the new Secret, Book, and Scone Society novel from New York Times bestselling author Ellery Adams, the rain in Miracle Springs, North Carolina, has been relentless—and a flood of trouble is about to be unleashed . . . Nora Pennington figures all the wet weather this spring is at least good for business. The local inns are packed with stranded travelers, and among them Nora finds new customers for her store, Miracle Books. Since a little rain never hurt anyone, Nora rides her bike over to the flea market one sodden day and buys a bowl from Danny, a Cherokee potter. But the next day, after Miracle River overflows its banks, and Danny’s body is found floating within the churning waters, Nora decides it’s time for the Secret, Book, and Scone Society to spring into action. A crucial clue may lie within the stone walls of the Inn of Mist and Roses: a diary, over a century old and spattered with candle wax, that leads Nora and her friends through a maze of intrigue—and onto the trail of a murderer . . . “A love letter to reading, with sharp characterizations and a smart central mystery.” —Entertainment Weekly on *The Whispered Word*

A memoir of growing up in Rhodesia during the Fifties and Sixties.

Laura Mason was raised on a farm in Upper Wharfedale, Yorkshire. A highly respected food historian, her books include *Good Old-Fashioned Roasts*,

At forty-eight, Jacqueline Finch has a nice, easy life with few responsibilities: she's been a librarian in Chicago for twenty-five years, she doesn't have a husband, children, or pets, and she's just coasting along, enjoying her books and a small flower garden now that she's over the hill. That is, until the Universe (helped by three old crones) has other ideas. All at once, Jacqueline's staid (and boring) life is upended, and the next thing she knows, she's heading off to Button Cove to start a new life as the owner of Three Tomes Bookshop. The bookstore is a darling place, and Jacqueline is almost ready to be excited about this new opportunity...until Mrs. Hudson and Mrs. Danvers show up. Somehow, the literary characters of Sherlock Holmes's landlady and Rebecca deWinter's creepy and sardonic housekeeper are living persons who work at the bookshop (when they aren't bickering with each other). Not only does Jacqueline have to contend with them—and the idea that people regularly eat pastries while reading books in her store!—but the morning after she arrives, the body of a dead man is found on her property. Things start to get even more strange after that: Jacqueline is befriended by three old women who bear a startling resemblance to the Witches Three from *Macbeth*, an actual witch shows up at her bookshop and accuses Jacqueline of killing her brother, and the two women who own businesses across the street seem determined to befriend Jacqueline. And then there's the police detective with the very definite hot-Viking vibe who shows up to investigate the dead body... The next thing Jacqueline knows, her staid and simple life is no longer quiet and unassuming, and she's got crones, curses, and crocodiles to deal with. And when a new literary character appears on the scene...things start to get even more hairy and Jacqueline is suddenly faced with a horrible life and death situation that will totally push her out of her comfort zone...if she's brave enough to let it. After all, isn't forty-eight too late for an old dog

to learn new tricks? From the bestselling author of the Wicks Hollow series, *Tomes, Scones & Crones* is the first book in a new paranormal women's fiction series about coming into one's own when you're over the hill, and owning one's "croneness."

Eating GOODS that are FRESHLY BAKED AT HOME makes us appreciate the value of superior-quality ingredients.? Read this book for FREE on the Kindle Unlimited NOW! ?Baking a homemade recipe is an easy way to achieve a well-balanced and healthy diet. So let's discover "202 Homemade Scone Recipes" in the parts listed below: 202 Awesome Scone Recipes You won't find confusing and complex techniques or trick recipes in "202 Homemade Scone Recipes". Instead, you'll get many simple tips that are usually left out in other baking books just because they're simple.

