

# a taste of summer

all the ingredients you'll need for the *sweetest season* ever...



the recipe
stir together one cup of warm breeze, a funny of blue sky and a sprinkle of sandhine, akd a dash
of delicious, blend well, then fold-in some recomprises scenar and scenar-actions, which with a deliby
of fun, a princh of overtness (to taste) and simmer until mind, body and sprint are sublimely happy:

### the menu

from cool lemon custards and fresh cream, to sinful sorbets, our tasting menus boast decadent and delicious bath and body treats you simply can't resist, and the best part? they're culorie free!









## summer SWeets

add a little flavor to your summer with the sweetest of treats



directions: in medium boot, best yolls and half sugar, best errors. Loop mills, rountining sugar and skit over medium boot, best yolls seek and bears, remove from best jut before it simmers. Let said if them, which I cap even minutes abody it mong mitten to temper, add in susepur with even minutes, six crossismly over medium-high best, until It could be let of a woods upon to remove from heat, and 30 by mills mills and ood in an itse bath, freeze in itse coveran maker according to manufactures' instructions.



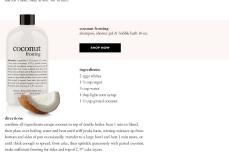
directions sift float, sola and salt, cramble butter into mixture, add extract and buttermilk mix to form sift floatgh, redl dough onto floured surface, cut into animal shapes, bake  $\pi$  400° f for 5-7 min, cool, decorate with delictors pink frosting.



directions
combine form and salt, beat mangarine, butter and oil for 30 sec, add sugar, beat until fluffy,
add oce ogg at a time, beat 1 min after each, combine milk, water and fluvorings, bake at
325°f for 1 % boars, coal 15 minutes, remove from pan, cool on wire rack before frosting.



directions:
mix all ingredience except years, water and floor, and let cool, stir and disorbe years in warm water. Add years to fines mixture, bear until mixed, add 15 to op floor, cover and let rime for 1 boer, and remaining floor; blend well. based until smooth per dough in general boat, over and let rime until double in size, purch down, shape rolls and let rise for 1 bour, black art 400° for 18 min.





## desserts

 $indulge\ in\ our\ mouthwatering\ must-baves$ 









directions
place sale in suscer, rub rim of cockrall glass with lime wedge, dip glass into salt to cost
rim thoroughly, blend toquilla, triple see, lime juice and crushed ice on high, pour into
cockrail glass, and garnish with lime.

