

New York Times bestselling author **Mary Burton** is at it again!
Now she's created both a deliciously suspenseful new novel,
BEFORE SHE DIES, and her mouthwatering 2011 Holiday Recipe,
Sweet Charlotte Molasses Cream Cheese Roll-ups!

Sweet Charlotte Molasses Cream Cheese Roll-ups
(Gluten free or traditional!)



1/2 c. softened butter
1/4 c. softened cream cheese
1 cup brown sugar
1 egg
1/4 cup molasses
2-1/4 cups all purpose flour
(either gluten free or white)
2 teaspoons baking soda
1/4 teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon



- Preheat oven to 375 degrees.
- Cream together butter, cream cheese, brown sugar, egg and molasses.
- In another bowl sift together flour, baking soda, ginger and cinnamon.
- Slowly blend the dry mixture into the wet.
- Scoop out cookies on a parchment lined cookie sheet and bake for 10-12 minutes.
- Allow lots of room between the cookies because they spread.
- Out of the oven when the cookies have rested a minute or two, gently lift and roll over the handle of a wooden spoon.
- When they have cooled completely they will hold their shape.
- Pipe in cream cheese icing.
- Sit back and enjoy!

"I love baking up a storm for friends and family at the holidays. This year, I'm making sure to include recipes that are gluten-free—and still delicious! - so everyone can indulge. My 'Sweet Charlottes' can be made either way—with all-purpose or gluten free flour. They're one of Detective Daniel Rokov's year-round favorites. Enjoy!"

Happy Holidays,

Mary

Look for
Mary Burton's new novel,
BEFORE SHE DIES
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