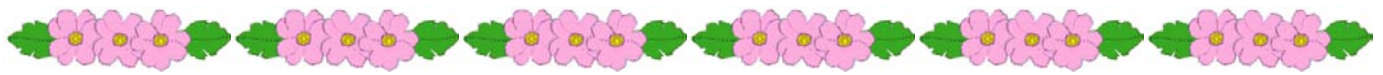


Sweetie-licious™

Sweetie News – Mother's Day 2008



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

BREAKING NEWS!!!



I just came back yesterday (4-20-08) with exciting news from the National Pie Championships in balmy Orlando. Sweetie-Licious won two first place ribbons in the Independent Baker category – for Linda's Key Lime and for our Aunt Ella's Cherry Berry Berry pies!! Yeah!

Then I competed in the Food Network's 'Pie Challenge' for one of the coveted first places and a television spot on this particular Food Network Challenge Series. Yeah! - I was fortunate enough to win first place in the Citrus category for my Key Lime & Raspberry Cream! The entire experience was very cool and the National Pie Council, Crisco, and Food Network people were all so supportive and happy for me. They filmed me making that particular pie and the host of the series, Keegan speaks of it when they talk about possible pie winners. I will have more information on my website and will let you know when it airs. I am still over the moon about the whole experience and am so excited to bring you all home some more National Pie Championships blue ribbons!! Thanks to you, Mom for celebrating pie baking with our family! Speaking of mothers.....

Welcome to our special Mother's Day newsletter. I think I am probably singing to the choir when I write that there is nothing more special than a mother. I love the idea that the entire nation recognizes these women on the same day every year and relish thinking of the millions of mothers getting spoiled and doted upon. I love to

see proud and joyous mothers of all ages in church with their prettiest dresses on, some adorned with old-fashioned corsages, others with family surrounding their pleased matriarch. I believe everyone knows how much I believe in a beautiful home life and no one sets the scene in every family like the mother. I know both my own lovely mother and my mother-in-law did this beautifully.

Let's also remember mothers who might be forgotten and lonely with family not near. Let's write them a note, invite them to brunch or dinner or hand deliver some flowers or a lovely cake or pie. Ask everyone at your get-together to tell their favorite "mom story." Let it be our commitment this Mother's Day to make every mother feel special. Eat Pie & Love Life... Linda



The Goodness of a home is not dependent on wealth, or spaciousness, or beauty or luxury. everything depends upon the mother.

-- g.w.e. Russell - 1910

Around & About the Shop



My trip to Chicago in March for Country Living magazine's 'Woman Entrepreneur Conference' was a success. There were over 600 inspiring women there - we learned so much!! I met with both the Lifestyle editor and the Editor-in-Chief. They both are quite positive about featuring us in a future issue of their magazine. Will keep you posted.

I was honored to be asked to be on the selection committee for the Greater Lansing Woman Magazine's Woman of the Year. The award ceremony is in May and I encourage all women to attend this inaugural event. There were hundreds of nominees and they were all so special, but our task was to whittle 10 finalists and a winner. Hats off to Stephanie Angel and the crew at GLW for creating such a neat event.

I am so excited to be holding a workshop at the upcoming MSU Alumni 'Kaleidoscope Day for Women' Our session is sold out with 300 lovely attendees! I look forward to sharing my baking secrets and some yummy treats with the group!

Another huge thanks to my wonderful staff and customers. You all are such beautiful people. Thanks for making me look good!! I love you all!

Angel Food Cake



This lovely angel food cake recipe is very simple to make and makes for a perfect dessert for special dinners or a picnic in the backyard. We make a similar one at the shop that is very popular - our creamy Coconut Cloud Cupcakes. Serve with fresh or thawed frozen fruit of your choice and real whipped cream. Yummy.

12 egg whites (1 ½ cups)
1 ½ cups sifted powdered sugar
1 cups of sifted cake flour
1 ½ tsp cream of tartar
¼ tsp salt
1 cup sugar
1 ½ tsp vanilla
½ tsp almond extract

Whisk together the powdered sugar and cake flour and set aside. In a large bowl beat room-temperature egg

whites, cream of tartar and salt until foamy.

Gradually add regular sugar -2 tablespoons at a time, beating on high speed until stiff peaks form. Quickly beat in vanilla and almond extract. Sprinkle flour-sugar mixture, ¼ cup at a time, over beaten egg whites. Folding gently just till flour-sugar disappears. Spoon batter into a lightly oiled 10 inch tube pan. Gently cut through batter with a large knife to remove air packets.

Bake at 375 oven for 35-40 minutes or until top springs back when lightly touched. Turn pan upside down on plate. Cool completely. Loosen the sides of the pan with a knife and remove from pan.

Comments From Our Customers....



We are pleased to share some special comments that our customers have shared with us.

This is the only place I would drive 120 miles to eat two pieces of pie - Donald Vixie

As a first timer to this charming shop, I can already say I feel right at home. The food is delicious and the staff wonderful. My face has been brightened with a smile and my heart warmed by sweet pies ☺ What a restaurant, what a home. - Alexia

*A mothers love & prayers and tears are
seldom lost on even the most wayward child.*

-- A.E. Davis - 1882



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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