


# *Amy's Favorite Recipes*

*by Amy Lawrence*



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On the cover:

Four Layer German Chocolate Cake (top-left, page 141)

Choc Bars (top-right, page 133)

Fruit Pizza (bottom-right, page 147)

Reuben Egg Rolls (bottom-left, page 31)

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## *Foreword*

I'm dedicating this cookbook to all of the loyal tea room customers of An Afternoon to Remember. You are the reason I ever decided to start writing cookbooks. The first year the tea room was opened, you began requesting our recipes. Those requests prompted me to write my first cookbook in 2004. From that moment on, I wrote a cookbook every year with the year's best recipes. In all, I have now written a total of 8 cookbooks, including the Scone Book Collection and the Master Tea Room Recipes. I've sold over 10,000 of them, thanks to you!

I would also like to thank my family for their love and support. They've really had fun with this cookbook as I've written it all from home, testing out each recipe again on them. Of course, no one deserves more thanks than my husband. He's the reason the books ever get printed. Without his expertise, I would be lost. Actually without him, I would be lost as well – he's the love of my life.

Out of all of the cookbooks I've written, this one has been the most fun of all. Maybe it's because each recipe reminds me of home, family and friends. Most of the recipes I remember where I lived when I first had the dish, received the recipe or created the dish. In a way, it's like a diary of my military brat life. I've moved 18 times in my life, lived in 7 different states and in four different cities in Germany.

The recipes are as I make them. Of course you can always



## *Foreword Continued*

lighten things up a bit by using less butter, light sour cream, cream cheese or mayonnaise but I'm giving you the best way to make them. My motto is moderation. Personally I'd rather have a little of the dish versus using fat-free or reduced ingredients. However, everyone is different and has different dietary preferences. Obviously I don't cook rich-laden dishes every day, but these are my special ones.

I'm always amazed how impressed people are when I make these dishes. Really the recipes aren't hard to make at all. We live in such a hectic world these days that many people do not really take the time to cook anymore. Most of these dishes do not take much time. So don't be scared if it says, "Homemade Pudding." Once you make it, you will never go back to instant again. It's that good and probably much better for you. So be good to yourself and take a bit of time to make something extraordinary. You'll be glad you did!

Happy cooking!

With much love,

Amy



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