Carolyn Peake's Recipes

Fruit Compote Dessert

2 medium tart apples, peeled
2 medium fresh peaches, peeled and cubed
2 cups unsweetened pineapple chunks
1¼ cups unsweetened pineapple juice
¼ cup honey

2 lemon slices (¼-inch thick)
3 cinnamon sticks (½-inch)
1 medium firm banana, thinly sliced
Maraschino cherries, optional
Sliced almonds, optional

Cut apples into ¼-inch slices, then in half horizontally. Place in slow cooker. Add peaches, pineapple, juice, honey, lemon, and cinnamon. Cover and cook on low for 3 to 4 hours. Stir in banana slices just before serving. Garnish with whipped cream, cherries and almonds, if desired.

Oven Fried Drumsticks

¼ cup vegetable oil
½ cup low-fat all purpose baking mix
1 Tbsp. paprika
10 chicken drumsticks

½ tsp. garlic powder
½ tsp. black pepper
10 chicken drumsticks

Preheat oven to 450°F. Pour the vegetable oil evenly over the bottom of a 15x10-inch baking pan. Combine baking mix, paprika, Italian seasoning, garlic powder, and black pepper in a large bowl. Mix well and pour into a paper bag. Add the chicken, a few at a time, to the bag and shake to coat. Arrange on the prepared baking pan. Bake chicken, turning once, until juices run clear when pierced with the tip of a knife, about 30 minutes. Transfer to a serving dish and serve immediately.

Parmesan Rice and Peas with Bacon

2 slices precooked bacon, chopped
1 medium onion, chopped
1 cup uncooked long-grain regular rice
1 can (14 oz.) low-sodium, fat-free chicken broth

½ cup water
1 cup frozen baby sweet peas, thawed
¾ cup grated Parmesan cheese
⅛ tsp. pepper

Spray 2-quart saucepan with non-stick cooking spray and cook onions for about a minute or until onion is tender. Add chopped bacon slices. Stir in rice, broth and water. Heat to boiling then reduce heat to low. Cover and simmer about 20 minutes or until rice is tender and liquid is absorbed. Gently stir in peas. Cover and cook 1 to 2 minutes, until peas are hot. Remove from heat and stir in cheese and pepper.
**Easy Meatless Lasagna**

1 container (15 oz.) ricotta cheese  
¾ cup grated Parmesan cheese  
2 Tbsp. fresh parsley, chopped  
1½ tsp. dried oregano leaves  
1 jar (1 lb-10 oz.) plus 1 (14 oz.) jar  
tomato pasta sauce  
8 uncooked lasagna noodles  
4 cups (16 oz.) low-fat shredded mozzarella cheese

Heat oven to 350°F. In medium bowl combine ricotta cheese, ½ cup of the Parmesan cheese, parsley, and oregano. Mix well. In bottom of ungreased 9x13-inch pan, spread 1 cup of the tomato sauce and top with four of the noodles. Spread about 1 cup of the ricotta cheese mixture over the noodles. Spread about 2 cups of the remaining tomato sauce and 2 cups of the mozzarella cheese. Repeat layers with remaining noodles, ricotta cheese mixture, pasta sauce, and mozzarella cheese. Sprinkle remaining ¼ cup Parmesan cheese over the top. Cover and bake for 1 hour. Uncover and bake 10 to 15 minutes longer or until noodles are tender, sauce is hot and bubbly, and cheese is beginning to turn light golden brown. Let stand 15 minutes before serving.

**Real Good For You Banana Muffins**

| 1 cup all-purpose flour | 1¼ cups mashed banana |
| ¾ cup whole wheat flour | ½ cup blueberries |
| 2¼ tsp. baking powder | ½ cup raisins or dried cranberries |
| ½ cup shortening | ½ cup mini semi-sweet chocolate chips |
| ¾ cup no-calorie sugar | (if batter needs thinning, add small amount applesauce) |
| ¾ tsp. grated lemon rind | |
| 1 - 2 beaten eggs or equivalent egg substitute | |

Preheat oven to 350°F. Cream the shortening, sugar and lemon rind until creamy. Beat in the eggs and banana. Add dry ingredients in about 3 parts, beating batter until smooth each time. Fold in the berries, raisins and chips. Divide batter among 12 muffin cups, coated with non-stick cooking spray. Bake for about 20 minutes or until pick inserted in center comes out clean. This can also be made into a loaf of bread; cook for about an hour or until bread tests done.