Understanding the craft of baking is just as important as the discipline and skills needed to get an "output" in and out of the oven. To be a skillful baker, you don't have to know a lot of recipes. A simple and unassuming but well-executed recipe serves as a good foundation for everything when it comes to baking. A good baker has a sense of innocence, peacefulness, creativity, and life-giving. To be one, you also need scientific techniques, good observation skills, and a talent for infusing precious flavors—all without compromising quality. Baking is a skill that links the baker with all the baking communities in the world. You also see more different types of recipes such as: Chocolate Lover Cookbook British Scones Cookbook Love Lemons Cookbook Pear Recipes Simply Scones Cookbook Whole Grain Bread Cookbook Peach Recipe Book ? DOWNLOAD FREE eBook (PDF) included FULL of ILLUSTRATIONS for EVERY RECIPES right after conclusion ? I really hope that each book in the series will be always your best friend in your little kitchen. Let's live happily and bake every day! Enjoy the book,

Do you want to reveal the secrets behind the British baking? Are you looking forward to preparing the tastiest scones in your own kitchen? The Scones Cookbook is the only thing that you were looking for. With having so many delicious recipes, you have lots to choose from. All of them come with clear instructions. Baking the perfect scones has never been easier. All you need is this cookbook in your hands. Even beginners will be able to do it. From pumpkin scones to birthday cake scones, rosemary scones, and decadent Cranberry Scones, you can pick your personal favorite. Make sure that you don't miss your copy today!

Cherry & Almond Hearts; Zingy Lemon with Mascarpone & Lemon Curd; Sun-dried Tomato & Jalapeno Swirls... or... Twisted Pistachio & Nutella Fancies; Monkey Butter Puddings; Good Morning Drop Scones with Bacon, Banana & Maple Syrup; and Steak & Ale Pie with a Cheesy Scone Lid. Meet the 21st-century scone. Sconisseurs Liam and Grace of All'Scone have pushed the humble scone to heady new heights with 30 unique sweet and savoury recipes that will get mouths watering and stomachs rumbling across the land. So, don your favourite pinnie, get Frank on the speakers and get ready to twist some scones.

Chef Genevieve Knights takes the basic scone recipe and creates 50 mouth-watering treats. You'll find a scone for all occasions: afternoon tea-time treats, sumptuous savoury snacks and perfect picnic pieces. Recipes include cranberry and Greek yoghurt pinwheels, sour cream griddle scones, walnut scones and vanilla bean and mascarpone scones. Plus there are tips and tricks to get the best results from your baking.

Take a bite out of Diana Gabaldon's New York Times bestselling *Outlander* novels, the inspiration for the hit Starz series, with this immersive official cookbook from *OutlanderKitchen* founder Theresa Carle-Sanders! "If you thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey, *Outlander Kitchen*'s here to prove you wrong."—*Entertainment Weekly* Claire Beauchamp Randall's incredible journey from postwar Britain to eighteenth-century Scotland and France is a feast for all five senses, and taste is no exception. From Claire's first lonely bowl of porridge at Castle Leoch to the decadent roast beef served after her hasty wedding to Highland warrior Jamie Fraser, from gypsy stew and jam tarts to fried chicken and buttermilk drop biscuits, there are enough mouth-watering meals along the way to whet the appetite of even the most demanding palate. Now professional chef and founder of *OutlanderKitchen.com* Theresa Carle-Sanders offers up this extraordinary cuisine for your table. Featuring more than one hundred recipes, *Outlander Kitchen* retells Claire and Jamie's incredible story through the flavors of the Scottish Highlands, the French Revolution, and beyond. Yet amateur chefs need not fear: These doable, delectable recipes have been updated for today's modern kitchens. Here are just a few of the dishes that will keep the world of *Outlander* on your mind morning, noon, and night: • Breakfast: Yeasted Buckwheat Pancakes; A Coddled Egg for Duncan; Bacon, Asparagus, and Wild Mushroom Omelette • Appetizers: Cheese Savories; Rolls with Pigeons and Truffles; Beer-Battered Corn Fritters • Soups & Stocks: Cock-a-Leekie Soup; Murphy's Beef Broth; Drunken Mock-Turtle Soup • Mains: Peppery Oyster Stew; Slow-Cooked Chicken Fricassee; Conspirators' Cassoulet • Sides: Auld Ian's Buttered Leeks; Matchstick Cold-Oil Fries; Honey-Roasted Butternut Squash • Bread & Baking: Pumpkin Seed and Herb Oatcakes; Fiona's Cinnamon Scones; Jocasta's Auld Country Bannocks • Sweets & Desserts: Black Jack Randall's Dark Chocolate Lavender Fudge; Warm Almond Pastry with Father Anselm; Banoffee Trifle at River Run With gorgeous photographs and plenty of extras—including cocktails, condiments, and preserves—*Outlander Kitchen* is an entertainment experience to savor, a wide-ranging culinary crash course, and a time machine all rolled into one. Forget bon appétit. As the Scots say, ith do leòr!

