Carolyn Peakes’s Recipes

Slow Cooker Potato and Corn Chowder

Place potatoes and corn into a slow cooker. Stir in flour and gently toss to combine. Add the chicken stock, thyme, oregano, garlic powder, onion powder and if desired, some salt and pepper to taste. Cover and cook on low heat for 7 to 8 hours or on high heat for 3 to 4 hours. Stir in the butter and heavy cream. Serve immediately. Note: This chowder will freeze nicely for a quick meal later, but if you are going to freeze it do not add the butter and cream until after thawing. Yield: about 8 servings.

Molasses Chewies

Heat oven to 350°F. Spray cookie sheet with cooking spray. In a medium bowl mix flour, baking soda, pumpkin pie spice and set aside. In large bowl, beat butter and granulated sugar on medium speed until light and fluffy. Add molasses and egg; beat until combined. On low speed, beat in flour mixture until blended. Shape dough into 1-inch balls and roll in turbinado sugar; place them on the cookie sheet 2-inches apart. Bake for 12 minutes or until edges are set. Cool 5 minutes, then remove from cookie sheet to cooling rack. Yield: About 30 cookies.

Sweet Potato Bread (made in bread machine)

Add the ingredients in the order listed. Set bread machine for "white bread" with desired crust. Once it has gone through the mixing and rising cycles, you could stop the process and take it from the machine and make it into rolls or cook it in a loaf pan so you don't have the hole in the bottom from the machine. Yield: 1 loaf.
Cranberry Waldorf Salad

2 cups fresh or frozen cranberries, halved
¾ cup sugar
3 cups mini-marshmallows
2 cups chopped apples
½ cup chopped nuts
¾ cup pineapple tidbits, drained
1 cup halved green grapes
1 cup heavy whipping cream, whipped

Combine cranberries and sugar and allow to stand for 30 minutes. Add next five ingredients and mix well. Gently fold in whipped cream and chill. **Yield:** 10 to 12 servings.

Lyn Jarvis’ Recipes

White Chocolate Pineapple Cake

8 oz. cream cheese
1 cup sugar
1 tsp. vanilla
2 eggs
1½ cups all-purpose flour
2 tsp. baking powder
½ tsp. ground ginger
1 can (8 oz.) pineapple chunks
3 oz. white chocolate

In a large mixing bowl, beat cream cheese, sugar and vanilla until blended. Add eggs, flour, baking powder and ginger. Beat until smoothly blended. Drain liquid from pineapple. Add drained chunks to batter. Fold in. Spoon batter into a greased and floured square baking pan. Spread out into an even layer. Coarsely chop white chocolate. Sprinkle evenly over top of batter. Bake at 350°F for 45 to 50 minutes or until cake begins to pull from sides of pan. Cool in pan at least 15 minutes. Cut into even squares. **Note:** You can mix the cake batter in a food processor fitted with a metal blade, but be careful not to overbeat. To mix, smoothly blend cream cheese, sugar and vanilla. Add eggs, flour, baking powder and ginger. Process in several short bursts, scraping down sides of container, just until mixed.

Slow Cooker Apple Pork Roast

3 apples, unpeeled, cored and cut into 8 wedges
1 small red onion, roughly chopped
¼ tsp. cinnamon, or to taste
3 to 4 lb. pork shoulder roast
¼ tsp. salt, or to taste
½ tsp. black pepper, or to taste
1 jar (12 oz.) cinnamon flavored applesauce
¼ tsp. cinnamon, or to taste

Place apples and onion into the bottom of a slow cooker, and sprinkle with ¼ teaspoon cinnamon. Rub the pork roast with salt and pepper, and place it on the layer of apples and onions in the slow cooker. Pour the applesauce over the roast, and dust the top with ¼ teaspoon cinnamon. Cook on HIGH setting for 8 hours. Serve the roast topped with the sauce, apples, and onions.

Cornmeal Popovers

1½ cups all-purpose flour
½ cup fine white cornmeal
1½ tsp. salt
1¾ cups milk
4 large eggs
¼ cup salted butter, melted

Place a 12-cup muffin pan in oven. Preheat oven to 450°F (do not remove pan). Whisk together flour, cornmeal and salt in a large bowl. Whisk together milk and eggs in a medium bowl. Gradually whisk milk mixture into flour mixture until well blended. Remove muffin pan from oven. Spoon 1 teaspoon melted butter into each cup of hot muffin pan; return muffin pan to oven for 2 minutes. Remove muffin pan. Divide batter among prepared muffin cups. Bake until puffed and golden brown, 18 to 20 minutes (centers will be moist). Serve immediately. **Yield:** 12 popovers.

