

pie-in-a-jar

Recipes

from Together for Christmas

book bonus



USA TODAY BESTSELLING AUTHOR

LISA PLUMLEY

recipes inspired by

TOGETHER FOR CHRISTMAS

by

Lisa Plumley

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USA TODAY best-selling author Lisa Plumley has delighted readers worldwide with more than three dozen popular novels. Her work has been translated into multiple languages and editions, and includes

contemporary romances, western historical romances, paranormal romances, and a variety of stories in romance anthologies. Her fresh, funny style has been likened to such reader favorites as Rachel Gibson, Susan Elizabeth Phillips, LaVyrle Spencer, and Jennifer Crusie, but her unique characterization is all her own.

Lisa lives in sunny Arizona with her husband and two children. In her free time she reads romances and research books by the dozen, practices yoga, and spends time with her family—hiking in the mountains and deserts of Arizona, visiting ghost towns and

historical sites, traveling, reading, and watching classic movies.

Visit with Lisa at her website, www.lisaplumley.com, follow her on Twitter [@LisaPlumley](https://twitter.com/LisaPlumley), connect with her official Facebook page at www.facebook.com/lisaplumleybooks, or circle her on Google+ at www.google.com/+Lisaplumley today!

Lisa also writes cozy mysteries as [Colette London](#). Her Chocolate Whisperer mystery series featuring globe-trotting chocolatier (and amateur sleuth!) Hayden Mundy Moore begins with [Criminal](#)

[Confections](#) and continues with [Dangerously Dark](#), both from Kensington Books.

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[Kristen's Apple Pie-in-a-Jar](#)

*traditional double-crust apple pie with
cinnamon*

inspired by *Together for Christmas* by Lisa
Plumley

makes 8 delicious pies

Supplies

8 half-pint wide-mouth canning jars
with straight sides (such as Ball, Kerr,
or Jarden)

13" x 18" half sheet pan or large
cookie sheet (such as Nordic Ware)

16.5" x 11.6" nonstick baking mat
(such as Silpat), optional, or
aluminum foil

Pie Crust

one 14.1-ounce package refrigerated piecrust ([such as Pillsbury](#))

OR favorite homemade pastry for double-crust 9-inch pie ([such as this one](#))

Pie Filling

1/3 cup firmly packed brown sugar

1 tablespoon cornstarch or all-purpose flour

2 teaspoons cinnamon

¼ teaspoon salt

8 medium Granny Smith, McIntosh, or other apples

1 tablespoon lemon juice

1 teaspoon vanilla extract

Topping

2 tablespoons granulated sugar

½ teaspoon cinnamon

2 tablespoons milk

Instructions

1. Preheat oven to 375°. Place Silpat (if using) on half sheet pan or large cookie sheet (this helps prevent hot pies-in-a-jar from sliding across the sheet pan) or line pan with aluminum foil (this makes cleanup easier later).

2. Line canning jars with pastry.

There's no wrong way to do this!

Either roll out pastry ¼-inch thick and cut 16 (5½-inch diameter) circles from

the dough—rerolling and recutting as necessary—OR simply divide each piecrust into 8 pieces (for a total of 16 pieces) and press half of the pieces into the canning jars, reserving the rest for piecrust tops. You'll need to use your fingers to work the pastry onto the bottom and up the sides of each jar as evenly as possible. Be sure to leave a ½-inch overhang extending over the top of each jar, so you can join the top and bottom crusts later!

3. Make filling. In a small bowl, stir together brown sugar, cornstarch or flour, cinnamon, and salt. Peel and core apples; cut into ½-inch cubes.

Toss apple cubes with lemon juice and vanilla extract. Sprinkle with brown sugar mixture, then toss everything well to make sure all the apples are thoroughly coated.

4. Make topping. In a small bowl, stir together granulated sugar and cinnamon. Have milk ready.

5. Assemble. Spoon filling into each pastry-lined jar, being sure to fill each jar no more than $\frac{3}{4}$ full. Top with remaining 8 pastry circles. Gently press together the two layers of crust, then tuck under the pie's edge. Crimp crust with your favorite method or

simply use a fork to press on a decorative edge. Cut slits into top crust or use a small cookie cutter to create a vent that will allow steam to escape while pies are baking. Brush top crust with milk; sprinkle evenly with cinnamon-sugar topping.

6. Bake. Place pies-in-a-jar on prepared sheet pan or cookie sheet, spacing evenly to allow air to circulate. Bake for 45-50 minutes, until crust is light golden brown and apples smell cinnamon-y and delicious. Place on a rack to cool for at least 30 minutes (filling and jars will be very hot!).

7. Serve. Eat your pies-in-a-jar straight from the jar or carefully remove from jar and place on a plate. Enjoy!

Hints

Using a sheet pan or cookie sheet makes it easy and safe to get pies-in-a-jar in and out of the oven.

