



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
1 Cup oil
1 Cup buttermilk
2 Tsp. butter
2 Tsp. vanilla extract
1 Tsp. salt
1/2 Tsp. soda
4 eggs

Berry Sauce

1 Cup water
1 Cup sugar
3 Cups berries, one
type or mixed
1 Tsp. cornstarch or
arrowroot powder
1 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 1 hour and 15 minutes.
Cool enough to cut, add berry sauce and serve.

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