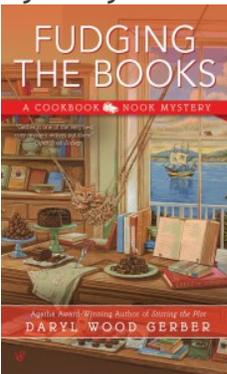


Fudging The Books  
by Daryl Wood Gerber



**Fudging the Books (A Cookbook Nook Mystery)**

**Series: A Cookbook Nook Mystery (Book 4)**

**Mass Market Paperback: 304 pages**

**Publisher: Berkley (August 4, 2015)**

**ISBN-13: 978-0425279403**

**E-Book ASIN: B00QH8320E**



**The Agatha Award–winning author of *Stirring the Plot* returns to the Cookbook Nook in Crystal Cove, California, where February brings Pirate Week, National Chocolate Month—and bitter murder...**

Pirate Week is sweeping through Crystal Cove and keeping Jenna Hart and her bookstore, the Cookbook Nook, plenty busy. But she's not too swamped to also host the local Chocolate Cookbook Club's meeting—especially because the guest of honor is her friend, candy maker and cookbook author Coco Chastain. Jenna whips up a delicious event amidst the rowdy festivities, but the mood is soon broken by robberies, simmering tempers, and a dead body—Coco's editor, Alison. The suspects turn out to be more plentiful than a pot full of gold doubloons, so to prove Coco isn't responsible for the dastardly deed, Jenna will have to stir up some clues and figure out who's the real sticky-fingered killer...

**INCLUDES RECIPES!**



### **About This Author**

**DARYL WOOD GERBER** writes the nationally bestselling *Cookbook Nook Mystery series* featuring a cookbook store owner who is an avid reader and admitted foodie, set on the coast of California. As **EVERY AAMES**, she pens the Agatha Award-winning, nationally bestselling *Cheese Shop Mystery series* featuring a cheese shop owner amateur sleuth, set in the fictional town of Providence, Ohio. Daryl's short stories have been nominated for the Agatha, Anthony, and other awards. Fun tidbit: as an actress, Daryl has appeared in "Murder, She Wrote" and more.

### **Author Links**

Visit Daryl or Avery at [www.darylwoodgerber.com](http://www.darylwoodgerber.com).  
"They" blog on [www.mysteryloverskitchen.com](http://www.mysteryloverskitchen.com) as well  
as [www.killercharacters.com](http://www.killercharacters.com)  
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### **Facebook:**

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Avery <http://www.facebook.com/averyaames>

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### **Goodreads:**

Daryl Wood Gerber [https://www.goodreads.com/author/show/4750535.Daryl\\_Wood\\_Gerber](https://www.goodreads.com/author/show/4750535.Daryl_Wood_Gerber)  
Avery Aames [https://www.goodreads.com/author/show/3153786.Avery\\_Aames](https://www.goodreads.com/author/show/3153786.Avery_Aames)

### **Purchase Links**

**Amazon –** [http://www.amazon.com/Fudging-Books-Cookbook-Nook-Mystery/dp/0425279405/ref=tmm\\_mmp\\_title\\_0?](http://www.amazon.com/Fudging-Books-Cookbook-Nook-Mystery/dp/0425279405/ref=tmm_mmp_title_0?)

ie=UTF8&qid=1432916297&sr=1-1

B & N – <http://www.barnesandnoble.com/w/fudging-the-books-daryl-wood-gerber/1120853164?ean=9780425279403>

**My Thoughts:** I've been a fan of Daryl's other series *The Cheese Shop Mysteries* written under the name Avery Aames for a long time. So I knew I would enjoy this series. And I was right. Since I was participating in the blog tour, I took the opportunity to move the entire series up to the top of my TBR pile. And so far it has been favorite summer series read. Daryl has created a delightful community in Crystal Cove. I would love to vacation there. I really like all the characters, even cranky old Pepper Pritchett who is the resident grump. I have to say that I didn't expect to like her. Many cozy authors include a nemesis character for their sleuth. I don't think we are supposed to like those characters. I generally don't and in fact find them an annoyance. So, this is a first for me – I actually like the nemesis and look forward to reading more about Jenna's efforts to sweeten this woman's disposition. Now, back to the mystery at hand:

