

Across the Fence
Holiday Recipes - December 2012

Lyn Jarvis' Recipes

Mincemeat Bundt Cake

3/4 cup butter, softened
1 cup sugar
3 eggs
1 tsp. vanilla
2 cups mincemeat
3½ cups all-purpose flour

3½ tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
¾ cup milk

Topping:

½ cup powdered sugar
1 tsp. grated orange rind
2 Tbsp. orange juice

Heat oven to 350 F. Grease and flour 10-inch Bundt pan; set aside. In bowl, beat butter with sugar until fluffy. Beat in eggs, 1 at a time; add vanilla. Stir in mincemeat. In separate bowl, whisk together flour, baking powder, baking soda and salt. Add to butter mixture alternately with milk, making 3 additions of flour mixture and 2 of milk. Scrape into prepared pan, smoothing top. Bake in center of oven until cake tester inserted in center of cake comes out clean, 45 to 50 minutes. Let cool in pan on rack. Turn out onto cake plate. **For topping:** stir together sugar, orange rind and orange juice until smooth; drizzle over cake. **Yield:** 12 servings.

Creamy Ham Fettuccine

6 oz. fettuccine
½ cup grated Parmesan cheese
1 jar (16 oz.) Alfredo sauce
⅛ tsp. nutmeg

2 cans (5 oz. each) ham, drained
and flaked
1 cup frozen peas

Prepare fettuccine according to package directions. While fettuccine is cooking, cook peas according to package directions; set aside. Warm Alfredo sauce and add nutmeg. In pan fettuccine was cooked in, combine hot drained fettuccine, Alfredo sauce, peas, ham and Parmesan cheese. Toss to coat. Serves 4.

Chocolate Cherry Blondies

2⅔ cups all-purpose flour (spooned
and leveled)
4 tsp. baking soda
½ tsp. salt
2 sticks unsalted butter, room
temperature

⅔ cup granulated sugar
1 cup packed light-brown sugar
2 large eggs
1 tsp. vanilla
1 cup semi-sweet chocolate chips
1 cup dried tart cherries

Preheat oven to 350 F. Whisk together flour, baking soda and salt. In a large bowl, using a mixer, beat butter and both sugars on high until pale and fluffy; 3 minutes. Beat in eggs and vanilla. Reduce speed to low, add flour mixture, and beat until combined (or use fingers). Stir in chocolate chips and cherries. Press mixture into a 9x13x2-inch metal baking pan. Bake until a toothpick inserted in center comes out with a few moist crumbs attached, 28 to 30 minutes. Let cool completely in pan on a wire rack. (Store, covered, at room temperature, up to 5 days.) **Yield:** 24 bars

Cranberry and White Chocolate Shortbread

1¾ cups all-purpose flour	1 tsp. vanilla
½ cup corn starch	½ cup dried cranberries
½ tsp. salt	½ cup white chocolate chips
1 cup unsalted butter, room temperature	Powdered sugar for dusting (optional)
¾ cup powdered sugar	

Preheat oven to 300 F. Line a 9x13x2-inch baking pan with parchment paper so that it overhangs ends for easy removal. In a large bowl, combine flour with corn starch and salt. In a separate bowl, beat butter with powdered sugar and vanilla until very creamy. Stir in flour mixture, then cranberries and chocolate chips. Using floured fingers, pat evenly into prepared pan. Using a fork, prick surface all over. Bake in preheated oven 40 to 50 minutes or until deep golden around edges. Let stand in pan on wire rack for 30 minutes. Using parchment paper, lift out of pan. Slice into bars while still warm. Cool completely. Dust with powdered sugar if desired.

Raspberry Cream Cheese Brownies

Filling:

1 pkg. (8 oz.) cream cheese, softened
¼ cup sugar
1 large egg yolk
¾ tsp. vanilla extract

½ tsp. baking powder
½ tsp. salt
1 stick unsalted butter, cut into pieces
4 oz. unsweetened chocolate, chopped
½ cup raspberry jam
1¼ cups sugar
3 large eggs
1½ tsp. vanilla

Brownies:

