

SHEILA  
ROBERTS

*sunset on*  
moonlight  
beach





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Sunset on Moonlight Beach

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*Your Friends from  
Moonlight Harbor  
Are Sure You'll Be Smiling  
When You Try These Recipes*

# ANNIE'S PORTUGUESE DOUGHNUTS

*Makes 3 dozen*

*Ingredients:*

*2 cups biscuit mix*

*1 cup milk*

*1 egg*

*½ tsp lemon or almond extract*

*1 Tbsp granulated sugar*

*4 slices of bread cut in 36 pieces*

*Oil for frying*

*Extra granulated sugar for coating*

Directions:

Heat oil (2–3 inches) to 375 degrees in a deep fryer (or you can also use a tall pot). Stir together biscuit mix, milk, egg and extract and beat until smooth. Dip bread pieces into batter and fry until golden brown. Drain and roll in granulated sugar.

# TYRELLA'S MACARONI SALAD

*Serves 6–8*

*Ingredients:*

*2 cups small elbow macaroni*  
*3 stalks celery, finely chopped*  
*½ cup finely chopped onion*  
*½ cup finely chopped orange or red bell pepper*  
*¾ cup chopped black olives*  
*1 cup cooked shrimp, chilled and chopped*  
*2 Tbsp sweet relish*  
*1 tsp dill weed*  
*½ tsp salt*  
*2 Tbsp finely chopped cilantro*  
*¼ cup Asiago cheese, grated*  
*¼ cup medium cheddar cheese, grated*  
*¼ cup mayonnaise*  
*(you might want to add a little more if your salad turns out*  
*drier than you like)*

**Directions:**

Cook macaroni according to package directions, then rinse, drain and cool. Add other ingredients and mix well. Allow to set up in the fridge for an hour before serving.

# NORA'S POTATO SALAD

*Serves 6*

*Ingredients:*

*1½ pounds baby Dutch yellow potatoes*

*½ cup chopped sweet onion*

*½ cup chopped celery*

*½ cup chopped black olives*

*1 3-oz package crumbled bacon bits*

*Generous ½ cup ranch dressing*

**Directions:**

Quarter and boil potatoes until just tender (about 10 minutes). Drain and cool, then place in refrigerator to chill. As potatoes are chilling, chop onion, celery and black olives. Add to potatoes once they're chilled, along with bacon bits and dressing.

## FROM AUNT EDIE'S RECIPE BOX

There's something about family recipes that is so special. Ah, the memories they trigger when you find them!

Jenna was going through Aunt Edie's recipe box and found some more favorite recipes she'd like to share. (They bear a striking resemblance to some of the old classics from Sheila's family recipe box. Hmm. Is that a coincidence?)

# AUNT EDIE'S ORANGE CREAM PIE

## *Ingredients:*

*1 baked pie shell*

*Mandarin oranges for topping*

## *For filling:*

*2 cups milk*

*½ cup sugar*

*½ tsp salt*

*3½ Tbsp cornstarch*

*1 Tbsp flour*

*2 large slightly beaten egg yolks*

*1 Tbsp butter*

*1 tsp orange extract*

## *Directions:*

Combine milk, sugar, salt, cornstarch, and flour in a medium saucepan and cook over moderate heat, stirring constantly until mixture thickens and begins to boil. Remove from heat. Slowly stir half of mixture into egg yolks, then blend into the rest of the mixture in the saucepan. Cook 1 minute more, stirring constantly. Remove from heat. Blend in butter and orange extract. Pour into pie shell and let stand for 10 minutes, then refrigerate. Allow to set 2 hours before serving. Serve topped with sliced mandarin oranges and whipped cream flavored with orange extract.



# STREUSEL-FILLED COFFEE CAKE

*Note: I like to make this when I'm having a friend over for morning coffee.*

*Ingredients for cake:*

*$\frac{3}{4}$  cup sugar*

*$\frac{1}{4}$  cup butter*

*1  $\frac{1}{2}$  cups flour*

*2 tsp baking powder*

*$\frac{1}{2}$  tsp salt*

*1 egg*

*$\frac{1}{2}$  cup milk*

*For streusel:*

*$\frac{1}{2}$  cup brown sugar*

*2 tbsp flour*

*2 tsp cinnamon*

*$\frac{1}{2}$  cup chopped walnuts*

Directions:

In a large bowl, cream together sugar and butter, then add egg and mix well. Sift together dry ingredients in a separate bowl, then add to the creamed butter mixture in batches, alternating with the milk. Spread half of the batter on a greased 9 x 9 inch pan. In a medium bowl, combine streusel ingredients. Sprinkle half the streusel evenly over the batter in the pan. Add remaining batter, then sprinkle top with remaining streusel. Bake at 350°F for 25 minutes or until a toothpick inserted in the center comes out clean.