80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds – everything you might need to serve with an afternoon tea. Recipes include Smoked

Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friands.

Sharing dozens of recipes from the Pacific Northwest artisan bakery, a volume of favorites includes instructions for homemade versions of buttermilk biscuits, rustic breads, cinnamon rolls, and more.

The latest in the bestselling National Trust series which has so far comprised Scones, Puddings, Jams, Crumbles and Afternoon Tea, this handy guide contains all the information and inspiration needed to start making bread. With details of techniques, ingredients and the science of bread making all explained, a range of recipes are also featured with some being breads linked to National Trust properties and served up in National Trust cafes around the UK. Recipes include the basics such as wholemeal, granary, rye, corn and sourdough bread, as well as regional specialities, such as barmbrack, bara brith, English muffins, crumpets, pikelets, Sally Lunns, Bath buns, and Danish pastries too.

44 SCOTLAND STREET - Book 5 The residents and neighbors of 44 Scotland Street and the city of Edinburgh come to vivid life in these gently satirical, wonderfully perceptive serial novels, featuring six-year-old Bertie, a remarkably precocious boy—just ask his mother. Featuring all the quirky characters we have come to know and love, *The Unbearable Lightness of Scones*, finds Bertie, the precocious six-year-old, still troubled by his rather overbearing mother, Irene, but seeking his escape in the Cub Scouts. Matthew is rising to the challenge of married life with newfound strength and resolve, while Domenica epitomizes the loneliness of the long-distance intellectual. Cyril, the gold-toothed star of the whole show, succumbs to the kind of romantic temptation that no dog can resist and creates a small problem, or rather six of them, for his friend and owner Angus Lordie. With his customary deftness, Alexander McCall Smith once again brings us an absorbing and entertaining tale of some of Scotland's most quirky and beloved characters—all set in the beautiful, stoic city of Edinburgh.

In this cozy mystery by a New York Times—bestselling author, a gifted bookstore owner can find the right book for any patron, but can she find a killer? The proprietor of Miracle Books in Miracle Springs, North Carolina, Nora Pennington believes that a well-chosen novel can bring healing and hope. But she and the other members of the Secret, Book, and Scone Society know that sometimes practical help is needed too. Such is the case with the reed-thin girl hiding in the fiction section of Nora's store, wearing a hospital ID and a patchwork of faded bruises. She calls herself Abilene but won't reveal much else. And when a customer is found dead in an assumed suicide, Nora uncovers a connection that points to Abilene as either a suspect—or another target. After a second death hits town, Nora and her intrepid friends must help the new, greenhorn sheriff discern fact from fiction—and stop a killer intent on bringing another victim's story to a close... "A love letter to reading, with sharp characterizations and a smart central mystery."—Entertainment Weekly

An all-new original series featuring the art of viral sensation Joe Whale, AKA the Doodle Boy, and fan-favorite Eric Luper! Somewhere deep within the walk-in pantry at Belching Walrus Elementary lives an array of different foods that live in harmony. There are baskets of fruits and veggies, a cooler filled with chocolate milks and apple juices, and a freezer for ice-creams and yet-to-be-nuked chicken fingers. One day, the Supplies from the Principal's office show up and insist on sharing the coolness of the cooler. Their ruler is a ruler (pun intended) named Baron von Lineal. The Baron argues that they work harder than anyone in Belching Walrus Elementary while food just sits around. As such, the residents of the pantry have no choice but to open their doors. Anyhow, there's plenty of room in the cooler for everyone, right? Wrong! The Baron and his cohorts take over the pantry in no time! To free their fellow food, it's up to three young heroes Slice, Scoop, and Tutz to venture out of the pantry and foil the Baron's plan for good. It's an epic, hilarious story kids will love. This fun, imaginative series will spur the creativity of kids worldwide. Highly illustrated with big black-and-white pictures from Joey on every page, this series will be sure to resonate with kids worldwide!

