



# Welcome to the *first* Sweet And Naughty Delights Newsletter

Hello everyone and welcome to the inaugural edition of our newsletter! It's been a busy year for us, and we wanted to take a moment to say how grateful we are for all of the support we received during the regular season of the Metcalfe Farmers' Market. Your visits to our booth each week brought us so much joy and made our summer truly wonderful!



As we reflect on the Metcalfe Farmers' Market season, we estimate that we baked approximately 1,440 drop cookies/bars, 1,644 beautifully decorated sugar cookies, and 3,024 delicious cupcakes! And, that doesn't even take into account the custom orders. I guess that really does make me the **Cookie Lady!**

## Pucker up!!

Did you try some of our all-time best sellers? Our lemon bars by chance? They sold out faster than we could replenish them! These bars were just some of the yummy squares and drop cookies we brought to the Market this season. If you're missing the tangy deliciousness of these squares, don't worry - they will make another appearance at our Metcalfe Farmers' Christmas Market on November 18th.





We have some exciting news to share about two upcoming Christmas markets at which we will have a booth. We are super, like Elf-level 🧝 excited to announce that we will be at both Metcalfe Farmers' Christmas Markets 🎅!

The first one is happening on **Saturday November 18th, from 9:00 AM until 2:00 PM at the Greely Community Centre** located at 1448 Meadow Drive.

The second one will be happening on **Saturday December 16th, from 9:00 AM until 2:00 PM at the Greely Community Centre** located at 1448 Meadow Drive.

You can easily find us in the Community Centre building along the wall on the right-hand side of the room (when you first enter the main building). We will have our booth bursting with the most amazing Christmas desserts which you can eat fresh, or if you have tremendous willpower, you can freeze. Did you know that all of our baked goods freeze beautifully? Simply wrap them well, and thaw them when you're ready to serve.





# Cookie Decorating Classes

🎄 Happy (early) Holly-Days! It's time to register for Christmas Cookie Decorating Classes! "Sleigh what?!" You heard me right! 🍭 "Candy cane-n't" you believe it!? We have classes for all ages, so check out the details below.

🦌 For children aged **3-6 years – November 25th from 9:30 until 11:00 AM.** This 1.5- hour long class is designed specifically for younger children. Please note that one adult is required for each participant, or up to a maximum of two participants per adult. The cost is \$45 per child, and \$15 per adult.

🍭 Children aged **7-9 years – November 25th from 12:30 until 2:30 PM.** Please note that one adult is required for each participant, or up to a maximum of two participants per adult. The cost is \$50 per child, and \$15 per adult.

🍪 For those aged **10-11 years – December 2nd from 9:00 until 11:30 AM.** We have created a unique 2.5-hour class that is specifically designed to challenge and engage them creatively. The cost is \$60 per child (kids only for this class).





# Cookie Decorating Classes

🌿 We haven't forgotten about the **adults!** **December 2nd from 1:00 until 3:30 PM.** This family-friendly 2.5-hour cookie decorating class is exclusively for adults. The cost is \$75 per participant.

👤 And finally, for those looking for something a little different from the traditional class experience, we have **adult-only naughty Christmas cookies** 🍑 **on Friday December 8th from 7:00 until 9:30 PM.** These classes are filled with laughter 🤔 and creativity as we explore unconventional designs for this festive season at a cost of \$75 per participant.

How do you register 👤? In order to get on Santa's Sweets 🎅 list, simply **email us at [sweetandnaughtydelights@gmail.com](mailto:sweetandnaughtydelights@gmail.com)** to reserve your spot today.

Don't hesitate 🤔 as there are only a limited number of spots per class.

All classes will be held at the Metcalfe St. Andrew's Church 🏛️ located at 2677 8th Line Road. Please note that all adults (instructor and helpers) are Ottawa Police vulnerable sector security cleared 👮.





# Recipe Corner



## Rum Balls

### Ingredients:

- 3 cups crushed Oreos whole cookies including the middles
- 1 ½ cups walnuts finely chopped
- 3 tablespoons heavy cream
- ¼-⅓ cup dark rum

### Optional toppings:

- chocolate sprinkles
- coconut
- cocoa powder
- sprinkles
- chopped nuts

### Directions:

1. Crush the Oreo cookies and walnuts per the recipe below. I pulse them in a food processor (which makes this super fast and easy) but you can place them in a freezer bag and crush them with a rolling pin. They should be crushed quite fine.
2. Add in cream and rum to get a consistency that sticks together. Keep in mind that the mixture will soak up the liquid and thicken a tiny bit more as they sit.
3. Roll into balls and then roll in sprinkles. Use a small cookie scoop to make even 1-inch balls. Place on a baking sheet and refrigerate at least 48 hours before serving (longer is better).

To Make Rum Balls WITHOUT Rum, substitute the rum for 1 teaspoon of rum extract. You may need a little bit extra cream. Recipe credit: SpendWithPennies.

*Wishing you and your family a wonderful holiday season, surrounded by those you love and lots of yummy baked goods!*

*Bonnie*

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