

Bernadette's Raspberry Scones

¼ CUP SUGAR
1 TABLESPOON LEMON ZEST
2 CUPS FLOUR
½ TEASPOON SALT
1 TABLESPOON BAKING
POWDER
1 CUP CREAM
¼ CUP COLD BUTTER
(COARSELY GRATED OR
CUT IN TINY CUBES)
⅔ CUP WHITE CHOCOLATE
CHIPS
¾ CUP FROZEN RASPBERRIES

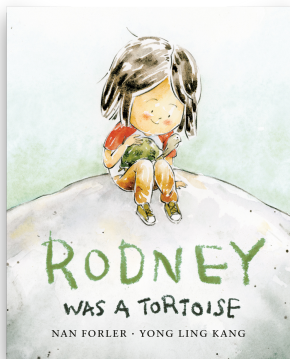


1. Rub lemon zest into sugar with hands.
2. Add flour, baking powder, and salt and stir with a fork.
3. Toss together with cold, cubed butter, then chocolate chips, and raspberries.
4. Make a well in the centre of mixture and pour cream in -- like filling a pond!
5. Gently combine wet and dry ingredients and pour out onto a floured surface.
6. Pat it all together into a circle that is about 1 inch thick.
7. Cut across the circle to make 8 triangles and set on a baking tray lined with parchment paper.
8. Brush tops with cream. Sprinkle with coarse sugar.
9. Bake for 20 minutes in a pre-heated 425°F oven.
10. Serve with lemonade -- oh, and lettuce for your tortoise!

Aunt Clara's Lemonade

½ CUP LEMON JUICE
(JUICE OF 3-4 LEMONS)
¼ CUP SUGAR
1½ CUPS COLD WATER

1. Whisk together lemon juice and sugar.
2. Add cold water.
3. Pour into an ice-filled cup.



RODNEY WAS A TORTOISE

NAN FORLER & YONG LING KANG

Bernadette and Rodney are the best of friends. Rodney's not so good at playing cards, but he's great at staring contests. His favorite food is lettuce, though he eats it VERRRRRRY SLOOOOOWLY. And he's such a joker! When Bernadette goes to sleep at night, Rodney is always there, watching over her from his tank.

As the seasons pass, Rodney moves slower and slower, until one day he stops moving at all. Rodney Was a Tortoise is a moving story about friendship and loss. It shows the importance of expressing kindness and empathy, especially in life's most difficult moments.

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