

Sweetie-licious™

Sweetie News – Autumn 2009



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

Welcome, 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. 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 am so excited for my favorite season to finally arrive. There is so much to talk about, and so little time and space, but I shall try. Thanks so much to all of you wonderful, wonderful folks that support our cute little shop. We love you all and are forever appreciative of your loyal patronage.

Gosh, there are so many exciting things happening here at Sweetie-licious I can hardly contain myself! First of all thanks to Midwest Living magazine's Sept/Oct. 2009 issue for the lovely pictures and write up. Look for us also in the November issue of Country Living magazine with another color splash of our pies. I have always admired both of these magazines and am thrilled to have our most special pies featured. However, the big "ta-da" moment for us this month is The Food Network Pie Challenge where we win the big cash and more importantly, the knowledge that we own the nation's best pie - Tom's Cheery Cherry Cherry Berry! I truly am a tad nervous about watching the broadcast as it is a bit overwhelming for all sorts of sentimental reasons, but thrown into the mix is the reality that possibly millions of strangers will see me cry my ugly cry. Of course,

I would suffer this embarrassment a thousand times over to win this coveted prize again - for I am truly a grateful girl.

At the shop, it is our beloved fall pie season as our award-winning apple, pumpkin and pecan (and all their variations) show back up in the case. I know this thought excites me as it does many of you. We also have some new fall "foodie" creations that we are so pleased to introduce to our already delicious menu!

At home, my favorite season is approaching and I can't wait. Apples are falling from their limbs, the leaves are starting to ignite and the cornfields are aging... so beautiful. Our families have a grand fall party, Harvest Home, where we make home-made apple cider and guests contribute a vegetable to our stone soup that cooks over an open fire all day. Later we watch old Walt Disney movies on our barn doors... fun, food and folly at its best. This is a fall that will be unforgettable. We love making your delicious memories come true!

Eat Pie & Love Life... Linda



Our Apple Pies



Our apple pie is truly amazing as it won First Place for Small Bakeries at the 2009 National Pie Championships and will be featured in November's Country Living magazine. We peel our own apples and use only Michigan Cortland and Ida Red for their firmness, color and tartness. Yummy. My husband, John only had apple pies for his birthday treat growing up as the story describes below.

The beautiful thing about the apple crisp recipe below is that you don't have to fuss with a delicate pie crust.



Mom Hundt's Apple Pie

My husband, John grew up in a family of thirteen children!! His parents did a lovely job raising them insuring that they all had charming childhoods, teaching virtues such as hard work, integrity, respect, faith and love. John's mother was a wonderful cook and baker and insisted that all thirteen children had happy, celebrated birthdays. On their special day, each child was allowed to choose their favorite dinner for the evening and of course, their favorite dessert. My husband and his twin sister always chose the same birthday dessert year after year, as my husband's twin, Josie chose German Chocolate cake and my husband chose All-American apple pie. (Clearly, John was destined to be my husband for he understood at an early age pie's allure and magnificence.) After dinner, much anticipated birthday gifts were opened as the whole family watched with excitement. Balloons were then passed out as all the children romped in the living room with smiling faces, contented bellies in magical "birthdayland" euphoria. Eat pie and make children's childhoods lovely. ©

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Apple Crisp



6 C. peeled, sliced Ida Red apples
1/4 C. white sugar
1/8 tsp. salt
3 Tbsp. water
1 Tbsp. flour
1/8 tsp. nutmeg
1 tsp. cinnamon
1 C. flour
3/4 C. packed brown sugar
1/2 tsp salt
1 stick butter softened

Mix first seven ingredients in large bowl and place in 10 x 6 inch buttered baking dish. Combine remaining ingredients in medium bowl and cut butter with two forks or pastry blender until mixture looks like coarse crumbs. Sprinkle on apple mixture. Bake at 350 for

40 - 45 minutes or until the apples are cooked completely through. Cool and let set for 30 minutes,

From Our Customers



"Having sampled numerous international apple pastries, I was enchanted to discover a most satisfying experience at Sweetie Pies. Go for the apple pie, it's life changing..."

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We are working furiously with the best staff ever assembled to make your delicious memories come true. They truly are amazing and I can't say enough how much I love and appreciate each one. Because of our exciting growth we have changed a bit around and added some folks to keep up with the workload.

We have some lovely new employees, Anna Hogg, Jessica Smith, Tara Curran, and my niece, Eileen Hundt have joined the Sweetie-licious staff as well as my twin sister, Laura Schmelter, officially starting (she has volunteered for years) as our mail order leader. Cheryl Kellogg has moved over to accounts management leader and Stephanie Haynie is our bakery/café leader. Congrats! We will have more responsibility advances as our bakery grows as we continue to help change the world one slice of pie at a time...

More news later on our expansion plans as well as possible more national recognition news. Wow!

About Linda...



Linda resides in a century old farmhouse with her sweet husband and two lovely teenage daughters. She is the owner of Sweetie-licious Bakery Cafe in DeWitt MI. She was the grand prize winner at the 2009, and a first place winner at the 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.



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