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Happy December!

You'll be happy to know we all survived the delightful family invasion that was Thanksgiving 2015! We cooked, we gamed, we feasted, and we conquered craft time with abandon! And as December arrived with unseasonable highs (near 80), my writing assistants have herded me back to the desk for quiet days of writing adventures... at least until the kids return for winter break.

Knight Traveler Series

Thanks to everyone who requested advance review copies of the prequel, Heart of Time and Timeless Vision! If you haven't received your advance copies - let me know! And the paperback edition of Timeless Vision will be available everywhere soon!

The reader feedback on this project just warms my heart. I was more than a little nervous about this series, simply because I've wanted to share Wayne and Tara with readers for a few years now. Naturally, I hope you'll love them as much as I do.

If you've enjoyed the stories, be sure to leave a review wherever you talk books with other readers! I will have release dates for the next books soon.

Harlequin Romantic Suspense

Just a quick update here - I am deep into my first book for this line and growing more excited with every hour I spend with these characters. I can't wait until I can share some juicy details beyond the release date of November 2016!

Harlequin Intrigue

Debra Webb and I are excited to bring you Gunning for the Groom and Heavy Artillery Husband as back to back releases in March and April of 2016. I will share cover art and more book details in the new year!

A Versatile Holiday Treat

Fast and failsafe, this is the only cake I make from scratch anymore. My mom taught me the recipe and it's a fabulous, dark chocolate cake that can be served plain or with toppings from ice cream to cherry pie filling. (This also makes for a delicious small cake or even cupcakes if you need a last minute neighbor or teacher gift.)

Quick Chocolate Cake

1 cup sugar
1/3 cup cocoa
1 1/2 cups flour
1 teaspoon baking soda
1/2 cup canola oil
1 cup cold water

2 Tablespoons white vinegar

Combine sugar, cocoa, flour and baking soda in a large mixing bowl. Add oil and water, stirring with a fork to blend thoroughly. Quickly stir in vinegar. Pour into an 8x8 inch baking pan (use cooking spray if it's not a nonstick pan). Tap filled pan gently on counter to eliminate bubbles.

Bake at 375 degrees (350 if using a glass pan) for 25-30 minutes or until cake tests done. Cool ten minutes and serve warm with ice cream, or drizzle with powdered sugar glaze, or cool completely and frost and decorate. Whatever suits your mood!

9 servings.

Congratulations to JB, this month's winner of the \$10 newsletter gift card drawing!

Many, many thanks to all of you for a fantastic, fun part of the adventure in 2015. Best wishes to everyone for health and happiness through the holidays and into 2016!

Live the adventure,
Regan

ps I'm searching for some unique holiday traditions for the characters in my new Romantic Suspense novel. Is there something you and your family do every year like make cookies or check out holiday lights? If so, I'd love to hear it.