

Sweetie-licious

Good Food, Good Deeds, Good Lives!

Our WINTER 2014 Newsletter

I am thrilled to share my treasured library of recipes, stories, and traditions with you all! So friends, here is to making our lives meaningful, our homes happy and our palates joyous!

I always look forward to the winter, for many reasons, but mostly to nest! There is absolutely no better time in the calendar year to cozy up in a little world of comfort and joy than the winter. Cold winters enable us to stay inside more, which can be a delightful way to spend quality time with family, and/or embrace some meditative alone time!

Playing games, doing puzzles, and reading classic books are perfect nesting pastimes in front of a warm fireplace or the magical glow of candlelight. I personally adore reading stacks of vintage cookbooks in my cozy quilted, old iron bed on frosty winter nights. ☺

Baking gets much well deserved attention in the winter, for who doesn't enjoy eating a warm chocolate chip cookie on a cold and blustery day? For me, there is hardly anything better than baking at the shop in the early hours of our coldest months in Michigan. The smooth voice of Nat King



Cole fills the sweet, cinnamon scented air, and the snow falling gently outside our bakery window, combine to make for winter nesting perfection! Later on, when the chilled, but starry eyed customers start coming in, and their faces light up to the comforts of the bakery walls; I know that in these moments, we are indeed, changing the world one pie at a time!

So let's get out the rolling pins and cookie pans, turn on the oven, and start baking to savor the winter's cozy comforts of home!

Eat Pie and Love Life " Linda

"Shut the door, not that it lets in the cold, but that it lets out the coziness!" -- Mark Twain

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Mom's Blondie Brownies

There is nothing more special on a winter day than making a pan of blond brownies and serving them up along with a mug of hot cocoa.

1¼ C. flour
½ tsp. baking powder
1/8 tsp. baking soda
½ tsp. salt
½ C. chopped pecans / walnuts
¼ C. chocolate chips
¼ C. butterscotch chips

Combine in bowl.

1/2 C. melted butter
1 C. brown sugar
1 egg
1 ½ tsp. vanilla

Cream together ingredients. Add dry ingredients to wet ingredients. Spread into a 9" buttered pie pan. Bake at 350 degrees for 25 to 30 minutes. Cut in pie wedges and serve warm. Yummy!

News from the Shop...

2014 Michigan Notable Books - Sweetie-licious Pies was just named one of the top 20 books that best celebrate the good things about Michigan and the Great Lakes region, by the Library of Michigan. The program holds the Night for Notables event to formally recognize the authors/publishers and coordinates 50 library visits by authors across the state. "I am overwhelmed with gratitude, and humbled to be recognized with such talented authors. I am so proud of my beloved Michigan, and to share the art of Midwestern pie baking with the world!" xoxolinda

Our Grand Rapids Shoppe – We are starting to serve delicious lunches at our Downtown Grand Rapids Market shop. Lunch includes our yummy soups, sandwiches, and quiches, as well as other amazing "Sweetie" treats (like pot pies!)

"Winter is the time for comfort, for good food and warmth, for the touch of the friendly hand and a talk beside the fire: it is a time for home." – Edith Sitwell

About Linda Hundt ...

Linda resides in a century-old farmhouse with her sweet husband and has two lovely grown daughters. She is the owner of Sweetie-licious Bakery Cafe in DeWitt MI. Linda was the "Crisco Innovation" Grand Prize winner in 2011 and won Best-in-Show in 2009. She has won 16 first places at the National Pie Championships since 2007 and has appeared in many national magazines.

Linda has appeared on the Food Network and on the Today Show with Willard Scott. Linda is the co-founder of the DeWitt Farmers Market and recipient of 2009 Athena Power-Link award. She also writes a seasonal baking column for Michigan Home and Lifestyle magazine and is the author of Sweetie-licious Pies.



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