[Kristen's Cranberry Pecan Pie-in-a-Jar](#)

with buttery streusel topping and cinnamon whipped cream

inspired by [Together for Christmas](#) by Lisa

Plumley

makes 8 delicious pies

Supplies

8 half-pint wide-mouth canning jars with straight sides (such as Ball, Kerr, or Jarden)

13" x 18" half sheet pan or large cookie sheet (such as Nordic Ware)

16.5" x 11.6" nonstick baking mat (such as Silpat), optional, or aluminum foil

Pie Crust

half of one 14.1-ounce package refrigerated piecrust (such as Pillsbury)

OR favorite homemade pastry for single-crust 9-inch pie ([such as this one](#))

Pie Filling

3 large eggs

2/3 cup firmly packed dark brown sugar

2/3 cup Lyle's Golden Syrup, agave syrup, or light corn syrup

¼ cup butter, melted and cooled

½ teaspoon salt

2 teaspoons vanilla

1¼ cups chopped fresh cranberries

1 cup chopped pecans

Streusel Topping

½ cup all-purpose flour
½ cup rolled oats
1/3 cup firmly packed dark brown sugar
pinch salt
¼ cup butter, cut into half-inch pieces

Cinnamon Whipped Cream

2 cups heavy cream
¾ cup confectioner's sugar
1 teaspoon cinnamon
½ teaspoon vanilla

Instructions

1. Preheat oven to 375°. Place Silpat (if using) on half sheet pan or large cookie sheet (this helps prevent hot

pies-in-a-jar from sliding across the sheet pan) or line pan with aluminum foil (this makes cleanup easier later).

2. Line canning jars with pastry.

There's no wrong way to do this! Either roll out pastry $\frac{1}{4}$ -inch thick and cut 8 ($5\frac{1}{2}$ -inch diameter) circles from the dough—rerolling and recutting as necessary—OR simply divide piecrust into 8 pieces and press into the canning jars. You'll need to use your fingers to work the pastry onto the bottom and up the sides of each jar as evenly as possible. Be sure to leave a $\frac{1}{2}$ -inch overhang extending over the top of each jar, so you can form a

decorative crust!

3. Make filling. In a large bowl, stir together eggs, brown sugar, Golden Syrup (or agave syrup or light corn syrup), melted butter, salt, and vanilla. Add cranberries and pecans; stir well.

4. Make streusel topping. In a small bowl, combine flour, rolled oats, brown sugar, and salt. Cut in butter using two forks or a pastry cutter until mixture resembles pebble-size pieces. Set aside.

5. Assemble. Spoon filling into each

pastry-lined jar, being sure to fill each jar no more than $\frac{3}{4}$ full. Crimp crust with your favorite method or simply use a fork to press on a decorative edge. Top with streusel.

6. Bake. Place pies-in-a-jar on prepared sheet pan or cookie sheet, spacing evenly to allow air to circulate. Bake for 45-50 minutes, until crust is light golden brown. Place on a rack to cool for at least 30 minutes (filling and jars will be very hot!).

7. Make cinnamon whipped cream. In a medium bowl, combine heavy cream, confectioner's sugar,

cinnamon, and vanilla. Beat with handheld mixer until stiff peaks form. Refrigerate until needed.

8. Serve. Top your pies-in-a-jar with cinnamon whipped cream and eat straight from the jar or carefully remove from jar and place on a plate. Enjoy!

Hints

Using a sheet pan or cookie sheet makes it easy and safe to get pies-in-a-jar in and out of the oven.

Kristen's Peppermint

Chocolate Mousse Pie-in-a-Jar

with candy cane sprinkles

inspired by *Together for Christmas* by Lisa Plumley

makes 8 delicious pies

Supplies

8 half-pint wide-mouth canning jars with straight sides (such as Ball, Kerr, or Jarden)

13" x 18" half sheet pan or large cookie sheet (such as Nordic Ware)

16.5" x 11.6" nonstick baking mat (such as Silpat), optional, or aluminum foil

Pie Crust

half of one 14.1-ounce package
refrigerated piecrust (such as
Pillsbury)

OR favorite homemade pastry for
single-crust 9-inch pie (such as this
one)

Peppermint Chocolate Mousse Pie Filling

12 ounces bittersweet or semisweet
chocolate, chopped finely

1 teaspoon peppermint extract
pinch of salt

3 cups heavy cream, *divided*

¼ cup confectioner's sugar

Candy Cane Sprinkles

6 candy canes OR peppermint crunch sprinkles ([such as these](#))

Instructions

1. Preheat oven to 375°. Place Silpat (if using) on half sheet pan or large cookie sheet (this helps prevent hot pies-in-a-jar from sliding across the sheet pan) or line pan with aluminum foil (this makes cleanup easier later).