Across the Fence Recipes
Maple-Nut Sticky Buns

Dough:
1½ cups warm milk (110°F)
¼ cup sugar
1 Tbsp. active dry yeast
4 large eggs
½ cup melted butter
1 tsp. vanilla
2 tsp. salt
6½ cups (about) unbleached all-purpose flour

Filling:
1 cup finely chopped walnuts
½ cup packed brown sugar
1½ tsp. cinnamon
¼ tsp. nutmeg
2 Tbsp. butter
2 Tbsp. Vermont maple syrup

Glaze:
¾ cup butter
½ cup packed brown sugar
1 cup Vermont maple syrup

To make dough, mix together the milk and sugar in a large bowl. Sprinkle the yeast over the milk and let stand until the yeast bubbles, about 10 minutes. Whisk together the eggs, oil, vanilla, and salt in a medium bowl. Stir into the yeast mixture. Add enough flour to make smooth, soft dough, using your hands to knead in the flour when the dough becomes too stiff to stir. Turn the dough onto a floured surface and knead until the dough is springy and elastic, about 5 minutes. Place the dough in a large greased bowl, cover with a damp cloth, and let rise in a warm place until doubled in size, about 2 hours.

To begin the filling, mix together the nuts, brown sugar, cinnamon, and nutmeg, in a small bowl. To begin the glaze, melt ¼ cup of the butter and spread it generously inside a 9x13x2-inch baking dish. Sprinkle with the brown sugar and set aside. Punch down the dough. Place on a lightly floured work surface and roll out with a rolling pin to form a rectangle about 12 by 18 inches. To finish the filling, heat the 2 Tbsp. butter and 2 Tbsp. maple syrup together until the butter is melted. Brush onto the dough, leaving a ½-inch border on the long sides. Sprinkle the filling mixture on top, leaving a ½-inch border, and press in with the rolling pin. Roll up the dough into a tight log, starting at one of the long sides. Cut into 1½-inch slices and place cut side down in the prepared pan. Cover and let rise until it has risen about 50%, about 30 minutes.

Meanwhile, preheat the oven to 375°F. Begin baking the buns. When the buns have baked for 15 minutes, finish making the glaze. Combine the remaining ½ cup butter and 1 cup maple syrup in a small saucepan. Boil for 5 minutes over medium heat. When the buns have baked for 20 to 25 minutes and the tops are golden, remove the pan from the oven and place the pan on a baking sheet (to catch the spills). Separate the buns with a spatula. Spoon the maple syrup mixture evenly over the top, allowing the syrup to flow between the buns. Return the pan to the oven for 5 minutes to caramelize the syrup. Remove from oven and immediately invert the buns onto a rimmed baking sheet. Let cool for 20 minutes before serving.
Cranberry-Cherry Lattice Pie

1 can (21 oz.) cherry pie filling
1 can (16 oz.) whole-berry cranberry sauce
¼ cup sugar
3 Tbsp. quick-cooking tapioca
1 tsp. lemon juice
¼ tsp. cinnamon
1 pkg. (15 oz.) refrigerated pie pastry
2 Tbsp. butter

In a large bowl, combine the pie filling, cranberry sauce, sugar, tapioca, lemon juice, and cinnamon. Let stand for 15 minutes. Line a 9-inch pie plate with bottom pastry; add filling. Dot with butter. Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges. Bake at 400°F for 35 to 40 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Yield: 6 to 8 servings.

Deb Plumley’s Recipes
Sweet and Sticky Chicken

1 Tbsp. brown sugar
2 Tbsp. honey
¼ cup soy sauce
2 tsp. chopped fresh ginger root
2 tsp. chopped garlic
1 small can crushed pineapple
Salt and pepper to taste
4 skinless, boneless chicken breast halves, cut into ½-inch strips
1 Tbsp. vegetable oil

Mix together brown sugar, honey, soy sauce, ginger, garlic and crushed pineapple in a small bowl. Lightly salt and pepper the chicken strips. Heat oil in a large skillet over medium heat. Add chicken strips and brown on both sides, about 1 minute per side. Pour the sauce over the chicken. Simmer uncovered until the sauce thickens, about 8 to 10 minutes. Yield: 4 servings.

Chocolate Cherry Cake Bars

1 pkg. (18.25-oz.) Devil's Food cake mix
1 can (21-oz.) cherry pie filling
1 tsp. almond extract
3 eggs, beaten

Frosting:
1 cup sugar
½ cup milk
5 Tbsp. butter
1 pkg. (6-oz.) semisweet chocolate chips (1 cup)

