Storybook KITCHEN

6 all new recipes based on the book
Dancing by the Moonlight
Written by Angie Ellington

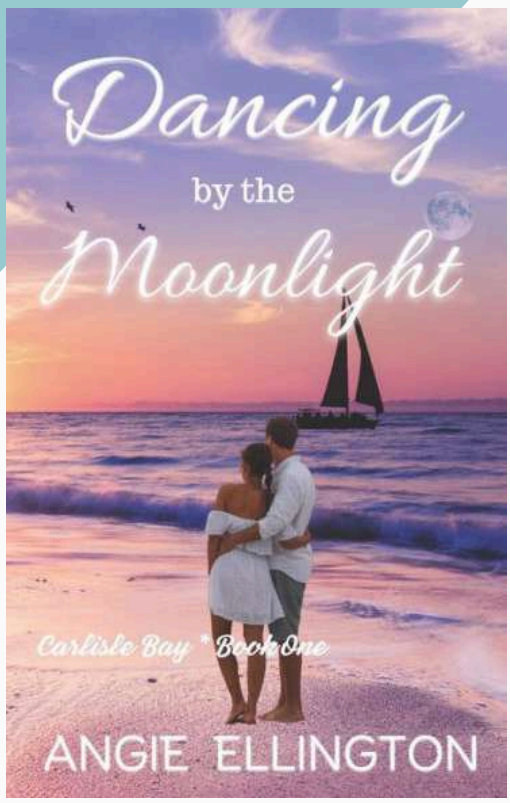
VOLUME 2

This Storybook Kitchen eBook is based on the novel Dancing by the Moonlight

Summer Recipes for Dreamy Days and Happily Ever Afters

This Storybook Kitchen collection is inspired by the setting and feel of the story, bringing the atmosphere of Carlisle Bay right into your kitchen. Each recipe reflects that coastal, summer energy with flavors and combinations that feel like they belong by the water. It's about creating that relaxed, by-the-shore experience while you read, where good food and a good story go hand in hand.

ABOUT THE BOOK



GRAB THE BOOK HERE!
DANCING BY THE. MOONLIGHT

A former ballet dancer returns to her coastal hometown after an injury reshapes her future, only to cross paths with the summer love she left behind. As family secrets surface and a beloved boutique hangs in the balance, old heartbreak and second chances collide. Set against the shores of Carlisle Bay, this story blends romance, resilience, and the kind of friendships that help piece everything back together.

CONTENTS

1. Carlisle Bay Cheeseburger Flatbread
2. Beach Picnic Chicken Salad Croissants
3. Strawberry Sunset Lemonade
4. Moonlight Vanilla Sea Salt Cupcakes
5. Stars & Sprinkle Brownie Bars
6. Custom Mug by the Author

CARLISLE BAY CHEESEBURGER FLATBREAD

Carlisle Bay Cheeseburger Flatbread

Ingredients:

- 2 flatbreads (naan or pita)
- 1/2 lb ground beef
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt + pepper
- 1/2 cup shredded cheddar
- 1/4 cup mozzarella
- 1/4 cup diced tomatoes

Burger sauce drizzle:

- 2 tbsp mayo
- 1 tbsp ketchup
- 1 tsp mustard
- 1 tsp pickle juice

Optional add-ons:

- Crumbled bacon
- Thin red onion slices

Instructions

1. Cook beef with seasonings until browned.
2. Place flatbreads on a baking sheet.
3. Add beef, then cheeses.
4. Bake at 400°F for 8–10 minutes until melty.
5. Top with tomatoes.
6. Drizzle burger sauce and any add-ons.

Some summers don't end when the season does

BEACH PICNIC CHICKEN SALAD CROISSANTS

This is the kind of story made for a beach day, with a breezy coastal setting, a touch of romance, and just enough tension to keep you turning pages. It's easy to sink into, perfect for reading between ocean dips with something tasty in hand.

Beach Picnic Chicken Salad Croissants

Ingredients

- 2 cups cooked shredded chicken
- 1/3 cup mayo
- 1 tbsp Greek yogurt
- 1/4 cup diced pineapple
- 2 tbsp chopped pecans
- 1 celery stalk, diced
- Salt + pepper
- Store-bought croissants

