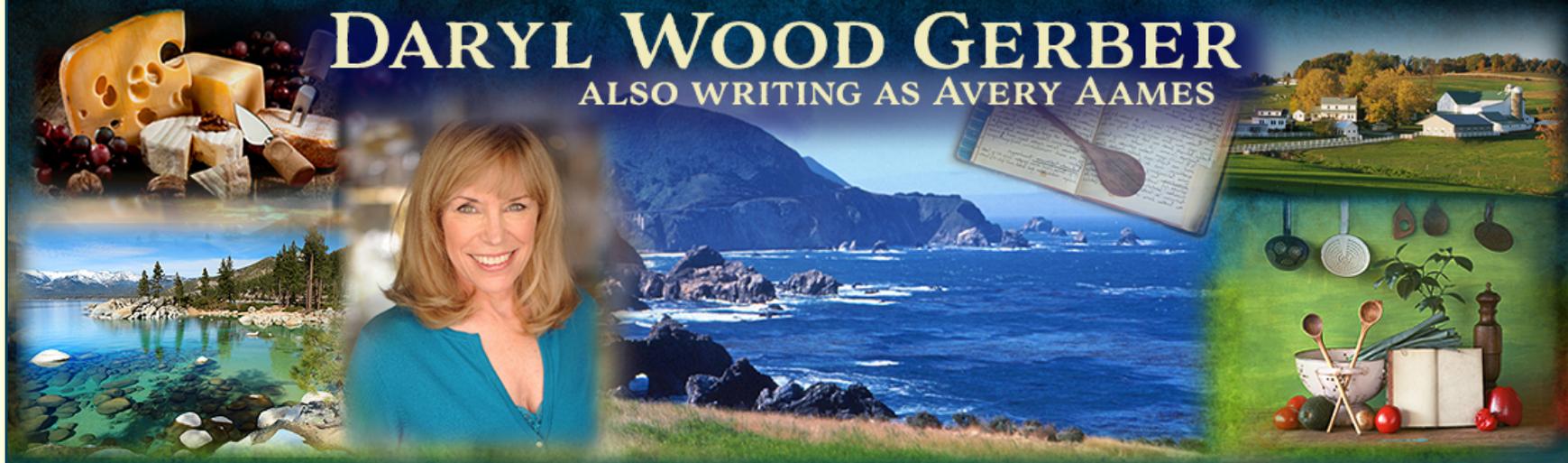
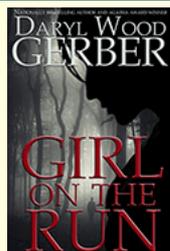


DARYL WOOD GERBER

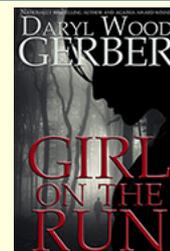
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SAVOR THE MYSTERY!



TASTY ~ ZESTY ~ DANGEROUS



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Dear Reading Pals,

Happy holidays! I hope you're enjoying the season, whether in cold or warm weather. No matter what, it's always a good time to read! Got your stocking stuffers?

What's next?

I promised those who subscribe to my newsletter that I would have some news for you right around the new year. Well, here you go! I have a new series coming out in November from Crooked Lane Books. Yay!! It's called the **French Bistro Mysteries**, (first title: **An Eclair to Remember**). It is set in Nouvelle Vie, an unincorporated (and fictional) section of Napa Valley. It features Mimi Rousseau, former chef and now owner of Bistro Rousseau as well as Maison Rousseau, an adorable inn next to the bistro.

If you go to my Pinterest page, you'll get a hint of what the area and the bistro look like. Look for the board titled: **French Bistro Mysteries**. <https://www.pinterest.com/darylwoodgerber/>

The new year is always a time to reflect. How was the past year for me? A challenge yet filled with creativity. How will the next year be for me? Just as challenging and just as creative. I have been blessed with a new contract and lots of energy! I hope to self-publish the 6th Cookbook Nook Mystery, too. Keep your eyes peeled for news on that and for the **cover reveal** of my new book. In the meantime, if you're interested in learning more about my books, check out these links for the three titles published in 2016.

<http://darylwoodgerber.com/cookbook-nook-mysteries.php#grilling>
<http://darylwoodgerber.com/cheese-shop-mysteries.php#cheddar>
<http://darylwoodgerber.com/suspense-thriller.php>

What else is new?

