

July 2023

Happy July to everyone!

I'm so happy that "UnMasked" is now released into the world! Thank you all so much for your support and encouragement! This has been so much fun and I'm enjoying the process.

Northern Michigan Inspirations for "UnMasked"



When I began envisioning the places of "UnMasked" one of the first areas that came to mind were some of my favorite cities in northern Michigan; places I'd known and loved every summer since I was a baby. My family would visit Petoskey, Charlevoix and Harbor Springs. My grandparents had retired to Charlevoix, so sometimes we journeyed there during the fall and winter as well. To read the entire blog please go to: [Northern Michigan inspirations for "Unmasked" - Part 1.](#)

Northern Michigan Inspirations for "UnMasked", Part II

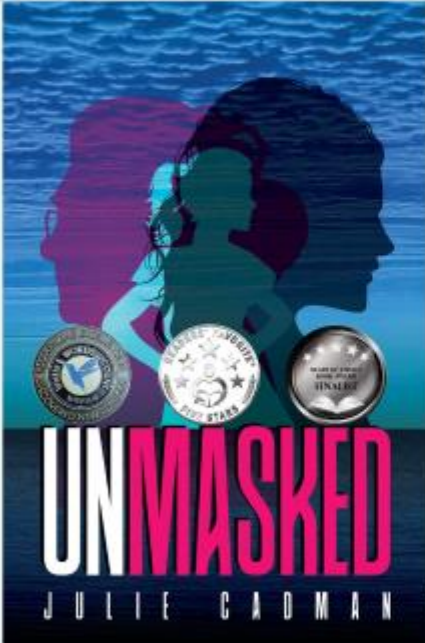


One of the biggest inspirations for the lake house for "UnMasked" was my family's beach house on Walloon Lake in Petoskey. My parents, siblings and our families would travel to our family beach home each July 4th week to celebrate the summer and my mom's July 4th birthday! We all LOVED the family tradition of experiencing fireworks from atop a hill with the sky magically lit up across the Harbor Springs, Petoskey and Charlevoix skyline. You can read the entire blog at [Northern Michigan inspirations for "Unmasked" - Part 2](#)

Upcoming Events

Book Launch Party!!!

I'm having a special **Book Launch Party** this Saturday, July 15th from 7-9 PM at the clubhouse at Georgetown Houses of Fox Hills Park. Located at 1501 Georgetown Dr. Bloomfield Hills, Mi 48304. We will have some light refreshments, an author reading, and book signing. I would love to have you join us!



UNMASKED
JULIE CADMAN

**SATURDAY
JULY 15TH
7-9 PM**

**@ THE GEORGETOWN HOUSES
CLUBHOUSE OF FOX HILLS
PARK**


**1501 GEORGETOWN DR.
BLOOMFIELD HILLS 48304**

**JOIN US FOR AN AUTHOR READING
AND BOOK SIGNING,**

www.JulieCadman.com

I'm having a book signing at R&B Used Books in Grand Blanc on Friday, July 28th, 2023 with my friend, Shelly Edwards Jorgensen. Shelly is the author of "Beautiful Ashes" – her best-selling memoir and true crime story. Shelly is


incredibly inspirational - you won't want to miss the chance to meet her and grab a copy of her book.




R & B USED BOOKS
12830 S Saginaw St #F, Grand Blanc, MI 48439

Book Signing Event
Friday July, 28th
6 to 8 pm

2 Award Winning Authors - One Event!



Against the backdrop of the Pandemic, UnMasked powerfully explores the complexities of family relationships. It chronicles the first-person narrative of three generations of women as they navigate through past hurts, family secrets, and changing their family legacy.



Beautiful Ashes is the compelling true crime account of Shelly Edwards Jorgensen's quest to uncover family secrets and to survive the truth. It's a riveting story of tragic loss and healing faith. A true story of murder and betrayal that will keep you mesmerized.

Yummy Dessert Recipe - Crockpot Lava Cake

Over July 4th – I made a crockpot lava cake and everyone loved it. This is a super easy, yummy dessert that reminds me of the chocolate lava cake you find at Chili's (only better!) Enjoy this recipe, you'll be so glad you tried it!

Crockpot Lava Cake

Prep Time 5 mins

Cook Time 2 hrs 30 mins

Total Time 2 hrs 35 mins

Servings 12

Ingredients for the Chocolate Lava Crockpot Cake:

- 1 box of Super Moist Chocolate Fudge Cake mix
- 1 1/4 cup milk (I use coconut milk)
- 1/2 cup vegetable oil (I use melted coconut oil)
- 3 eggs

Ingredients for the lava topping:

- 1 box of Instant chocolate pudding mix 4 oz
- 2 cups milk (I use coconut milk.)
- 1 bag of milk chocolate chips 12 oz. (can use dairy-free chocolate chips)

Instructions

1. Beat together cake mix, oil, eggs, and milk with an electric mixer until batter is smooth.
2. Spray slow cooker with nonstick spray so the cake won't stick.
3. Pour cake mixture into the slow cooker and smooth over the bottom.
4. In a mixing bowl, beat together the 2 cups milk and pudding and pour over the top. DO NOT STIR!!
5. Then sprinkle chocolate chips over top without stirring.
6. Cover and cook on high for 2 and ½ to 3 hours in your crock pot.

7. You'll know when it is done when the outsides and top set up like a sponge- the middle will be gooey. Serve with vanilla ice cream or whipped cream.

Serves 10-12. Enjoy!

Please connect with me at:

Website: www.JulieCadman.com

Facebook : [AuthorJulieCadman](https://www.facebook.com/AuthorJulieCadman)

Instagram: [@Julie.Cadman1](https://www.instagram.com/Julie.Cadman1)

Copyright © 2023 JulieCadman.com, All rights reserved.