

## *Across the Fence* Maple Recipes – April 2009

### Lyn Jarvis' Recipes

#### Maple Frosted Bunny Cookie

1 roll (18 oz.) refrigerated sugar cookie dough  
1 cup prepared or purchased frosting of your choice  
 $\frac{2}{3}$  cup flaked coconut  
Assorted candies

Cut the cookie roll crosswise into thirds. On the bottom half of a large baking sheet, pat 1 portion into a 6-inch circle to form the bunny's head. Position the remaining 2 portions of dough atop head, and pat into 8-inch-long bunny ears. Bake in a 350°F oven for 13 to 15 minutes or until done. Cool for 2 minutes on baking sheet. Transfer to a serving plate or wire rack. Cool about 30 minutes before decorating. Spread frosting over bunny to about 1 inch from the edges. Sprinkle with coconut. Use candies to decorate as desired. After serving, store any leftover cookie, covered, at room temperature. Makes 16 to 20 servings.

#### Maple Carrot Date Cake

1 cup vegetable oil  
1 cup Vermont maple syrup  
4 eggs  
2 cups unbleached flour  
2 tsp. baking soda  
1 tsp. salt  
1½ tsp. cinnamon  
1 tsp. ginger

½ tsp. nutmeg  
2 tsp. vanilla  
1 cup chopped nuts  
1 cup chopped dates  
3 cups finely grated  
carrots

**Maple Cream Icing**  
2 pkgs. (8 oz. each)  
cream cheese  
½ cup Vermont maple  
syrup (or to taste)  
1 cup heavy cream,  
whipped

Combine oil, maple syrup, and eggs in large bowl and beat until well blended. Combine dry ingredients and sift together. Add to egg mixture and beat in. Add vanilla. Stir in nuts, dates, and carrots. Divide batter evenly among 3 greased and floured 8-inch (or 9-inch) layer cake pans. Bake in 350° oven for 35 minutes until cake tests done. Remove pans to racks and let stand 5 minutes. Turn out onto racks. **For icing:** Beat cream cheese until smooth, adding syrup gradually. When well blended, beat in whipped cream. Spread between layers and over top and sides of cake.

#### Maple Monkey Bread

½ cup walnuts  
1 tsp. cinnamon  
1 cup Vermont maple syrup  
½ cup sugar  
3 tubes (10 oz.) buttermilk biscuits  
½ cup melted butter

Sprinkle chopped walnuts evenly on bottom of well-greased 10-inch Bundt pan. Combine sugar and cinnamon. Cut biscuits into thirds. Roll each piece in the sugar mixture. Layer evenly around pan as you go. Melt butter in maple syrup and pour over dough. Bake at 350° F for approximately 45 minutes. Cool in pan 10 minutes and turn out onto serving dish.

## **Impossible Maple Custard Pie**

4 eggs  
1 cup milk  
½ cup Bisquick®

1 cup Vermont dark maple syrup  
¾ cup walnuts or pecans, chopped

Blend all except nuts on high speed for 1 minute. Pour into a glass pie plate. Sprinkle ¾ cup chopped walnuts or pecans. Bake in 350°F preheated oven for 45 minutes or until golden brown. Yield: 6 servings.

## **Carolyn Peake's Recipes**

### **Maple Pudding Cake**

1½ cups flour  
¾ cup sugar  
2 tsp. baking powder  
¾ cup milk

1½ cups Vermont maple syrup  
¾ cup water  
2 Tbsp. butter

Heat oven to 350°F. Mix together flour, sugar, and baking powder in a bowl. Stir in milk. Spread batter in a greased 9-inch square baking dish. Combine maple syrup, water and butter in a saucepan and heat until butter is melted. Pour over batter and bake about 45 minutes.

### **Maple Carrots**

3 cups sliced carrots  
2 Tbsp. Vermont maple syrup  
¼ tsp. dried tarragon

Place 1-inch of water in a saucepan. Add carrots. Bring to a boil. Reduce heat, cover and simmer for 3 to 4 minutes or until tender. Drain; then stir in syrup and tarragon.

### **Maple Pumpkin Muffins**

2 cups all-purpose flour  
¾ cup (plus 2 Tbsp.) packed brown sugar, divided  
2 tsp. baking powder  
1 tsp. ground cinnamon  
½ tsp. baking soda  
½ tsp. pumpkin pie spice  
2 eggs  
1 cup canned pumpkin

¾ cup evaporated milk  
¼ cup vegetable oil  
3 Tbsp. Vermont maple syrup, divided  
½ cup chopped pecans or walnuts  
1 pkg. (3 oz.) cream cheese, softened

**Topping:**  
¼ cup chopped pecans or walnuts  
2 tsp. brown sugar

In large bowl, combine flour, ¾ cup brown sugar, baking powder, cinnamon, baking soda, and pumpkin pie spice. Whisk eggs, pumpkin, milk, oil and 1 Tbsp. syrup. Stir into dry ingredients just until moistened. Fold in nuts. In small mixing bowl, beat cream cheese, remaining syrup and brown sugar until smooth. Gently stir into batter until mixture appears swirled. Fill greased or paper lined muffin cups about ¾ full. Combine topping ingredients and sprinkle over batter. Bake at 400°F for 20 to 25 minutes or until a toothpick comes out clean. Cool 5 minutes before removing from pan to cool on wire rack. Yield: 1 dozen.