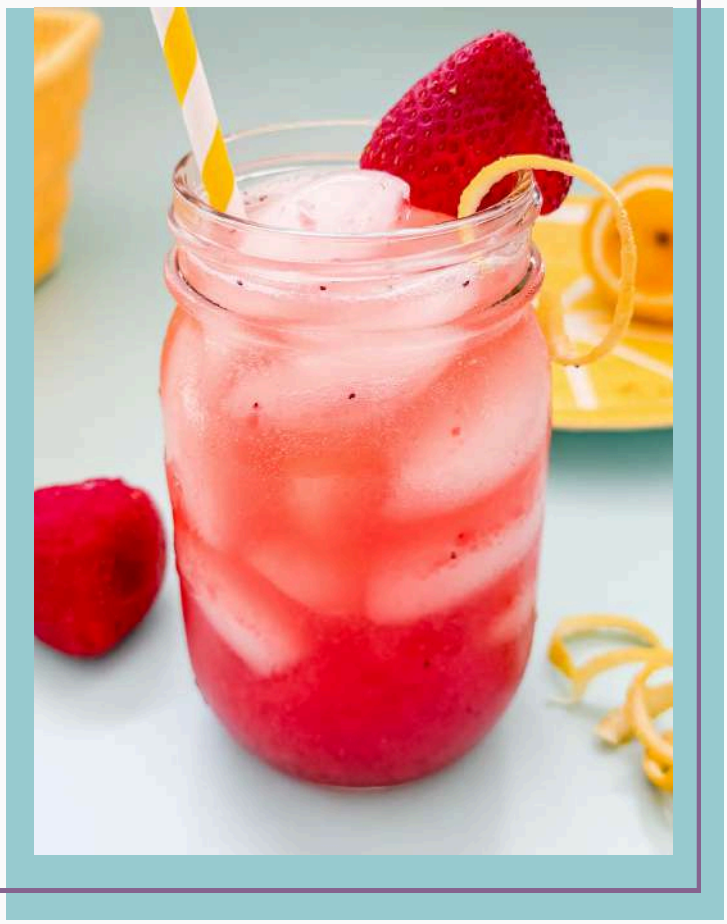
Optional extra twist:

- A drizzle of honey

Instructions

1. Mix everything together until creamy.
2. Chill for 30 minutes if you have time.
3. Serve on croissants.

STRAWBERRY SUNSET LEMONADE



Give your lemonade a quick summer glow-up with a few simple touches. A splash of grenadine adds richer color and a hint of sweetness, sugar-rimmed glasses bring a fun touch, and frozen strawberries double as ice with a pop of flavor as they melt. It's an easy way to give your lemonade a fresh, summery twist.

Ingredients

- 1 cup strawberries, blended
- 2 cups lemonade
- 1/2 cup lemon-lime soda
- 1 tbsp vanilla syrup
- Ice

Instructions:

1. Mix strawberry puree with vanilla syrup.
2. Fill glass with ice + pour strawberry mixture halfway.
3. Slowly add lemonade, then soda on top for a layered "sunset" effect.

MOONLIGHT VANILLA SEA SALT CUPCAKES

Reading this story pulls you into the kind of sensory moments that feel straight out of a summer by the shore—salty air, sweet treats, and flavors that linger long after the scene ends. It sparks that urge to step into the kitchen and recreate the feeling, turning simple ingredients into something that matches the mood of the book. It's like your imagination and appetite team up to bring a little piece of Carlisle Bay to life.

Ingredients

- 1 box white or vanilla cake mix
- 1 cup whole milk (instead of water)
- 1/2 cup melted butter (instead of oil)
- 4 large eggs
- 2 tablespoons sour cream
- 1/2 cup thick salted caramel (not pourable ice cream topping)
- 2 sticks butter, softened
- 3 1/2 cups powdered sugar
- 1 teaspoon vanilla extract
- 4 to 6 tablespoons heavy cream
- Flaky sea salt
- White chocolate seashells (made with a mold and white melting wafers)

Instructions

1. Preheat your oven to 350°F and line a cupcake pan with liners.
2. In a large bowl, combine the cake mix, whole milk, melted butter, eggs, and sour cream. Mix until smooth.
3. Divide the batter evenly into the liners and bake according to box directions. Let the cupcakes cool completely.
4. Once cooled, use a cupcake corer or small knife to remove the center of each cupcake. Fill each one with thick salted caramel.
5. In a separate bowl, beat the butter until smooth. Add powdered sugar, vanilla, and heavy cream, then beat until light and fluffy.
6. Transfer the frosting to a piping bag fitted with a 1M tip and pipe a swirl onto each cupcake.
7. Finish with a sprinkle of flaky sea salt and top with a white chocolate seashell.

STARS & SPRINKLES BROWNIE BARS

red, white, & brownies

Ingredients

- 1 box brownie mix + ingredients listed on the box
- 1 cup white chocolate chips, divided
- 6 Oreos, chopped into small pieces
- 1/4 cup patriotic sprinkles, divided
- Melted white chocolate for drizzling, optional
- Extra patriotic sprinkles for topping, optional

Instructions

1. Preheat the oven according to the brownie mix package directions. Spray and line an 8-inch square pan with parchment paper.
2. Prepare the brownie batter as directed on the box. Fold in ½ cup white chocolate chips and the chopped Oreos. Spread into the pan, then sprinkle the remaining ½ cup white chocolate chips and patriotic sprinkles over the top. Bake according to package directions.
3. Cool completely. Optional- drizzle with melted white chocolate, add extra sprinkles, then slice into bars.

CUSTOM MUGS

Grab this all new mug perfect for book lovers from Angie Ellington here!

Movie coming soon!

This story is heading to your screen next year, making now the perfect time to dive in. Read the book, bring the coastal vibe to life with the recipes, and settle into the world of Carlisle Bay before it all unfolds on screen. It's a fun way to experience the story now and look forward to seeing it come to life later.