2. Line canning jars with pastry.

There's no wrong way to do this! Either roll out pastry ¼-inch thick and cut 8 (5½-inch diameter) circles from the dough—rerolling and recutting as

necessary—OR simply divide piecrust into 8 pieces and press into the canning jars. You'll need to use your fingers to work the pastry onto the bottom and up the sides of each jar as evenly as possible. Be sure to leave a ½-inch overhang extending over the top of each jar, so you can form a decorative crust! Crimp crust with your favorite method or simply use a fork to press on a decorative edge.

3. Bake crust. Place crust-lined pies-in-a-jar on prepared sheet pan or cookie sheet, spacing evenly to allow air to circulate. Bake for 25-30 minutes, until crust is light golden brown. Place on a

rack to cool for at least 30 minutes (jars will be very hot!).

4. Make candy cane sprinkles. Place candy canes in a large zipper-top bag. Using a rolling pin or bottom of heavy saucepan, crush candy canes into irregular pieces (OR use peppermint crunch sprinkles).

5. Make filling. In a large heatproof bowl, combine chopped chocolate, peppermint extract, and salt; set aside. Bring 1 cup heavy cream just to a boil in a small heavy saucepan; pour over chocolate mixture. Cover with plastic wrap and let stand 5 minutes.

After 5 minutes, whisk mixture until chocolate is melted and filling is smooth. Let stand, stirring occasionally, until mixture reaches room temperature.

Meanwhile, in a medium bowl, combine heavy cream and confectioner's sugar. Beat with handheld mixer until stiff peaks form. Gently fold into room-temperature chocolate mixture.

6. Assemble. Spoon filling into each pastry-lined jar. Top with candy cane sprinkles. Refrigerate until set, about 4-6 hours.

7. Serve. Eat your pies-in-a-jar straight from the jar or carefully remove from jar and place on a plate. Enjoy!

Hints

Using a sheet pan or cookie sheet makes it easy and safe to get pies-in-a-jar in and out of the oven.

Kristen's Pumpkin Pie-in-a-Jar

with vanilla whipped cream

inspired by *Together for Christmas* by Lisa Plumley

makes 8 delicious pies

Supplies

8 half-pint wide-mouth canning jars with straight sides ([such as Ball, Kerr, or Jarden](#))

13" x 18" half sheet pan or large cookie sheet ([such as Nordic Ware](#))

16.5" x 11.6" nonstick baking mat ([such as Silpat](#)), optional, or aluminum foil

Pie Crust

half of one 14.1-ounce package refrigerated piecrust ([such as Pillsbury](#))

OR favorite homemade pastry for single-crust 9-inch pie ([such as this one](#))

Pie Filling

2 large eggs

$\frac{3}{4}$ cup firmly packed dark brown sugar

2 teaspoons pumpkin pie spice

2 teaspoons vanilla

$\frac{1}{2}$ teaspoon salt

$1\frac{3}{4}$ cups canned solid-pack pumpkin

(not pie filling)

1 cup half-and-half

Vanilla Whipped Cream

2 cups heavy cream

$\frac{3}{4}$ cup confectioner's sugar

2 teaspoons vanilla

Instructions

1. Preheat oven to 375°. Place Silpat (if using) on half sheet pan or large cookie sheet (this helps prevent hot pies-in-a-jar from sliding across the sheet pan) or line pan with aluminum foil (this makes cleanup easier later).

2. Line canning jars with pastry.

There's no wrong way to do this! Either roll out pastry $\frac{1}{4}$ -inch thick and cut 8 (5½-inch diameter) circles from the dough—rerolling and recutting as necessary—OR simply divide piecrust into 8 pieces and press into the canning jars. You'll need to use your fingers to work the pastry onto the bottom and up the sides of each jar as

evenly as possible. Be sure to leave a ½-inch overhang extending over the top of each jar, so you can form a decorative crust! Crimp crust with your favorite method or simply use a fork to press on a decorative edge.

3. Make filling. In a large bowl, combine eggs, brown sugar, pumpkin pie spice, vanilla, salt, and pumpkin. Stir well. Whisk in half-and-half.

4. Assemble. Pour filling into each pastry-lined jar, being sure to fill each jar no more than $\frac{3}{4}$ full.

5. Bake. Place pies-in-a-jar on

prepared sheet pan or cookie sheet, spacing evenly to allow air to circulate. Bake for 40-45 minutes, until crust is light golden brown. Place on a rack to cool for at least 30 minutes (filling and jars will be very hot!).

6. Make vanilla whipped cream. In a medium bowl, combine heavy cream, confectioner's sugar, and vanilla. Beat with handheld mixer until stiff peaks form. Refrigerate until needed.

7. Serve. Top your pies-in-a-jar with vanilla whipped cream and eat straight from the jar or carefully remove from jar and place on a plate.

Enjoy!

Hints

Using a sheet pan or cookie sheet makes it easy and safe to get pies-in-a-jar in and out of the oven.

