

# The Gates of AURONA

TREAT RECIPES:  
THE CURSE  
OF THE CHILDREN

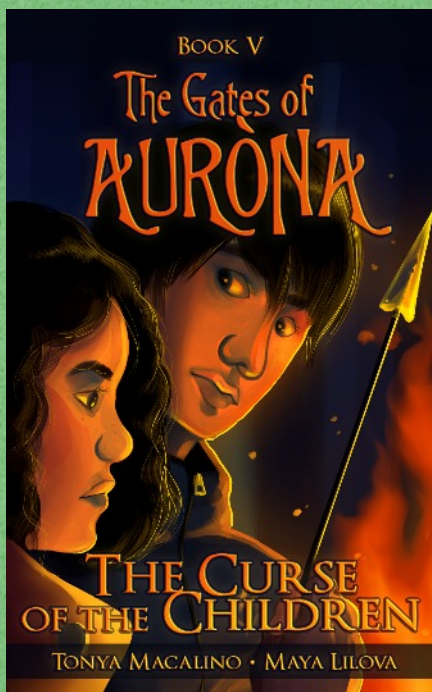


# Treat Recipes

## The Curse of the Children,

Book Five of The Gates of Auróna Series

written by Tonya Macalino illustrated by Maya Lilova



**STORIES ANCIENT, STORIES NEW, WHAT SECRETS WILL THEY REVEAL?**

Hannah and Cameron are leaving town. Mom and Dad have decided to steal the family away to a cabin in Champeog State Park where they can wrap their heads around everything that's happened to them.

But have they just walked into Spina de Mùl's clutches and an ancient family curse?

*"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 through these pages, we can bring our kitchen to you!

It's camping time! The Troyers didn't have time to prepare food for this escape, but they wanted to share their proper recipes for time off in the trees. Storytelling cider; victory s'mores; muffins; granola bars, and more. Load up the cooler and the bags. We're headed for the cabin!

Tasty treats and grand adventures await!



# Cursed Children Granola Bars



Bridget didn't have time to make her world famous granola bars the night before Champoeg, but she's sharing her special recipe with you, so you can bring them on your next adventure. SHE RIPPED OPEN THE BOX OF GRANOLA BARS AND OFFERED ONE TO THE GIRL. "HERE YOU GO."

## INGREDIENTS: CARAMEL

¼ cup honey

½ cup creamy nut/seed butter

2 TBSP coconut oil

¼ cup chocolate chips

1 tsp vanilla

- Rice Cereal
- Shredded coconut
- M&M's

## INSTRUCTIONS

Line an square pan with wax paper. Place your 3 cups of filling on top of the paper and toss to mix evenly. Pat as flat as possible.

Place all caramel ingredients except vanilla into a small sauce pan. Bring to a boil over medium low heat. Boil for 2 minutes. Remove from heat. Add vanilla.

Pour caramel over filling. Place a second sheet of wax paper over the top. Wearing gloves, press the granola bars flat.

Place pan in refrigerator. Once cool, cut into bars. Wrap bars with wax paper for transport.

## INGREDIENTS: FILLING

Any combination of the following broken into small pieces to create 3 cups:

- Nuts/Seeds
- Pretzels
- Dried fruit
- Rolled oats

# Silver Arrows & Singed Fingers

## Hot Dogs



Hannah and Cameron are hungry, but can't find anything to roast hot dogs with. Hannah hits on the idea of using her silver arrows. This turns out not to be the best idea.  
"UM, CAN I GET A BUN, *PERE?* HOT, HOT, HOT, HOT!!!"

### INGREDIENTS

Hot dogs  
Hot dog buns  
Ketchup  
Relish  
Mustard  
Sauerkraut  
Fried onions  
Sliced tomatoes  
Sliced cheese

### INSTRUCTIONS

No ancient family heirloom or campfire to roast your hot dogs over? No worries! A frying pan works just as well.

If you have high end hot dogs, slice them not quite all the way through lengthwise, so they don't pop their skins when they heat up.

Spray a frying pan lightly with oil and heat to medium high. Place hot dogs cut side down and press flat. Fry until browned, then flip them over and brown the other side.

Place browned hot dogs in a bun and pile with your favorite toppings! Bridget likes mustard and sauerkraut; Hannah likes ketchup and relish; Cam likes mustard and only mustard; Antonio likes fried onions with tomatoes and cheese!

# Antonio's Filò Cider



Antonio wants something warm to wrap his hands around as he prepares to tell the epic story of his people. His region of Italy borders Germany and Austria where they are famous for their mulled wines and ciders!

“WHO IS READY FOR THE APPLE CIDER?”

## INGREDIENTS

6 cups apple cider, preferably the cloudy kind

1 cup water

½ orange, thinly sliced

¼ apple, cored, thinly sliced

1 slice candied ginger

6 whole allspice

6 whole peppercorns

4 whole cardamom pods

1 whole cinnamon stick

5 whole cloves

1 bay leaf

1 star anise

\*Honey or maple syrup, if needed

## INSTRUCTIONS

Place cider, water, orange slices, apple slices, and candied ginger in a pot. Bring to boil. Reduce heat to low.