## **Maple Teriyaki Salmon Fillets**

1/3 cup apple juice	2 Tbsp. finely chopped onion
1/3 cup Vermont maple syrup	2 garlic cloves, minced
3 Tbsp. soy sauce	4 salmon fillets (about 2 lbs.)

In a bowl, combine first four ingredients. Remove 1/2 cup for basting, cover and refrigerate. Pour remaining marinade into large resealable plastic bag. Add salmon, seal bag and turn to coat. Refrigerate for 1 to 3 hours. Drain and discard marinade. Broil salmon 4-inches from heat for 5 minutes. Baste with reserved marinade. Broil 10 minutes longer or until fish flakes easily with a fork, basting frequently.

## **Viewer's Recipes**

### **"Pecucoma" Pie, Helen B. Davis, Waterbury, Vt.**

1/4 cup melted butter	2 Tbsp. flour
1/4 cup Vermont maple syrup	3 eggs, beaten
1 tsp. vanilla	1 cup sugar
1/4 cup quick-cooking oatmeal	1 1/2 cup evaporated milk
1 cup flaked coconut	9-inch unbaked pie shell
1/2 cup pecans	

Melt butter in double boiler. Blend in syrup and vanilla. Add pecans, coconut, oatmeal and flour; stir until blended. Beat eggs until light, add milk and sugar and beat again. Stir into first mixture. Pour into pie shell and bake at 400°F for 10 minutes; reduce heat to 350°F and bake an additional 30 minutes or until done as tested for custard. Serve warm or cold.

### **Hot Cross Buns with Maple Glaze**

#### **Maureen Grooth, Belmont, Vt.**

2 cups all-purpose flour	1 1/4 cups cottage cheese
1/2 cup sugar	1 egg
4 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. baking soda	
1/2 tsp. salt	<b><u>Maple Glaze:</u></b>
1/2 tsp. cinnamon	1 cup confectioners' sugar
6 Tbsp. butter	1/4 tsp maple flavoring
1/2 cup currants or raisins	1 1/2 to 2 Tbsp. milk

Preheat oven to 425°F. Combine flour, sugar, baking powder, baking soda, salt, and cinnamon. Cut in butter until mixture resembles coarse crumbs. Stir in currants or raisins. Combine cottage cheese, egg, and vanilla; beat until almost smooth. Add to flour mixture and mix well. Shape dough into 12 balls. Place on ungreased cookie sheet and bake until toothpick inserted in center comes out clean; about 18 minutes. Cool and drizzle with glaze. **Maple glaze:** Combine ingredients and mix well. Yield: 12 buns.

### **Peach Maple Cobbler**

**Alison Wheeler, Burlington, Vt.**

6 peach halves, fresh or  
canned  
1/8 tsp. cinnamon  
1/4 cup Vermont maple syrup  
2 tsp. butter  
1/2 tsp. nutmeg

**Crust Top:**  
1 cup flour  
2 Tbsp. butter  
1/4 tsp. salt  
2/3 cup milk  
1 1/2 tsp. baking powder

Place peach halves in bottom of individual cups or baking dish. Pour syrup over peaches and sprinkle with nutmeg and cinnamon; dot with butter. Sift flour, salt, baking powder, and sugar together; cut in butter. Add milk to make biscuit dough soft enough to drop easily from a spoon. Drop lightly onto fruit. Bake at 425°F for about 20 minutes or until crust is browned. Invert on plate and serve warm with ice cream.

### **Vanilla Chip Maple Cookies**

**Ruth Deth, East Burke, Vt.**

1 cup shortening  
1/2 cup butter, softened  
2 cups packed brown sugar  
2 eggs  
1 tsp. vanilla  
1 tsp. maple flavoring  
3 cups all-purpose flour  
2 tsp. baking soda  
2 cups vanilla or white chips  
1/2 cup chopped pecans

**Frosting:**  
1/4 cup butter  
4 cups confectioners' sugar  
1 tsp. maple flavoring  
4 to 6 Tbsp. milk  
3 1/2 cups pecan halves

In a mixing bowl, cream the shortening, butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla and maple flavoring. Combine the flour and baking soda; gradually add to creamed mixture. Stir in vanilla chips and pecans. Drop by rounded tablespoonfuls 2-inches apart onto ungreased baking sheets. Bake at 350°F for 8 to 10 minutes or until golden brown. Cool for 2 minutes before removing to wire racks. **For the frosting:** in a mixing bowl cream butter and confectioners' sugar. Beat in maple flavoring and enough milk to achieve spreading consistency. Frost cooled cookies. Top each with a pecan half. Makes 7 dozen.