⅔ cup all-purpose flour

Filling: Adjust oven rack to middle position and heat oven to 350 F. Line 8-inch square baking pan with foil, allowing excess to hang over pan edges. Grease foil. Process cream cheese, sugar, egg yolk and vanilla in food processor until smooth. **Batter:** Combine flour, baking powder and salt in small bowl. Microwave butter and chocolate in large bowl, stirring occasionally, until smooth, about 1 minute. Whisk in ¼ cup jam and let cool slightly. Add sugar, eggs and vanilla to chocolate mixture, stirring until combined. Whisk in flour mixture until incorporated. **Layering:** Microwave remaining jam until warm, about 30 seconds; stir until smooth. Scrape half of batter into prepared pan. Top half of brownie batter with dollops of cream cheese filling and spread into even layer. Dollop jam over cream cheese filling, then use tip of knife to swirl into filling. Spread remaining brownie batter evenly over jam. Bake until toothpick inserted in center comes out with few dry crumbs attached, 50 to 60 minutes. Cool in pan on wire rack for at least 2 hours. Using foil overhang, lift brownies from pan and cut into 1½-inch squares. Brownies can be refrigerated in airtight container for 2 days. **Yield:** 25 brownies

Heather Fischer's Recipes

Cream Cheese Frosting:

1 pkg. (8-oz.) cream cheese, softened	3 Tbsp. butter, softened 1½ cups powdered sugar	⅛ tsp. salt 1 tsp. vanilla
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Beat cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar and salt, beating until blended. Stir in vanilla.

Red Velvet Brownies

1 bar (4 oz.) bittersweet baking chocolate,
chopped
¾ cup butter
2 cups sugar
4 large eggs

1½ cups all-purpose flour
1 bottle (1 oz.) red liquid food coloring
1½ tsp. baking powder
1 tsp. vanilla
⅛ tsp. salt

Preheat oven to 350 F. Line bottom and sides of a 9-inch square pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil. Microwave chocolate and butter in a large microwave-safe bowl on HIGH 1½ to 2 minutes or until melted and smooth, stirring at 30 second intervals. Whisk in sugar. Add eggs, 1 at a time, whisking just until blended after each addition. Gently stir in flour and next 4 ingredients. Pour mixture into prepared pan. Bake at 350 F for 44 to 48 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Cool completely on a wire rack (about 2 hours). Lift brownies from pan, using foil sides as handles; gently remove foil. Spread **Cream Cheese Frosting** on top of brownies, and cut into 16 squares. Garnish, if desired.

Peppermint Pinwheel Cookies

Cookies:

½ cup butter, softened
1 cup sugar
1 large egg
½ tsp. vanilla
1¾ cups all-purpose flour
½ tsp. baking soda
¼ tsp. salt
¾ tsp. red food coloring paste
Parchment paper

Peppermint Frosting:

¼ cup butter, softened
3-oz. cream cheese, softened
2 cups powdered sugar
1 Tbsp. milk
⅛ tsp. peppermint extract

1. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; gradually add sugar, beating until light and fluffy. Add egg and vanilla, beating until blended, scraping bowl as needed.
2. Combine flour, baking soda, and salt; gradually add flour mixture to butter mixture, beating at low speed until blended.
3. Divide dough into 2 equal portions. Roll 1 portion of dough into a 12x8-inch rectangle on a piece of lightly floured plastic wrap.
4. Knead food coloring paste into remaining portion of dough while wearing rubber gloves. Roll tinted dough into a rectangle as directed in Step 3. Invert untinted dough onto tinted dough; peel off plastic wrap. Cut dough in half lengthwise, forming 2 (12- x 4-inch) rectangles. Roll up each rectangle, jelly-roll fashion, starting at one long side, using bottom piece of plastic wrap as a guide. Wrap in plastic wrap, and freeze for 4 hours or up to 1 month.
5. Preheat oven to 350 F. Cut ends off each dough log, and discard. Cut dough into ¼-inch-thick pieces, and place on parchment paper-lined baking sheets.
6. Bake at 350 F for 6 to 7 minutes or until puffed and set; cool cookies on baking sheets 5 minutes. Remove to wire racks, and cool completely (about 30 minutes).
7. Mix frosting ingredients together until smooth. Place peppermint frosting in a heavy-duty plastic zip-top freezer bag. Snip 1 corner of bag to make a small hole. Pipe about 2 tsp. frosting onto half of cookies; top with remaining cookies, gently pressing to form a sandwich.

