

*The tradition continues! Baker extraordinaire and bestselling author Mary Burton is once again sharing her favorite holiday recipes. This treat honors the protagonist of her next novel, **THE SEVENTH VICTIM**, with a recipe both delicious and memorable.*

Lara's Church Lady Maple Cookies



1/2 pound (two sticks) butter
1 cup brown sugar
1 egg
1/4 cup maple syrup
1/2 teaspoon vanilla
1-1/2 cups all purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 cup toasted walnuts (optional)



- Cream together butter and brown sugar.
- Add the egg and mix well.
- Add the maple syrup and vanilla.
- In a separate bowl mix together flour, salt and baking soda.
- Slowly blend dry ingredients into butter-sugar mixture.
- Spoon cookies onto a greased baking sheet, leaving room between them because they will spread.
- Bake at 325 degrees for 12-15 minutes.
- Sit back and enjoy!

It's true. I've forgotten how many people I've killed already but the number keeps rising—least in my novels. I'm delighted to say that no one has yet expired as a result of my passion for baking.

This one's a family favorite that the kids expect to see multiple times during the holiday season.

I hope your family and friends enjoy Lara's Church Lady Maple Cookies as much as mine do.

Happy Holidays!

Mary

Look for
Mary Burton's new novel
THE SEVENTH VICTIM
February 2013

*The holidays can finally begin! Baker extraordinaire and bestselling author Mary Burton once again shares her favorite holiday recipes. This homemade treat takes its name from a key plot point in her next novel, **THE SEVENTH VICTIM.***

Dressed in White Chocolate Coconut Cookies



1 cup (2 sticks) butter
1-1/2 cups sugar
1 teaspoon coconut extract
1 egg
1/2 teaspoon baking powder
1 teaspoon baking soda
2-3/4 cups flour
1 cup white chocolate chips
1 cup coconut
Confectioner's sugar



- Cream together butter and sugar.
- Blend in coconut extract and egg.
- In a separate bowl mix baking powder, baking soda and flour.
- Mix dry ingredients into butter-sugar mixture.
- Add white chocolate chips and coconut.
- Spoon onto a baking sheet.
- Bake at 325 degrees for 12-15 minutes.
- Dust with Confectioner's sugar.
- Enjoy!

The romance between coconut and chocolate have made this recipe one that's asked for time and again by my family and by those on my always growing holiday cookie list. Even a few friends who say they don't like coconut have a soft spot for these.

I always set a few dozen aside so we still have some left to enjoy as we ring in the New Year. We pour the eggnog and champagne, sprinkle (probably too much) Confectioner's sugar over them, and try to imagine what the next year will hold.

Happy Holidays and a Happy New Year to you and yours.

Mary

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