

Sweetie-licious

Bakery Café and Bake Shoppe

Good Food, Good Deeds, Good Lives!



Our Holiday 2016 Newsletter

Happy Holidays!! I hope everyone is having a beautiful and merry holiday season. We are as busy as elves at our little café-bakery, making wonderful goodies for us all to enjoy. We break out the old favorite Christmas recipes this time of year, so come in and enjoy our charmingly decorated "Christmas Wonderland" and indulge in our delicious holiday treats!

As far as gift giving – shop no more! We have it all at Sweetie's: a gift for that special someone, your neighbor, your co-worker. Everyone loves homemade food, especially ours in our beautifully designed packaging! We hear all the time how excited people are when they see a pink box coming their way...nothing says you care more than a Sweetie-licious pie or other baked goodie!

Eat pie, love life! xoxo Linda



“Believing
is not just about the
big things in life, it’s
all the little things too.
To believe in
something is faith,
and faith is our
beautiful bond
to all living things!”

~Linda Hundt

Yes, Virginia...

I believe in Santa Claus!



I love vintage Christmas stories and poems and have a huge collection of them. I remember my mommy reading the following letter to me when I doubted the existence of Santa Claus. This little article set me straight and has to this day. I still get goose bumps every time I read it. Think about reading this letter at the dinner table tonight and/or at the water cooler at work tomorrow. For a true and meaningful life comes from believing in God, the good in people, the good in yourself, and the impossible. Believe...

Dear Editor,

I am 8 years old. Some of my friends say there is no Santa Claus. Papa says “If you see it in The Sun it’s so.” Please tell me the truth; is there a Santa Claus?

Virginia O’Hanlon

Yes, Virginia, there is a Santa Claus - Francis P. Church
(Published in the New York Sun – Sept. 21, 1897)

Virginia your little friends are wrong. They have been affected by the skepticism of a skeptical age. They do not believe except what they see. They think that nothing can be which is not comprehensible in their little minds. All minds, Virginia, whether they be men’s or children’s are little. In this great universe of ours man is a mere insect, an ant, in his intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole of truth and knowledge.

Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life it’s highest beauty and joy. Alas! How dreary would be the world if there were no Santa Claus! It would be as dreary is if there were no Virginias. There would be no childlike faith then, no poetry, no romance to make tolerable this existence. We should have no enjoyment, except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

Not believe in Santa Claus! You might as well not believe in fairies! You might get your Papa to hire men to watch all the chimneys on Christmas Eve to catch Santa Claus, but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but that is no sign that there is no Santa Claus. The most real things in the world are those that neither children nor men can see.

No Santa Claus! Thank God he lives, and he lives forever. A thousand years from now, Virginia, nay, ten times ten thousand years from now, he will continue to make glad the heart of childhood.

BELIEVE!

Lemon Doodle Cookies

Ingredients:

1 cup of butter - softened (I use Land o' Lakes)
1 1/2 cups sugar
2 eggs
zest of one lemon
1/2 cup of (candied) lemon peel -
usually found in produce/nuts in groceries
2 3/4 cups flour (I use Gold Medal Flour)
1 3/4 tsp of cream of tartar
1 tsp baking soda
1/4 tsp of salt

Cinnamon sugar mixture:

2 TBS of sugar
1 TBS of cinnamon
Mix until blended.

Directions:

Preheat oven to 375. Mix butter and sugar until blended. Add eggs, lemon zest and (candied) lemon peel mix until blended. Add flour, cream of tartar, soda, and salt into bowl. Mix just until blended. Shape into 1 inch balls, and roll into cinnamon sugar mixture. On ungreased baking sheet, place cookie balls 2 inches apart. Bake 8-10 minutes. They are done when they slightly puff and start to crack. Makes 6 dozen cookies.

Sweetie News...

- I am over the moon, humbled, and so beyond excited to be featured as one of the '**20 Most Legendary Pie Shops in ALL of America**' by **USA Today**! Such an honor! <http://www.usatoday.com/story/travel/experience/food-and-wine/2016/11/22/americas-famous-pie-shops/94318092/>
- We now have our pies at the wonderful **Monticello's Market** in Haslett! This allows a more convenient place for our Eastside folks to pick up our "Best in Michigan" awarded pies!
- Holiday Gifting and Giving - I'm hoping all of you are catching the Christmas Spirit! As, gifting, I believe, should be done with a heart full of intent, gratitude and love! We have plenty of the **perfect gifts at Sweetie-licious**, baked especially for all of you, with joy and love! Remember us for all your holiday needs and "wants!" Thank you!
- Our "**Sweetie-licious Pies**" **cookbook is now in its second edition!** It is edited and in a beautiful, French-flapped sturdy soft cover. It also at a cheaper price point. These make beautiful gifts, and I will gladly sign it for you to make it personal and special!



Now in paperback!

Linda shares 52 recipes of her signature creations and the stories that inspired each one. Honored as a 2014 Michigan Notable Book, this beautiful book 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.

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 is the exclusive pie provider for Williams-Sonoma, Inc, and her pies are 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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