Cranberry Apple Granola Pie

2 lbs. Granny Smith apples, peeled and thinly sliced	½ tsp. cinnamon
2 cups fresh cranberries	¼ tsp. salt
¾ cup sugar	9-inch basic flaky piecrust, unbaked
3 Tbsp. cornstarch	½ cup granola
1 tsp. grated lemon zest	4 Tbsp. unsalted butter

Preheat oven to 375 F. In a large bowl, toss together apples, cranberries, sugar, cornstarch, lemon zest, cinnamon and salt. Transfer the mixture to the piecrust. Top with granola and dot with butter. Bake until the apples are tender, 50 to 60 minutes (if the top darkens too quickly, tent loosely with foil). Let cool before serving. Yield: 8 servings

Carolyn Peake's Recipes

Eggnog Bread

4¾ cups all purpose flour	2 eggs	Icing:
¾ cup sugar	½ cup vegetable oil	⅔ cup powdered sugar
4 tsp. baking powder	¾ cup chopped dried apricots	1 Tbsp. eggnog
½ tsp. salt	¾ cup chopped pecans	
½ tsp. ground nutmeg		
2¾ cups eggnog		

In large bowl, combine flour, sugar, baking powder, salt and nutmeg. In small bowl, combine eggnog, eggs and oil; add to dry ingredients, stirring just until moistened. Fold in apricots and pecans. Pour into two 8x4x2-inch or four 5¾x3x2-inch greased loaf pans. Bake at 350 F for 50 to 60 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes then remove to rack to finish cooling. Combine icing ingredients until smooth; spread over bread. **Yield:** 2 regular loaves or 4 mini loaves.

Potato Cheese Casserole

4 lbs. potatoes, peeled	1 cup chopped green pepper
1 pkg. (8 oz.) cream cheese, softened	½ cup shredded cheddar cheese
½ cup butter, softened	½ cup grated Parmesan cheese
¼ cup milk	½ cup snipped chives
1 to 1¼ tsp. salt	1 jar (2 oz.) diced pimientos, drained
¼ tsp. pepper	

Cook potatoes in boiling water until tender; drain and mash. Add cream cheese, butter, milk, salt and pepper; mix well. Stir in green pepper, cheeses, chives and pimientos. Spread in a greased 13x9x2-inch baking dish. Bake uncovered at 350 F for 50 to 60 minutes or until browned and heated through. **Yield:** 12 to 15 servings.

Chocolate Marble Bread

7 to 7½ cups all-purpose
flour
1 pkg. active dry yeast
2 cups milk
½ cup sugar

¼ cup butter
1 tsp. salt
2 eggs
¼ cup baking cocoa

Glaze:
1 cup powdered sugar
1 Tbsp. milk
¼ cup chopped walnuts

In a mixing bowl, combine 3 cups flour and the yeast. In a saucepan, heat milk, sugar, butter and salt to 120 F to 130 F, stirring constantly. Add to flour mixture and mix well. Beat in eggs on low speed for about 30 seconds, then on high for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto floured surface and knead until smooth and elastic, about 6 to 8 minutes. Divide dough into thirds. Knead cocoa into one third of the dough (this may take 5 to 6 minutes). Shape into a ball. shape the remaining ⅔ dough into one ball. Place each ball into a lightly greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1¼ hours. Punch dough down, cover and let rest for 10 minutes. On a lightly floured surface, roll white dough into a 20x10-inch rectangle; repeat with the chocolate dough. Place chocolate layer on top of white layer. Starting with long side, roll up in jelly-roll style, press edges to seal seam. Cut into 20 slices and place in a greased 10-inch tube pan in about three layers. Cover and let rise until nearly doubled, about 30 to 40 minutes. Bake at 350 F for 40 to 45 minutes or until lightly browned. Remove from pan immediately; cool on wire rack. Combine sugar and milk and drizzle over bread. Sprinkle with nuts. **Yield:** 1 loaf.

Peach Glazed Meatballs

2 eggs, lightly beaten
1 can (8 oz.) water chestnuts, drained and
chopped
¾ cups dry bread crumbs
1 Tbsp. beef bouillon granules

1½ lbs. ground beef
1 jar (16 oz.) peach preserves
1 bottle (12 oz.) chili sauce
1 envelope onion soup mix

In a large bowl, combine eggs, water chestnuts, bread crumbs and bouillon. Crumble beef over mixture and mix well. Shape into 1-inch balls. In a large skillet, cook meatballs in batches until no longer pink; drain. Return all to the skillet. In a small saucepan, combine the preserves, chili sauce and soup mix. Cook over medium-low heat for 5 minutes. Pour over meatballs. Simmer, uncovered, for 10 minutes or until heated through. **Yield:** about 4½ dozen.