Heat oven to 350°F. Grease and flour a 15x10x1-inch baking or a 13x9x2-inch pan. In a large bowl, combine all cake bar ingredients; stir until well blended. Pour into greased and floured pan. Bake at 350°F. until toothpick inserted in center comes out clean. For 15x10x1-inch pan, bake 20 to 30 minutes; for 13x9x2-inch pan, bake 25 to 35 minutes. Frosting: In a small saucepan, combine sugar, milk and butter. Bring to a boil. Boil 1 minute, stirring constantly. Remove from heat; stir in chocolate chips until smooth. Pour and spread over warm bars. Cool 1¼ hours or until completely cooled. Cut into bars.
### Easy Bacon Potato Cheddar Soup

2½ cups water
¼ cup butter
1 tsp. salt
¾ cup milk
2 cups instant mashed potatoes (dry)
½ lb. bacon, cut into small pieces

½ medium yellow onion, finely chopped
¼ tsp. black pepper
1 carton (32 oz.) chicken broth
1 cup shredded sharp cheddar cheese
¼ chopped green onion, if desired

In 2-quart saucepan, heat water, butter and salt to boiling over medium-high heat. Remove from heat. Stir in milk and potatoes (dry) just until moistened. Let stand about 30 seconds or until liquid is absorbed; whip with fork. Set aside. In 6-quart heavy stockpot, cook bacon over medium heat until crisp. Use slotted spoon to transfer bacon to paper towels, leaving drippings in stockpot. Add onion and pepper to stockpot. Cook 4 to 5 minutes or until onions are translucent and lightly browned. Add potatoes and broth to stockpot. Beat with whisk until ingredients are well combined. Continue to cook until heated through. Transfer soup to bowls. Top with bacon, cheese and green onion, if desired. **Yield:** 4 servings.

### Martha Washington Pie
**Rebecca Blanchard – Enosburg Falls, Vt.**

1 heaping cup of flour
1 heaping tsp. baking powder
¾ cup sugar
½ tsp. salt
¼ cup melted butter
3 egg whites
Milk
1 tsp. vanilla

**Frosting:**
4 heaping Tbsp. baking cocoa
1½ cups sugar
4 heaping Tbsp. flour
Pinch of salt
2 cups milk
3 egg yolks
1 tsp. vanilla
1 tsp. butter

Sift together the first 4 ingredients. Separate the whites from the 3 eggs and set yolks aside. Set egg whites in a cup and fill the rest with milk. Cream melted butter, egg whites, milk and vanilla. Mix the dry ingredients with the creamed mixture. Pour into buttered cake pan. Double all ingredients for two layers. Bake for 30 to 35 minutes at 350°F or until golden brown. **For frosting:** Blend first 4 ingredients and set aside. In a double boiler, boil 2 cups milk. Stir in with dry ingredients and stir constantly for 5 minutes. When thickened, stir in egg yolks and cook on medium heat for 2 more minutes. Remove from heat and stir in the vanilla and butter. Cool and frost pie (cake).

### Apple Walnut Squares
**Carolyn Borgeois – Vergennes, Vt.**

½ cup butter, softened
1 cup sugar
1 egg
1 cup all-purpose flour
½ tsp. baking powder

½ tsp. baking soda
½ tsp. cinnamon
1 medium tart apple, peeled and chopped
¾ cup chopped walnuts

In a large bowl, cream the butter and sugar. Add the egg. Combine flour, baking powder baking soda and cinnamon. Gradually add to the creamed mixture beating just until combined. Stir in apple and walnuts. Pour mixture into a greased 8-inch square baking dish. Bake at 350°F for 35 to 40 minutes. Cool on a wire rack and serve.
Palada Halakahiki Nai (Pineapple Coconut Bread)  
Greta Crandall – Peru, Vt.

¼ cup butter  
¼ cup sugar  
2 eggs  
1 can (8 oz.) crushed pineapple, undrained

½ cup coconut  
2 cups white flour  
3 tsp. baking powder  
½ tsp. salt

In a bowl, cream together butter and sugar until creamy. Add eggs and continue beating until combined. Stir in pineapple and coconut into creamed mixture. Add flour, baking powder and salt. Pour mixture into a greased 9x5x3-inches pan; bake at 350°F for 1 hour until golden brown and cake tester inserted near center comes out clean. Cool on a wire rack and serve.

Lemon Cake Top Pudding  
Willie Stowe – Colchester, Vt.

3 Tbsp. butter  
1 cup sugar  
4 eggs, separated  
½ cup fresh lemon juice  
2 tsp. grated lemon rind

1 tsp. salt  
3 Tbsp. flour  
½ cup milk  
¼ cup slivered almonds, toasted

Cream butter, add sugar gradually and mix together until light and fluffy. Add egg yolks and beat well. Add flour, lemon juice, rind, and salt. Mix well. Stir in milk and toasted slivered almonds. Beat egg whites until stiff and fold into mixture. Pour into a 9x5-inch baking dish. Set in hot water and bake at 325°F for 40 minutes. Then increase to 350°F and bake 10 more minutes to brown. An old family recipe. Yield: 8 servings.

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