Kristen's Walnut Caramel Pie- in-a-Jar

with vanilla whipped cream

inspired by *Together for Christmas* by Lisa
Plumley

makes 8 delicious pies

Supplies

8 half-pint wide-mouth canning jars with straight sides ([such as Ball, Kerr, or Jarden](#))

13" x 18" half sheet pan or large cookie sheet ([such as Nordic Ware](#))

16.5" x 11.6" nonstick baking mat ([such as Silpat](#)), optional, or aluminum foil

Pie Crust

half of one 14.1-ounce package refrigerated piecrust ([such as Pillsbury](#))

OR favorite homemade pastry for single-crust 9-inch pie ([such as this one](#))

Pie Filling

½ cup heavy cream

½ cup firmly packed dark brown sugar

¼ cup Golden Syrup, agave syrup, or corn syrup

2 teaspoons vanilla extract

1¼ cups walnuts, toasted and coarsely chopped

Vanilla Whipped Cream

2 cups heavy cream

¾ cup confectioner's sugar

2 teaspoons vanilla

Instructions

1. Preheat oven to 375°. Place Silpat (if using) on half sheet pan or large

cookie sheet (this helps prevent hot pies-in-a-jar from sliding across the sheet pan) or line pan with aluminum foil (this makes cleanup easier later).

2. Line canning jars with pastry.

There's no wrong way to do this! Either roll out pastry $\frac{1}{4}$ -inch thick and cut 8 ($5\frac{1}{2}$ -inch diameter) circles from the dough—rerolling and recutting as necessary—OR simply divide piecrust into 8 pieces and press into the canning jars. You'll need to use your fingers to work the pastry onto the bottom and up the sides of each jar as evenly as possible. Be sure to leave a $\frac{1}{2}$ -inch overhang extending over the

top of each jar, so you can form a decorative crust! Crimp crust with your favorite method or simply use a fork to press on a decorative edge.

3. Make filling. In a large heavy saucepan, combine heavy cream, brown sugar, and Golden Syrup (or agave syrup or corn syrup). Bring to a boil, then simmer over medium heat until sugar dissolves and mixture is bubbling, about 3 minutes. Stir in vanilla and walnuts. Let cool 5 minutes.

4. Assemble. Spoon filling into each pastry-lined jar, being sure to fill each

jar no more than $\frac{3}{4}$ full.

5. Bake. Place pies-in-a-jar on prepared sheet pan or cookie sheet, spacing evenly to allow air to circulate. Bake for 35-40 minutes, until crust is light golden brown. Place on a rack to cool for at least 30 minutes (filling and jars will be very hot!).

6. Make vanilla whipped cream. In a medium bowl, combine heavy cream, confectioner's sugar, and vanilla. Beat with handheld mixer until stiff peaks form. Refrigerate until needed.

7. Serve. Top your pies-in-a-jar with

vanilla whipped cream and eat straight from the jar or carefully remove from jar and place on a plate. Enjoy!

Hints

Using a sheet pan or cookie sheet makes it easy and safe to get pies-in-a-jar in and out of the oven.

first-chapter excerpt from

TOGETHER FOR CHRISTMAS

by

Lisa Plumley

Kismet, Michigan

T-minus 21 days until Christmas

Babysitting wasn't usually in Casey Jackson's repertoire.

Neither was snow.

Taken together, that made it pretty damn confounding that he was currently driving through a blizzard on his way to a babysitting job. But this babysitting job was special. It was, quite literally, a babysitting job he couldn't refuse.

Not if he wanted to stay gainfully employed, at least.

Which he did. It was a matter of necessity. And pride.

Squinting through the windshield

of his rented four-wheel-drive Subaru, trying not to become hypnotized by the flurries of snowflakes hitting the glass, Casey reminded himself he could do this. He could babysit. *And* he could drive through a snowstorm.

Hell, he could do anything! He might not typically hang out with rug rats (a very deliberate choice) or grapple with badass subzero weather conditions (or *any* weather conditions, really)—as a top troubleshooter with one of L.A.'s premier talent agencies, he had little need to do either—but he *did* get things done. He got problems sorted, difficult divas placated, and on-set imbroglios

smoothed over.

Making things right was Casey's specialty. Handling things that other people couldn't manage was his forte. He was the man who got in, got everyone back on track, and then got out...leaving everyone in his wake satisfied, harmonized, and improbably happy to have been "managed" by the best in the business. It was just what he did. He didn't know why he did it so well. He just...did.

Until Casey had joined his agency, his job hadn't even existed. One crucial averted crisis later, it had. Thanks to his first major success, now his agency paid him to go wherever he

needed to to rehab star athletes' dinged public images, settle down wild rockers and rappers, and mollify demanding megastars—megastars like pop sensation Heather Miller, whose over-the-top, over-budget, wildly ambitious *Live! from the Heartland* televised Christmas special had brought him to Kismet in the first place.