The New York Times bestselling, IACP award-winning cookbook (and a Cooking Light Top 100 Cookbook of the Last 25 Years) from the celebrated food blogger and founder of smittenkitchen.com. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Sarah Clelland brings you 50 scone recipes from the National Trust. History is best enjoyed with a scone, as everyone who s visited a National Trust house knows. This book brings you the best of both. Scone obsessive Sarah Clelland has gathered 50 yes 50 scone recipes from National Trust experts around the country. And she s written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts it's all here. Whip up a Triple Chocolate scone while you read about the mechanical elephants at Waddesdon Manor. Or savour an Apple & Cinnamon scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall. Marvel at a Ightham Mote's Grade 1 listed dog kennel while you savour a Cheese, Spring Onion and Bacon scone. 50 of the best scones in history. And 50 of the best places to read about. You ll never need to leave the kitchen again.

Can Scarlett discover the secret ingredient to happiness? Scarlett is sick of being the star—and victim—of her mom's famous blog. Her solution? Become completely boring and deprive her mom of embarrassing material. The only problem is, being boring is, well, boring. So when Scarlett finds a gorgeous kitchen in the house next door, left empty by an elderly neighbor during a hospital stay, it's too tempting to resist. Before she really knows what she's doing, Scarlett is whipping up a batch of scones...and making an unexpected friend. But can they keep their baking a secret? And can Scarlett find the secret ingredients—to cake, family, and

friendship?

What's the main ingredient of bread? Flour! Find out how it is made, then use it to bake 17 sensational recipes from around the world. You don't need to travel to enjoy the variety of bread the world has to offer. Bring classic recipes to life from the comfort of your own home. From the humble loaf and classic baguette, to perfect pretzels, springy scones, and scrumptious cinnamon buns, follow simple step-by-step recipes and learn how to bake delicious bread for every occasion. Once you've mastered the basics of bread-making, you'll be ready to show off your new skills and wow your friends and family with some show-stopping variations of your own. But this isn't just a beautiful recipe ebook. From farm and flour mill to bakery, this ebook will take you on a fascinating journey of discovery. Find out how flour is farmed and milled, discover the different grain flours and legume flours, as well as the spectacular science behind the springy loaf. Would you have guessed that flour is explosive? Do you know what makes bread rise? Turn the pages of this book and discover that there's so much more to bread than meets the eye...

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A New York Times bestseller and Winner of the James Beard Award: All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside *Mastering the Art of French Cooking* and *How to Cook Everything*. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

100+ meals and treats with an accidentally plant-based energy, made with natural, unprocessed ingredients, all easy and indulgent, from rising star Samah Dada “From Samah’s first on-air appearance on Today, a star was born. Open the book and see why, for all of us, it was love at first sight and first bite for Samah!”—Savannah Guthrie, New York Times bestselling coauthor of *Princesses Wear Pants* and coanchor of NBC’s Today Samah Dada doesn’t buy into the all-or-nothing mentality of healthy eating. By using real, unprocessed ingredients in surprising ways, she shows you how to have your cake and eat it too—because it’s actually made out of chickpeas. Her food is often vegan, allergen-free, gluten-free, grain-free, and Whole30-compliant because she’s only using the most nutritious ingredients, not because she’s cutting out food groups to follow the latest fad. Her creative use of plants gives us drool-worthy dishes like her viral hits Brookie Pie and Chocolate Chip Tahini Cake with Chocolate Frosting, as well as One Banana Only Muffin Tops, Pancake Bread, Cauliflower Cacio e Pepe, and Masala Mac and Cheese. And she draws on her Indian roots for dishes like Spicy Eggplant Masala and the Best Dal Ever that come together in record time. Chocolate Chip Chickpea Blondies, Coconut Sugar Halva Strawberry Crumble Bars, and Marbled Chocolate Tahini Loaf Cake rely on unprocessed sugars, legumes, and grain-free flours, but they still satisfy every sweet tooth as you learn how to use these healthy ingredients for maximum flavor and joy. Grain-Optional. Gluten-Flexible. Mostly Plants. Totally Inclusive.