***Fudging the Books*** is not only an enjoyable read, it's a quick read. If life hadn't gotten in the way, I would have finished this book in one sitting. There are plenty of twists and turns to keep the reader engaged and entertained. Daryl kept me guessing to the end. Like many mystery fans I like to try to solve it before the sleuth does. And though I enjoy beating them at their own game, I especially enjoy it when a writer keeps me on my toes.

If you like mysteries, cookbooks, sea side retreats, good fun and chocolate then this is a must read for you. I have a co-worker who loves good mysteries as much as I do. I can't wait to get back to school and share this book (and the entire series) with her.

Now a delicious recipe from the author:



Yes, Irish cream cake is perfect for St. Patrick's Day or any Irish celebration, but it's also simply a lovely cake, and a delicious end for any specialty dinner. It would probably be a *wow-factor* cake at a book club event, too, if you're in the mood.

No matter what, it's a perfect cake to share while I've got chocolate on the brain. I'm in full PR mode for ***Fudging the Books***, the 4th Cookbook Nook Mystery. I've been eating and dreaming chocolate for weeks, months...honestly, a year. When I write, it's amazing how ensconced I get in the process. If I'm writing about cheese (for a Cheese Shop Mystery), I think and eat cheese. If I'm writing about barbecue (like I am right now for the next Cookbook Nook Mystery, which will

come out in a year), I'm dreaming of grilling, bacon, barbecue sauce, and more. Yum!

This cake is easy to make. Promise! Now, I made it gluten-free by using a gluten-free chocolate cake mix, but you can make this using a regular chocolate cake mix, too. Note: The Bailey's website says their beverage is gluten-free, and I had no digestive trouble with it. Good to know!

Have you ever cooked with liquor or liqueur?

Savor the Mystery!

Daryl Wood Gerber

Tasty ~ Zesty ~ Dangerous

### **Chocolate Bailey's Irish Cream Cake**

#### **Ingredients:**

(serves 8-12)

For cake:

1 pkg. dark chocolate cake mix, regular or \*gluten-free (if necessary)

3 eggs

2/3 cup Bailey's Irish cream

1/2 cup oil

2/3 cup water

#### **For frosting:**

1 1/2 cups butter, at room temp

1 cup white chocolate chips, melted

3 1/2 cups confectioners' sugar (more if needed)

1/3 cup Bailey's Irish cream

#### **Directions:**

##### **For cake:**

Preheat oven to 350°F. Coat two 8"-round cake pans with cooking spray.

In a large bowl, beat cake mix, eggs, Bailey's Irish cream, oil, and water.

Divide the mixture between cake pans.

Bake 30-35 minutes or until toothpick inserted in center of cake comes out clean.

Cool 10 minutes. Remove from pans. Cool completely (at least 20-30 minutes).

##### **For frosting:**

Melt the white chocolate in the microwave on medium-high for about 45 seconds to 1 minute. Set aside.

In a medium bowl, on medium speed, beat butter until smooth and fluffy. Add white chocolate. Beat until blended. Add sugar until combined. Add Irish cream. Beat until light and fluffy, about 2 minutes. (You might need more powdered sugar. Your call.)

##### **To frost:**

Place one cake layer, top down on serving plate. Spread with 1 cup frosting. Top with remaining cake layer, smooth side up. Spread with remaining frosting on top and along sides.

\*If desired, reserve 3/4 cup frosting for rosette garnish. I did not do this.

GIVEAWAY

Thanks to the Author I am able to give one lucky reader their choice of a print copy of

Cookbook Nook Mystery.