His agency didn't usually pay Casey to babysit. But they *did* trust him enough to give him a very long leash. That meant that he was free to deal with crises like this one on his own terms. If Casey wanted to spend the next few weeks making like a muscle-

bound, frostbitten, ridiculously overpaid man-nanny while he worked his deal-making magic with Heather Miller and her TV special, he could. So that's what he was going to do.

Even if the thought of doing it while stuck in the tiny, touristy, northwestern Michigan burg of Kismet made him want to bolt for Gerald R. Ford International Airport in Grand Rapids, some fifty miles distant, and forget he'd ever set foot in town.

Seriously. The place was like a freaking Christmas card come to life, Casey realized as the blizzard momentarily eased up. He ran his windshield wipers to push away the

snow and then peered outside again, taking in the picturesque, snow-piled, lively small-town streets surrounding him. Old-fashioned holiday decorations were plastered over every inch of available space. Holiday music wafted from municipal speakers, penetrating his car's windows as he waited at a stoplight. Shoppers bustled to and fro on the surrounding sidewalks, carrying overstuffed bags and smiling at one another. A few of them even smiled at *him*.

He frowned, momentarily bewildered by their neighborliness. Then he smiled back. He lifted his gloved hand in a brief wave.

The passersby waved back, then kept going. Still flummoxed, Casey watched as they made their way into a nearby sweetshop, stamping their booted feet and adjusting their woolly scarves.

L.A. was friendly enough—hell, just about everyone everywhere was friendly to Casey—but this bucolic, over-the-top holiday jollity was different. It was totally inexplicable.

Somehow, he realized, his newest assignment had taken him to *The Twilight Zone 2.0: The Hallmark Channel Edition*.

Most of the year, as Casey had learned before leaving L.A., Kismet

was a resort town full of lakeside B&Bs, busy bait-and-tackle shops, dusty antique stores, and rundown mom-and-pop restaurants. Thanks to in-state day-trippers and out-of-state vacationers who were willing to pay for its kitschy ambiance, the town had done all right for itself, even in a shaky economy.

What Casey *hadn't* uncovered beforehand—what everyone at his agency had undoubtedly hidden from him (with good reason)—was that, in December, the whole damn place turned into Christmas Central. It was, Casey thought as he surveyed the scene anew, like a Norman Rockwell

painting crossed with a Bing Crosby song dosed with a big handful of silvery tinsel and hung with candy canes, then broadcast in surround sound and Technicolor. It was idyllic and authentic and damnably jolly.

It smelled like gingerbread, too. *All over town*. He'd noticed that as he'd gotten out of his car on location to meet Heather Miller. The fragrance still lingered here, miles away. How was that even possible? Who ate gingerbread, anyway? Elves?

The upshot was, Kismet was everything Casey typically avoided. Times ten. Wrapped in a bow. With chaser lights on top and a garland of

mistletoe on the side and *way* too much ho-ho-ho-ing going on in the background. Because, to put it bluntly, Casey was not a “Christmas” kind of guy. As a matter of principle, he dodged all things green and red and sparkly and heartwarming. As a matter of necessity, he didn’t “do” the holidays. As a matter of fact, he’d never even been tempted to.

Nothing short of a catastrophe on the scale of Heather Miller’s problem-plagued, currently in-production holiday special—and the lucrative bonus Casey stood to earn if he brought it in on budget and on time—could have made him spend more

than an hour in a town like Kismet: a place that promised candlelit ice-skating sessions, an official Christmas parade, a fanciful holiday-light house tour, sleigh rides with genuine jingle bells, a Santa Claus-lookalike contest (in the town square, right next to the community's fifty-foot decorated Noble fir tree), *and* a weekly cookie-decorating get-together and jamboree.

It was all so flipping wholesome. Casey thought he might be breaking out in freckles and naiveté already. It was possible he felt an “aw-shucks” coming on. He'd only been in town an hour—long enough to meet Heather

Miller, hear her initial demands, and start laying the groundwork for the two of them to come to terms. At this rate, he'd morph into Gomer Pyle by lunchtime.

Muttering a swearword, Casey set his Subaru in motion again. He suddenly craved a cigarette, a shot of tequila, and a week's worth of irresponsible behavior—not necessarily in that order.

Boundaries made him itchy. Coziness made him cranky. And the holidays...well, they sent him straight into Scrooge mode.

While Casey realized that that character quirk was part of what

made him ideal for this job—because his antipathy toward the holidays gave him a necessary clarity about Heather Miller's TV special and all its escalating complications—he still wasn't ready for...*this*.

He hadn't been ready for Heather Miller's opening salvo in their negotiations, either. Probably because she'd caught him off guard.

The problem is my little sister, the pop star had told Casey bluntly and confidentially, giving him an *almost* credible dose of blue-eyed solemnity in the process. *I haven't been back home to Kismet for a while*, Heather had confided, *and frankly, I think she's*

a little starstruck. I need someone to keep her...occupied for a while, so I can focus on performing.

Casey had been dubious. He'd pushed Heather a little more, relying on his ability to establish an almost instant rapport.

