

# The Gates of AURORA

TREAT RECIPES:

INTO THE HARE WOOD



# Treat Recipes

## Into the Hare Wood,

Book One of The Gates of Auróna Series

written by Tonya Macalino illustrated by Maya Lilova



Something spooky is coming to a backyard in Hillsboro, Oregon...

Today is the first day of summer! But instead of trips to the pool and hikes in the mountains, Hannah and Cameron Troyer find themselves solemnly guarded by ranks of neighborhood cats and haunted by a mad man from the woods.

Could there be something their Italian father forgot to tell them about their ancient heritage?

*"CLANG, CLANG, CLANG:  
THE SWORD AGAINST THE GOLDEN GATE.  
THE TREASURE WAITS WITHIN."*

*Step into our kitchen, dear reader.*

You may not be able to step through the pages into our kitchen, but we can bring our kitchen to you!

Sit down to a cup of cocoa with Hannah and Cameron and watch out the window as the wind blows. Smell the spicy, rich chocolate. Feel the smooth, sweet drink on your tongue. Clutch the warm cup in your hands. And suddenly you are there with us on the night that Spina de Mùl reminded us of our family's great legacy.

Come into Hannah's secret bower and savor the last scoop of peanut butter and honey with your sketch pad gripped in one hand, your wishing stone mosaic beneath your sneakered feet!

# Bridget's Spiced Hot Cocoa



After that first startling meeting with Spina de Mùl, Bridget makes Hannah and Cameron a special cup of hot cocoa (in the middle of summer!) to soothe their fears as they wait for the police to arrive. Warming their hands around the mugs they watch the storm beating at the woods outside and wonder...

“WHO REALLY WANTS TO BE ORDINARY?”

## INGREDIENTS

- 4 cups milk (soy, almond, coconut, cow, etc.)
- 1/3 cup semi-sweet chocolate chips
- 2 tea bags (decaf constant comment or orange spice)
- 1 Tbsp honey
- 1 tsp vanilla
- 1/8 tsp cardamom
- 1/8 tsp ground cinnamon
- 1/8 tsp ground ginger
- Dash of ground cloves
- Dash of black pepper
- Marshmallows, if desired

## INSTRUCTIONS

Place all ingredients in a pot over medium heat. Warm until tiny bubbles form around the edges. Do not simmer.

Test the temperature. If warm enough, turn the pot off and let the spiced hot cocoa steep for five minutes.

Remove the tea bags. Using a stick blender, blend until frothy and the chocolate is thoroughly dissolved. (You can also use an electric mixer or a whisk and a strong arm.)

Ladle into cocoa mugs, top with marshmallows, and enjoy!

\*If your family doesn't like spicy foods, you can reduce the spices from 1/8 to a pinch each.

# Forest in a Cup

(OR PEANUT BUTTER AND HONEY DIP)



When Hannah and Cameron get home from their last day of school, Bridget has left them a tasty snack in the refrigerator—a tiny walled forest in a cup! Hannah takes hers out to her bower  
“WHERE SHE COULD JUST SIT AND DRAW AND THINK UNTIL SHE WAS DONE.”

## INGREDIENTS

2 Tbsp seed or nut butter of your choice  
(sunflower seed, pecan, walnut, peanut, almond, etc.)

2 tsp honey

4 carrot sticks

4 celery sticks

1 Tbsp chocolate chips

\*Apple sticks also make great trees!

## INSTRUCTIONS

Place dirt (seed/nut butter and honey) in a small dish. Mix thoroughly.

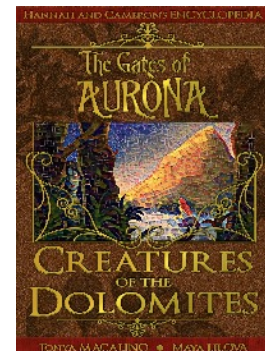
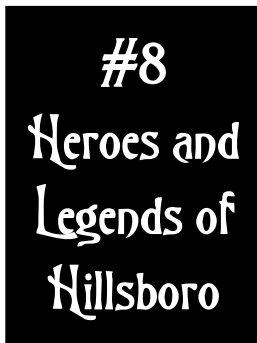
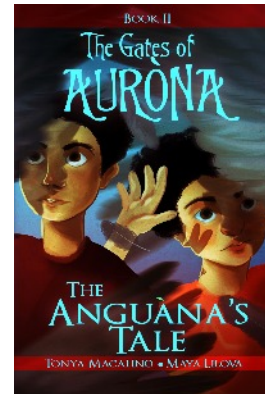
Stand carrot and celery sticks in the center of the dish like trees in tiny forest.

Use the chocolate chips to create a stone wall around your veggie forest.

Sneak off to your bower. Enjoy!

\*Don't have a bower? Build one in your closet. Be sure to include your favorite thinking supplies like a sketch pad and pencils!

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Check [www.TonyaMacalino.com](http://www.TonyaMacalino.com) for release dates.

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