

A Home by the Sea

Summer Island book 2



When her fiancé dies in a plane crash, food writer Grace Lindstrom discovers their life together was a cruel lie—and vows never to lose her heart again. But a winter snowstorm and a chance encounter lead her to the kind of man she’s always dreamed of finding.

Noah McKay’s job is too dangerous to offer Grace any kind of future. But he realizes he can’t live without her. With the help of good knitting, good chocolate and old friends, Grace slowly learns to trust again—but can she love a man whose secrets run so deep?

www.christinaskye.com



Cedar Cove Inn's Pecan Praline Baked French Toast

(Make the Night Before)

The Cedar Cove Inn
Port Orchard, Washington
www.cedarcoveinn.com

Ingredients

1 loaf French bread, cut into 1-inch thick slices to cover bottom of 9 x 13 pan.
5 eggs
1 ½ cup milk
1 ¼ tsp vanilla
1 ¼ tsp cinnamon
¼ tsp nutmeg

Topping

½ cup butter
¾ cup brown sugar
2 ½ T dark corn syrup
¾ cup coarsely chopped pecans

Grease bottom of baking pan with butter or cooking spray. Fill baking pan with bread slices so that the bottom is completely covered. Mix eggs, milk, vanilla, cinnamon and nutmeg. Pour over bread slices, being sure to cover all the slices. Cover with foil and refrigerate overnight. Mix topping ingredients and let sit covered on counter overnight.

Preheat oven to 350.° Remove bread from refrigerator and spread topping evenly over slices. Bake until puffed and golden brown, around 40 to 45 minutes. Let stand 5 minutes before serving. Makes 6 to 8 servings.