But *People* magazine's pick for "sexiest songstress" had remained adamant. However unlikely her story, she'd stuck to it.

If you can keep Kristen busy for a while, I'm sure I can make fabulous progress on my special! Heather had insisted. She'd tossed back her long, famously blond hair (there was a shade of Garnier hair color named

after her), offered him a professionally whitened smile, and added, *Kristen is a great girl. Just a little...unsophisticated. She's never left Kismet. She doesn't "get" show business the way you and I do.*

By the time the former *Rolling Stone*, *Vanity Fair*, and *Vogue* cover girl had quit describing her "tomboyish" younger sibling, Casey had formed a pretty clear picture of the braces-wearing, cell phone-toting, gawky girl with Bieber Fever and a wardrobe of Converse sneakers whom he was expected to babysit.

He'd decided to agree to do it, too. To babysit. *Him.*

Or at least, if not technically *babysit*—because Heather hadn't actually used that particular word—then *entertain* the kid long enough to allow Heather to get down to work.

It wouldn't be so bad, Casey figured. He'd probably trail little Kristen Miller to the mall, listen to her squee over the latest *Twilight* movie with her bubblegum-chewing friends, and watch her check in to Facebook a zillion times a day. Maybe he'd help her with her homework or something. Maybe he'd take her to the zoo. If the zoo was open in December. Whatever it took to keep her out of her older sister's way until the TV special was in

the can, that's what Casey was prepared to do.

Frankly, he'd agreed to do worse a few times in his life.

As a gambit meant to earn some goodwill with Heather while encouraging her to fulfill her contractual obligations to the network, it wasn't ideal. It was time consuming and inefficient and oblique. He didn't like the idea of keeping the younger Miller sister "out of the way," either. It seemed heartless. As far as Casey was concerned, Heather should have worked out her differences with her kid sister herself, straightforwardly

and reasonably, the way a regular person would have done.

But in this scenario, as in all others, Heather was “the talent.” That meant she was exempt from normal human behavior and normal human expectations. Casey had logged plenty of hours pacifying performers like her. He knew the score by now. More than likely, Heather’s little sister did, too.

If Kristen Miller was wreaking havoc on the TV special, causing delays for America’s sweetheart, she’d have to be dealt with. Casey would have to be the one to do it. The sooner, the better. Once he’d assessed the situation more closely, he’d

reevaluate things, he promised himself. For now, he planned to meet Kristen, figure out her angle, and see what happened from there. It wasn't a perfect beginning, but it was a start. And Casey believed, above all else, in moving forward.

Because nothing ever lasted forever.

Except maybe fruitcake.

And that persistent gingerbread aroma all over town.

It was actually starting to smell good to him. Spicy and sweet and full of down-home goodness, with just a *hint* of—

Ugh. Screw this, Casey decided as

he noticed the unbelievably sappy direction his thoughts had just taken. He was jonesing for old-timey gingerbread, daydreaming about its flavor profile like a wine aficionado anticipating a limited-run Napa Valley merlot, *craving* its Christmassy qualities most of all. *I need a detour from Christmasville before I do something stupid.*

So he wrenched his steering wheel sideways, floored the gas, and pulled into his destination fifteen minutes ahead of schedule. He might not find the Teenaged Terror of TV Specials in the first place Heather had suggested he look, but anything was better than

giving in to Christmas...and all the syrupy, sentimental, *deceitful* promises that came right along with it.

(end of excerpt)

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From the Author

Thank you for reading this book! If you enjoyed it, I hope you'll share your

enthusiasm by writing a review online, posting about this story on your Facebook page, Twitter account, or blog, or just telling your friends.

If you're curious about my other books, please visit my Web site at www.lisaplumley.com, where you can read first-chapter excerpts from all my books, [sign up for my new-book reminder service](#), catch sneak previews of my upcoming books, request special reader freebies, and more.

You can also [follow me on Twitter](#), [like my official Facebook page](#), or [circle me on Google+](#). I'd love to connect with you!

Best wishes,
Lisa Plumley

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"Perfect" series

Perfect Together (2003)

Perfect Switch (2004)

*Kismet Christmas series **

Home for the Holidays (2008)

Holiday Affair (2010)

Together for Christmas (2012)

All He Wants For Christmas (2014)

Morrow Creek series

The Matchmaker (2003)

The Scoundrel (2006)

The Rascal (2006)

"Marriage at Morrow Creek" in the anthology *Hallowe'en Husbands* (2008)

Mail-Order Groom (2010)

The Bride Raffle (2011)

Wanton in the West (short-story/e-book
exclusive) (2011)

“Something Borrowed, Something True” in the
anthology Weddings Under a Western Sky
(2012)

The Honor-Bound Gambler (2013)

Notorious in the West (2014)

Morrow Creek Runaway (2015)

All of Lisa's series books stand alone and can be read in any order. Remember, you can also visit [Lisa's RomanceWiki page](#) to view a list of books in the “Perfect,” Kismet Christmas, and Morrow Creek series in reverse order (most recently published first).

