

## Sweet Maria's Newsletter

Newsletter Subtitle

May 2005

### Greetings!

Welcome to May! It's finally warmed up, and just in time for all the seasonal celebrations. For Mother's Day, Weddings, Graduations, we have all the sweets you'll need.

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### May Cake of the Month



May's Cake of the Month is our refreshing Lemon Blueberry. This light white cake is filled with our lemon mousse filling, and flavorful blueberries and topped with whipped cream frosting. Try it for any occasion, at \$1.00 off our regular prices. All sizes available.

### Call for Ideas for cake of the months

It's never too early to plan new flavors for next year. E-mail us your ideas for a cake of the month flavor. If we use your idea, you'll get a free 10-inch cake. Get creative!

### "It's De-Lightful, It's De-Lovely"....



It's Dessert Night at Seven Angels Theater, our last of the season. Don't

### Pignoli and Chocolate Almond Cookies now available in-stores and on-line



By popular demand, we've packaged our award winning Pignoli Nut and Chocolate Almond cookies in convenient 12 ounce containers. They are now available in our on-line store, as well as upscale delis and markets. These traditional amaretti cookies are baked from the finest and freshest ingredients. They are all natural, cholesterol free and wheat/gluten free. Savor these flavorful cookies alone, with an espresso, or simply crumbled over ice cream. Deliziosi! For retail accounts, please contact Maria at 1-888-755-4099.

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miss this  
enthusiastic version of Cole Porter's "Anything Goes".  
Enjoy a pre- performance dessert buffet from 7-8 pm on  
Friday, May 20th. The show starts at 8 pm.

**Join our mailing list!**

### **Delicious Ricotta Fritters**

These light fried puffs, also known as "sfingi" are a delicious alternative to doughnuts, and so easy to make. Serve with a dusting of powdered sugar or a simple fruit sauce.



2 eggs, lightly beaten

2 tablespoons sugar

1 cup ricotta

2 tablespoons fresh lemon juice

3/4 cup flour

1 teaspoon baking powder

pinch of salt

In an electric mixer, beat eggs. Add sugar and ricotta and lemon juice. Mix until well blended. Stir in flour, baking powder and salt. Cover and refrigerate mixture for about 1 hour.

Heat about 1 inch of vegetable oil in a medium saucepan over medium high heat. Using a teaspoon, drop dough into hot oil. Fry until golden brown, turning with a fork. Use a slotted spoon to remove fritters from the oil. Drain on absorbent paper. Dust with powdered sugar. Serve immediately.

Yields: about 20 fritters.

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