



I've got another great recipe for you! You might have read about it in *A Place Called The Way*, Book Three of my Pine Valley series:

*“Teapot full o' Whimsy made the best cinnamon rolls, in Tucker's opinion. Brown sugar, butter, and cinnamon filling, with a sprinkling of chopped pecans and a drizzle of glaze on top, he much preferred them to those sold at the supermarket, which were encrusted with a thick slab of frosting. He was glad he came, not only for the rolls, but to see Eileen.”*

Just a reminder...

*Dreamer On The Mountain*, Book Four of my Pine Valley series is in production. That means that any final edits, cover design, and overall book design is in the works. Getting ready for the big launch date, August 10th, 2023!

People often ask me where they can buy my books. Here's where:

Online:

- Black Rose Writing, paperback only
  - Amazon, ebook and paperback
  - Barnes and Noble, paperback only
  - Bookshop, paperback only
  - Abebooks, paperback only
  - Walmart, paperback only
  - Kobo, ebook only
- ....and many more worldwide!

In person:

- Chaucer's Books in Santa Barbara
- The Book Loft in Solvang
- Chapter 2 in Lompoc
- Gavin's in Santa Maria
- Dana Adobe & Cultural Center in Nipomo

At the library:

- Santa Maria Public Library, all branches
- Santa Barbara Public Library
- Allan Hancock College Library

Here they are, Trudy Price's Cinnamon Rolls:

2 cups unbleached white flour  
1 teaspoon salt  
3 teaspoons baking powder  
¼ cup butter or margarine  
¾ cup milk  
4 tablespoons softened butter or margarine  
¼ cup brown sugar  
cinnamon, to taste

Mix flour, salt, and baking powder. Cut in ¼ cup butter until mixture resembles coarse cornmeal. Add milk, mixing quickly, but gently to form a soft dough that does not stick to the bowl. Place on a floured board and knead slightly. Roll out into a rectangle ¼ to ½ inch thick. Spread with 2 tablespoons butter and sprinkle with ¼ cup brown sugar and cinnamon. Roll up like a jelly roll and cut into 12 slices 1-inch thick. Arrange in a greased cake pan or Dutch oven. Dab each roll with remaining 2 tablespoons butter and sprinkle with ¼ cup chopped pecans mixed with 1 tablespoon brown sugar and cinnamon. Bake in a preheated 450-degree oven until golden-brown, about 15-20 minutes. Cool. Place rolls on a rack to finish cooling. Drizzle with a mixture of ¼ to ½ cup powdered sugar and 1-2 tablespoons milk, enough to form a light glaze. Enjoy!

Well, that's about it! In my next issue I'll share more about my upcoming book, *Dreamer On The Mountain*. Until then, take care and stay warm and dry wherever you are!

Sincerely, Corrine Ardoin  
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