

# Sweetie-licious™

## Sweetie News – Spring 2008



### 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 present a delicious and simple recipe. 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 think nothing screams Spring more than the clean taste and smell of lemons. They are so bright and fresh, they inspire happiness - a much needed pick-me up to some gray days of this season. I have enclosed a lemon story and a lemon recipe to get us in the fresh mood of Spring!

Occasionally my family would venture down to the beautiful hills of West Virginia to visit my beloved grandparents. We cherished these trips, and still do. My grandmother always welcomed us with laundry lined, fresh sheets for our feather beds, plenty of hearty, comfort food and numerous warm hugs and kisses. I remember her farm sprinkled with spring blossoms and crocuses and the smell of new, tender grass - certainly, the perfect cure for a family plagued by spring fever. To elevate a wonderful week even higher, my dear mother and grandmother would prepare a delicious Easter feast of honey ham baked in ginger ale, chicken and dumplings, green beans and onions, deviled and pickled eggs and a lovely lemon custard cake. Yummy...

Eat Pie & Love Life... Linda

### Grandma Ferrell's Lemon Custard Cake



(Here is an easy version of my Grandma's recipe)

- 1 prepared angel food cake (10 inches)
- 1 package (3.4 ounces) instant lemon pudding mix
- 1 and a half cups of cold whole milk
- 1 cup (8 ounces) sour cream
- 1 T fresh lemon juice
- 1 T freshly grated lemon zest
- 1 container (8 ounces) of frozen creamy whipped topping - thawed

Tear the angel food cake into bite-size pieces. Place in a 13x9 inch pan. In a mixing bowl, combine the pudding mix, milk, sour cream, lemon juice and zest. Beat until thickened, about two minutes. Spread over cake. Carefully spoon whipped topping on top. Chill at least four hours or overnight. Garnish with fresh strawberries, raspberries or blueberries.

*If there comes a little  
that, still the air is chill  
and raw, here and there  
a patch of snow, dirtier  
than the ground below  
dribbles down a marshy flood;  
ankle deep you stick in mud,  
in the meadows while you  
sing, this is spring!*

— C. P. Cranch



## Aunt Margie's Cherry Lemon Bomb Cookies



(I love this particularly lemony pie story for spring...)

While growing up in Michigan, my twin sister and I would spend a weekend at my dear Aunt Margie's farm. For us, no weekend was ever more anticipated. One of the highlights of the week was Saturday Baking Day. We started baking pies and cookies at dawn in my Aunt's tiny, pink kitchen wearing homemade gingham aprons for the day's work. Out of all the yummy things we made, my favorites were the Cherry Lemon Bomb cookies. These yummy cookies were soft & buttery with a hint of lemon and juicy Michigan cherries.

Each summer, the three of us consistently turned out numerous beautiful and delicious pies and cookies. My sister and I would then decorate shoe boxes and give boxes of these special cookies to favorite neighbors. I remember how excited the neighbors were when they received their delicious box of homemade cookies. It was such a simple favor, but very meaningful to them. My sweet aunt showed us and at young age how special it is to share one's food, lives and love with one's neighbors.

Eat cookies, and share.

## What's Happening at the Shop



Gosh, there are so many new and exciting things happening this spring at the shop...

On March 15<sup>th</sup> we are off to Chicago to attend Country Living Magazine's Women Entrepreneur Annual Conference. We are sure to learn much and hopefully meet with an editor to brag about our adorable cafe bakery!

Then in April, we are off to Florida to participate in the National Pie Championships. We hope to bring home a first place prize again this year to make you all proud...☺ A little bird told us that the Food Network will most likely be there - Yeah! More on that later...

Finally, at the end of April we are hosting a workshop at the Michigan State University's 'Alumni Kaleidoscope - A day for Women' Conference. I will be presenting a workshop on basic pie baking skills and how to preserve memories in your own life. We are honored to be asked and hope to please all that attend. Look it up online for more details. We would love to see you there!

If you haven't signed up for Sweetie-licious baking classes, please do. They are so much fun. Come alone or book the whole class with your favorite people!

Thanks so much for being such loyal and happy customers - we love you for it. We really do.

*I love spring anywhere  
but if I could choose I  
would always great  
it in a garden  
- Ruth Stout*



Linda resides in a century old farmhouse with her sweet husband and two lovely teenage daughters. She is the owner of Sweetie-licious Pie Pantry in DeWitt Michigan, is a first place winner at the 2007 National Pie Championships, recipient of the 2006 SBTC Small Business of the Year, in addition to other regional and State awards. She is also the co-founder of the Downtown DeWitt Farmers Market.



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