

Sweetie-licious™

Sweetie News – Late Spring 2010



Good Food, Good Deeds Good Lives... by Linda Hundt

Welcome, welcome, welcome to our Sweetie-licious newsletter. Our mission is to celebrate home-life through stories of good food, good deeds, and good lives. Each issue will also include a delicious recipe. I'm 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!

I believe most people have heard our good news regarding the Crisco National Pie Championships! We came home with three more first places and one second! Ellie's Cherry Blackberry, Grandpa Ferrell's Cherry Rhubarb, Aunt Margie's Banana Cream, and County Fair Candy Apple.

We're so grateful to all of our customers, all the hard-working folks here at the shop, all the nice folks at the championships, Willard Scott and the Today Show, and our lovely sponsors - The Cherry Marketing Committee and Dandee Printing! We promise to keep doing our best to make all of you the best pies we know how to make and to keep making you proud! Thanks for making my dream job come true every day!

This time of year is so busy, busy for everyone with yard work, graduations, weddings and the holidays - Mother's Day and Memorial Day! So happy you found the time to relax and read this newsletter! May is such a endearing month to me, both of my beautiful girls were born in May, trees are budding new leaves and flowers, and we get to celebrate our wonderful mothers and remember our loved ones that are no longer living here on earth. Yes, it is definitely a special

time to celebrate life. Be sure to remember any lonely or sad mothers who may be forgotten and to pray for and pay tribute to all our dearly departed and to all our veteran heroes.

Eat Pie and Love Life - Linda



When a child was asked, "Where is your home?" she replied, "Wherever my mother is, is my home".

— Author unknown

News From the Shop



We have many lovely weddings and open houses this season to make extra special with our Sweetie-ous goodies.

Look for Pinkie, our pink pie wagon/gourmet food truck coming your way this summer. It will be traveling around town with our most popular sandwiches, slices of pie and more. We will let you know where we will be via Facebook, Twitter etc.

If you're not a Facebook fan, be sure to become one soon. We have lots of information on the Facebook page; our latest menu additions, taste testings, fresh pies in season and other breaking news..

Congratulations to our sweet Nicole Rowden, our only graduating senior from DeWitt High School this year. She is on to U. of M. in the fall...we're so proud!



All that I am or hope to be I owe to my angel mother. -- Abraham Lincoln

Mommy's Rhubarb Custard Pie



When I think of my mother, I think of her in the kitchen. She loved to cook and bake and deemed it as her hobby. All I know for sure is something magical happened in our tiny, turquoise kitchen and our family's breakfasts, lunches and dinners were the miraculous proof. My favorites dishes were her chicken and dumplings and lasagna, but mostly I loved her pies, especially her rhubarb custard pie. When my mommy made pies for church potlucks and family reunions she always, always brought home an empty pie tin. My Daddy always told me how lucky I was to have a mother that could bake a perfect pie. I am lucky and so are you. Eat pie and feel lucky.

Grandma McComb's Graham Gems Muffins



The muffin recipe below was my daddy's mother's recipe, the sweet, Rosella McComb. He loved them while growing up during the Depression and still does. Although you could eat these moist muffins with a hearty salad or alongside a delicious Sunday dinner, we always ate them for a weekend breakfast, just like my daddy did. These muffins are best right out of the oven, split and covered with butter and real maple syrup. Yum.

2 1/2 C. of graham flour
1/2 C. of white or wheat flour
1/2 C. of vegetable oil
1 C. sugar
1/2 tsp. salt
2 tsp. soda
2 eggs
2 C. buttermilk

Add soda to the buttermilk, then eggs and oil in medium mixing bowl. Mix flours, sugar, salt together in large mixing bowl. Gently mix the buttermilk mixture into the flour mixture, being careful not to over mix. Scoop into paper lined muffin tins and fill 3/4 full.

Bake at 350 for 15-20 minutes or until when muffins are touched they spring back. Makes up to 2 dozen muffins.

About Linda...



Linda resides in a century old farm house with her sweet husband and two lovely young daughters. She is the owner of Sweetie-Licious Bakery Cafe in DeWitt MI. She was the grand prize winner in 2009 and a first place winner at the 2010, 2008 & 2007 National Pie Championships. Linda is a Board Member of the CMU College of Business, Entrepreneurial School, and the 2009 Athena Power-Link recipient. She is also the co-founder of the Downtown DeWitt Farmers Market.



108 North Bridge St. DeWitt, MI 48820
(517)669-9300 www.sweetie-licious.com