# TUNA ROLL-UPS

*My friends often request this when  
I'm hosting a luncheon.*

*Ingredients for rolls:  
1 batch of biscuit dough*

*For tuna filling:  
1 small can tuna, drained  
½ cup minced celery  
1 egg*

*For sauce and garnish:  
1 can cream of mushroom or cream of celery soup  
2 tbsp chopped parsley*

## Directions:

Roll out biscuit dough into a 12-inch square, then cut into 9 squares. In a medium bowl, mix together the tuna, celery and egg. Spread 2 tbsp of the filling on each square and roll up as for a jelly roll. Seal and place sealed side down on an ungreased baking sheet. Bake at 400°F for 20 to 25 minutes. Serve hot with hot soup (undiluted) as sauce and topped with parsley.

# PEA SALAD

*This is always a hit at potlucks.*

*Ingredients for salad:*

*20 oz package petite frozen peas, thawed*

*2 cups finely chopped celery*

*1 cup finely chopped green pepper*

*½ cup sliced green onion*

*½ pound cooked bacon, crumbled*

*¾ cup sunflower seeds*

*For dressing:*

*½ cup each of mayonnaise and sour cream*

Directions:

Mix all ingredients together in a large bowl and serve immediately.

# FRUIT COCKTAIL DESSERT

*This is scrumptious and should always be served  
with whipped cream.*

*Ingredients:*

*1 cup flour*

*1 cup sugar*

*1 tsp baking soda*

*½ tsp salt*

*1 egg, beaten*

*1 tsp vanilla*

*1 medium can (15 ounce) fruit cocktail,  
omitting 2 tbsp juice*

*1 cup brown sugar*

*½ cup chopped pecan or walnuts*

**Directions:**

Sift together the flour, sugar, baking soda and salt into a large mixing bowl. Add the beaten egg, vanilla and fruit cocktail, and mix. Pour into a lightly greased 9 x 9 inch baking pan, sprinkle with brown sugar and nuts, and bake at 350°F for 30 minutes or until firm and golden brown.

# CARROT COOKIES

*This was the only way I could get Ralph to eat carrots!*

*Ingredients for cookies:*

*½ cup shortening*

*½ cup butter*

*¾ cup sugar*

*2 eggs*

*1 cup cooked mashed carrots*

*2 cups flour*

*2 tsp baking powder*

*½ tsp salt*

*¾ cup shredded sweetened coconut*

*For orange icing:*

*3 tbsp butter, softened*

*1 ½ cups powdered sugar*

*1 tsp grated orange zest*

*1 tbsp orange juice*

Directions:

In a large bowl, cream together shortening, butter, sugar and eggs, then add carrots and mix. Sift in dry ingredients and mix well, then stir in coconut. Drop dough by small spoonfuls onto a lightly greased cookie sheet and bake at 350°F for 8 to 10 minutes. Cool cookies. For orange icing, cream butter and powdered sugar together in a medium bowl, then mix in orange zest and orange juice. If the icing is too thick, add a few more drops of orange juice. Decorate cooled cookies with orange frosting.

# STRAWBERRY PIZZA

*This is always a hit!*

*Ingredients for crust:*

*½ cup powdered sugar*

*1 cup flour*

*½ cup butter, softened*

*For filling:*

*8 oz cream cheese*

*½ cup powdered sugar*

*For topping:*

*1 quart strawberries*

*1 jar strawberry glaze*

*Whipped cream for serving*

Directions:

In a large bowl, mix together powdered sugar, flour and butter. Pat into a 13-inch pizza pan. Bake at 325°F for 10 to 15 minutes. Let cool. In a large bowl, mix cream cheese and powdered sugar well, then spread on cooled shell. For topping, slice strawberries and spread over cream cheese mixture. Top with ¾ of the jar of glaze. Refrigerate. Serve topped with whipped cream.