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SUMMERS

*The* Sweetest  
Thing



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# *Hill Family Recipes*

## **CHAPTER ONE:** **LAVENDER-HONEY LEMON POPPY SEED** **MUFFINS**

*1 stick ( $\frac{1}{4}$  pound) salted butter, softened*  
 *$\frac{3}{4}$  cup granulated sugar*  
*2 eggs*  
 *$1\frac{1}{2}$  teaspoons vanilla extract*  
*2 cups all-purpose flour*  
*2 teaspoons baking powder*  
 *$\frac{1}{2}$  teaspoon kosher salt*  
 *$\frac{1}{2}$  cup whole milk*  
*1 tablespoon lemon zest*  
*3 tablespoons fresh lemon juice*  
*2 tablespoons poppy seeds*  
*1 cup lavender honey ( $\frac{1}{2}$  cup honey,  $\frac{1}{2}$  cup water,*  
 *$\frac{1}{2}$  teaspoon dried lavender)\**

1. Preheat the oven to 375°F. Line a muffin tin with parchment liners or grease each muffin cup.
2. In a mixer, cream butter and sugar in a bowl until smooth and fluffy, about 3 minutes. Add the eggs one at a time, mixing until incorporated. Mix in the vanilla.
3. In a different bowl, whisk together the flour, baking powder and salt.
4. On medium speed, slowly add dry ingredients and milk to egg mixture until well blended.

5. Scrape down the bowl and mix in the lemon zest, lemon juice and poppy seeds.
6. Fill each muffin cup  $\frac{2}{3}$  up.
7. Bake the muffins for 25 minutes, or until set and golden.

Serve warm with salted butter and a drizzle of  
\*lavender honey.

\*Lavender Honey:

1. Combine the honey, water and dried lavender in a small saucepan.
2. Bring to a boil over medium-high heat, allowing the honey to dissolve.
3. Reduce the heat to low and simmer for about 15 minutes.
4. Turn off the heat and let the honey sit to infuse for 10 more minutes.
5. Strain out the lavender before using.

## ***CHAPTER TWO: RUSTIC HONEY CAKE***

*½ cup unsalted butter, softened  
1 cup honey  
2 large eggs, room temperature  
½ cup plain yogurt  
1 teaspoon vanilla extract  
2 cups flour  
2 teaspoons baking powder  
½ teaspoon salt*

1. Preheat the oven to 350°F. Grease a 9-inch cast-iron skillet.
2. In a large bowl, beat butter and honey until blended. Add eggs, one at a time, beating well after each addition. Beat in yogurt and vanilla.
3. In another bowl, whisk flour, baking powder and salt; add to butter mixture.
4. Transfer batter to prepared skillet.
5. Bake until a toothpick inserted in the center comes out clean, 30–35 minutes.
6. Cool completely in pan on a wire rack. Serve with fruit, cream cheese frosting or additional honey.

### **CHAPTER THREE: HONEY HAM STUFFED BISCUITS**

*6 large eggs  
3 tablespoons milk or cream  
salt and pepper  
3 cups self-rising flour  
2 cups heavy cream  
12 slices of cheddar or Swiss or  
Colby-jack, halved  
4 ounces cubed or julienned ham  
1 tablespoon melted butter*

*(Honey Butter: 1½ tablespoons honey  
& 3 tablespoons melted butter)*

1. Preheat the oven to 375°F. Brush sides and bottom of a 12-inch cast-iron skillet with melted butter and set aside.
2. Beat eggs and 3 tablespoons milk or cream together, season with salt and pepper. Soft scramble eggs, set aside.
3. Make dough: combine self-rising flour and cream with fork until flour is crumbly but will hold together pinched between your fingers. Knead until dough is formed.
4. Roll dough to ¼-inch thickness on a lightly floured surface. Cut into 6-inch rounds. Use scraps to form and make 12 rounds total.

5. Place  $\frac{1}{2}$  cheese slice, 2 tablespoons scrambled egg, 1 tablespoon ham and the remaining  $\frac{1}{2}$  cheese slice in center of round.
6. Pinch dough around the filling. Put pocket seam-side down in skillet. Repeat with each round until skillet is full.
7. Lightly brush the tops with melted butter, and bake for 15–18 minutes. Increase to 425°F for 5 minutes or until golden brown on top.
8. Remove from oven, brush with honey butter and serve.



