



THE GREAT BRITISH BUMP OFF

Triangle Sisters in Crime

Winter Social Cookbook

January 2021

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INTRODUCTION

Every January, the Triangle, North Carolina Chapter of Sisters in Crime gathers for a member social to welcome the new year and celebrate our shared love of mysteries. Often taking place at a member's home, past events have honored influential crime writers and included games, prizes, warm drinks, and a smorgasbord of homemade treats. COVID precautions in 2021 prevented us from being together in person, but our chapter was determined to carry on the tradition.

On January 9, 2021, chapter members came together for *The Great British Bump Off*, an interactive online event. Our mission? To solve the murder of esteemed baking competition judge, Shaw G. Bottom, discovered dead in the judge's tent. Members, many in costume, played a cast of colorful characters, interrogating one another until the murderer was revealed. Of course, we didn't let the suspects have all the baking fun! Many participants prepared their own special recipes to enjoy at home during the event. This cookbook compiles those member recipes, allowing us once again to sample our fellow writers' culinary creations.

Here's to a happy, healthy, and prolific 2021!

The Social Committee

Sara Johnson, Karen Pullen, Gina Schmidt, Pamela Raymond & Cathy Walsh

Special thanks to Program Chair Pamela Raymond for spearheading our chapter's online programming and making this event possible.

Edited by: Cathy Walsh

Cover image source: Red Herring Games

TARA'S MEAT PIES

Mary Harris
"Tara Misu"

"Ms. Misu" began her storied career at the age of four. Her first book, about her dog Rover, ended when Rover was sadly dispatched by the local mounted hunt club when he was mistaken for the fox. Ms. Misu went on to travel, perform as an ecdysiast (purely for research), cook in a hareem for Crown Prince Abdul Schnogg, and finally return to a life of peace on Cornwall's lovely coast, to write of her many adventures.

INGREDIENTS

- 1 box Mrs. T's Pierogies

Prep. Time: 5 min Cook Time: 10 min

DIRECTIONS

Follow instructions on box.

TIPS

Delish with Devonshire cream and hot chutney.

AUNT CHARLIE'S SALSA

Tim Garvin and Cynthia Drake
"Biff Bourguignon"

Tim is our chapter treasurer, and his first novel, *A Dredging in Swan*, was published in January 2020. Tim and Cynthia live in the countryside around Durham with their dog, Blue.

INGREDIENTS

- 1 (14.5 oz) can whole tomatoes
- 3 (14.5 oz) cans tomatoes, no juice
- 6-8 fresh jalapeno peppers
- 1 whole garlic bulb
- 1 medium onion
- 3 (or more, to taste) teaspoons cumin
- 4-5 teaspoons salt
- 1/8 cup white vinegar
- ***
- 3 teaspoons (or more) fresh cilantro, chopped
- 1-2 fresh tomatoes, cubed (for texture)

Prep. Time: 10 min Cook Time: 30 min Servings: 4

DIRECTIONS

In a blender, puree all ingredients except cilantro and fresh tomatoes. (If blender is too small, puree in stages.) Put mixture into pot and then add cilantro and fresh tomatoes. Simmer and stir for ten minutes.

NO KNEAD BREAD

Pamela Raymond
"Inspector Melandsue"

"An aspiring writer who never seems to have time to write." Pamela is our chapter's program chair and is currently editing her first novel.

INGREDIENTS

- 4 ½ cups all-purpose flour
- 2 teaspoons instant yeast
- 1 teaspoon salt
- 2 teaspoons olive oil
- 2 cups warm water

NOTES

Make-Ahead Instructions: This dough takes 12-16 hours to rise, so this is a make ahead recipe. You can also bake the bread, allow it to cool completely and freeze for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before serving.

Dutch Oven: You need a 6-quart or larger Dutch oven or any large oven-safe pot with a lid. If your pot is smaller than 6 quarts, you can make the recipe and then shape into 2 balls. Then, bake them one at a time. While the 2nd dough waits, lightly cover and allow it to sit at room temperature.

