

Chocolate Hockey Pucks (inspired by Fredrik Backman's *Beartown*)

FIC BACKM FRE @ Main, Eastern, Fairmount

Also available in large print, book on CD, and Overdrive ebook.

Ingredients

- 16 chocolate sandwich cookies (Oreo, e.g.)
- 16 chocolate-covered peanut butter cups (Reese's, e.g.)
- 1 12-ounce bag semi-sweet chocolate chips
- 2 tablespoons shortening

Instructions

1. Line a baking sheet with waxed paper.
2. Split each sandwich cookie open using a paring knife, putting as much filling as possible on one side of the cookie.
3. Arrange cookies on a microwave-safe plate.
4. Place 1 peanut butter cup on the filling-side of each cookie and cover with the remaining cookie top.
5. Heat cookie sandwiches in the microwave until chocolate is slightly softened, about 5 seconds. Press cookie sandwich firmly together to adhere both sides of the cookie to the peanut butter cup.
6. Place chocolate chips and shortening in a microwave-safe bowl. Microwave on high for 1 minute, remove, stir, and repeat in 30-second increments until chocolate is smooth and melted.
7. Dip each cookie sandwich in the melted chocolate mixture, completely covering in chocolate.
8. Allow excess to drip off before placing on waxed paper-lined baking sheet. Hide any finger prints on the cookies with extra melted chocolate.
9. Freeze the 'hockey pucks' until chocolate is hardened, at least 30 minutes.



Cook's Note

Use room temperature peanut butter cups for best results. You can freeze any leftover dipping chocolate on the wax paper-lined baking sheet for use on other desserts and ice cream.

No-Churn Cherry Ice Cream (inspired by T.J. Klune's *The House in the Cerulean Sea*)

SF KLUNE TJ @ Eastern, Fairmount

Also available as an Overdrive ebook

Ingredients

- 2 cups heavy whipping cream
- 14 ounces sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 cups pitted cherries

Instructions

1. In a large bowl, use a hand mixer or stand mixer to whip the cream until stiff peaks occur. Be careful not to overwhip. The cream will be done when you pull the beaters out and the cream stands at attention.
2. In another large bowl, whisk the vanilla into the sweetened condensed milk. Gently fold in the whipped cream with a spatula, slowly incorporating the two mixtures together so it stays light and aerated.
3. Mix in the cherries (or other mix-ins).
4. Transfer the mixture to an insulated tub or paper containers and freeze for 4-6 hours.



Lembas (inspired by J.R.R. Tolkien's *Lord of the Rings* series)

The Fellowship of the Ring by J.R.R. Tolkien

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Also available as an Overdrive ebook

Ingredients

2.5 cups flour
1 tablespoon baking powder
1 pinch salt
½ cup butter (cold)
1/3 cup brown sugar
1 teaspoon cinnamon
2/3 cup whole milk
2 teaspoons honey
1 teaspoon vanilla extract



Instructions

1. Preheat the oven to 425 degrees Fahrenheit.
2. In a large bowl, mix flour, baking powder, and salt.
3. Cut in cold butter and blend until the mixture resembles coarse crumbs.
4. Stir in brown sugar, cinnamon, milk, honey, and vanilla until well-mixed and a dough has formed.
5. On a floured surface, use a rolling pin to flatten to ½-inch thickness.
6. Using a knife, cut 3x3-inch squares out of the dough. Use the extra dough to make more.
7. Place each square on a cookie sheet and use the knife to lightly indent two diagonals from corner to corner on each square. Do not cut all the way through the dough.
8. Cook until lembas is golden-brown, about 10-12 minutes.