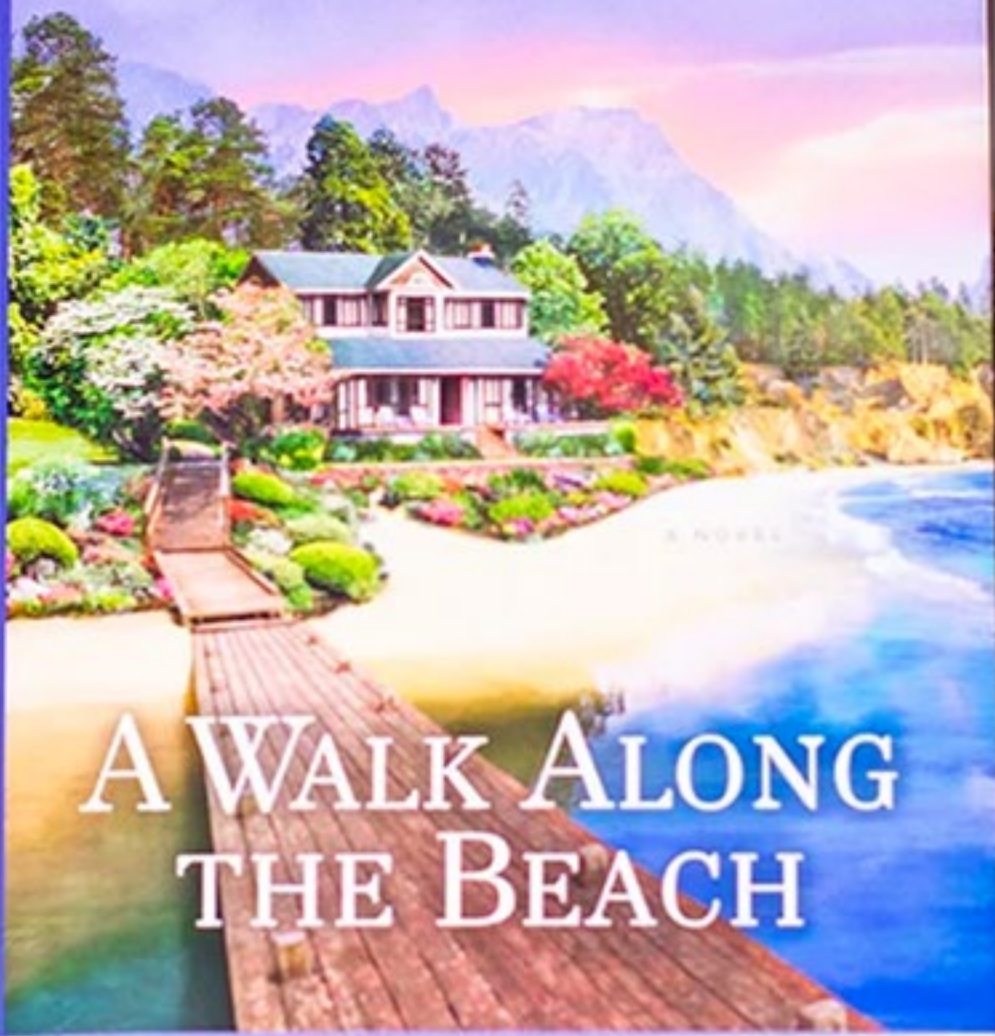


#1 *New York Times* bestselling author

DEBBIE
MACOMBER



A NOVEL
A WALK ALONG
THE BEACH

Digital Book Club

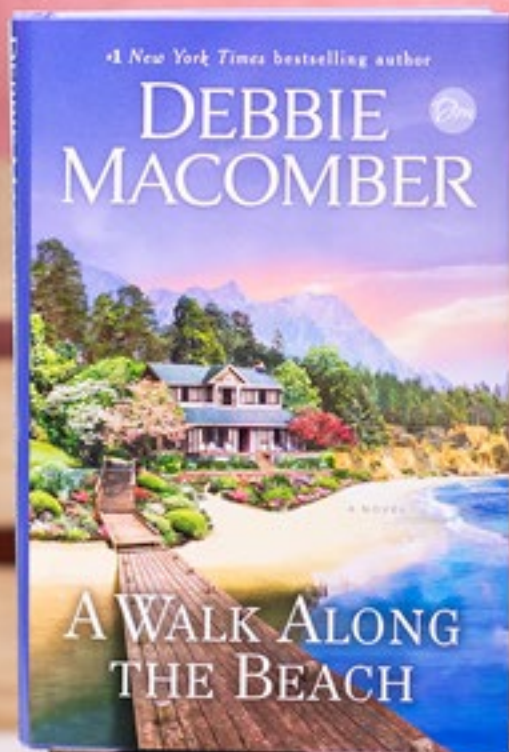
Inspiration Behind the Book



Read more about the inspiration behind the book, **A WALK ALONG THE BEACH** from Debbie's Welcome Home blog.