**Judy Simpson's Recipe**  
**Hash Brown Casserole**

| 1 cup sliced green onions | 1 carton (16 oz.) fat free sour cream |
| 1 cup shredded sharp cheddar | 1 can condensed reduced-fat and salt cream of mushroom soup, undiluted |
| 2 Tbsp. margarine, melted | Cooking spray |
| ¼ tsp. pepper | ½ tsp. paprika |
| 1 pkg. (32 oz.) frozen Southern style hash brown potatoes, thawed | |

Preheat oven to 350°F. Combine first 7 ingredients in large bowl and stir well. Spoon mixture into a 13x9-inch baking dish coated with cooking spray. Sprinkle paprika over casserole. Bake at 350°F for one hour, or until bubbly. Reduced fat cheddar cheese can be used in this recipe.
**Lyn Jarvis’ Recipes**

**Butterscotch Bliss Layered Dessert**

1½ cups graham cracker crumbs
Sugar substitute equivalent to ½ cup sugar, divided
6 Tbsp. butter, melted
16 oz. reduced-fat cream cheese
3 cups cold fat-free milk, divided

2 pkgs. (1.34 oz. each) sugar-free instant butterscotch pudding mix
1 carton (8 oz.) frozen reduced-fat whipped topping, thawed
½ tsp. rum extract

In a small bowl, combine the cracker crumbs, ¼ cup sugar substitute and butter. Press into a 13x9-inch dish coated with cooking spray. In a small bowl, beat the cream cheese, ¼ cup milk and remaining sugar substitute until smooth. Spread over crust. In another bowl, whisk remaining milk with the pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Gently spread over cream cheese layer. Combine whipped topping and extract; spread over the top. Refrigerate for at least 4 hours. Nutrition Facts: 1 piece equals 136 calories, 8 g. fat. Diabetic Exchanges: 1 starch, 1 fat.

**Caribbean Pot Roast**

2 medium sweet potatoes, cubed
2 large carrots, sliced
¼ cup chopped celery
1 boneless beef chuck roast (2½ lbs.)
1 Tbsp. canola oil

1 large onion, chopped
2 garlic cloves, minced
1 Tbsp. all-purpose flour
1 Tbsp. brown sugar
1 tsp. ground cumin
¾ tsp. ground coriander
1 can (15 oz.) tomato sauce

Place potatoes, carrots and celery in a 5-qt. slow cooker. In a large skillet, brown meat in oil on all sides. Transfer meat to slow cooker. In the same skillet, sauté onion in drippings until tender. Add garlic; cook 1 minute longer. Combine the flour, sugar, brown sugar, seasonings, orange peel, and cocoa. Stir in tomato sauce; add to skillet and heat through. Pour over beef. Cover and cook on low for 6-8 hours or until beef and vegetables are tender. Nutrition Facts: 278 calories, 12 g. fat. Diabetic Exchanges: 3 lean meat, 1 starch, 1 vegetable, ½ fat.

**Reduced-Fat French Onion Dip**

2 Tbsp. olive oil
2 cups finely chopped onion
Salt and pepper

1 cup low-fat cottage cheese
¼ cup boiling water
1 cup low-fat sour cream

Heat oil in nonstick skillet over medium-high heat until simmering. Add onion, ½ teaspoon salt, and ¼ teaspoon pepper and cook until golden, about 5 minutes. Reduce heat to medium and cook, stirring frequently, until onions are deep golden brown and tender, about 20 minutes. Puree cottage cheese and boiling water in blender until no lumps remain. Add half of caramelized onions and blend until completely smooth. Transfer to medium bowl, then whisk in sour cream, Worcestershire, garlic powder, and remaining caramelized onion. Season with salt and pepper. Refrigerate at least 1 hour or up to 3 days. Serve. Yield: 6 servings. Nutritional Facts: 120 calories, fat: 8 g. saturated fat: 2.5g.
**Peanut Butter Jumbles**

