Greetings Child!

 My name is Dora Windrace, and I am a chef from the Sunwell Door! The High Elder though that perhaps you would like to learn some of our recipes, and he kindly thought of me. The High Elder has eaten with me many times, and each Wintertide I send him a basket of my cookies. So I guess he thought I might be a good person to teach you a little of our cooking.

 In our worlds we don’t have things like your electricity. So we have no microwaves, and our ovens are wood or coal burning. But I have made much of a study of the human cooking methods, so the recipes I will send you will be written in such a way that you will be able to easily do them on your fancy Human implements as needed.

 To start with, I thought I would send one of our favorite snacks, Crunchy Granola Pretzel Sticks. Rangers and warriors love these for long days of exploring or marching.

**Ingredients**

1 package (12 ounces) dark chocolate chips

24 pretzel rods

1 cup granola without raisins

**Directions**

In a microwave, melt chocolate chips in a 2-cup glass measuring cup and then stir until smooth. Pour into one side of a large shallow dish.

Roll each pretzel halfway into chocolate. Allow the excess coating to drip off, then sprinkle the pretzels with granola. Place on waxed paper until they set. Store in an airtight container.

 Make yourself a batch, then maybe go on a little hike! Get a little taste of what it’s like to be a Ranger!

Cheers and best wishes,

 Dora Windrace, Sunwell Door

Greetings Child!

 If ever you come to Sunwell Door, I would love to have you over for a cup of our famed Honey Lemon Tea. I had the recipe from my mother, who learned it from a wood sprite when she was young. I hope it gives you as much enjoyment as it has me over the years, and helps you feel better quickly if ever you get sick.

Honey Lemon Tea

Take one cup of water and add in two teaspoons of honey. Get nice and hot, then stir in a teaspoon of lemon juice. Once the honey has dissolved, you can stir in sugar to taste (I use a teaspoon of sugar most times).

I find that honey made from the pollen of a hydra tree has the best healing properties, but any honey will do. And of course if you can get fairy sugar, do so (its so expensive these days though!).

Cheers and best wishes,

 Dora Windrace, Sunwell Door

Dearest Child,

I hope you have enjoyed that tasty tea recipe. I have been drinking it recently to help get over a cold and my throat feels ever so much better. This letter though, I thought I would share my mother’s recipe for Apple Donuts. I was a bit of a picky eater when I was young, and this is how she got me to eat apples.

What you will need:

12 oz. cream cheese, softened, cut into thirds
2 tsp. honey

1/2 c. melted chocolate

1-2 drops pink food coloring

3 apples

First, divide your cream cheese among three small bowls. In one bowl, add 1 teaspoon honey. In another bowl, add melted chocolate. In the last bowl, add remaining teaspoon of honey and the pink food coloring. Stir each bowl together until combined.

Then, slice apples and use a biscuit or cookie cutter to hollow out the centers. Each apple slice should look like a donut.

Finally, spread mixtures on apple slices and top with sprinkles.

 I suspect you will love them as much as I did.

Cheers and best wishes,

 Dora Windrace, Sunwell Door

Greetings child!

 Today I have decided to give you my recipe for what we call Pancake Poppers! They have long been a favorite of my own grandchildren, and I hope you will grow to love them just as much! I learned the recipe from an ever so nice Drake named Sss’Tor over in the Coalfire Door.

Pancake Poppers

1 1/2 c. flour

2 tbsp. sugar

2 1/2 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

3/4 c. milk

2 tbsp. maple syrup

2 tbsp. butter, melted

1 egg, lightly whisked

1 tsp. vanilla extract

1/2 tsp. ground cinnamon

### **Directions**

1. Preheat oven to 400 degrees F. Spray a mini muffin pan with cooking spray.
2. In a large bowl, stir together flour, sugar, baking powder, baking soda, and salt. Then stir in milk, maple syrup, butter, egg, vanilla and cinnamon. Fold in mini chocolate chips until just combined. Divide batter evenly between mini muffin cups.
3. Bake for 8-10 minutes. Serve warm or at room temperature, with maple syrup.

 And there you have it! Should you not enjoy, just remember to blame Mr. Sss’Tor and not me haha!

Cheers and best wishes,

 Dora Windrace, Sunwell Door

Greetings Child!

 This letter I decided to give you one of my favorite recipes I like to do when pressed for time! Such as when an old friend shows up with little warning, or I find out at the last minute my daughters are bringing their children by. It is my famous No-Bake Peanut Butter Treats.

**No-Bake Peanut Butter Treats**

**Ingredients**

1/3 cup chunky peanut butter

1/4 cup honey

1/2 teaspoon vanilla extract

1/3 cup nonfat dry milk powder

1/3 cup quick-cooking oats

2 tablespoons graham cracker crumbs

**Directions**

In a small bowl, combine the peanut butter, honey and vanilla. Stir in the milk powder, oats and graham cracker crumbs. Shape into 1-in. balls. Cover and refrigerate until serving.

And there you have it! I hope you will like them as much as my grandchildren do!

Cheers and best wishes,

 Dora Windrace, Sunwell Door