Recipe source:
runlifteatrepeat.com

Prep. Time: 20 min Cook Time: 40 min Rise: 14 hours

Yield: 1 loaf

DIRECTIONS

1. In a large bowl, stir together the flour, yeast, salt, olive oil, and warm water. The dough will be sticky – don't be tempted to add more flour; you want this dough sticky. Gently shape the dough into a ball as best you can. Cover tightly with plastic wrap or aluminum foil. Set on the counter at room temperature and allow to rise for 12-16 hours. The dough will double in size, stick to the sides, and have lots of air bubbles.
2. Turn the dough onto a very lightly floured surface and shape into a ball as best you can – it doesn't have to be perfect. Transfer the dough onto a large piece of parchment paper (one that is safe for high oven heat). Place the ball of dough with the parchment paper inside a bowl so the dough doesn't spread as it rests. Using a sharp knife, score an X into the top. Let it set for 30 minutes.
3. While the dough rests, preheat the oven to 475°F. Place the Dutch oven with the lid into the oven while it preheats so it's VERY hot when the dough is placed inside.
4. Remove the Dutch oven from the oven and carefully place the dough with the parchment paper inside the pot. Cover with the lid. Bake for 25 minutes with the lid on. Remove the lid and bake for an additional 10-14 minutes until the bread is golden brown.
5. Remove the pot from the oven and allow it to cool on the counter for about 30 minutes before serving. Cover and store leftover bread at room temperature for up to 2-3 days. Make sure the bread is completely cooled prior to storing.

TEA SEED CAKE

Gina Lea

“Victoria Sponge”

“I am the author of the Destinybay Book series and the Library of Hereafter young adult(YA) series.”

INGREDIENTS

- 3/4 cup butter, at room temperature
- 1 cup superfine sugar
- 3 eggs beaten
- Scant 2 cups of self-rising flour
- 1 teaspoon baking powder
- 1 ½ tsp. roughly crushed caraway seeds
- 1/2 tsp vanilla (Gina’s addition)
- Grated zest of large orange and 5 to 6 tablespoons orange juice
- 1/8 cup granulated sugar for topping

NOTES

This is a quick bread that is not overly sweet and perfect for Tea at 4 pm. Warm and serve with butter, honey, or jam.

Adapted from: *Recipes from the World of Tolkien*

Prep. Time: 20 min

Cook Time: 1 hour 10 min

Servings: 10



DIRECTIONS

1. Grease and line a 2-pound loaf pan.
2. Beat the butter and superfine sugar together in mixing bowl until creamy. Gradually mix in alternate spoonfuls of beaten egg and flour until all has been added and the mixture is smooth. Stir in the baking powder, caraway seeds, vanilla, orange zest, and orange juice, to make a soft dropping consistency.
3. Spoon the mixture into the prepared loaf pan. Spread the surface level and sprinkle with the granulated sugar.
4. Bake in a pre-heated oven, 325 degrees for 1 hour to 1 hour and ten minutes until well risen, the top is crackled and golden, and a skewer inserted into the center comes out clean.
5. Leave to cool in the pan for ten minutes, then loosen the edges and lift out of the pan using the lining paper.
6. Store in an airtight container for up to 1 week.

“ROCK ON” & KNICKER TWISTING CAKE

Jacque Perkins
“Robin Roulade”

Jacque is a new aspiring writing who is attending classes and forums on writing. She is a retired medical examiner and registered nurse. Loves the process of putting the puzzle together!

INGREDIENTS

Cake:

- 1 box Swiss Chocolate Cake Mix
- 1 large box instant vanilla pudding
- 1 ½ cups of whole milk
- 1 cup of good vegetable oil
- 1/2 teaspoon vanilla

Frosting:

- 1 cup of sifted powdered sugar
- 1/2 cup of granular sugar
- 6-pack of Hershey’s chocolate bars: use 5-6, depending on amount of chocolate you enjoy. Cut into moderate to small pieces depending on your taste and the look you want.
- 12 ounces of Cool Whip
- 8 ounces of cream cheese

NOTES

Recipe source: from a friend, with a few twists added!

Prep. Time: 60 min

Cook Time: 30-35 min

Servings: 8-10



DIRECTIONS

1. Preheat oven to 350 degrees. Butter and flour three 8-inch pans.
2. Mix cake ingredients in mixer for 2-3 minutes until well blended. Distribute the batter evenly between the three pans.
3. Bake for 30-35 minutes, then remove from oven and allow to cool for 10 minutes. Remove from pan and place on wire racks.
4. For the frosting, cream sugars and cream cheese in mixer or using a hand mixer, then fold in Cool Whip and chopped Hershey’s bars.
5. Spread frosting between the layers and over the top and sides of the cake. Be careful to use light pressure when frosting the cake to keep the frosting and filling fluffy.
6. Refrigerate the cake in covered cake server overnight to set the frosting. Best the next day.