Viewer's Recipes

Taco Soup - Sally Bishop, Harleysville, Pa.

2 lbs. hamburger
1 medium onion, chopped
64 oz. jar tomato juice
3 Tbsp. taco seasoning
¼ to ½ cup brown sugar

1 can (15.2 oz.) whole kernel corn, drained
1 can (15.5 oz.) kidney beans, drained
1 can (16 oz.) pork and beans, do not drain
1 can (16 oz.) Mexican Chili beans or Black
Bean Fiesta (21 oz.), do not drain

In a large boiler (8-qt) brown hamburger with chopped onion, drain. Add tomato juice, seasoning, brown sugar and all canned ingredients. Simmer everything together for an hour to 1½ hours. Serve with shredded cheddar cheese, sour cream, crushed corn chips and corn bread. Freezes well.

Jackie's Toffee - Kim Thibault, Milton, Vt.

1½ sleeves saltine crackers
1 stick butter
1 cup packed brown sugar

2 cups chocolate chips
Chopped nuts and dried fruit, optional

Preheat oven to 350 F. Prepare a baking sheet by lining it with aluminum foil sprayed with cooking oil. Arrange the crackers in a single layer on the baking sheet so there are no empty spaces in between. Crush any remaining crackers into small crumbs and set aside for now. Place the butter and brown sugar in a small sauce pan over medium-high heat and bring to a rolling boil. Once boiling, carefully pour the mixture over the crackers in an even layer, trying to cover most of the crackers. If you miss some spots, don't worry as the toffee will spread in the oven. Bake the toffee crackers at 350 F for 5 minutes, until the toffee is bubbling all over. Remove the pan from oven and allow to cool for one minute. Sprinkle the chocolate chips on top of the hot toffee, and let them sit one minute to soften and melt. Once softened, use an offset spatula or knife to spread the melted chocolate over the surface of the toffee in an even layer. While the chocolate is still sticky, sprinkle the top with the reserved crushed crackers and chopped nuts, or dried fruit, if desired. Refrigerate the pan to set the toffee and chocolate for about 30 minutes. Once set, break into small pieces by hand and enjoy. Store uneaten candy in an airtight container for up to a week.

Cranberry Swirl Coffee Cake Glaze - Edie Ackerman, Fairlee, Vt.

1 stick butter
1 cup sugar
2 eggs
1 tsp. baking soda
2 cups flour
½ tsp. salt
1 cup sour cream
1 tsp. almond extract

7 or 8 oz. can whole cranberry sauce
½ cup chopped nuts

Glaze:

¾ cup powdered sugar
1 Tbsp. warm water
½ tsp. almond extract

Cream butter and sugar with electric mixer. Add unbeaten eggs one at a time, beating after each addition on medium speed. Mix dry ingredients and add alternately with sour cream. Add almond extract. Grease an 8 or 9-inch tube pan. Put a layer of batter on bottom then swirl some cranberry sauce over batter and sprinkle with a few nuts. Add more batter, more cranberry sauce, the remaining batter and remaining cranberry sauce. Swirl the cranberry sauce into the batter with spatula or spoon. Sprinkle with nuts. Bake at 350 F for 55 minutes or until cake tests done with toothpick. Cool in pan 5 minutes then turn out on rack to cool. Drizzle with glaze, if desired. To make glaze, combine ingredients and drizzle over partially cooled or cold coffee cake. Enjoy!

Shrimp Dip - Susan Davis, North Hero, Vt.

1 pkg. (8 oz) cream cheese
½ cup mayonnaise
3 Tbsp. chili sauce

2 Tbsp. lemon juice
2 Tbsp. finely chopped onion
1 Tbsp. Worcestershire sauce

5 to 8 oz. frozen or fresh salad
shrimp, drained

Blend together with beater. Gently add frozen or fresh salad shrimp (can also use 2 cans 5oz. canned shrimp). Refrigerate. Serve with crackers or in individual phyllo cups.

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