

Sweetie-licious

Bakery Café and Bake Shoppe

Good Food, Good Deeds, Good Lives!



Our Holiday 2015 Newsletter

I love, love, love this time of year. The spirit of the holidays is thick in the air and you can feel it in the people, the places, and especially the food. Nothing can compare to the holiday treats and all of the baking wonders that have come out of family kitchens for generations. In our family I grew up enveloped with Christmas baking traditions. My dear grandmother from West Virginia would send a much anticipated frozen chocolate pecan pie to our family every year, and my mother would make various pies, cheesecakes, cookies, stained glass hard candy, fudge and caramels for family and friends to enjoy. She would always let us children help make the holiday treats. For me, this was utopia.

My memories of this time are lovely, but are probably a bit embellished with age. Most definitely, Christmas cookie decorating was our family's favorite baking tradition. I remember our family happily listening to Nat and Bing while snow gently drifted our our tiny, turquoise kitchen window. My dear mommy led us patiently through another treasured holiday tradition while my daddy read the newspaper in the living room, oblivious to the commotion.

The kitchen was chaotic and crowded with all five of us kids crammed in, anxious to keep the Christmas cookie decorating tradition alive and well. Every year it was exactly the same, siblings fighting over cookie cutters, cookies decorated quaintly and imperfectly and kids sneaking cookie dough from our big, brown, chipped mixing bowl with joyous giggles echoing throughout our brick home. Despite the cramped space, spats, and mess, the time together was perfect - because we were together and it was our McComb family tradition.

I implore all of you to continue your own family traditions or start new ones. For there is nothing better than having the magic in our hearts at Christmas time as we recall warm, sweet memories of delicious holiday treats, loving family traditions and Santa Claus!

Eat Pie and Love Life -- Linda

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*"It is Christmas in the heart
that puts Christmas in the air."*

-W.T. Ellis

**Need a Christmas gift for the baker
(or wannabe baker) in your family?
"Sweetie-licious Pies: Eat Pie, Love Life"
is the perfect present!**



Linda shares 52 recipes of her signature creations and the stories that inspired each one. Honored as a 2014 Michigan Notable Book, this beautiful hardcover edition is loaded with colorful vintage style photos taken at Linda's farmhouse and shop, and step-by-step instructions on how to recreate these award-winning desserts at home.

To get your copy, go to: www.sweetie-licious.com or stop by one of our three locations.

www.sweetie-licious.com

Sweetie-licious News • Holidays 2015

Sweetie News...



Merry
Christmas!

Expanded Menu in East Grand Rapids! If you haven't visited our Bakery Café in East Grand Rapids' quaint Gaslight Village, now is the perfect time to do so! We now have the same **full savory food menu** as our Bake Shoppe in the Grand Rapids Downtown Market, along with all baked goods, delicious **Illy espresso coffee** and **Mary Ann's Chocolates**. The shop is beautifully decorated for Christmas and our sweet staff is ready to take your holiday pie orders!

Holiday hours to serve you this season:

DeWitt:

Dec. 24 6:30 am - 3:00 pm • Dec. 25 & Dec. 26 CLOSED • Dec. 31 6:30 am - 3:00 pm • Jan. 1 CLOSED

Grand Rapids:

Dec. 24 9:00 am - 3:00 pm • Dec. 25 & Dec. 26 CLOSED • Dec. 31 9:00 am - 3:00 pm • Jan. 1 CLOSED

East Grand Rapids:

Dec. 24 8:00 am - 3:00 pm • Dec. 25 & Dec. 26 CLOSED • Dec. 31 8:00 am - 3:00 pm • Jan. 1 CLOSED

Overnight Holiday Coffee Cake

I like to use one of my pretty ceramic caserole dishes for this easy, delicious holiday morning coffee cake!

2 C. flour	zest of 1/2 orange
1 tsp. baking powder	1 C. buttermilk
1 tsp. baking soda	2/3 C. butter, melted
1/2 tsp. salt	2 large eggs
1 C. sugar	1/2 C. firmly packed brown sugar
1/2 C. firmly packed brown sugar	1/2 C. chopped pecans
1/4 tsp. cloves	1 1/2 tsp. ground cinnamon
1/2 tsp. nutmeg	



Combine first 9 ingredients in a large mixing bowl; add buttermilk, butter, and eggs. Beat at low speed with an electric mixer until dry ingredients are moistened; beat at medium speed an additional 3 minutes.

Spoon batter into a greased and floured 13x9x2" pan. Combine 1/2 C. brown sugar, pecans and 1 1/2 tsp. cinnamon; sprinkle over batter. Cover and chill overnight. Bake, uncovered, at 350 for 30 minutes or until a toothpick inserted in center comes out clean. Yield: 12 servings.

**Can be baked immediately with same directions.*

About Linda Hundt...

Ever since she got her first turquoise Easy Bake Oven, Linda Hundt has known that baking delicious memories for others was her mission in life. Now a nineteen-time national pie-baking champion and retro-inspired bakery owner, she has been featured on the **Food Network**, the **Steve Harvey** show and other television programs, as well as in newspapers and magazines throughout the country, including **The Wall Street Journal**, **The New York Times**, **Parade** and **Country Living**. She and Sweetie-licious Bakery Cafe have won numerous baking, restaurant and business awards, including the 2011 Crisco 100-Year-Anniversary Innovation Best of Show winner and the Food Network Amazing Pie Challenge. Her cookbook, **Sweetie-licious Pies: Eat Pie, Love Life**, was named as one of 2014 Michigan Notable Books. Linda is thrilled Sweetie-licious has been selected as the exclusive pie provider for Williams-Sonoma, Inc. and her pies are now available nationwide through the Williams-Sonoma website and catalog. Linda, who resides in a century-old farmhouse with her husband and has two lovely grown daughters, is a sought-after keynote speaker who focuses on entrepreneurship, inspiration and pie baking.



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