



Wanda E. Brunstetter

Lose Your Heart in the Amish Life.

New York Times best-selling author.

The Storekeeper's Daughter Recipes

Recipe for Abraham's Favorite Bean Soup

2 to 3 tablespoons butter
3 quarts milk
Salt to taste

8 cups stale homemade bread cubes
1 cup cooked navy beans

Brown butter in saucepan; add milk and bring almost to a boil. Add salt and enough bread to thicken. Cover and let set for 10 minutes before serving. Add beans and heat thoroughly.

Recipe for Naomi's Blueberry Buckwheat Pancakes

2 cups buckwheat flour
1 teaspoon salt
3 teaspoons baking powder
1/3 teaspoon baking soda
1/4 cup oil

1 egg
1 cup sour milk
1/2 cup water
1/2 cup blueberries

Combine all ingredients. Fry in a greased skillet. Turn over once. Serve with butter and honey, maple syrup, or jelly.

Abraham's Quick Root Beer

1 teaspoon yeast
1 1/2 cups sugar
4 teaspoons root beer extract
Warm water

In 1-gallon jar, dissolve yeast in 1 cup warm water. Add sugar and root beer extract with enough warm water to dissolve thoroughly. Stir until dissolved. Fill jar with water and set in the sun or a warm place for several hours or until strong enough. Cool. Note: Root beer can be made in the morning and be ready to drink by noon.

Recipe for Caleb's Mom's Shoofly Pie

2 cups cane molasses
2 cups warm water
1 tablespoon baking soda
4 (9 inch) unbaked pie shells

Preheat oven to 350 degrees. Combine molasses, water, and baking soda. Divide mixture equally into unbaked pie shells. Divide crumbs and sprinkle evenly on top of filling pie shells; let stand for 10 minutes. Bake for 30 to 40 minutes or until done.

CRUMB MIXTURE

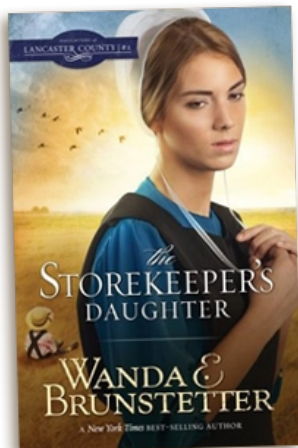
4 cups flour	1 teaspoon cinnamon
2 cups sugar	$\frac{3}{4}$ teaspoon nutmeg
3 tablespoons butter	$\frac{3}{4}$ teaspoon ginger
3 tablespoons shortening	Pinch of salt

Blend all ingredients until mixture forms crumbs. Note: butter and shortening tablespoon measurements should be level. Crumbs will be dry.

Recipe for Fannie's Baked Pork Chops

Pork Chops	Worcestershire sauce
Salt	Lemon juice
Hickory smoke salt	Parsley flakes
Barbeque seasoning	

Preheat oven to 350 degrees. Sprinkle each pork chop with salt, hickory smoke salt, and barbeque seasoning on both sides. Lay flat in baking pan and pour 1 teaspoon Worcestershire sauce and 1 teaspoon lemon juice over each pork chop. Sprinkle with parsley flakes. Bake at 350 degrees for 50 minutes and then at 400 degrees for 20 minutes.



Wanda Brunstetter is an award-winning romance novelist who has led millions of readers to lose their heart in the Amish life. She is the author of almost 50 books with more than 5 million copies sold. Many of her books have landed on the top bestseller lists, including the *New York Times*, *Publisher's Weekly*, *CBA*, *ECPA*, and *CBD*. Wanda is considered one of the founders of the Amish fiction genre, and her work has been covered by national publications, including *Time Magazine* and *USA Today*.

For more information, visit www.WandaBrunstetter.com

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