BLOOD ORANGE GLAZED RING CAKE

Ann Mitchell
"Brandy Snap"

Ann Mitchell is the chapter's current web maven. One of her short stories, "The Game," has been published in the anthology *Carolina Crimes: 19 Tales of Lust, Love and Longing*.



INGREDIENTS

- 3 cups flour
- 6 tbsp corn starch
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 1½ teaspoons baking powder
- 1½ cups almond milk
- 2 sticks softened butter
- 2 cups sugar
- 4 eggs
- 1 tablespoon vanilla extract
- 3/4 cups Craisins
- 1/3 cup chopped walnuts
- 1 cup confectioner's sugar
- 1/4 teaspoon orange zest
- Blood orange, juiced

Prep. Time: 20 min Cook Time: 60 min

DIRECTIONS

For cake:

7. Preheat oven to 325 degrees.
8. Whisk together flour, corn starch, salt, baking soda, and baking powder until mixed thoroughly.
9. With a mixer, mix almond milk, butter, and sugar. Add eggs one at a time. Then, add vanilla extract until blended.
10. Pour dry ingredients into the wet ingredients and spoon mix just until the dry ingredients are no longer dry.
11. Stir in Craisins and chopped walnuts.
12. Use Crisco to grease a Bundt cake pan and flour.
13. Pour batter into Bundt cake pan about 2/3 full.
14. Bake for about 60 minutes or until a toothpick comes out clean.

For glaze:

Whisk confectioner's sugar, orange zest and blood orange juice until blended. Adjust sugar or orange juice according to the consistency you want.

NOTES

Orange glaze recipe source: [Allrecipes](https://www.allrecipes.com/recipe/245488/blood-orange-glaze/)

VEGAN CHERRY POKE CAKE

Barbara Dolny-Bombar
"Cherry Cake"

"I create projects for print, broadcast and web, with a focus on film."

INGREDIENTS

Flaxseed meal egg

- 1 tablespoon flaxseed meal
- 3 tablespoons warm water

Dry ingredients

- 1 cup plus 5 tablespoons all-purpose flour
- 2 tablespoons corn starch
- 3/4 cup raw sugar
- 1/2 teaspoon baking soda
- 1 ¼ teaspoon baking powder
- 1/4 teaspoon salt

Liquid ingredients

- 1 teaspoon vanilla extract
- 1/3 cup canola oil
- 3/4 cup non-dairy yogurt
- 1 teaspoon white distilled vinegar
- 3 tablespoons water
- 1.5 cups vegan cherry pie filling (canned or make your own)

Store-bought coconut whipped cream topping

- 14 oz coconut whipped cream

Prep. Time: 15 min Cook Time: 30 min Servings: 12

DIRECTIONS

Prepare the flaxseed meal egg:

Mix the flax meal well with warm water until combined. Set aside for 3 minutes.

In the meantime, do the following:

1. Preheat oven to 350 F.
2. Prepare the pan by greasing a 7x11 glass pan with oil and dust it with flour. Set aside.
3. Using an electric mixer, cream the sugar and yogurt until the sugar is completely dissolved.
4. Add oil and vanilla extract and whip well until oil is completely blended.
5. Add in the prepared flaxseed meal egg.
6. In another bowl sift all remaining dry ingredients and give it a quick mix.
7. Slowly add sifted flour and fold into the wet ingredients.
8. Fold the dry ingredients into the wet and mix until lump free and smooth, but do not over mix.
9. Add 1-2 tablespoon more water if needed. Batter should be medium consistency.
10. Pour the batter onto the baking dish and bake on the middle rack for 30-32 minutes or until toothpick inserted in the center comes out clean.

For cherry pie filling:

Pulse the filling in the blender for a coarse paste so that it seeps in the poked holes well.

Assembling the cake:

1. When the cake is out of the oven let it sit for at least 10 minutes.
2. Now while it is still warm poke even holes with the back of a wooden spoon at equal intervals.

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Vegan Cherry Poke Cake (cont.)



NOTES

This is not my original recipe, but it is an easy recipe that comes out really great. I make the vegan version; however, it can also be made with dairy, eggs, and other fruits.

Recipe source:
[carveyourcraving.com](https://www.carveyourcraving.com)

3. Pour the cherry filling over the cake, making sure it seeps in through the holes.
4. Let the cake cool down completely with the cherry filling before putting a layer of coconut frosting on it.
5. Place blobs of whipped coconut frosting all over the top of the cherry filling layer and spread it with the back of a spoon or offset spatula.
6. You may further decorate it with drops of cherry filling and running a fork for abstract design on the top of the cake.
7. Refrigerate for at least 6 hours, preferably overnight, to let it set.
8. Top it with fresh cherries if desired and consume within 2 days.