[Eudging the Books \(A Cookbook Nook Mystery 4\) or](#)  
[Inherit the Word \(A Cookbook Nook Mystery 2\) or](#)  
[Final Sentence \(A Cookbook Nook Mystery 1\) or](#)  
[Stirring the Plot \(A Cookbook Nook Mystery 3\).](#)

To be entered for a chance to win, just leave a comment by midnight August 6th. Please be sure to leave a way for me to contact you if you win.

You can also enter the Great Escapes Tour Giveaway for a chance to win



just click [here](#) to enter.

.entry

**42 Comments**

Posted by [bevarcher](#) on August 1, 2015 in [Uncategorized](#)

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## Blog Tour: As Gouda As Dead by Avery Aames - Review, Recipe & Giveaway

**27**

**JAN**

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It is my extreme pleasure to welcome Avery Aames to the blog today. Avery is one of my all time favorite cozy mystery authors and her Cheese Shop Mysteries top my list of favorite series. I love the new book, *As Gouda As Dead*. A full review will be posted later today. In the mean time, Avery has a wonderful recipe to share with us. You can also win a copy of her latest book by commenting on today's post by February 1st (be sure to leave some way for me to contact you) and by visiting the [The Great Escapes Tour Page](#) for a chance at a grand prize. Now for Avery's delicious recipe.



Want to make your Valentine (or yourself) a delicious breakfast? My brain is focused on Valentine's Day because in the newest *Cheese Shop Mystery*, *AS GOUDA AS DEAD*, the town is celebrating with a Lovers Trail event. Cheese tasting, wine tasting, chocolate tasting. Yum! But man and woman do not live on these alone. So how about pancakes...with cheese? My grandmother used to make the best pancakes and waffles. I remember how light they were. I also remember sitting at the dining table, a roll cart with the griddle on it standing beside my grandmother. While we ate scrambled eggs and bacon, she would make the sweets. She served them with warm syrup—never cold, heaven forbid!

Where does the cheese fit in? The pancakes are already hot; the warm syrup would enhance the heat. All you have to do is place a thin slice of the Gouda on each stack of pancakes and decorate with figs. Of course, if you're not a fig lover, you could always adorn with strawberries or other favorite fruit!

## PANCAKES WITH GOUDA AND FIGS

(Serves 2)

Ingredients:

Pancake Mix [Use grandmother's pancake recipe below]

Eggs

Milk

Oil

4 ounces Gouda cheese, cut into 12-16 very thin slices

4 ounces maple syrup

4-6 figs, stems removed, and then sliced

Directions:

Make the pancake mix according to directions.

Warm the maple syrup by heating a pot filled with water. Set the syrup carafe into the boiling water.

Turn off the heat.

Heat griddle to 400 degrees. Put 12-16 dollops of pancake mix on the griddle. Cook to desired color of golden brown. Flip. Top each with a piece of Gouda cheese. Cook until the underside of the pancake is desired color of golden brown.

Set the pancakes on two plates. Top with sliced figs.

Drizzle with warm maple syrup.

## Grandmother's Pancake Recipe

### Ingredients:

1 ½ cups flour  
3 ½ teaspoons baking powder  
½ teaspoon salt  
1 tablespoons sugar  
1 ¼ cups milk  
1 egg  
4 tablespoons butter, melted

### Directions:

Mix together the milk, egg, salt, baking powder, sugar, and butter. Blend in the flour until smooth.

Heat a frying pan or griddle over medium heat. Pour about ¼ cup pancake mix, using large spoon or ladle, onto the griddle. Let pancake heat to warm brown and flip with a spatula. Brown the other side. Serve hot.

