

News from Sweet Maria's

March Events

March 2005

Greetings!

This March Sweet Maria's turns 15 with a host of events to celebrate. Our dessert night at Seven Angels Theatre and an Edible Art Show at the stunning Palace Theater will help you get through the last few weeks of the winter doldrums.

Our 15th Anniversary Celebration, The Edible Art Show, Dessert Night at Seven Angels, Easter Sweets, Strawberries Return!

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15 Sweet Years



Sweet Maria's officially turns 15 on Tuesday March 8th, but the celebration will last all week. With many thanks to our loyal customers throughout the years, we are offering free commemorative cookies March 8th through the 13th. Plus, stop in and fill out a ballot to win 15 pounds of cookies, a \$ 135.00 value. On Saturday March 12th, enjoy free birthday cake. Many thanks!

Dessert Night at Seven Angels

Join us for one of our most popular events, Friday, March 4th 2005 for a pre-show, 7-8 pm, dessert buffet at Seven Angels Theatre, Hamilton Park Waterbury. This production of "No Way to Treat a Lady" has been getting rave reviews. Don't miss this opportunity to see Seven Angels' founder Semina DeLaurentis on stage in this show. And treat yourself to a little something sweet.



Eat your Art Out

Easter Sweets



Easter is almost here, so it's time to think about dessert for your Easter table, or treats for your baskets. Or, let Sweet Maria's create an Easter basket for that special someone. Our Easter menu is now available on our website under the Holiday menu section. Try a traditional Italian Rice pie. This pie is crustless, and is really more of a baked rice pudding. It's amazingly light and moist and topped with a dusting of cinnamon. Our Ricotta Cake is more like a coffee cake that combines our golden cake with a baked sweetened ricotta filling and cinnamon and sugar. Our cutout cookies are all decked out in their Easter finest. Choose from a variety of Easter eggs, bunnies and spring flowers. Prices and sizes may vary. Or choose a cake from our regular menu. There's nothing better than our fresh fruit and whipped cream cakes.

Quick Links...

Eat your Art Out promises to be the area's premier food event Thursday, March 10, 2005 at the Palace Theater, Waterbury from 5:30 pm to 7:30 pm. This evening features the area's top chefs, Sweet Maria's, Bove Pastries, Jordan Caterers, Diorio's Restaurant and others showing off their edible masterpieces. The evening is a fund raiser to celebrate Main Street's 1st anniversary. Admission is \$ 35.00, hors d'oeuvres and a cash bar. Entries will be judged and eaten! For tickets contact Donna at 203-754-2310.

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Strawberries are Back!

Fresh strawberries are back for our whipped cream cakes. Our season for strawberry cakes runs April 1st through October 1st, but with Easter coming early, we've moved up the season. Try our popular Pink Cloud, a white cake, fresh strawberries and fresh whipped cream frosting, or our Very Berry that includes strawberries, raspberries and blueberries. Make mine chocolate! Our Midnight Mousse cake is our classic devils food cake, chocolate whipped cream and fresh strawberries. See our regular menu for available sizes.



Sweet Easter Bread

Try making this traditional sweet bread for your Easter table. Enjoy!

2 packages active dry yeast

1/4 cup lukewarm water

6 eggs

1 cup sugar

grated rind of one lemon

1/2 cup vegetable shortening, melted and cooled

4 to 4 1/2 cups flour

Dissolve yeast in lukewarm water. Set aside. In an electric mixer, beat eggs. Add 1/2 cup sugar and lemon rind. Add melted shortening. With a wooden spoon, stir in 2 cups of flour and yeast. Mix until well blended. Cover top of bowl with plastic wrap and a towel. Let mixture rise in a warm spot, free from drafts, until doubled in bulk and bubbly, 30



to 40 minutes.

Remove dough from warming spot. Stir in the remaining 1/2 cup sugar and 2 cups of flour. Turn dough out onto a lightly floured surface and knead in another 1/2 cup flour to make a soft, not too sticky dough.

Grease a large mixing bowl. Place dough in greased bowl, cover top with plastic wrap and a towel and return to warming spot until doubled in bulk, 45 to 60 minutes. Grease a 10-inch tube pan with removable bottom with butter. Turn dough out onto a lightly floured surface. Knead and roll dough into a long cylinder and place in prepared pan. Let rise again in warm spot, until doubled, about 30 minutes.

Remove and discard plastic wrap. Bake in a 300 degree oven, (preheated) until firm and golden brown, 30 to 35 minutes. Remove pan from the oven. Let bread cool in pan on wire cooling rack about 10 minutes. Carefully remove bread from the pan and continue to cool on wire cooling rack. Serve plain or top with a simple confectioners icing made with powdered sugar, water and lemon juice.

Yields: one 10-inch bread, about 25 slices. Recipe from Sweet Maria's Italian Desserts (St. Martin's Press, 2000)

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