

SHATTERED DISCUSSION QUESTIONS

- 1) When Reef is accused of murder, Piper automatically jumps to his defense. What do you think you would do in that situation, given the circumstances?
- 2) Landon turns to the wrong places for comfort when he's hurting. What are some better places or methods for relieving pain and despair? Where do you turn for comfort in times of hurt and hardship?
- 3) Gage finds solace in his morning kayaking trips. What do you like to do to relax and/or to stay in shape?
- 4) Landon says that he can't commit his life to Christ on blind faith. Just like in his profession, he needs hard evidence to believe. How do you feel about his stance? Do you feel God answers Landon's questions and displays the evidence Landon needs to believe? Is it in the way Landon expected? Or do you think God simply brings Landon to a place where he is ready to take a leap of faith?
- 5) Landon's view of Karli's father helps him see that, with Christ, people can change. Has your view of someone ever changed over time? Was it for the better or for the worse?
- 6) Piper is slipped something at the party. Date rape is a frightening reality today. What precautions can young women, and all women, take to prevent becoming a victim? Why is this an important topic to discuss, especially with young women today?
- 7) Karli grew up believing she was someone she wasn't. What kind of toll do you think that took on her life? How might her life have been different if her mother had lived?
- 8) Gage isn't fond of heights. Do you have any similar fears—heights, enclosed spaces, spiders? If so, how do you deal with them, or how have you overcome them?
- 9) Piper had to face the aftermath of the avalanche alone while Landon was unconscious. Have you ever had to face something traumatic on your own? How did you manage?
- 10) The McKennas all have interesting middle names based on literary characters that their mother loved. Are there any special names in your family? Does your name have special meaning? Are you named after someone you love?
- 11) Landon and Piper see how differently Christmas is celebrated in California than in Alaska and British Columbia. How do you celebrate Christmas? Are you in a warm or cold climate? Does your climate affect any of your traditions?
- 12) Most of the McKenna's meals during winter consist of hearty soups and stews, followed by warm drinks (cocoa, hot cider, etc.) around the fire. Do you have any special winter meals you like to prepare?

SHATTERED

PIPER'S HOT CIDER



Ingredients:

4 cups apple cider
2 tsp. cinnamon
A dash of ground clove
Caramel

Directions:

Heat the first three ingredients on the stove over medium heat for 15 minutes or until desired temperature.

Melt a spoonful of caramel topping or a piece of caramel candy in the microwave.

Ladle the cider in a mug and drizzle the caramel over the top.

BAILEY'S FAMOUS IRISH STEW



Ingredients:

1/3 cup all-purpose flour	1 cup green beans
1 1/2 pounds beef stew meat, cut into 1-inch cubes	6 cups beef stock or broth (the stock will be heartier)
2 Tbsp. olive oil	1 can (14.5 ounce) diced tomatoes
1 large onion (chopped)	1/2 Tbsp. rosemary
4 garlic cloves, finely minced	1/2 Tbsp. pepper
4 large potatoes (peeled and cut into 1/2 inch pieces)	1/2 Tbsp. salt
4 large carrots (peeled and chopped)	1 Tbsp. thyme
	2 bay leaves

Directions:

Place flour in a large resealable plastic bag. Add beef and shake to coat.

In a heavy pot or Dutch oven, brown beef in 2 tablespoons of oil.

Remove the beef from pot.

Add onions to same pot and sauté until tender.

Add garlic and cook for one minute.

Add broth and stir, scraping browned bits from bottom of pan.

Add beef back in and bring to a boil.

Reduce heat and cover.

Simmer for one hour or until meat is tender.

Add potatoes, carrots, green beans, canned tomatoes, and spices.

Cover and cook for 30 minutes or until vegetables are tender.

Serve with piping hot rolls or biscuits.

GAGE'S PEPPERMINT MOCHA



Ingredients:

- 2 shots espresso or ½ cup really strong coffee
- 2 cups steamed milk
- 1 Tbsp. peppermint syrup
- 2 Tbsp. chocolate syrup
- Whipped cream
- Crushed candy canes

Directions:

- Prepare your espresso or coffee.
- Steam your milk (via espresso machine or on the stove top).
- Pour both into a large mug (16 ounces).
- Add both syrups and stir.
- Top with whipped cream and crushed candy cane.

MOOSE MADNESS EXTREME



Ingredients:

- 3 shots espresso (2 if you don't want to go extreme) OR 2/3 cups of really strong coffee
- 2 cups steamed milk
- 2 Tbsp. chocolate syrup
- Marshmallow fluff, caramel topping, and crushed Heath bar

Directions:

- Prepare your coffee or espresso.
- Steam your milk (via espresso machine or on the stove top).
- Pour both into a large mug (16 ounce).
- Add your chocolate syrup and stir.
- Top with a large dollop of marshmallow fluff, drizzle with caramel sauce, and crushed Heath bar (in quantity to suit your tastes).

OOEY-GOOEY CARAMEL STICKY BUNS



Ingredients

Dough:

$\frac{2}{3}$ cup milk	2 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{3}{4}$ tsp. active dry yeast	1 tsp. salt
5 Tbsp. sugar, divided	$\frac{1}{2}$ cup unsalted butter at room temperature
2 large eggs	1 egg, for brushing on dough

Filling:

$\frac{3}{4}$ cup brown sugar	1 tsp. ground nutmeg
4 tsp. ground cinnamon	6 Tbsp. unsalted butter at room temperature

Caramel Sauce:

6 Tbsp. butter	1 $\frac{1}{2}$ Tbsp. heavy cream
1 $\frac{1}{4}$ cups brown sugar	

Directions:

Prepare dough by heating the milk in a saucepan until it reaches 110-115° Fahrenheit.

Remove from heat and mix in the yeast and 1 Tbsp. sugar. Let sit 5 minutes to get foamy.

Add eggs and whisk until smooth.

In medium bowl stir together remaining sugar, flour, and salt.

Add wet ingredients and stir.

Add in butter and stir.

Knead dough for 5 minutes (either in mixer or with floured hands). Dough should be soft.

Place dough in large bowl that has been sprayed with nonstick spray; spray top of dough and cover with plastic wrap.

Refrigerate for at least 2 hours.

Shortly before you are going to pull your dough from the fridge, prepare the filling by mixing all ingredients together.

Take your dough out of the fridge and flour your workspace.

Roll chilled dough into a 12 x 16 inch rectangle.

Spread the filling on the dough, leaving a 1-inch plain border on the 16-inch side farthest away from you.

Starting with the 16-inch side closest to you, roll the dough into a tight log.

Cut log into 12 equal sections.

Place the buns in a 9 x 13 pan sprayed with nonstick spray and cover with a light kitchen towel.

Let rise in a warm area for 45 minutes or until buns are doubled in size.

Whisk egg in a small bowl and brush onto buns.

Place bun pan on baking sheet and put into 350°oven for 50 minutes.

About 10 minutes before the buns are done, make your caramel sauce by placing the butter and brown sugar in a saucepan. Stir until sugar is completely dissolved; add the cream. Bring the mixture to a boil. Boil for 1-2 minutes and then turn off heat.

Pull the buns from the oven and pour the caramel sauce over them.