SWEET POTATO CAKE

Karen Pullen

“Twice Spice Bryce”

Karen’s published works include the mysteries *Cold Feet* and *Cold Heart*, published by Five Star Cengage, and a short-story collection, *Restless Dreams* (Bedazzled Ink). She edited the Anthony-nominated Triangle Sisters in Crime anthology, *Carolina Crimes: 19 Tales of Lust, Love, and Longing* (Wildside). She was the first president of TSinC.

INGREDIENTS

- 1 large sweet potato
- 1¼ cups flour (I use half white, half whole wheat)
- ½ cup sugar
- 1 teaspoon baking power
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon cloves
- ⅔ cup plant milk
- ¼ cup canola oil
- 1 tsp vanilla

NOTES

This is a quick spice cake. It’s light, moist, flavorful, and vegan. It can be glazed or frosted, or enjoyed plain with a cup of coffee.

Prep. Time: 10 min

Cook Time: 32 min



DIRECTIONS

1. Preheat the oven to 350 degrees. Grease a 9-inch square baking dish; line the bottom with a square of parchment paper.
2. Pierce the sweet potato with a knife 4 or 5 times. Microwave until soft (about five minutes). Slice open to cool, then scoop out the potato. You should have around one cup.
3. Combine the dry ingredients in a medium-sized bowl: flour, sugar, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves.
4. Combine the canola oil, plant milk, sweet potato, and vanilla in a larger bowl. Use a mixer or immersion blender to thoroughly mix, getting rid of any potato lumps.
5. Add the dry ingredients to the wet ingredients, and stir until thoroughly mixed. Do not beat, just mix.
6. Spread into prepared pan and bake 30 to 34 minutes. Insert a toothpick in the center; the cake is done when it comes out clean.
7. Cool, then turn out of pan.
8. Top with a sprinkle of confectioner’s sugar, or frosting, or a glaze. Or, enjoy plain.

“GINGER MEG” PUMPKIN PIE

Eric Larson
“Gus Terdtart”

“I have written the first in a series of mysteries, *Soft Hearts: A Rett Swinson Mystery*, will be released in May 2021. Its sequel, *Slumbering Beasts*, will be forthcoming in 2022.”



INGREDIENTS

- 1 can pumpkin (15 oz)
- 2 eggs beaten
- 1/2 tsp salt
- 3/4 cup dark brown sugar (you can buy it dark, or turn regular sugar or light brown sugar darker with molasses)
- 1 ½ cup evaporated milk (NOT sweetened condensed milk!)
- 1 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg and/or ground ginger (one or the other, or a combination of the two, to equal 1/2 teaspoon)
- 2 regular pie shells or 1 deep dish pie shell

Total Time: 10 min

Cook Time: About an hour

Servings: 6-8

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Mix ingredients in order.
3. Pour the batter into the pie shells. Pie may rise in the oven but will flatten when it's pulled out.
4. Cook in oven at 425 degrees for 15 minutes, then reduce temperature to 350 degrees, and bake for another 40 to 50 minutes, until a butter knife comes out clean.
5. Place in refrigerator and serve cold with whipped cream.

NOTES

You can prevent overcooking of the pie shell rim by covering the rim with strips of aluminum foil. It's tedious, but worth it.

Adapted from: Libby's Pumpkin Pie recipe.

My grand-niece, Meg, who also happens to be a fifth cousin of the Duchess of York thrice removed, has the most startling red hair, just one of several signs she is from a family of greatness. It's a very dark ginger, the hue of a dragon's flame. This recipe has always reminded me of her, and how, when she was young, she once very charmingly got the attention of my chin with a croquet mallet. Oof!

Though experimenting with the equilibrium of ginger and nutmeg in the recipe will not impact the pie's color, it will certainly calibrate its taste. Enjoy! (And if you meet Meg on the croquet court—you'd do best to run the other way.) --Gus Terdtart

LILLIAN WALSH'S BLUE RIBBON PEACH PIE

Diane Kelly
"Sasha Torte"

"I write funny mysteries featuring feisty female leads and their furry, four-footed sidekicks. My series include the Death & Taxes, Paw Enforcement, House Flipper, and Busted Female Motorcycle Cop series. In 2021, I will be launching two new series, the Southern Homebrew Moonshine Series and the Mountain Lodge Mysteries series."