*Note: So Irresistible is a *prequel* to Together

for Christmas, but is not part of the Kismet Christmas series.

Praise for the novels of Lisa Plumley

ALL HE WANTS FOR CHRISTMAS

“Fourth in the Kismet Christmas series, All He Wants for Christmas is the perfect combination of naughty and nice. The Christmas spirit in a small town paired with steamy hot romance will satisfy all fans of contemporary romance this season. The witty banter will have readers laughing, and the sexy interludes will delight.” —*Romantic Times* (4 stars!)

“In the charming fourth contemporary set in

Kismet, Mich., (after Together for Christmas), a charismatic CEO falls unexpectedly for a store manager. Jason and Danielle have incredible chemistry—and very different ambitions that might drive them apart. Plumley paints a beautiful portrait of a town where the holiday spirit is felt all year round and gives readers warm glimpses of the couples from previous stories.” —*Publishers Weekly*

NOTORIOUS IN THE WEST

“Plumley returns with a new novel in her Morrow Creek series: a western version of Beauty and the Beast. Opposites attract in this funny, loving battle of the sexes with strong characters and lots of witty banter. Readers are in for a sizzling treat.” —*Romantic Times*
(4 stars!)

SO IRRESISTIBLE

“Plumley delivers yet another witty romance with this fun read featuring likable characters and plenty of steamy scenes.” —*Booklist*

“So Irresistible is a fun, sexy read with characters readers will immediately love. Their sexual chemistry burns up the pages.” —*Romantic Times (4 stars!)*

THE HONOR-BOUND GAMBLER

“Welcome to Morrow Creek, Plumley’s little slice of the West and a romance with heart and grit. Lively storytelling and a cast of engaging, delightful characters—from a rascal little boy to a conniving reverend to a hardened gambler and a preacher’s daughter—are simply perfect for this tale. Love and redemption are the soul of this heart-tugging charmer.” —*Romantic Times (4*

stars! + K.I.S.S. hero)

TOGETHER FOR CHRISTMAS

“Plumley makes her third trip to Kismet, Mich. (after *Home for the Holidays*) in this laugh-out-loud Christmas romp. This sweet romance tugs at the heartstrings from the beginning and doesn't let up until the final page.”—*Publishers Weekly*

“This is a genuinely fun story, with complex, engaging characters and a thoroughly charming holiday atmosphere. No matter what, Lisa Plumley knows how to craft a terrific, heart-warming story with deliciously happy endings, and I definitely plan to go back and read her other books set in Kismet. At least that will give me something to do until her next book comes out!”—*The Romance Reviews*

MELT INTO YOU

“Plumley (Holiday Affair, 2010) has written another delightful story filled with everything her fans expect—likable characters, a great romance, humorous situations, witty dialogue, and a heartwarming story.

—*Booklist* (starred review!)

“This is a delightful story with a hero who could easily be a real jerk, but is quite a sweetheart, and a heroine determined to not be hurt by love again, yet can’t help herself.

Her mistrust of the hero is quite understandable, and his struggle to learn how to be good is entertaining. —*Romantic Times*
(4 stars!)

THE BRIDE RAFFLE

“Ms. Plumley knows how to make her

characters real and relatable. We know these people. We have friends like this. This ability to create realistic characters makes Ms. Plumley's novels even more compelling. I loved every page of this book and found it hard to put down. I can't wait to see what Ms. Plumley produces next! "*—Historical Romance Writers*

"Lisa Plumley has penned a really cute, delightful tale with *The Bride Raffle*. Looking for something that is lighthearted and fun? Something that combines romance and humor? *The Bride Raffle* by Lisa Plumley is perfect for you! "*—CataRomance (4 stars!)*

MAIL-ORDER GROOM

"Everyone has a secret in this delightful tale from the Old West. The concept of the mail-order groom, rather than bride, is an

entertaining twist on a standard plot. There's plenty of gun-slinging, bloodshed, and lovemaking going on from start to finish, which will keep readers turning pages until the very end. "—*Romantic Times* (4 stars!)

"Lisa Plumley has written a charming romance between two very appealing characters. An engaging novel with a heroine you won't soon forget. "—*Love Western Romances* (4 spurs!)

