

## Greetings!

Welcome to the sweetest time of the year. Here at Sweet Maria's we're ready to fill all your baking and gift giving needs. While you're making a list of friends, family and clients, don't forget to order something special for your holiday table.

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### ***New Holiday Packaging for Cookie Trays***

Take a look at our new, sleek cookie tray packaging for the holidays. A high quality black plastic bottom is covered with a fresh lock dome lid to keep your cookies looking and tasting great. Available in 2 to 8 pound sizes. Perfect for corporate gifts! New trays are available beginning December 5th 2006.

### ***November and December Cakes of the Month 2006***

Try our delicious November Cake, Caramel Apple. This is our yummy applesauce cake filled with gooey caramel and frosted with cream cheese frosting. (all sizes available)

Our December Cake of the Month is a Spiced Pear Cheesecake. Try our cardamom spiced cheese cake with a graham cracker crust, topped with pears and cream cheese frosting. ( 9-inch only)

### ***Fabulous Fruitcake in Intermezzo***

Check out the newest issue of Intermezzo magazine featuring Maria's article on fruitcake. It includes A Tropical

## **Holiday Menu 2006 Available**

Visit our website for the latest holiday menu. Our selection of delicious layer cakes includes Eggnog Cake, Gingerbread Cake, and Coffee Hazelnut cake. Or, a Pumpkin Cheesecake is sure to please everyone. This menu also features our complete 2007 Cake of the Month Listing. Order One month, 6-month or 12 month cake of the month certificates at our special rate.

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Spiced Fruitcake, Apricot Orange Loaves, A decadent Chocolate Sugar Plum fruitcake and an Orange Raisin Panettone. Perfect for the season! On newstands mid-December.

### ***Bake a Festive Pumpkin Raisin Cake***

3 eggs

1 1/2 cups sugar

1 1/2 cups canned pumpkin

1 1/4 cups vegetable oil

1 1/2 cups flour

1 1/2 cups baking powder

1 1/2 teaspoons cinnamon

1/2 teaspoon salt

1 teaspoon baking soda

1 1/4 cups raisins

Preheat oven to 350 . Grease and flour a 8 x 4 1/2 inch loaf pan. Set aside. In an electric mixer, mix eggs, sugar, pumpkin and oil until well blended. Add flour, baking powder, cinnamon, salt, baking soda and raisins. Pour into prepared pan. Bake 45 to 50 minutes or until a tester comes out with a fine crumb. Remove pan from the oven and place on wire cooling rack. Cool cake in pan 10 minutes. then remove from pan. Cool completey.

Yield: one large loaf cake, about 12 slices.

[Cook Books](#)

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