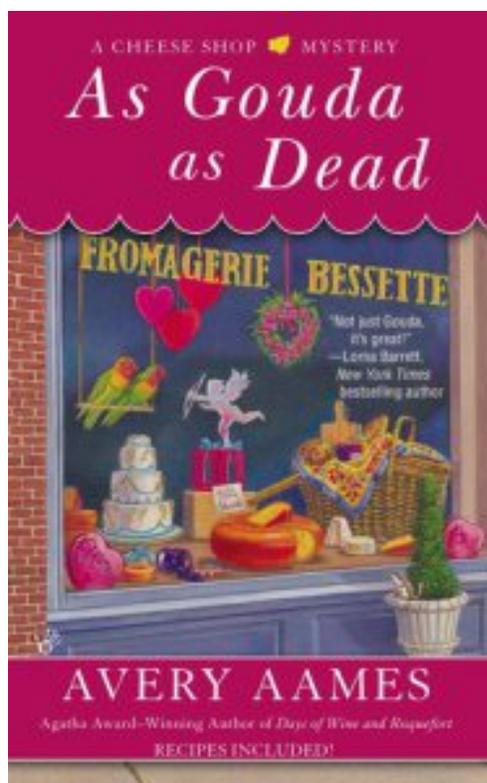
\*Note this recipe is not gluten-free. To make it gluten-free, substitute 1 ½ cups gluten-free flour of your choice and keep the rest of the ingredients the same.

**As Gouda as Dead**

**by Avery Aames**

*This story had so many things I love...*

*~Brooke Blogs*



**As Gouda as Dead**  
**(CHEESE SHOP MYSTERY)**

**Cozy Mystery**

**6th in Series**

**Mass Market Paperback: 304 pages**

**Publisher: Berkley (February 3, 2015)**

**ISBN-13: 978-0425273319**

**E-Book ASIN: B00LMGK43E**



## Synopsis

### **Someone is cheesed off . . .**

Providence, Ohio, is celebrating Valentine's Day with weeklong events, including lovers' baskets with heart-shaped cheeses at Fromagerie Bessette. Charlotte Bessette is celebrating by finally walking down the aisle with the man of her dreams, handsome artisanal cheese farmer, Jordan Pace. But when a beloved bar owner is discovered murdered on Jordan's farm, he believes they should reschedule their wedding given the grim turn of events.

Charlotte is heartsick over the postponement. This killer crossed the wrong woman. No one, but no one, is ruining her wedding plans!



### **About This Author**

As **EVERY AAMES**, she pens the Agatha Award-winning, nationally bestselling *Cheese Shop Mystery series* featuring a cheese shop owner amateur sleuth, set in the fictional town of Providence, Ohio.

As **DARYL WOOD GERBER** writes the nationally bestselling Cookbook Nook Mystery series featuring a cookbook store owner who is an avid reader and admitted foodie, set on the coast of California.

Daryl's short stories have been nominated for the Agatha, Anthony, and other awards. Fun tidbit: as an actress, Daryl has appeared in "Murder, She Wrote" and more.

### **Author Links**

Visit Daryl or Avery at [www.darylwoodgerber.com](http://www.darylwoodgerber.com).

"They" blog on [www.mysteryloverskitchen.com](http://www.mysteryloverskitchen.com) as well as [www.killercharacters.com](http://www.killercharacters.com)

<http://www.darylwoodgerber.com>

<http://www.averyaames.com>

<http://www.mysteryloverskitchen.com>

<http://killercharacters.com>

### **Facebook:**

Daryl <http://www.facebook.com/darylwoodgerber>

Avery <http://www.facebook.com/averyaames>

**Twitter:** @AveryAames @DarylWoodGerber

### **Goodreads:**

Daryl Wood Gerber

[https://www.goodreads.com/author/show/4750535.Daryl\\_Wood\\_Gerber](https://www.goodreads.com/author/show/4750535.Daryl_Wood_Gerber)

Avery Aames

[https://www.goodreads.com/author/show/3153786.Avery\\_Aames](https://www.goodreads.com/author/show/3153786.Avery_Aames)