HOLIDAY AFFAIR

"Secrets and subterfuge add complexity and zing to this well-crafted, heartwarming story that features a wealth of engaging characters, including five remarkable, memorable children, and great sexual tension. A deliciously satisfying, cocoa-worthy holiday read."—*Library Journal*

“Lisa Plumley’s latest holiday novel delivers. It has warm gooey holiday moments complete with happy children, Christmas traditions such as caroling and decorating Christmas cookies and, oh yeah, hot and steamy romance. Loaded with fun pop-culture references and witty dialogue, *Holiday Affair* delivers on entertainment!” —*The Romance Reader (Five Hearts!)*

MY FAVORITE WITCH

“In keeping with Plumley’s tradition of lively romantic comedy (*Home for the Holidays*), her first foray into the paranormal witch world subgenre is quirky, sexy, creative, and hilarious.” —*Library Journal*

“Humorous adventures and unexpected romance with a sprinkling of heartwarming moments will keep the reader well

entertained in this delightful tale, skillfully crafted by the clever Plumley.” —*Booklist*

HOME FOR THE HOLIDAYS

“Lisa Plumley once again gifts readers with a Yuletide story sure to put you in a holiday mood. This is vintage Plumley. She’s created a cast of characters that are a bit eccentric, quirky, and likeable and spun a story that will make you smile.” —*Lezlie Patterson, McClatchy-Tribune News Service*

“A delightful secondary romance adds to the fun in this upbeat romp that is touching, hilarious, and lightly dusted with seasonal charm.” —*Library Journal*

LET’S MISBEHAVE

“Once again, Plumley shows her fine flair for comedy as Marisol learns that there is life

beyond Rodeo Drive, and the Connelly triplets discover that they can't scare away every nanny. Full of witty dialogue and hilarious situations, this romp with a heart is certain to please readers." —*Booklist (starred review; named one of the Top Ten Romances of 2007)*

"Plumley not only delivers a fun-filled premise, clever dialogue and a delightfully sexy sports-loving hero, she brings to life a memorable, hilarious and utterly unique heroine readers will adore. This is pure romantic fantasy and an absolutely entertaining novel from start to finish." —*Romantic Times (4½ stars Top Pick!)*

MAD ABOUT MAX

"A cool cast of secondary characters adds much to the story as clever Plumley, who is already known for her entertaining romantic

comedies, presents another winner in this humorous and engaging tale about a man who literally loses his shirt, but finds his heart.” —*Booklist (starred review)*

“*Mad About Max* kept me laughing from beginning to end. What great characters! Very highly recommended, especially for fans of romantic comedy.” —*Romance Junkies*

JOSIE DAY IS COMING HOME

“Turning not-so-perfect, unlikely characters into romance heroes and heroines is Lisa Plumley’s forte, and she once again delivers a zany cast who will make you laugh!” —*The State newspaper*

“In this heartwarming, often humorous story, the feisty Josie proves that you can go home again—if you’ve got the right stuff. And once

again, the talented Plumley, whose books include *Perfect Switch*, proves that when it comes to writing romantic comedy, few do it better.” —*Booklist*

Books by Lisa Plumley

Contemporary Romances

[All He Wants For Christmas \(2014\)](#)

[So Irresistible \(2013\)](#)

[Together for Christmas \(2012\)](#)

[Melt Into You \(2012\)](#)

[Holiday Affair \(2010\)](#)

[Home For The Holidays \(2008\)](#)

[Let's Misbehave \(2007\)](#)

[Mad About Max \(2006\)](#)

[I Shaved my Legs for This?! \(2006\)](#) (anthology w/Theresa Alan, Holly Chamberlin, and Marcia Evanick)

[Once Upon a Christmas \(2005\)](#)

[Josie Day is Coming Home \(2005\)](#)

[Perfect Switch \(2004\)](#)

[Perfect Together \(2003\)](#)

[Reconsidering Riley \(2002\)](#)

[Santa Baby \(2002\)](#) (anthology w/Kylie Adams, Elaine Coffman, and Lisa Jackson)

[Falling For April \(2002\)](#)

[Making Over Mike \(2001\)](#)

[Her Best Man \(2000\)](#)

[Man Of The Year \(2000\)](#)

[My Best Friend's Baby \(1999\)](#)

[The Honeymoon Hoax \(1998\)](#)

[Surrender \(1997\)](#)

Historical Romances

[Morrow Creek Runaway \(2015\)](#)

[Notorious in the West \(2014\)](#)

[The Honor-Bound Gambler \(2013\)](#)

[Weddings Under a Western Sky \(2012\)](#)

(anthology w/Elizabeth Lane and Kate Welsh)

[The Bride Raffle \(2011\)](#)

[Wanton in the West \(2011\)](#)

[Mail-Order Groom \(2010\)](#)

[Hallowe'en Husbands \(2008\)](#) (anthology
w/Denise Lynn and Christine Merrill)

[The Rascal \(2006\)](#)

[The Scoundrel \(2006\)](#)

[The Matchmaker \(2003\)](#)

[The Drifter \(2002\)](#)

[Lawman \(1999\)](#)

[Outlaw \(1999\)](#)

Paranormal Romance

[My Favorite Witch \(2009\)](#)

Time-Travel Romances

[Timeless Winter \(1999\)](#) (anthology w/Sandra Davidson and Kathryn Hockett)

[Timeless Spring \(1999\)](#) (anthology w/Sandra Davidson and Cynthia Thomason)