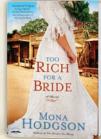


Love lost, doesn't mean love lost forever.

At least that's what two widows are hoping to find as romance blossoms unexpectedly in Cripple Creek, Colorado.









Book 4 in the Sinclair Sisters Series!

Miss Hattie's Vanilla Pound Cake with Berry Sauce

- 3 Cups flour
- 2 Cups sugar
- I Cup oil
- I Cup buttermilk
- 2 Tsp. butter
- 2 Tsp. vanilla extract
- I Tsp. salt
- 1/2 Tsp. soda
- 4 eggs

Berry Sauce

- I Cup water
- I Cup sugar
- 3 Cups berries, one type or mixed
- I Tsp. cornstarch or arrowroot powder
- I Tsp. water

In a medium saucepan, combine water and sugar.

Bring to a slow boil then boil for 5 minutes, stirring frequently. Slice or dice any berries like strawberries.

Raspberries and blueberries can remain whole. Add berries to syrup, reduce heat and simmer another 5 minutes. In a small bowl, stir together the cornstarch or arrowroot powder with the water. Slowly add to syrup, bring back to a boil and cook until thickened.

Bake in pie dish or loaf pan at 350 for about I hour and 15 minutes.

Cool enough to cut, add berry sauce and serve.

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