The new mystery in the Highland Bookshop series, bringing together a body outside a pub, a visiting author determined to find the killer, and a murderously good batch of scones . . . Inversgail, on the west coast of the Scottish Highlands, welcomes home native daughter and best-selling environmental writer Daphne Wood. Known as the icon of ecology, Daphne will spend three months as the author in residence for the Inversgail schools. Janet Marsh and her business partners at Yon Bonnie Books are looking forward to hosting a gala book signing for her. Daphne, who hasn't set foot in Scotland in thirty years, is . . . eccentric. She lives in the Canadian wilderness, in a cabin she built herself, with only her dog for a companion, and her people skills have developed a few rough-hewn edges. She and the dog (which she insists on bringing with her) cause problems for the school, the library, and the bookshop even before they get to Inversgail. Then, on the misty night they arrive, a young man—an American who'd spent a night in the B&B above Yon Bonnie Books—is found dead outside a pub. Daphne did her Inversgail homework and knows that Janet and her partners solved a previous murder. She tries to persuade them to join her in uncovering the killer and the truth. To prove she's capable, she starts poking and prying. But investigating crimes can be murder, and Daphne ends up dead, poisoned by scones from the tearoom at Yon Bonnie Books. Now, to save the reputation of their business—not to mention the reputation of their scones—Janet and her partners must solve both murders. And Daphne's dog might be able to help them, if only they can get it to stop howling . . .

There's a body in the bookshop in this latest novel from the New York Times bestselling author of the *Magical Bakery* mysteries... When the bookshop next to the Honeybee Bakery hosts a signing for a Savannah radio celebrity's new self-help book, magical baker Katie Lightfoot is happy to provide some delectable desserts. A big crowd has turned out for the event, curious about the book (and maybe to sample some goodies), but the final chapter comes too soon for the author when she is found dead at the event. The prime suspect is Angie Kissel, a former witch whose familiar was once Katie's own terrier, Mungo. Katie is at first hesitant to help, afraid of losing the little dog who has become so important to her. But after a little nudge from Mungo himself, Katie decides to try to conjure up the real killer—before Angie gets served... **RECIPES INCLUDED!**

Serve up comfort classic recipes for casual weekends with family and friends. *Farmhouse Weekends* is the cookbook for anyone who daydreams of country life. Prepare meals and experiences to enjoy in the easy companionship of family and friends—everything you need to create the perfect farmhouse weekend, no matter where you live, is found within these pages. Each chapter provides recipes inspired by author Melissa Bahen's weekend jaunts in the country: apple cider donuts and white bean chili after a day of picking fresh apples in the fall; buttery cobbler full of ripe, summer berries after a trip to the farmers' market; hot, flaky biscuits slathered with butter and homemade strawberry freezer jam to start out a spring day. You'll find brunch, dinner, and dessert recipes for spring, summer, autumn, and winter: 65 recipes to entertain and enjoy good company all year round.

Bake your way through the classics from Jane Eclair to Tart of Darkness, Banana Karenina and On the Rocky Road, Flapjack and the Beanstalk, Nineteen-eighty Petit Fours and many more! The most novel way to get to grips with the classics, *Scone with the Wind* features 75 delicious literary inspired recipes. Arranged by genre, enjoy biscuits and cakes, puddings and pies from romance and comedy through to horror and science fiction, and discover fun, edible versions of your favourite books. Includes witty introductions and amusing illustrations

throughout, baking essentials and themed menus for book clubs, parties and afternoon teas. The ultimate treat for book (and cake) lovers! Recipes include: Breakfast at Tiffins, Whoopie Pies and Prejudice, Key Lime and Punishment, Captain Corelli's Madeleines, To Kill a Battenberg, Finnegan's Cake, Vanity Fairy Cakes, Middlemarshmallows, Eton Mess of the D'Urbervilles, Life of Pecan Pie, Alone in Berliner, Lord of the Mille-feuilles, The War of the Viennese Whirls, James and the Giant Peach Cobbler, Much Ado About Muffins, The Cherry Pie Orchard, Scone with the Wind and more!

