

Sweetie-licious

Bakery Café

Good Food, Good Deeds, Good Lives!

Welcome to our SPRING 2013 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!

To me, there are very few words more refreshing than the word "spring." The word itself makes most of us think of; new buds on trees, green grass sprouts, gentle rains, and dainty flowers poking thru the cool and tired ground. I believe the aromatic spring smell in the air is truly therapeutic, as its soft wafts confirms that warm, sweet spring is upon us... letting go of the winter cold, once and for all!

I think the definition of spring is really about starting anew. What a wonderful time to begin our year again with new vigor and anticipation! We can start by making our lives better in every way – eating more vegetables, making summer plans with loved ones, planting gardens, cleaning our homes of excess "stuff", and making exercise fun and a priority!

Of course, another favorite part of spring for me is the lovely food it provides! Asparagus, lettuces, and rhubarb are some of my favorite spring bounties! Here at our farmette, my husband, John, always makes sure our rhubarb patch is lovingly tended to, ensuring we have plenty of rhubarb



for spring pies and crisps!

Rhubarb is a family staple for us. My mother always made wonderful rhubarb custard pies for my daddy as soon as the fresh rhubarb was available. My father brought it home from the farm market in bundles; anxious for my mother to work her magic with a rolling pin! I will never take a bite out of a piece of glorious rhubarb pie without seeing my daddy's sweet smile!

Enjoy the spring – the food, the flowers, the birds, and new beginnings!

Eat Pie and Love Life ~ Linda

*"The day the Lord created hope
was probably the same day He
created spring." – Bern Williams*

Delightful Ambrosia Salad

This lovely brunch salad is not only delicious but also so pretty on your Easter table.

1/2 C. fresh kiwi fruit slices
1/2 C. mandarin oranges,
drained
1/2 C. pineapple tidbits,
drained
1 C. miniature marshmallows
3/4 C. sour cream
1/4 C. fresh raspberries
1/4 C. maraschino cherries,
halved and drained
1/2 C. red seedless grapes
1/4 C. coconut (optional)
1/4 C. toasted sliced almonds
(optional)
lettuce leaves

Combine all ingredients, except lettuce leaves, in a large bowl. Mix gently, but thoroughly.

Chill. Serve on lettuce leaves and garnish with additional fruit.

News from the Shop...

Our Newest Staff Member

Chris Nichols is the newest member of our Sweetie-licious family. Chris lives in East Lansing with hubby Stewart and two daughters Olivia and Bailey.

Sweetie-licious Featured in "Bake"

The January 2013 issue of Bake magazine includes a cover photo of Linda and a 7-page feature article complete with lots of great color photos of the shop.

Linda to Give Keynote Speech

On Saturday April 20th, Linda will be giving the keynote address at the grand opening of PNC Bank on Lake Lansing Road. Sweetie-licious will also be supplying pie samples for the occasion!

Hey, Grand Rapids Fans!!

Look for us in Grand Rapids this summer! More announcements to come... watch our website and Facebook for more exciting information.

*"I stuck my head out the window
this morning and spring kissed
me bang in the face."
— Langston Hughes*

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 Food Network and on the Today Show 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 Michigan Home and Lifestyle magazine.



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