INGREDIENTS

Crust:

- 3 cups all-purpose flour
- 2 teaspoons salt
- 2 teaspoons sugar
- 1/2 cup (4 tablespoons) butter or vegan butter (Earth Balance brand works great!)
- 1/2 cup (4 tablespoons) vegetable shortening
- 8 tablespoons cold water
- 1 tablespoon brown sugar (for sprinkling over crust)
- 1 tablespoon coarse or granulated sugar (for sprinkling over crust)

Filling:

- 5-6 nectarines (fresh, frozen, or canned peaches can be substituted)
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 2 tablespoons maple syrup

Prep. Time:	Cook Time:	Servings:
1 hour	45 minutes	8 large pieces

DIRECTIONS

Chill butter and shortening before starting. Mix flour, sugar, and salt in food processor by pulsing a few times or mix by hand in a large bowl with a spoon. Add the chilled butter and shortening. Pulse several times if using a food processor or, if making by hand, use a pastry tool to combine the ingredients. The dough will look coarse at this point. Drizzle in the ice water while the processor is running, or drizzle it in while using the pastry tool to mix dough by hand. Once dough begins to clump, transfer it to a lightly floured surface and shape it into two separate balls. Roll each ball with a rolling pin until you have a 12-inch circle. Transfer one of the shells to a pie dish and gently press it into the dish.

To prepare the filling, first wash, peel, and slice the nectarines. Mix the sliced nectarines with the other filling ingredients in a large bowl, then spoon the filling into the shell.

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Lillian Walsh's Blue Ribbon Peach Pie (cont.)



NOTES

Recipe source: Lillian Walsh, a fictional character from my book *Dead in the Doorway*

Using a pizza cutter or knife, cut the second pie crust into 3/4-inch strips. Lay five strips vertically across the filling. As you add the horizontal strips, alternate gently pulling back strips 1, 3, and 5 and strips 2 and 4 as you weave in the cross strips. Need a visual? Try YouTube for helpful video primers on how to weave the lattice top.

Trim off the excess crust and pinch the edges together for a nice look. Lightly sprinkle both brown and granulated (or coarse) sugar over the top of the crust. Bake pie at 425 degrees for 35 to 45 minutes, or until the crust is brown and juice bubbles through the lattice.

Enjoy!

OATMEAL LACE COOKIES

Kathy Heady

“I am the author of three mystery novels and one YA historical fantasy and have another mystery novel due to come out sometime this year.”

INGREDIENTS

- 2½ cups uncooked rolled oats
- 2 teaspoons baking powder
- 1 cups brown sugar
- 1/2 cups melted butter or oil
- 1 egg, beaten

NOTES

Recipe source: Kathy's mother

Prep. Time: 10 min Cook Time: 10 min Yield: 36 cookies



DIRECTIONS

Mix together dry ingredients; add oil or butter, then egg. Drop by rounded spoonfuls onto cookie sheet lined with parchment paper. Bake at 350 degrees for 10 minutes. Allow to cool a bit before removing from cookie sheet.

HERSHEY'S BEST BROWNIES

Jennifer Riley
"Rose Water"

"A North Carolina transplant from Kentucky, I zeroed in on the many writing resources available, including Sisters in Crime. The challenge of creative writing and especially mystery writing makes a formidable goal, a switch from an English degree emphasis on analysis and explication. Her automobiles run like sewing machines: she has found 2 wonderful, talented car mechanics on whom to bestow the brownies below."

INGREDIENTS

- 1 cup (2 sticks) butter or margarine
- 2 cups sugar
- 4 eggs
- 3 teaspoons vanilla extract
- 3/4 cup HERSHEY'S cocoa or HERSHEY'S Dutch Processed cocoa
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chopped nuts (optional)

NOTES

Enhance cocoa flavor: add espresso crystals or a couple of tablespoons strong cold coffee.

Recipe source: Easy Baking
Hershey's Cocoa

Prep. Time: About 20 min

Cook Time: 30-35 min

Servings: 36



DIRECTIONS

1. Preheat oven to 350 degrees, and grease a 13 x 9 x 2 inch baking pan.
2. Cream butter or margarine and sugar.
3. Add eggs one at a time and mix in thoroughly
4. Add vanilla and mix.
5. Add cocoa and flour; sift together baking powder and salt. Mix.
6. Add chopped nuts.
7. Turn mixture and spread evenly in baking pan. Bake for 30-35 minutes. Test when done. Baked brownies will begin to pull away from sides of baking pan when they are done. Cool thoroughly then cut and enjoy.

