

# Sweetie-licious™

Sweetie-licious Bakery Cafe News • Summer 2012

## Good Food, Good Deeds, Good Lives!

Welcome to our summer Sweetie-licious 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 am fairly certain that there is nothing more pleasing than a lazy summer afternoon. I feel that I must define “lazy” as most of us neglect to participate in this most wonderful summer pastime. The “lazy” I am referring to means doing absolutely nothing other than relishing the sights, sounds, and smells of our delicious Michigan summer.

Being lazy means you cannot garden, bike ride, or mow the lawn. It means being still and gracious in the “summer-ness” of a warm, sunny day. It means floating on a raft in a serene lake; napping in a hammock underneath a large shade tree; sitting on a blanket watching the birds dance in the air; admiring colorful boats float by in a harbor; softly swinging on an old porch swing; and enjoying a pink and gold sunset reflected in a midnight blue lake.



Summers truly are fleeting, so I challenge all of you take the time to relish the beauty and tranquility of a lazy summer day. Perhaps you could double up your work and home commitments for the week, so at least one day of the week is designated for nothing but summer day laziness. I encourage all of you to absorb that day like you did when you were a kid, without a care in the world, to find that place of summer serenity again.

*Eat Pie, Love Life · Linda*

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*"A perfect summer day is when the sun is shining, the breeze is blowing, the birds are singing, and the lawn mower is broken"*

*-- James Dent*

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## Lazy Daisy Cake

This is a perfect little cake to eat under a lovely shade tree with a big glass of ice-cold lemonade.

2 eggs  
1 C. sugar  
2 tsp. vanilla  
1 C. cake flour  
1 tsp. baking powder  
¼ tsp. salt  
½ C. milk  
2 Tbsp. butter

Combine eggs, sugar, vanilla and beat till thick. Add sifted dry ingredients. Heat milk and butter to boiling in a sauce pan. Add to other ingredients. Bake in a buttered 8 x 8 pan at 350 degrees for 30 - 40 min.

### Frosting

¾ C. brown sugar  
½ C. butter, melted  
1 C. heavy cream  
1 C. coconut

Mix all ingredients, spread on warm cake, and put under broiler till just brown.

## News from the Shop...

Watch for Linda this summer, on the QVC shopping channel on your TV, selling our world famous pies. As we know more, we'll post the information on our Website and Facebook page. We hope you'll support us and buy a pie!

Due to the early spring's unseasonably warm weather and later frosts, the Michigan cherry crop was severely damaged. Because of this, we will be making very few, if any, cherry pies this year. We send our heartfelt apologies to our customers. But more importantly, we send our warm thoughts to all the cherry growers and encourage them to have faith in tomorrow's good intentions.

This year we're bringing our baked goodies to two farm markets around Central Michigan. Every Saturday we'll be at Meridian Farmer's Market in Okemos, and every Sunday we'll be at the Howell Sunday Farmer's Market in downtown Howell. We hope to see you there!!

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*"Rest is not idleness, and to lie sometimes on the grass on a summer day listening to the murmur of water, or watching the clouds float across the sky, is hardly a waste of time." – John Lubbock*

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### About Linda Hundt ...

Linda resides in a century-old farmhouse with her sweet husband and two lovely daughters, when back from college. 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.

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, Board Member of the CMU Entrepreneurial School, a member of the MSU ENet board, and recipient of 2009 Athena Power-Link award.



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