



Sweet And Naughty Delights Newsletter

Hi there, beautiful people! A Happy New Year to each and every one of you! Made any exciting resolutions for the unfolding year yet? Perhaps something along the lines of creating precious memories with your loved ones? Having emerged from a global pandemic has indeed reshaped our outlook on life. My resolution this time around is all about cherishing those special moments with friends and family like never before. Never underestimating the pure magic that comes from simply being together!

Isn't it astounding that we've almost finished with January? There's just something so enchanting about the first month of the year that sets my heart aglow. A fresh start, an unseen tomorrow; every new year brings along this invigorating feeling like anything is possible! That's not all though - winter has also managed to capture my affection over time, in fact I love winter! Yes indeed, chilly walks amidst evergreen trees capped with snow, hearing each footstep make crunching sounds in untouched white blankets - what could be more euphoric? From skating and tripping headfirst into soft banks to zooming down slopes on skis or sleds, I enjoy every bit of these winter delights! But we'll need old man winter to pitch in some chillier weather for us to truly live out these delightful moments!

Valentine's or Galentine's Day treats now available for order



As the final days of brisk January sweep by, we're excitedly awaiting our favorite love-month, February! This fills our hearts with anticipation for that cherished celebration of affection - whether it's Valentine's or Galentine's Day. Though we had grand plans to welcome sweet lovers and dear friends to a Valentine's Day cookie decorating extravaganza, the stars didn't quite align this year. Yet fret not! Our ovens are fired up brimming with treats crafted just for you!

Step right onto our social media platforms where there's a drool-worthy parade of tantalizing cookies tailor-made for pre-ordering - ensuring a delightful surprise for your dearest ones.

Fancy rolling up your sleeves? We offer do-it-yourself sugar cookie kits waiting to unleash that creativity and fun. And let's not forget those endearing popcorn-shaped sugar cookies - sprinkle them with an extra dash of warmth coupled with our special note: "You make my heart pop!" Back by popular demand is our take on Sweet Heart candies - ours are made with delicious cookies and come in six different saying options. Orders are coming in faster than butter in baking heat so chop-chop! Order now while these magic morsels last!





Get ready to bring out your artistic flair – our next delightful series of cookie decorating classes are rolling in this March! This time, we'll dive into the vibrant colors and joyful spirit of Easter. If you missed our previous sessions, here's a sneak peek at what some attendees shared: "This class was incredible!" "I loved the demonstrations. They were very helpful!" and the cherry on top, "It was fun, fun, fun!"

Guess what? We've got something for everyone – classes for young creatives aged **7-9 years old** (\$50 per participant), aspiring decorators **aged 10+** (\$60 per participant), as well as courses designed with love for **adults** (\$75 per participant). Looking forward to seeing you there! Please note that all classes will be held in the village of Metcalfe, specific details to follow.

Unleash your inner artist and register for one of these lively sessions by dropping us an email at sweetandnaughtydelights@gmail.com or just slide into our social media DMs and leave us a message. We'll get right back to you with all the details. We are excited to see you there; it promises not only to be an educational experience but also tons of laughs and great memories in the making! Let's whip up something egg-stra special together this season.



Metcalfe Farmers' Easter Market



We're thrilled to announce that our Easter Market is happening Saturday, March 30th, from 9:00 AM until 2:00 PM, at the Greely Community Centre.

Come see all the amazing vendors who help make us Ottawa's unbeatable farmers market. That's right, we have been awarded the prestigious title of Ottawa's Number One Farmers Market for (drum roll please...) four consecutive years! So, hop on over like a gleeful bunny and grab some fantastic goodies at our booth and visit all the other fantastic vendors at our amazing Farmers Market.

Get exactly what you want: custom orders are available!

We believe that every occasion deserves a delicious and personalized treat. That's why we offer custom cakes, cupcakes, and cookies. Whether it's a milestone celebration or just a day that deserves a sweet indulgence, we've got you covered. Contact us today to place your order and get exactly what you want - because you deserve a treat that's as unique as you are!

We look forward to baking up some smiles for you soon. Until then, we are sending you lots of sprinkle-filled hugs!

Bonnie



Recipe Corner



No Bake Turtle Dream Bars

Recipe source: [365daysofbakingandmore](https://www.365daysofbakingandmore.com)

Ingredients:

- 20 Chocolate Oreos with filling
- 4 tablespoons butter melted
- 3.9 ounces instant chocolate pudding
- 1 ½ cups milk
- 6 ounces cream cheese room temperature
- ½ cup confectioners' sugar
- ½ teaspoon pure vanilla extract
- 8 ounces Cool Whip or 1 recipe of my Stabilized Whipped Cream divided
- 1 cup pecan pieces divided
- ⅓ cup, plus 2 tablespoons caramel sauce divided
- chocolate sauce for drizzling

Instructions:

- Prepare an 8 X 8-inch baking dish by lining it with parchment, if desired. This will allow you to lift the bars out of the pan and cut them evenly into squares.
- Melt the butter in a medium microwavable bowl, and place the Oreo cookies with filling into a blender or food processor to crush into fine crumbs. Add the crumbs to the butter and mix well.
- Place the cookie mixture into the pan and spread to the sides, patting down to even it out. Place into the freezer to set for a minimum of 30 minutes.
- In a medium bowl, mix the chocolate pudding with the 1 ½ cups of milk. DO NOT use 2 cups of milk as is called for on the package. We want the consistency of the pudding to be thicker and not runny. Place into the fridge to set.
- In a mixing bowl, beat the cream cheese until smooth. Scrape down the bowl and add the confectioners' sugar and vanilla extract. Beat again until completely mixed. With a rubber spatula, mix in 1 cup of the Cool Whip or Stabilized Whipped Cream, and mix well.
- Remove the crust from the freezer and place dollops of the cheesecake filling onto the crust. Using an offset spatula, spread the cream evenly to all sides of the pan.
- Place dollops of pudding on top of the cheesecake and gently spread to the edges of the pan.
- Drizzle the 1/3 cup of caramel sauce all over the pudding as it will be difficult to spread.
- Sprinkle 3/4 cup of the pecan pieces over the caramel sauce.
- Place dollops of remaining Cool Whip or Stabilized Whipped Cream on top and completely cover. Place into the freezer for a minimum of two hours before serving. The caramel sauce may be runny upon removal, but that's ok.
- Remove the bars from the pan by lifting up the sides of the parchment and drizzle with additional caramel and chocolate sauces, and sprinkle with remaining pecan pieces either before or after slicing into individual servings.

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