

Sweetie-licious Bakery Cafe News • Holidays 2012

## Good Food, Good Deeds, Good Lives!

Welcome to our Holiday 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!

The Christmas Spirit...

The Christmas spirit is love.

Love changes everything. And love is what changes the world.

God's love that shines through us... all because of a tiny baby boy.

Love is the Christmas Spirit.

Love inspired me to open my little pie shop and love all the people I can through a loving piece of pie.

Let us all remember the Christmas Spirit that lives in every human heart that walks this earth.

Thus, do everything we can to bring it out in each other.

For the Christmas spirit is truly and simply, LOVE.



Let the Christmas spirit fill your lives with love, and purpose to follow your very own star, to be the very best you.

Merry Christmas!

Eat Pie, God Rless Everyone "Linda

"Closer to our hearts be the Christmas Spirit" - Charles Dickens

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## **Christmas Pixie Pies**

These miniature pecan tarts in a delicate cream cheese pastry are perfect for holiday parties.

1/2 C. butter

1 3-oz. package cream cheese

1 C. flour

1 Tbsp. sugar

3/4 C. brown sugar

1 egg

1 ½ tsp. vanilla

1 Tbsp. milk

3/4 C. pecans, chopped

1/4 C. mini chocolate chips

Combine butter, cream cheese, sugar until blended. Add flour, mix well. Chill.

Combine sugar, egg, vanilla, milk, and mix. Add nuts and choco chips. Divide dough into 24 balls, press into mini muffin pans. Fill each ¾ full with nut mixture. Bake at 325 degrees for 25-30 min, or until lightly browned. Cool 5 min. and remove from pan. Sprinkle with confectioners sugar when cooled.

## News from the Shop...

<u>Thanksgiving</u> – Thanks to all of you for making this Thanksgiving our biggest yet. A big thank you also to Stephanie, all the bakers, counter girls, and pie crusts rollers for helping make it so successful!

<u>PBS</u> – We are thrilled to play a part in our local PBS station's pledge drive. Tune in to WKAR during their "Home for the Holidays" pledge drive to watch our hour-long TV special "Sweetie-licious: A Taste of the Season" and to pledge your support!

<u>OVC</u> – Look for us on QVC selling Easter pies in the spring!

Please send prayers and love out to Sharie Curtin, our senior baker/creator, and her dear family, as her husband Ken is gravely ill.

"If as Herod, we fill our lives with things, if we consider ourselves so unimportant that we must fill every moment of our lives with action, when will we have time to make the long, slow journey across the desert as did the Magi? Or sit and watch the stars as did the shepherds? Or brood over the coming of the Child as did Mary? For each of us, there is a desert to travel, a star to discover, and a being within ourselves to bring to life."

— Author unknown.

## 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 and has appeared in many national magazines.

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, a member of the MSU ENet board, and recipient of 2009 Athena Power-Link award. She also writes a seasonal baking column for <u>Michigan Home and Lifestyle</u> magazine.