- 1½ cups peanut butter
- ½ cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 3 eggs
- 1 tsp. vanilla extract
- 4½ cups quick-cooking oats
- 2 tsp. baking soda
- 1 cup miniature semisweet chocolate chips
- 1 cup M&M's miniature baking bits

In a large mixing bowl, cream peanut butter, butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats and baking soda; gradually add to creamed mixture. Stir in chocolate chips and baking bits. Drop by heaping tablespoonfuls 2-inches apart onto ungreased baking sheets. Bake at 350°F for 12 to 14 minutes or until edges are browned. Remove to wire racks. Yield: 6 dozen. Nutrition Facts: 1 cookie equals 76 calories, 4 g fat. Diabetic Exchanges: 1 fat, ½ starch. Note: Reduced-fat or generic brands of peanut butter are not recommended for this recipe.

**Frosted Pineapple Lemon Dessert**

- 1 can (20 oz.) crushed pineapple
- 2 pkgs. (3 oz. each) sugar free lemon gelatin
- 2 cups boiling water
- 2 cups ginger ale, chilled
- 2 large firm bananas, sliced
- ½ cup sugar
- 2 Tbsp. all-purpose flour
- 1 egg, lightly beaten
- 2 Tbsp. butter
- 1 cup low-fat whipping cream or topping

Drain pineapple, reserving juice; set pineapple aside. In a bowl, dissolve gelatin in boiling water. Stir in the ginger ale, bananas and reserved pineapple. Transfer to a 11x7x2-inch dish. Refrigerate until firm. For topping, combine sugar and flour in a small saucepan. Gradually whisk in reserved pineapple juice. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount into egg; return all to the pan, stirring constantly. Cook and stir until a thermometer reads 160° and mixture is thickened. Remove from the heat; stir in butter. Cool to room temperature. In a small mixing bowl, beat cream on high speed until stiff peaks form. Gently fold into custard. Spread over gelatin. Refrigerate for 1 hour or until chilled. Yield: 12 servings.

**Creamy Pasta Salad with Crabmeat**

- ½ cup each light sour cream and light mayonnaise (not fat free)
- 1 Tbsp. each freshly squeezed lemon juice, honey mustard, and minced fresh dill
- ½ tsp. salt
- ¼ tsp. black pepper
- 12 oz. medium shell pasta, uncooked
- 1 lb. lump crabmeat (real or imitation), chopped
- ½ cup each diced green & red bell peppers (may substitute pimentos)
- ½ cup chopped green onions

In a small bowl, combine sour cream, mayonnaise, lemon juice, honey mustard, dill, salt, and pepper. Refrigerate dressing until ready to use. Cook shells according to package directions. Drain well. Rinse with cold water and drain again. Transfer pasta to a large bowl. Add crabmeat, bell peppers, onions, and dressing. Mix well. Cover and refrigerate until ready to serve. Nutrition Facts: Per serving: 252 calories, 4.1 g total fat (0.8 g saturated fat).
**Lite Fettuccini Alfredo**
**Julia Morgan, Berlin Vt.**

2 Tbsp. oleo  
4 small garlic cloves, minced  
2 Tbsp. flour  
2 + ½ cups fat free milk

4 Tbsp. light cream cheese  
2½ cups shredded Parmesan cheese  
8 cups cooked pasta

Melt oleo in saucepan; add garlic and sauté 1 minute. Add flour. Gradually add milk, stirring with whisk until blended. Cook 8 minutes or until thick and bubbly, stirring constantly. Add cream cheese and cook 2 minutes, stirring constantly. Add Parmesan cheese stirring until cheese melts. Pour over pasta and mix well. Yield: 8 Servings. Recipe can be halved. Cooked chicken, shrimp and/or broccoli may be added.

