

Sweetie-licious

Bakery Café and Bake Shoppe

Good Food, Good Deeds, Good Lives!

Our Fall 2014 Newsletter

Welcome, welcome to our Autumn Sweetie-licious newsletter! Our mission is to celebrate home-life through stories of good food, good deeds and good lives. I am thrilled to share my treasured library of recipes, stories and traditions with you all. So friends, here's to making our lives meaningful, our homes happy and our palates joyous!

Autumn has arrived...I know I'm not alone in welcoming it with open arms. For me, there is nothing more enjoyable than sitting on our front porch soaking in the colorful trees and all the fall sights, sounds and smells on our farmette. The old sugar maple trees that grow east of our house between the lane and our driveway are my favorites. They are so thick with leaves that only select rays of sunshine sprinkle the ground beneath. However, on a sunny October day, the light that hits the tops of the trees makes for a color carnival.

The aromas of a simmering pot of hearty soup and a buttery, cinnamon apple pie are a welcomed comfort for most on a chilly fall day. And how about the exciting sounds of a distant hometown football crowd cheering on a Friday night or the melancholy cry of geese as they journey south?

I love that humble pumpkins take center stage during the autumn harvest! To me, there is nothing like a pumpkin spice muffin and a steaming hot cup of coffee to start my autumn morning...how about you?

All of our senses are intensified in the fall, which is why it is my favorite season. The magic of Halloween and the warmth of Thanksgiving top off this time of year for me. Be sure to soak it all in, and as always, enjoy all fall comfort baked goodies!

Eat Pie and Love Life -- Linda

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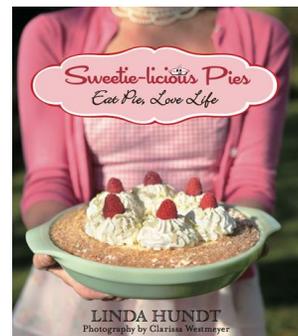
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"Autumn...the year's last, loveliest smile."

— William Cullen Bryant



Since *"Sweetie-licious Pies: Eat Pie, Love Life"* was honored as a 2014 Michigan Notable Book earlier this year, Linda has been touring libraries across the state, sharing her journey from tweaking beloved old family recipes in her kitchen to becoming a national pie-baking champion and cookbook author.

To find out if Linda is coming to your library, or to order your signed copy, go to:
www.sweetie-licious.com

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Sweetie News...

Caramelized Yams & Apples

This delicious harvest side dish is perfect for a fall tailgate party or potluck dinner!

1 large can cooked yams, drained
3 medium apples, cored, peeled
& sliced (I prefer Ida Reds)
1Tbsp. minced onion
1Tbsp. minced fresh sage
1 stick butter – cut in half
½ C. brown sugar
2 Tbsp. flour
Salt & pepper to taste
1 C. miniature marshmallows

Drain yams and place in large mixing bowl. Cook ½ stick of butter, onions, sage, and apples on medium heat in medium sized saucepan. Cook until slightly browned and tender. Pour into large mixing bowl with drained yams. Add the remaining butter, flour and brown sugar to saucepan. Cook and stir until melted. Pour over apples, onions and yams. Carefully mix all together. Place in buttered, covered medium casserole dish. Bake at 350 for 30 minutes. Uncover and place marshmallows on top. Bake for 5-10 more minutes until marshmallows are slightly browned. Cover until ready to serve.

So many exciting things happening in Sweetie-land this fall!

***American Pie:** Finally, finally... pie lovers across the country can rejoice! Starting in October, many of Sweetie-licious' award-winning pies will be available by mail order through Williams-Sonoma, Inc. Check out their fall and holiday catalogues... or go on-line at www.williams-sonoma.com. Just think what a great Christmas gift one of our yummy pies would make!

***A Growing "Em-pie-er":** Sweetie-licious continues its mission of changing the world one pie at a time with the Grand Opening of its third Bakery Café in darling East Grand Rapids, MI, on Friday, September 26 at 11am [2226 Wealthy St. SE]. And for those of you visiting the flagship store in DeWitt, you'll soon notice things are getting bigger and better as Sweetie-licious expands its operations to the building next door.

***A Country Affair:** Linda and her Sweetie team are heading down to Columbus, Ohio September 12-14 for our first ever Country Living Fair, where Linda will be featured on the main stage doing what she does best – making pies! Be sure to stop by the Sweetie-licious booth and say hello.

***Down on the Farm:** A PBS production crew descended upon Linda's beloved farmette this summer to tape "**Sweetie-licious Slice of Life**", a one-hour special featuring Linda and her family preparing for a harvest feast in the barn. The program initially airs on Lansing's WKAR-TV on Sat. Sept. 27th at 10 am and again on Sun. Sept. 28 at 11:30 am, and is being offered to PBS stations around the country. Check your local listings!

About Linda Hundt...

Ever since she got her first turquoise Easy Bake Oven, Linda Hundt has known that baking delicious memories for others was her mission in life. Now a seventeen-time national pie-baking champion and retro-inspired bakery owner, she has been featured on the **Food Network** and other television programs, as well as in newspapers and magazines throughout the country, including **The Wall Street Journal**, **The New York Times**, **Parade** and **Country Living**. She and Sweetie-licious Bakery Cafe have won numerous baking, restaurant and business awards, including the 2011 Crisco 100-Year-Anniversary Innovation Best of Show winner and the Food Network Amazing Pie Challenge. Her cookbook, **Sweetie-licious Pies: Eat Pie, Love Life**, was named as one of 2014 Michigan Notable Books. Linda is thrilled Sweetie-licious has been named as the exclusive pie provider for Williams-Sonoma, Inc, and her pies will be available by mail order nationwide. Linda, who resides in a century-old farmhouse with her husband and has two lovely grown daughters, is a sought-after keynote speaker who focuses on entrepreneurship, inspiration and pie baking.



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