

A Tasteful Mystery For Readers With An Appetite For Suspense

(NAPSA)—There's good news for fans of delicious food and delightful mysteries. A caterer who is also a sleuth extraordinaire has returned in another tasty and suspenseful adventure from a writer who has been described as the Queen of the Culinary Mystery.

New York Times bestseller Diane Mott Davidson is back with her 15th mystery featuring Goldy Schulz. In "CRUNCH TIME: A Novel of Suspense" (William Morrow Hardcover), Goldy cooks up big trouble when she tries to help her longtime friend and fellow chef Yolanda Garcia.

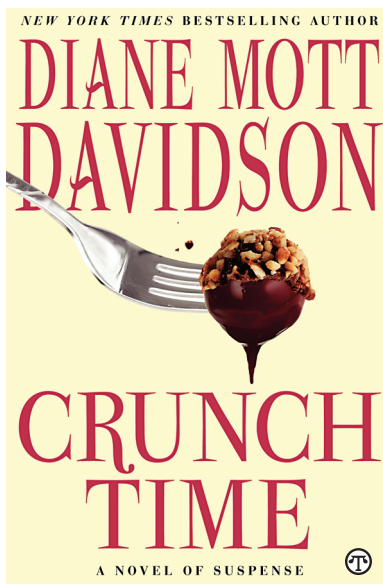
When the rental house shared by Yolanda and her irrepressible aunt Ferdinanda is destroyed by arson, they move in with cop-turned-PI Ernest McLeod. But then Ernest is shot dead and his house is set on fire.

Concerned for her friends, Goldy invites them all to stay with her while the sheriff's department investigates. The action really starts to heat up when another body appears. Swapping her chef's hat for a sleuthing cap, the intrepid Goldy steps up the investigation. But she's got to move fast. It's crunch time to close in on a killer before he can close in on her.

As a bonus, the story contains a number of recipes for delicious dishes. Here's an example:

Crunch Time Cookies

- 1 cup pecan halves
- 1¼ cups all-purpose flour
- ½ teaspoon kosher salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ pound (2 sticks) unsalted butter, at room temperature
- ¼ cup softened cream cheese
- 1 cup dark brown sugar, firmly packed
- ¾ cup granulated sugar



A new mystery marks the return of a caterer who is also a sleuth extraordinaire. It's the 15th in the series.

- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 2½ cups rolled oats
- 8 ounces (1½ cups) semisweet chocolate chips
- 4 ounces (½ cup) toffee bits (Heath Toffee Bits or Bits 'O Brickle)

In a large frying pan, sauté the pecans over low heat, stirring frequently, for about 10 minutes or until the nuts begin to change color and emit a nutty scent. Turn the nuts out onto paper towels and allow them to cool, then chop them roughly and set aside.

Sift or whisk together the flour, salt, baking powder and baking soda. Set aside.

In a large mixing bowl, beat the butter and cream cheese on medium speed until the mixture is very creamy. Add the brown sugar and beat very well, until the mixture is

creamy and uniform. Add the granulated sugar and again beat very well, until you have a uniform, creamy mixture. Add the eggs, one at a time, and beat well after each addition. Stir in the vanilla.

Using a large wooden spoon, stir in the dry mixture just until combined. Then stir in the oats, chocolate chips, cooled nuts and toffee bits, blending only until thoroughly mixed.

Cover the bowl with plastic wrap and put it in the refrigerator until completely chilled, at least three hours or overnight.

When you are ready to bake the cookies, take the bowl out of the refrigerator and allow the batter to warm slightly while the oven is preheating.

Preheat the oven to 375°F. Place silicone mats on 2 cookie sheets.

Measure the batter out by tablespoonfuls, two inches apart. Place no more than a dozen cookies on each sheet. Bake, one sheet at a time, for 9–11 minutes, until the edges of the cookies are very brown and the centers are no longer soft.

When you remove a cookie sheet from the oven, place it on a cooling rack for 2 minutes, so the cookies can set up. Then use a pancake turner to remove the cookies to cooling racks and allow them to cool completely. Store in airtight containers or in zippered freezer bags. These cookies freeze well.

Makes 4 dozen

New York Times bestselling author Diane Mott Davidson has written 15 mysteries featuring caterer/sleuth Goldy Schulz. Born in Honolulu, she currently lives in Evergreen, Colorado. She is married with three sons.

To learn more, visit www.dianemottdavidson.com.