Tie spices up in a cheesecloth or a large tea ball and steep in cider for 15 minutes or until ready to serve. (You can also use a small strainer to remove the spices if you don't want to put them in a cloth or tea ball and choose to put them directly in the cider.) Remove slice of candied ginger.

Taste the cider. Add honey or maple syrup, if desired.

Serve each cup of cider with a slice of orange and a slice of apple.

# Stolen Breakfast Muffins



The Troyers have a hard time being mad at the forest kids who got into their groceries during Antonio's spinwatch, but they worry for the children who don't seem to have any parents with them. "HANNAH AND CAM CHASED AFTER THE LAST OF THE MUFFIN WRAPPERS CAUGHT BY THE WIND."

## INGREDIENTS

2 cups flour  
½ cup cocoa powder  
1 ½ tsp baking soda  
½ tsp salt  
½ cup oil  
1 cup sugar  
½ cup milk  
2/3 sour cream  
2 tsp lemon juice  
2 eggs  
1 tsp vanilla  
1 ½ cup chocolate chips

## INSTRUCTIONS

Preheat oven to 375° F and line a muffin tin with paper liners.

In a medium bowl, mix dry ingredients. In a large bowl, whisk wet ingredients. Gently fold the dry ingredients into the wet ingredients. (Consider adding chopped nuts for a bit of protein.)

Spoon batter evenly into muffin cups. (They will be very full.) Bake for 18 minutes.

Cool and pack 'em up for your next road trip!

# Han & Cam's Victory S'mores



Hannah and Cameron make sure their parents don't forget about the s'mores in the midst of all the excitement!

"HANNAH STARED AT HER DROOPING MARSHMALLOW AS SHE SMOOSHED IT ONTO THE GRAHAM CRACKER AND PUSHED THE CHOCOLATE IN TO MELT."

## INGREDIENTS

- 1 large marshmallow
- 1 handful of chocolate chips or 2 rectangles of chocolate
- 1 graham cracker, broken into 2 pieces

## INSTRUCTIONS

No fire pit? No problem.

### Option #1:

Place your chocolate on one half of the graham cracker. Skewer your marshmallow with your weapon of choice.

Light a large candle. Roast your marshmallow above the flame. (Not in it unless you like a little candle wax in your food.)

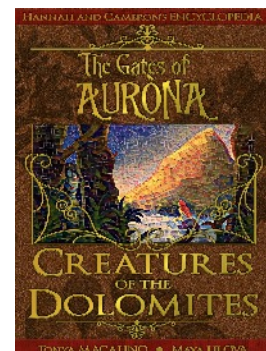
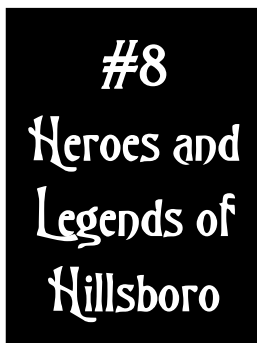
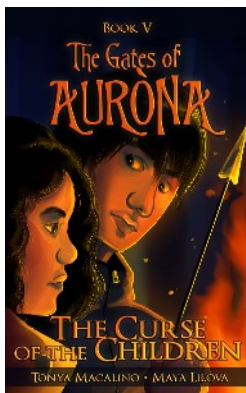
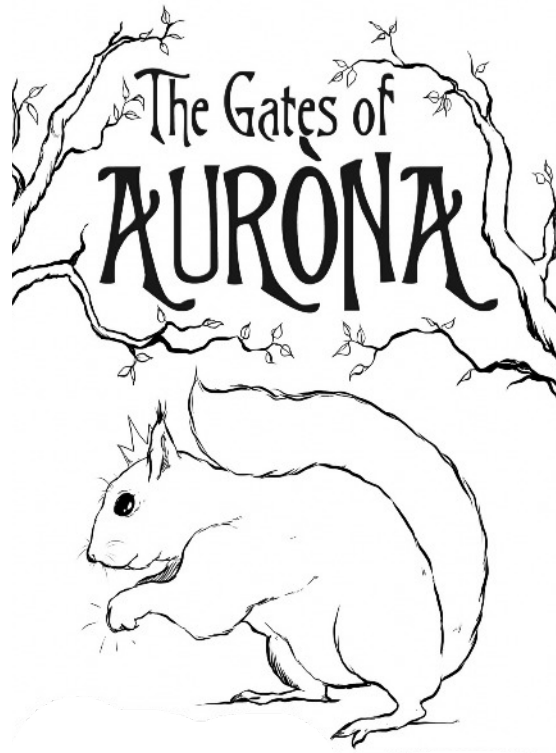
Place your perfectly roasted marshmallow on the chocolate. Top with remaining graham cracker.

### Option #2:

On a cookie sheet, place your two pieces of graham cracker. Top one piece with chocolate. Top the other piece with marshmallow. In the oven, broil to perfection!

Press two sides together. Enjoy!

# Collect all 10 Books!



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



**THE GATES OF AURÓNA TREAT RECIPES: THE CURSE OF THE CHILDREN**

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