**CHAPTER FOUR:**  
**HONEY BRITTLE**  
**(AKA HONEYCOMB CANDY)**

*¼ cup honey*  
*1½ cups granulated sugar*  
*¼ cup water*  
*1 tablespoon baking soda*

\*A candy thermometer is needed for this recipe.

1. Combine honey, sugar and water in a medium-sized, thick-bottomed saucepan. Bring to a boil over high heat. Stir occasionally.
2. Reduce heat and continue cooking and stirring until color darkens and temperature is 300°F.
3. Remove from heat and immediately add baking soda. Whisk quickly. Be careful, the candy mixture will triple in size and will be extremely hot! Don't get burned!
4. Pour candy onto prepared baking sheet (large baking sheet sprayed with vegetable oil) and let sit. Do not spread or touch.
5. Once cool, break into pieces.

(Can be stored at room temperature in airtight container for up to a week.)

## **CHAPTER FIVE:** **HONEY-ORANGE CUPCAKES**

*1¼ cups all-purpose flour*  
*1 teaspoon baking powder*  
*¼ teaspoon baking soda*  
*⅓ cup coconut oil*  
*½ cup granulated sugar*  
*3 tablespoons light brown sugar*  
*1 egg*  
*1 teaspoon vanilla extract*  
*½ cup orange juice*  
*⅛ teaspoon ground cloves*  
*⅓ cup honey (plus 2 teaspoons for topping)*

1. Preheat oven to 350°F and grease muffin tin.
2. Combine flour, baking powder and baking soda in a large mixing bowl.
3. Add the coconut oil, sugar, brown sugar, egg, vanilla, orange juice, ground cloves, and—of course—honey. Don't overmix!
4. Fill muffin cups halfway.
5. Bake until toothpick inserted into the center of each cupcake comes out clean.
6. Remove from oven, cool slightly, then transfer from tin to cooling rack to cool completely.

### Optional Orange Frosting:

*4 tablespoons butter, softened*

*1 tablespoon heavy whipping cream*

*½ teaspoon orange extract*

*2 cups powdered sugar (add more or less sugar for  
preferred thickness)*

Blend together with mixer on low and pipe or spread onto cupcakes.

Top with honey drizzle.

## **CHAPTER SIX: COWBOY COOKIES**

*2 cups all-purpose flour*  
*2 teaspoons baking powder*  
*2 teaspoons baking soda*  
*1 teaspoon cinnamon*  
 *$\frac{3}{4}$  teaspoon salt*  
*1 cup butter, softened*  
*1 cup packed light brown sugar*  
 *$\frac{3}{4}$  cup granulated sugar*  
*2 eggs*  
*2 teaspoons vanilla extract*  
*2 cups rolled oats*  
*2 cups semisweet or milk chocolate chips*  
*1½ cups shredded unsweetened coconut*  
*1 cup chopped pecans*  
*1 cup candy-coated chocolates*

1. With the rack in the center of the oven, preheat to 350°F.
2. Whisk flour, baking powder, baking soda, cinnamon and salt in medium bowl.
3. Using a mixer, cream butter and sugars on high speed until light and fluffy. Scrape down sides. At medium speed blend in each egg and vanilla until well blended.

4. On low speed, add in the flour mixture until combined.
5. Stir in oats, chocolate chips, coconut, pecans and candy-coated chocolates.
6. Scoop heaping tablespoonfuls of dough onto a parchment-lined cookie sheet. Space 2–3 inches apart for spreading.
7. Bake 10–14 minutes or until cookies are set and lightly golden brown.
8. Remove from pan and let cool on rack.

