

Sweet Maria's Newsletter

Easter
03/2007

Happy Spring! It's finally here, along with our latest flavors and Easter menu.

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Sweet Maria's Wins Best Flavor



Sweet Maria's recently won first place in the flavor category of this year's "Eat your Art out " show. This annual event features the area's top chefs showing off their culinary skills to benefit Main Street Waterbury. Maria's Dale Chilhuly-inspired pulled sugar tier cake was a vision of pink. For all the photos visit www.eatyourartout.org.

Dessert Night at Seven Angels

Easter Menu Available



Our Easter Menu is now available on-line. Check out our latest Easter selections for your holiday table. Try a traditional Italian Rice Pie or a Ricotta Cake. Bunnies, eggs and flower cookies are sure to brighten up the table, too. for your copy, visit [Sweet Maria's Holiday Menu](#).

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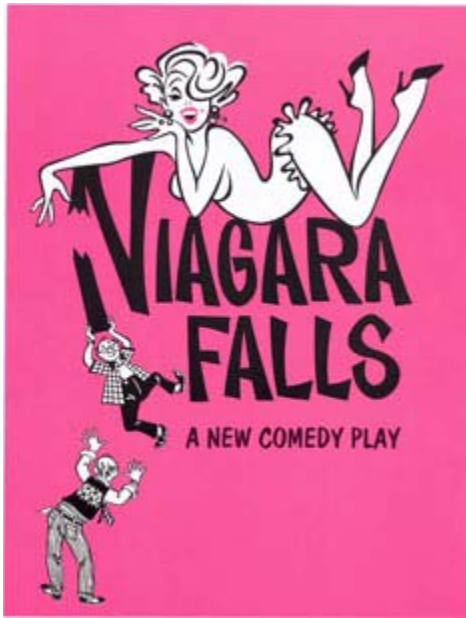
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Join us for an evening of dessert pre-performance at Waterbury's Seven Angels Theater. Friday, March 30th at 7 pm. This production of *Viagra Falls* is getting great reviews on both coasts. Don't miss it.

Visit www.sevenangelstheatre.org

April Cake of the Month



Try our delicious Lemon Almond Cake for any occasion. Our light white almond cake is filled with lemon mousse, frosted with almond buttercream and garnished with sliced almonds. Order April 1st through the 30th at \$1.00 off our regular prices.

Strawberries are Back!



Fresh strawberries are back for all our whipped cream cakes including the popular Pink Cloud and Very Berry Cakes. Visit our full menu at www.sweet-marias.com

Bake a Savory Cookie



Try this recipe for Gorgonzola Pepper Cookies. They are a savory treat, perfect for an appetizer served with grapes and pears.

1 to 1 1/4 cups flour

2 teaspoons black pepper

1 cup gorgonzola cheese, crumbled

4 tablespoons butter, softened

2 egg yolks

1 cup walnuts, finely chopped

In a medium mixing bowl combine flour, black pepper and walnuts. Using a pastry cutter, cut gorgonzola and butter into flour mixture until mixture resembles coarse crumbs.

Mix in egg yolks and knead to make a stiff dough. Divide dough into thirds. Roll each piece into a cylinder about 10-inches long. Wrap in plastic and refrigerate 2 to 3 hours or overnight.

Preheat oven to 375 F.

Unwrap cylinders and slice into 1/4-inch slices. Place on a parchment lined cookie sheet spacing each 2 inches apart. Bake 10 to 12 minutes or until lightly browned. Cool cookies on wire cooling rack. Store cookies refrigerated, in an airtight container.

Yields: about 50 cookies.