

	<p align="center">Same Dough, Different Oven A Newsletter from Sweet Production Inc</p>
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What's new? Butternut Squash Custard Tart



We have been experimenting with butternut squash as an alternative to pumpkin. We find that the flavor and texture of butternut squash can be superior to pumpkin. We think you will be impressed by these tarts. Available as 9" tarts, or 1.5", 2.5", 3", 3.5", and 4" individuals.

Boo!

Halloween is not only the scariest holiday (at least for most people), but it has also become the 2nd biggest retail holiday. Americans are expected to spend close to 8 billion dollars this year on Halloween (370 million just on pet costumes).



Sweet Production is doing our part to get people in the mood, in the tastiest, and we hope, the most tasteful way, possible. Almost any of our cakes can be decorated in a Halloween motif and every year we end up making cupcakes and cookies with witches, ghosts, cats (black and otherwise), pumpkins, bats, grim reapers and coffins. Not so many requests for zombie cookies,

so far, but they might have some appeal for our friends in the information technology world.

Pumpkin Anyone?

The noble pumpkin is probably the ultimate autumnal fruit, and a sure sign that Summer is



on its last legs. The 1.5 billion pounds of this winter squash grown in the US each year may end up as a fearsome jack-o'-lantern or as the culmination of the traditional Thanksgiving feast.

What does Sweet Production do with pumpkins? Well there's pumpkin cream cheese muffins, pumpkin walnut breakfast loaf, pumpkin bundt cake, pumpkin cranberry coffee cake, pumpkin bar, pumpkin panna cotta, pumpkin tart, pumpkin pie, pumpkin bread pudding, and pumpkin cheesecake, and this is just for starters.

And while we are on the subject of the genus Cucurbita, we are developing some recipes using butternut squash, similar to pumpkin, but perhaps with better flavor and texture. Stay tuned for further developments.

Crème anglaise



Crème anglaise is a light custard sauce that can be drizzled over a dessert when it is plated. This not only makes for a more elegant presentation, but can add flavor and a more interesting mouth feel. It must be kept refrigerated and tightly sealed before use and will keep for about a week. We make our own Crème anglaise and offer it in one quart containers, available in the classic vanilla as well as mango, strawberry, passion fruit, ginger, banana and muscat. And by the way, we also offer coffee syrup, honey custard, lemon curd, chocolate, caramel, and burnt orange sauce. (If you are interested in these sauces, please call in advance, some sauces may require 48 hrs advance notice.)

Caramel Apples

Apples are in season, and what better way to enjoy them than by putting them on a stick and coating them with luscious caramel. And if you want to go all out, we can cover it with nuts or drizzle it with chocolate.



The American Feast

Thanksgiving is coming up on November 22nd, on a Thursday this time! It is the only holiday devoted exclusively to feasting and offering thanks, which makes it one of our favorites. Fruit pies are the traditional dessert choice, but our cream pies, tarts and flans are also a welcome addition to any table.

<http://www.sweetpinc.com/spprod/spppt001.php#pies>

SPI Online

Visits to our website, <http://www.sweetpinc.com>, are steadily climbing, as our customers discover the website is a great way to find new ideas and learn about the vast array of products we offer. We have been slightly remiss in adding all of the great things we are doing, while we are working on our kitchen remodel, but we are still getting more likes . Check us out at on [Facebook](#) (and you can "like" us)

"Everyone is kneaded from the same dough, but not baked in the same oven" -
Yiddish Proverb

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