## **CHAPTER SEVEN: HONEY SUGAR COOKIES**

*2½ cups all-purpose flour*  
*¾ teaspoon baking powder*  
*¼ teaspoon salt*  
*2 sticks unsalted butter, softened*  
*¾ cup granulated sugar*  
*¼ cup honey*  
*1 large egg*  
*1 teaspoon vanilla*

1. Whisk flour, baking powder and salt.
2. In a mixer, beat butter and granulated sugar on medium high until light and fluffy. Add in honey, egg and vanilla and mix until smooth.
3. Reduce speed to low and blend in flour mixture.
4. Divide dough into halves, wrap in plastic wrap and refrigerate at least 4 hours.
5. Preheat oven to 350°F and line 2 baking sheets with parchment paper.
6. Using one half at a time, roll out dough to 1/8-inch thick and cut with cookie cutters. Reroll scraps until dough is used.

7. Place on sheets, leaving 1 inch of space between cookies.
8. Bake 15–18 minutes or until lightly browned.  
\*Consider turning the pan halfway through baking time to ensure even baking.
9. Once transferred to rack and completely cooled, decorate with icing.

Cookie Icing:

*2 tablespoons meringue powder*  
*1 1-pound bag of powdered sugar*  
*4–5 tablespoons water*

1. Whisk together meringue powder and sugar.
2. Beat in water with mixer on medium speed until peaks form.
3. Beat in one more tablespoon of water if needed, depending on desired consistency
4. Spread or pipe onto cookies.

## ***CHAPTER EIGHT: VANILLA HONEY FRENCH TOAST***

*3 eggs  
3/4 cup milk  
1/4 cup heavy whipping cream  
1 teaspoon vanilla  
1 teaspoon honey  
1 teaspoon ground cinnamon  
2 teaspoons salted butter  
8 slices thick bread (French, challah or country)*

1. Preheat oven to 250°F (to keep slices warm).
2. Beat the eggs together with milk and cream.
3. Add vanilla, honey and cinnamon, and whisk together thoroughly.
4. Melt half the butter in a large skillet (medium-high heat). While butter is melting, soak each slice of bread in egg mixture for 10 seconds. When butter begins to simmer, place bread in skillet. \*Leave space between bread slices. Cook approximately 3 minutes on each side until golden brown.
5. Place toast on cookie sheet in the oven to stay warm while cooking all the toast.
6. Serve with warm honey butter, butter, syrup, jam or fruit.



## **CHAPTER NINE: HONEY SOAP**

*1½ cups goat's milk soap base\**

*3½ teaspoons oatmeal*

*3½ teaspoons honey*

*Optional: 2 teaspoons essential oils for scent*

1. Cut goat's milk soap base into cubes and melt for 30 seconds—stir occasionally.
2. Stir in oatmeal and honey and essential oil (if using).
3. Fill soap molds (watch out for bubbles).
4. Set 2–3 hours or until set and pop out of molds.

**\*Goat's Milk Soap Base:**

*15 ounces coconut oil*

*30 ounces olive oil*

*6.4 ounces lye*

*16 ounces goat's milk (frozen is easier to work with)*

*¼ cup oats ground into fine powder*

1. Melt coconut, olive oil and lye together—let cool but do not let set.
2. Add goat's milk and stir or use emulsion mixer to blend until smooth.
3. Add oat powder and mix in well.
4. Put in refrigerator until firm.

**CHAPTER TEN:**  
**WHIPPED HONEY HAND CREAM**

*16 ounces extra-virgin olive oil*  
*16 ounces unrefined shea butter*  
 *$\frac{3}{4}$  cup raw honey*  
*3 tablespoons vanilla extract*

1. Combine all ingredients except vanilla in a double boiler until melted together.
2. After melted, put in refrigerator to firm—approximately 5 hours.
3. Once firm, scoop mixture into a mixing bowl, add vanilla and whip until desired consistency.
4. Store in airtight containers.

## ***CHAPTER ELEVEN: HONEY TRAIL MIX***

*5 cups Chex cereal  
13 cups small pretzels  
2 cups pecan halves  
½ cup butter  
½ cup honey*

1. Preheat oven to 300°F.
2. Mix cereal, pretzels and pecans in a bowl.
3. Melt and blend butter and honey together.
4. Pour honey mixture over the cereal and coat well.
5. Pour onto parchment-lined cookie sheet, spread evenly and place in oven for at least 15 minutes.
6. Cool thoroughly and store in airtight container.