### **Maple Rice Pudding**

**Josephine Barker, Post Mills, Vt.**

1/2 cup raisins  
2 cups milk  
2 eggs  
2/3 cup Vermont maple syrup  
1 tsp. nutmeg  
1 1/2 cups cooked rice

Mix all ingredients and pour into a 1 1/2-quart greased pan. Bake at 350°F for 45 to 60 minutes. Serve with whipped cream on top.

## **Maple Apple Pie**

**Kay Hopkins, Danville, Vt.**

9-inch double crust pie	1 tsp salt
5 cups apples, pared and sliced	1 tsp. cinnamon
1 cup Vermont maple syrup	2 Tbsp. butter
2 Tbsp. flour	Milk

Arrange sliced apples in bottom of crust. Mix syrup, flour, cinnamon, and salt. Pour mixture over apples and dot with butter. Cover with top crust. Seal edges and cut slits on top. Brush with milk. Bake at 400°F for 50 minutes or until apples are a cooked. Cover the edges of crust for the first 30 minutes to prevent over-browning.

## **Maple Bread**

**Arlene Conant, Randolph Ctr. Vt.**

½ cup boiling water	1 tsp. salt
1 cup hot coffee	2 packages yeast
1 cup rolled oats	¼ cup lukewarm water
⅓ cup shortening	2 eggs
¾ cup Vermont maple syrup	5½ cups flour

Combine first six ingredients. Cool to lukewarm. Dissolve yeast in warm water. Add to syrup mixture. Blend in eggs. Gradually add flour and mix well until smooth. Add enough flour to make stiff dough. Place in a greased bowl, cover and let rise until double. Knead a little. Divide into two loaves and let them rise until double. Bake 45 minutes at 350°F.

## **Praline Maple Toast**

**Armande Tremblay, St. Albans, Vt.**

8 eggs	8 slices (¾-inch thick each) French or Italian bread (about 3-inches in diameter)*
½ cups milk	¼ cup butter
1 Tbsp. firmly packed brown sugar or maple sugar	1 cup Vermont maple syrup
2 tsp. vanilla	½ cup chopped pecans

Thoroughly blend eggs, milk, 1-tablespoon brown sugar, and vanilla. Pour half of the egg mixture into a 13x9x2-inch baking dish or pan. Place bread slices on top of mixture. Pour remaining egg mixture over bread. Cover and refrigerate several hours or overnight. Set oven at 350°F. While oven is preheating, melt butter in another 13x9x2-inch pan or baking dish. Stir in 1 cup of maple syrup and sprinkle with pecans. Carefully place bread slices from first pan on top of nuts. Pour remaining egg-milk mixture from first pan over the bread. Bake until puffed and lightly browned, 30 to 35 minutes. For each serving, invert 2 slices onto plate. Makes 4 servings. \*Diameters of bread vary. Trim larger slices to fit dish or use smaller slices to fill dish.

### **Maple Bread Pudding**

**Hazel Prindle, Morrisville, Vt.**

3 cups bread, broken	1½ cups hot milk, not boiled
1 egg, beaten	¼ cup raisins
½ cup Vermont maple syrup	½ tsp. cinnamon
⅛ tsp. salt	

Put bread in an 8x8-inch buttered casserole. Mix egg, syrup, salt, and cinnamon. Add milk and raisins and pour over bread. Place casserole in pan of hot water. Bake about 45 to 50 minutes in 350°F oven.

### **Maple Ginger Cookies**

**Sylvia Ledoux, Reading, Vt.**

⅔ cup shortening	1 tsp. baking soda
1 cup Vermont maple syrup	4 cups flour
1 tsp. ginger	

Mix ingredients to make stiff dough. Roll out about ⅛-inch thick and cut with circle cutter. Bake on greased cookie sheet at 375°F for about 8 minutes. Yield: 3 to 4 dozen.

### **Best Ever Ham Loaf**

**Betty Carr, Waterbury, Vt.**

1 lb. fresh pork, ground	<b>Basting:</b>
1 lb. ham, ground	6 Tbsp. Vermont maple syrup
2 Tbs. granulated maple sugar	½ tsp. mustard
⅛ tsp. mustard	½ tsp. cloves
1 cup bread crumbs	3 Tbsp. water
1 cup milk	4 Tbsp. vinegar
Whole cloves	1 Tbsp. granulated maple

Combine the first six ingredients. Pack in a loaf pan. Stick with cloves. Bake 45 minutes at 350°F. Baste every 15 minutes with the basting syrup. A small can of pineapple may be poured over the loaf during the last 15 minutes of baking. Slice. Yield: 8 servings.

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