I've started reading cozy mysteries aloud on my YouTube page. They are little vignettes, about 3-4 minutes each. So far I've read over 10 books with plans for another 50 this coming year. Some are my own; others are my author friends' books. Check them out! They are being well received by fans!

Link to Youtube channel: http://bit.ly/YouTube_DarylWoodGerber

What I'm Reading:

Gayle Linds - THE ASSASSINS

Hannah Dennison - A KILLER BALL AT HONEYCHURCH HALL.

And research! Lots and lots of delicious research.

What's new in the Savor the Mystery Club?

You know about the club. It's on my website. You are all "members" because you've signed up for my newsletter. Have you seen the new puzzles as well as the freebies, like maps of Crystal Cove and Providence? Plus there's a **downloadable FREE** Savor the Mystery recipe booklet! Yum!

Link to Club: <http://darylwoodgerber.com/fan-club.php>

Enough about reading! What's to eat?

Chewy White Chocolate Cream Cheese Cookies



Ingredients:

1/2 cup (1 stick) unsalted butter, softened

1 teaspoon baking soda
1/2 teaspoon xanthan gum
pinch of salt
3/4 cup light brown sugar, packed
1/4 cup granulated sugar
1 large egg
2 teaspoons gluten-free vanilla extract
1 cup sweet rice flour
1 cup tapioca starch
1 tablespoon whey powder (for moisture)
2 ounces (1/4 cup) cream cheese, softened (*Use only the cream cheese in a block; less water)
1 3.5-ounce packet instant vanilla pudding mix (I used Jell-O, which uses cornstarch)
10 ounces white chocolate chips

(*Note: bags are usually 11 ounces – reserve the last ounce for topping; you'll see in directions below)

(*Note: if you wish to make these using regular flour, substitute regular flour for gluten-free flour and omit the xanthan gum. PSS: I would still include the whey flour. It really makes a difference for moisture. But they can be made without it. And, of course, you can use regular vanilla extract.)

Directions:

In a large mixing bowl, using an electric mixer, combine the butter, cream cheese, brown sugar, granulated sugar and egg and gluten-free vanilla extract, for about 1-2 minutes.

Add the sweet rice flour, tapioca starch, whey powder, vanilla pudding mix, baking soda, salt. Mix on medium for 1 minutes.

Add the white chocolate chips and mix for 30 seconds.

Using a large cookie scoop (which I did not have) or a 1/4-cup measure cup, form 13 to 14 equal-sized mounds of dough, roll into balls, and flatten slightly. (My mixture made 13)

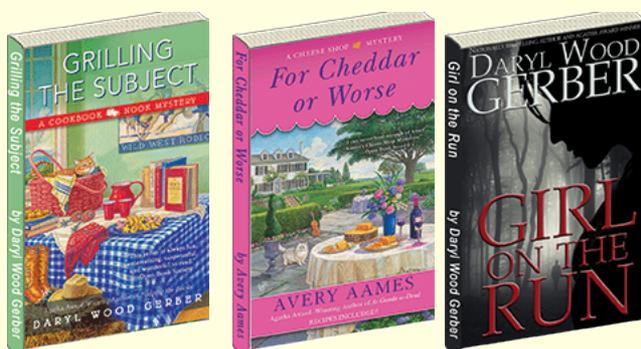
Note: Remember those extra white chocolate chips I mentioned? Deliberately place three to four chips on top of each mound of dough.

Place cookies on a large plate or tray, cover with plastic wrap, and refrigerate for at least 3 hours, up to 5 days. (I just did 3 hours.) *Note from Avery: Do not bake with warm dough because the cookies will bake thinner.*

If you want a .pdf copy of this recipe for your files, [click here](#).

Best to all. Happy holidays! Tasty reading! May the season be bright!

~ *Daryl*

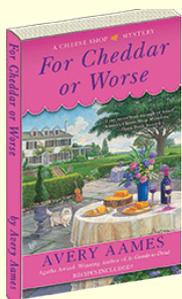


Here are links to order one of these books from popular bookstores.

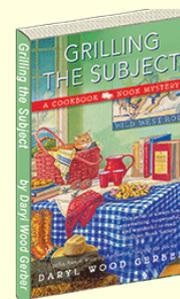
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