## ***CHAPTER TWELVE: HONEY BUTTER***

*1 cup unsalted butter, softened  
1/3 cup honey*

1. Beat butter until it is light and fluffy.
2. Mix in honey until smooth.
3. Scrape down sides and move honey butter into container.

**CHAPTER THIRTEEN:  
BEE'S KNEES COCKTAIL**

*½ cup honey*

*½ cup water*

*2 ounces gin*

*¾ ounce freshly squeezed lemon juice*

1. Warm and blend the honey and water together to make a honey syrup.
2. Add honey syrup, gin and lemon juice to cocktail shaker. Shake to combine.
3. Strain into chilled cocktail glass, garnish with lemon and serve.

**CHAPTER FOURTEEN:**  
**BLUEBERRY LAVENDER HONEY SYRUP**

*½ cup water*  
*2 cups blueberries*  
*1 cup honey*  
*2 teaspoons dried lavender (or 8 fresh whole*  
*lavender blooms)*

1. Combine water and blueberries in blender.
2. Place mixture plus honey and lavender in heavy saucepan.
3. Simmer for five minutes.
4. Remove from heat, strain and store. Keep refrigerated and use within 10 days.

## ***CHAPTER FIFTEEN: HONEY GINGERBREAD***

*3 eggs  
1 cup sugar  
½ teaspoon cinnamon  
½ teaspoon cloves  
½ teaspoon ginger  
1 cup honey  
1 cup sour cream  
4 cups flour  
2 teaspoons baking soda  
½ teaspoon salt*

1. Preheat oven to 350°F. Grease and flour a 13 x 9–inch baking dish.
2. Beat eggs, sugar and spices in a mixing bowl, then add honey and sour cream.
3. Add dry ingredients slowly, until blended.
4. Pour into pan and bake for 25–30 minutes or until a toothpick inserted in the middle of loaf comes out clean.
5. Remove from pan and cool on rack.

## **CHAPTER SIXTEEN: HONEY CHOCOLATE FUDGE**

*3 tablespoons water*  
 *$\frac{3}{4}$  cup honey*  
 *$\frac{1}{4}$  cup peanut butter*  
 *$\frac{1}{4}$  teaspoon vanilla extract*  
*1 cup powdered milk*  
*2 tablespoons cocoa powder*

1. Combine water and honey in a quart-sized pot, warming to a gentle boil for 5 minutes and stirring continuously.
2. Dip fingers in cold water and touch the mixture—honey should pull threadlike.
3. Remove from heat and beat in peanut butter, add vanilla.
4. Sift in powdered milk and cocoa—consistency should be of a thick batter.
5. Pour into greased or lined tray or silicon molds.
6. Refrigerate 1–2 hours and serve.



## **GRANNY HILL'S BROWN BUTTER HONEY COOKIES**

*2 sticks salted butter*  
*1 cup light brown sugar*  
*1 cup sugar (plus 2 tablespoons, optional)*  
*¼ cup honey (plus 2 tablespoons, optional)*  
*2 large eggs*  
*2 teaspoons vanilla extract*  
*¾ cups all-purpose flour*  
*1½ teaspoons baking soda*

1. Melt butter in a saucepan over medium heat, reduce to low heat and allow butter to barely simmer. Cook until milk solids are golden brown (approximately 6 minutes). Set aside to cool. The butter should be liquid but no longer hot.
2. Preheat oven to 350°F. Line two baking sheets with parchment paper.
3. Combine the brown butter, sugars and honey with mixer on low speed until mixture is blended, about 2 minutes. (Note: mixture will look grainy.)
4. Add the eggs one at a time, until mixed in. Add vanilla.
5. In a separate bowl, whisk flour and baking soda. Add flour mixture to sugar mixture and beat until blended.

6. Scoop 1½-tablespoon mounds onto baking sheets, leaving room for spreading between cookies.
7. Bake until golden brown, about 15 minutes. Allow the cookies to rest on the sheet for a few minutes before moving to a cooling rack.

Optional: Drizzle with honey and sugar as desired.