A collection of the second half of the mega-popular webcomic series of the same name, Check, Please!: Sticks and Scones is the last in Ngozi Ukazu's hilarious and stirring two-volume coming-of-age story about hockey, bros, and trying to find yourself during the best four years of your life. Eric Bittle is heading into his junior year at Samwell University, and not only does he have new teammates—he has a brand new boyfriend! Bitty and Jack must navigate their new, secret, long-distance relationship, and decide how to reveal their relationship to friends and teammates. And on top of that, Bitty's time at Samwell is quickly coming to an end...It's two full hockey seasons packed with big wins and high stakes!

Gathers recipes for sweet and savory scones as well as flavored butters and spreads, and tells how to serve an English-style tea While working at her grandmother's Madison, Wisconsin, teashop, fourteen-year-old Annie hears of a scone cook-off, for which the prize is an all-expense paid trip to London for tea, and enlists Genna and Zoe to help her win.

Afternoon tea is an English ritual, a social as well as culinary affair. A Little Book of English Teas presents an exquisite array of afternoon tea fare, from dainty sandwiches and "biscuits" to heartier muffins and cakes. Traditional English recipes are given for such delights as Egg and Watercress Sandwiches, Lancashire Cheese Scones, Florentines, Maids of Honor, Crumpets, and many other favorites. Each recipe is accompanied by a delightful full-color illustration.

FULLY UPDATED FOR THE FINAL SEASON! The struggle for the Iron Scone has begun and chaos reigns throughout the Seven Kingdoms. Appetites are rising and kings, queens, knights, liars and honest men battle it out as they play the Game of Scones. Jammy Lannister, by right of birth, blood and dough, has laid his claim to the Iron Scone of Westeros: join him as he fights his way through the kitchen, encountering edible desserts and baked goods including Unsullied Soldiers (without nuts), Brienne of Tart, Jaime and Cersei's Family Mess, Hodor's Doorstop Sandwich and Tyrion's Shortbread. ARYA HUNGRY? BECAUSE DINNER IS COMING . . . Fully updated with new recipes for the final season!

This mouthwatering collection of recipes from Ireland's rich baking tradition is a wonderful introduction to Irish breads and cakes. From oatcakes and soda bread—long an essential staple of the Irish diet—to the richer fare of festival specialties, revised favorites, and cherished family recipes, food lovers will be able to re-create the authentic taste of Ireland. The recipes are simple to follow and include baking instructions for Wheaten Bread, Buttermilk Scones, and Porter Cake, as well as more unusual fare such as Irish Chocolate Cake, Vanilla and Lemon Curd Cake, and Flakemeal Crunchies.

Indigo Tea Shop owner Theodosia Browning investigates the robbery of an antique ring at the Heritage Society's "Pirates and Plunder" party and the murder of a history intern in this new mystery from the author of The Teaberry Stranger. Includes recipes and tea-time tips. Reprint.

A murderer's out to spoil Hayley's honeymoon in national bestselling author Lucy Burdette's eleventh Key West Food Critic Mystery. Key Zest food critic Hayley Snow and her groom, police detective Nathan Bransford, chose Scotland for their long-delayed honeymoon, hoping to sightsee and enjoy some prize-winning scones. But their romantic duo swells to a crowd when they're joined by Nathan's family as well as octogenarian Miss Gloria. Nathan's sister Vera takes the women on a whirlwind tour of some of Scotland's iconic mystic places as research for a looming book project. But the trip takes a deadly tartan turn when a dinner party guest falls ill and claims she was poisoned. And then the group watches in horror as a mysterious tourist tumbles to his death from the famous Falkirk Wheel, high above the Forth & Clyde canal. Vera and her friends deny knowing the dead man, but after observing their reactions to the fall, Hayley is not convinced. With one person dead, a second possibly poisoned, and the tension among Vera's friends as thick as farmhouse cheese, Hayley fears her long-awaited honeymoon might end with another murder. Far away from home, surrounded by unfamiliar faces, eccentric characters, and a forbiddingly gorgeous setting, Hayley must call on all her savvy to keep a killer from striking again and then escaping Scot free.

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