[READ BLOG](#)





A WALK ALONG THE BEACH by Debbie Macomber DISCUSSION QUESTIONS

- 1) Willa is worried when she learns that Harper is planning to climb Mount Rainier. Is there someone in your own life you strive to protect or worry about in this way? Have you ever opened up to him or her about your feelings?
- 2) Sean initially conceals his past from Willa because he worries that she will learn of his old ways. Do you believe she should have known these details from the start? Why or why not?
- 3) Bandit is a source of comfort to both Sean and Willa throughout the novel. Have you ever owned a pet that held a special place in your life? Discuss.
- 4) Willa, Harper, and Lucas' father struggled with addiction and grief after the death of their mother. When Harper's cancer returns, he makes a conscious effort to become a supportive fixture in their lives. Did this resonate with you in any way? What did you think of Willa's response, in particular, to having her father back in her life?
- 5) A walk along the beach always helps to clear Willa's mind, allowing her to focus on the situation at hand. Do you have a hobby or a happy place that provides you with the same sense of peace and guidance?
- 6) Caring for Harper forces Willa to step away from her café, Bean There, and she contemplates closing its doors for good. Think of a time you had to sacrifice something to help someone you love. What did you learn from the experience? Looking back, would you have handled it differently?
- 7) Despite Sean's dedication to his work, he feels guilty that he cannot be with Willa when she needs him most. Have you ever experienced a conflict between your professional life and your professional life? Explain.
- 8) A Walk Along the Beach largely takes place in quaint Oceanside, Washington, a small town with a strong sense of community. Talk about your hometown. How did it shape you, and in what ways?
- 9) Compare and contrast Willa's character at the start of the novel versus the end of the novel. How did you see her evolve?

Coffee-Cinnamon Rolls w/ Maple Cream Cheese Icing

2 cups whole milk
¼ cup vegetable oil
½ cup sugar
1 package (2 ¼ teaspoons) active dry yeast
4 ½ cups all-purpose flour, divided
1 ½ teaspoons kosher salt
½ teaspoon baking powder
½ teaspoon baking soda

1 cup (2 sticks) unsalted butter, room temperature
½ teaspoon kosher salt
1 cup sugar
2 Tablespoons finely ground coffee
2 Tablespoons ground cinnamon

6 ounces cream cheese, room temperature
2 ¾ cups powdered sugar
¼ cup half and half or milk
1 teaspoon maple extract
½ teaspoon kosher salt

*Makes 1 Dozen

In a small saucepan over medium heat, whisk together milk, oil and sugar until mixture reaches 110°F. Sprinkle yeast over the top and let sit for 10 minutes, or until foamy. Pour into a large bowl, then use a wooden spoon to stir in 4 cups of the flour and the salt. Cover with a clean kitchen towel and let sit in a warm place until doubled in size, about 1 hour.

Preheat the oven to 375°F.

Stir in the remaining flour, the baking powder and baking soda.

On a floured surface, roll out the dough into a 24 inch by 10 inch rectangle. In a small bowl, mix together the butter and salt until very spreadable. Drop tablespoonfuls of the butter onto the surface of the dough, then use an offset spatula to spread all over the dough. In a small bowl, mix together the sugar, coffee and cinnamon, then sprinkle evenly over the butter.

Starting at the top, roll the dough tightly down towards you. Once rolled into a long log, use your hands to even out the thickness along the whole log. Slice into 12 even pieces, then place in a greased 9 x 13-inch baking pan. Cover with a clean kitchen towel and let rise for 20 more minutes.

Remove towel and bake for 20 - 25 minutes, until puffed and golden brown. Let cool for 10 minutes.

Meanwhile, make the icing. In a large bowl, whisk the cream cheese until smooth. Whisk in the powdered sugar, half and half, maple extract and salt until smooth. Spread on the tops of the rolls and serve warm.



Cold Brew



INGREDIENTS

COLD BREW

1 cup coarsely ground coffee beans
4 cups filtered water
cheesecloth

SWEET CREAM

1 cup heavy cream
16 oz sweetened condensed milk
1 tbsp pure vanilla extract

INSTRUCTIONS

Grind coffee beans coarsely and place in container.

Mix water in with beans. Cover loosely with cheesecloth.
Let steep 12-24 hours.

In separate container mix cream, condensed milk and vanilla.
Whisk thoroughly until blended.

Strain your steeped coffee, then add to a glass over ice and
add in your sweet cream!

Both coffee and cream will stay fresh in refrigerator for
up to two weeks.