



Take Your Sweet Tooth to New Orleans!

Pair your favorite coffee + sweet treat New Orleans–style

Includes ideas perfect for book clubs and other fun reader events!

King cakes

- This popular cake celebrates Mardi Gras; with its mix of nutmeg and cinnamon, king cake would be the perfect pairing with a strong cup of coffee.
- This cake can also be served around the holidays with its nutty blend of spices and would also pair well with chicory coffee.
 - When getting a cup of joe in New Orleans, your coffee beans will most likely be mixed with the roasted and ground root of the chicory plant. Because it was often cheaper than coffee beans, other regions utilized chicory to replace coffee during times of war and other economic struggles. Yet NOLA continues to choose chicory as a great addition to coffee, weaving it into the rich culture this city is known for.

Bananas foster

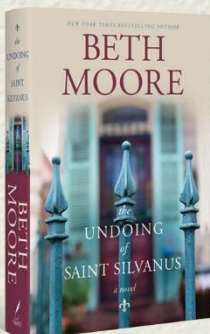
- Now popular worldwide, bananas foster originated in New Orleans based on the creativity of Chef Paul Blange and a surplus of leftover bananas.
- This rich, caramelized dessert would pair well with the classic café au lait.
 - *Au lait* is French for “with milk.” From the fleur de lis to this classic beverage, it is clear that French culture has had a lasting impression on the architecture and cuisine of New Orleans.

Bread pudding

- While bread pudding is a popular dessert nationwide, the New Orleans twist adds some of signature Creole flair to the mix.
- Adding vanilla, cinnamon, nutmeg, and raisins to a special New Orleans liquor, New Orleans bread pudding’s sweet flavors would pair well with chicory coffee as well.

Doberge cake

- This New Orleans layered cake, based off a Hungarian classic dobos cake, is a combination of thin layers of vanilla cake and rich dessert pudding.
- Because these cakes often contain two flavors of pudding (lemon on one half and a rich chocolate on the other), a strong cup of French press coffee would suit this cake well.
 - French press gets its distinctive strong flavors from the way the water is filtered through the coffee beans.



Join the conversation at





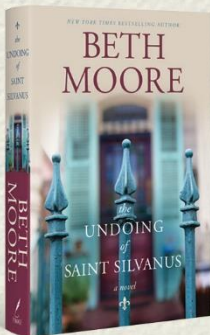
Book Club Ideas

Using the great drink and sweet treat pairings above, you are now armed with MANY different treats to help you throw a themed New Orleans party/book club gathering for *The Undoing of Saint Silvanus*!

Below are a few activities to liven up any *The Undoing of Saint Silvanus* book club gathering.

- Host a luncheon or event with New Orleans appetizers.
 - In need of some NOLA-themed recipes? Head to the Resources section of BethMooreNovel.com to peruse some of Beth and friends' favorite NOLA dishes, such as okra gumbo and Beth's Texas sheet cake.
- Deck out the space with the bright colors Mardi Gras has become known for.
 - Decorations could include the classic green/purple/gold beads, intricately designed masks with glitter and feathers, etc. Bring your art supplies and creativity; the sky is the limit.
- Get your group together for a *The Undoing of Saint Silvanus* craft! Decorate second line umbrellas or Mardi Gras masks.
 - A second line refers to a tradition in brass band parades in New Orleans, Louisiana. The main or first line is the musicians in the band and the second line includes fans or crowds listening to the music and enjoying.

We've hoped you've enjoyed these New Orleans coffee and sweets pairings! Check www.BethMooreNovel.com/ for other fun, free content as we near the novel's September 20, 2016, release!



Join the conversation at

