

USA TODAY BESTSELLING AUTHOR

COLLEEN COBLE

AN ANNIE PEDERSON NOVEL

EDGE OF

DUSK

A PDF COMPANION TO THE AUDIOBOOK

Edge of Dusk

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Publisher's Note: This novel is a work of fiction. Names, characters, places, and incidents are either products of the author's imagination or used fictitiously. All characters are fictional, and any similarity to people living or dead is purely coincidental.

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GLUTEN-FREE RECOMMENDATIONS

I'VE BEEN GLUTEN FREE FOR TWENTY YEARS OR MORE.

There are a lot more choices now, and I wanted to share some of my favorites with you.

Poorrock Abbey's Jampot up in Eagle River, MI, is very real. The monks make the very best gluten-free cookies I've ever had in my life! And the thimbleberry jam is to die for. Everything in the small, unassuming store is delicious. It's worth a trip up there just to stop in at the Jampot!

<https://poorrockabbey.com/>

Breads

Sami's millet gluten-free bread. Available only from their website: <https://www.samisbakery.com/>. This one is my very fave.

Rudi's gluten-free bread (available in the freezer section of most stores)

Canyon Bakehouse

Udi's

Pasta

Tinkyáda has all types of pasta. This brand is far and away the very best I've ever found. They make everything from macaroni to fettuccine and lasagna noodles. It's so good, I can't even recommend any other brand. You'll find it at most health-food stores as well as many online sites including Thrive Market and Vitacost.

Cookies

I like to make my own cookies, but when I don't have time, here are some I like.

Simple Mills: I particularly like the chocolate chip ones, but they make all different kinds.

Tate's Bake Shop
Glutino

Gluten-Free Flour Blends

King Arthur gluten-free blend

There are recipes to make your own blends online, but I usually don't bother and buy King Arthur instead.

Gluten-Free Flour Staples

Rice flour
Almond flour (blanched is best)
Buckwheat flour
Coconut flour
Arrowroot starch

Oats (There are some that are certified gluten free.)

Potato starch

Pamela's Pancake Mix (for when I want to throw it together quickly instead of using Jon's recipe)

Tigernut Flour (This is a tuber and a new flour for me that I absolutely love!)