

Sweetie-licious Bakery Cafe News • Autumn 2012

Good Food, Good Deeds, Good Lives

Welcome to our autumn 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!

Pumpkin -what a charming word; whether one is referring to a beloved babe-in-arms or a glorious garden vegetable, the word itself simply makes us feel comforted! I don't believe there is a food that is more unique and utilitarian than the cherished pumpkin during the crisp and golden fall.

The fact that it has been cultivated and respected here in America for 6,000 years gives it a provenance like no other. From sweet pies and muffins, to savory soups and pasta; most all of us revere the pumpkin's delicious culinary contributions!

However, let's not forget the crafty pumpkin's decorating qualities, from jack-o-lanterns to cornucopias, the pumpkin screams autumn on both front porches and on dining room tables.

From a literary point of view, the pumpkin has long been the focus in



poems and stories from the greatest of writers. And from a cinema perspective, nothing has promoted pumpkins like the charming, Charles Schulz classic, "It's the Great Pumpkin, Charlie Brown".

The fall's prize is clearly the versatile and glorious pumpkin, and we are happy to celebrate it with love and appreciation in our own Sweetie-licious style!

Eat Pie, Love Life · Linda

I would rather sit on a pumpkin and have it all to myself, than be crowded on a velvet cushion. -- Henry David Thoreau

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Pumpkin Spice Oatmeal

This is a recipe, from one of our bakers (and Linda's niece) Eileen Hundt, for a delicious and healthy breakfast that's just perfect for fall Sunday mornings... and especially lovely for breakfast on Halloween or Thanksgiving.

1 1/2 C. milk 1 C. pumpkin puree 1/2 tsp. vanilla 1 tsp. cinnamon 1/4 tsp. ginger (optional) 1/4 tsp. nutmeg 1 C. regular rolled oats 2 Tbsp. brown sugar

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In a large saucepan, whisk together the milk, pumpkin puree, vanilla, and spices over medium heat. When it starts to boil, add the oats and cook for 7-10 min., stirring occasionally, until the oats are soft and the liquid has been absorbed. Sprinkle with brown sugar and enjoy!

News from the Shop...

I am so "over the pie" excited that we have our first cookbook coming out next fall called "Sweetie-licious Pies". Thanks to Elizabeth Evans, our sweet literary agent from The Jean V. Naggar Agency in New York; and our lovely believer publisher, Mary Norris from Globe Pequot Publishing in Connecticut.

The cookbook has a vintage feel, like all the ones I grew up reading, and still read every night before my head joyfully hits the pillow! I am tickled that our delicious pies will have a chance to be duplicated by all of you in your own kitchens, so you too can carry on the lovely art of pie baking!

We have a bunch of new staff members. Jeannie Cleary is our business development team leader and Pico Ball is our e-commerce team leader. We have also hired 5 high school girls to help out after school and on weekends. They are Megan Leppala, Samantha Parkinson, Tessa Araoz, Mackenzie Coduti, and Olivia Bouck. We are thrilled to have them all on our awesome Sweetie-licious team!

When the frost is on the punkin and the fodder's in the shock... O, it's then's the times a feller is a-feelin' at his best. -- James Whitcomb Riley

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 <u>Food Network</u> and on the <u>Today Show</u> 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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