### Purchase Links

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### Tour Participants

January 26 – [Brooke Blogs](#) – Review, Recipe, Giveaway

January 27 – [Booklady's Booknotes](#) – Review, Recipe, Giveaway

January 28 – [fuonlyknew](#) – Review, Recipe, Giveaway

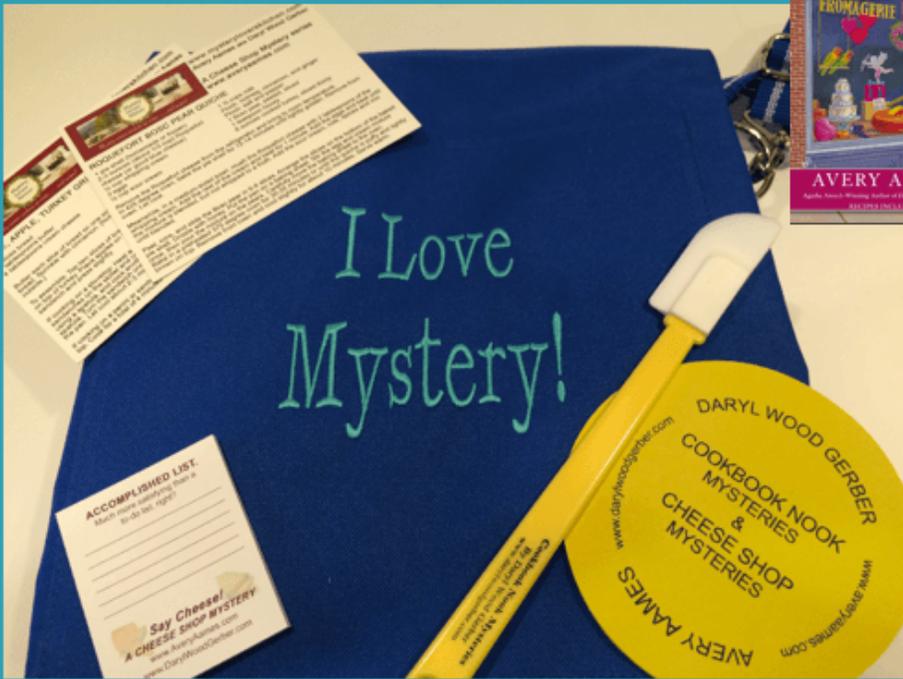
January 29 – [Michele Lynn Seigfried's Blog](#) – Review, Recipe, Giveaway

January 30 – [Melina's Book Blog](#) – Review, Recipe, Giveaway

January 31 – [Griperang's Bookmarks](#) – Review, Recipe, Giveaway

February 1 – [Traveling With T](#) – Review, Recipe, Giveaway

One grand prize winner will win an autographed copy of  
**AS GOUDA AS DEAD,**  
I Love Mystery tote, & fun swag!



Ten runner-ups will win Cheese Shop/Cookbook Nook  
kitchen jar openers and recipe cards!

**As Gouda as Dead**

by **Avery Aames**

Say Cheese!

As part of her Great Escapes Book Tour

Avery Aames is including an

I Love A Mystery Secret Code Game!

Here's how it works:

**1 – Collect the Secret Code Word at each of Avery Aames Escape Blog Tour stops.**

**Check out Avery's delicious recipe on Each Blog Stop to collect the Secret Word for that stop.**

**2 – At the end of Avery's blog tour, put the words together and form the Secret Code Sentence.**

**Then [Click Here](#) and insert the Secret Code Sentence in the form with your name, email address and mailing address.**

**3. One Lucky Winner will receive a Fabulous Prize Package including an autographed copy as As Gouda As Dead, an I love A Mystery Tote and fun swag!**

**4. 10 Runner's Up will receive a**

**Cheese Shop/Cookbook Nook kitchen jar opener and recipe cards.**

**All winners will be randomly selected from all entries submitted.**

**Winners will be contacted via email and the prize will be sent to the address you provided on the form.**

**Have fun and get searching!**

**Avery**

**I LOVE A MYSTERY SECRET CODE GAME: The 2nd of the 7 words in Avery's I Love A Mystery Secret Code Contest is is**