**Easy-Does-It Chili**
**Eleanor Newton, Barre, Vt.**

1 cup chopped onion, sautéed in oil  
3 cans (14½ oz.) red kidney beans  
1 can (28 oz.) crushed tomatoes

1 cup chopped green pepper  
Chili powder to taste

Mix well. Cover and cook in crock pot, on high; in ovenproof covered dish in 350°F oven, or on stove top over medium heat, stirring occasionally to prevent burning. Cooking time about 1 hour and add water, as needed, whichever cooking method used. For vegetarian chili, add chopped celery, carrots, and other vegetables of your choice. For meat chili add cooked low-fat ground beef or turkey prior to serving, reheat, if necessary. Serve with cooked rice, crushed corn chips, or low-fat cheddar cheese.

**Supreme Potato Casserole**
**Mary Steadman, South Hero, Vt.**

3 medium potatoes (about 1½ lbs.)  
8 oz. fat-free cottage cheese  
½ cup reduced-fat sour cream  
1 Tbsp. fat-free milk  
1 tsp. sugar

½ tsp. salt  
½ tsp. garlic powder  
2 Tbsp. sliced green onion  
½ cup shredded reduced-fat cheddar cheese

Place the potatoes in a large saucepan and cover with water. Cover and bring to a boil. Reduce heat; cook for 10 to 15 minutes or until tender. Drain. Peel potatoes and cut into cubes. In a blender or food processor, combine the cottage cheese, sour cream, milk, sugar, salt, and garlic powder; cover and process until smooth. Transfer to a large bowl; stir in the potatoes and onion. Pour into a 1-qt. baking dish coated with cooking spray. Bake, uncovered, at 350°F for 30 minutes. Sprinkle with cheese. Bake 15 minutes longer or until the cheese is melted. Recipe can be doubled. Nutritional Facts: ½ cup equals 158 calories, 3 g. fat. Diabetic Exchange: 1½ starch, 1 lean meat.

**Low-Fat Apple Cake**
**Miriam Herwig, Randolph Center, Vt.**

3 apples, cut or chopped fine  
1 cup sugar  
1 egg, beaten

1 cup flour  
1 tsp. soda  
1 tsp. cinnamon

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Mix apples and sugar, add beaten egg. Sift together the flour, soda, and cinnamon. Add to the apple and sugar mixture. Pour mixture into an ungreased 8x8-inch pan and bake at 350°F for about 30 minutes or until done.

**Carrot Cake Sans Oeufs**  
**Ramonia Allaire, Hyde Park, Vt.**

- ¾ cup sugar  
- 1 cup grated carrot  
- 1 cup raisins  
- 1 tsp. cinnamon  
- 1 tsp grated nutmeg  
- 1 tsp. ground cloves  
- 1⅛ cups water  
- 3 Tbsp. margarine  
- 2 cups flour  
- 2 tsp. baking soda  
- ¼ tsp. salt  
- 1 cup chopped walnuts

Preheat oven to 325°F. Coat a 13x9-inch baking pan with non-stick cooking spray. In a small saucepan combine sugar, carrot, raisins, cinnamon, nutmeg, cloves, water, and margarine. Bring to a boil. Reduce heat, and simmer for 5 minutes. Pour into a mixing bowl and cool to lukewarm. Add flour, baking soda, and salt. Mix well. Stir in walnuts. Pour into pan and bake for 40 minutes or until toothpick comes out clean. Cut into 24 squares. Nutritional Facts: each square equals 122 calories, 5 g. fat.

**Cappuccino Parfaits**  
**Marco Ayala, South Hero, Vt.**

- 4 tsp. instant coffee  
- 1 Tbsp. hot water  
- 1½ cups cold 1% low-fat milk  
- 1 pkg. (1.34 oz.) vanilla or chocolate sugar-free instant pudding  
- ½ tsp. ground cinnamon  
- 1 cup thawed light whipped topping  
- 3 chocolate wafer cookies, crushed

Dissolve coffee in hot water in medium bowl. Add milk, pudding mix, and cinnamon. Beat with wire whisk for 1 to 2 minutes. Let stand 5 minutes or until thickened. Gently stir in whipped topping. Spoon ½ of the pudding mixture into 5 dessert dishes. Sprinkle with crushed cookies. Spoon remaining pudding mixture over crushed cookies. Garnish each serving with additional 1 tablespoon whipped topping, if desired. Refrigerate until ready to serve. Nutritional Facts: 76 calories, 2.4 g. fat.

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