### Lyn Jarvis' Recipes

#### Cheesy Chicken Pot Pie

- 3 cups chopped cooked chicken
- 1 pkg. (16 oz.) frozen vegetable blend
- ½ lb. (8 oz.) Velveeta® cheese, cut into ½-inch cubes
- 1 can (10¼ oz.) condensed cream of chicken soup
- 1 can (8 oz.) refrigerated crescent dinner rolls

Preheat oven to 375°F. Combine first 4 ingredients in 13x9-inch baking dish. Unroll dough; place over chicken mixture. Bake 25 to 30 min. or until crust is golden brown. **Note:** Save 40 calories and 5 grams of total fat per serving by preparing with Velveeta® 2% milk cheese, fat-free cream of chicken soup and refrigerated reduced-fat crescent rolls. Yield: 8 servings.

#### Lemon Poke Cake

- 2 baked round white cake layers (9-inch), cooled
- 2 cups boiling water
- 1 pkg. (6 oz.) or 2 pkg. (3 oz. each) lemon gelatin
- 1 cup cold milk
- 1 pkg. (3.4 oz.) lemon instant pudding
- 3 cups thawed whipped topping


#### Pineapple Fudge

- 3 cups sugar
- 1 Tbsp. light corn syrup
- 1 can (8 oz.) drained, crushed pineapple
- ½ cup heavy cream
- 2 Tbsp. butter
- ½ tsp. vanilla
- 1 cup coarsely chopped walnuts

In well-buttered, heavy pan, combine sugar, syrup, pineapple and cream. Bring to boil over low heat, stirring constantly. Continue cooking, stirring occasionally until candy reaches 236°F to 238°F on candy thermometer or the soft ball stage (15 to 18 minutes). Remove from heat. Add butter. Do not stir. Cool until saucepan feels lukewarm. You can either let the pan sit or place it in a sink with 1 inch cool water to speed the cooling process. Add vanilla. Beat until candy begins to thicken. Fold in nuts. Pour into buttered 8-inch square or round pan. As candy firms up, it will have a glossy look and become creamy. Cut into small squares. Store in cool, dry place. Yield: about 60 small pieces.
Bananas Foster Cake

1 box (14 oz.) banana quick bread mix
1 cup pecan pieces, divided
½ cup butter
½ cup brown sugar
3 ripe bananas
½ tsp. rum or vanilla

Prepare quick bread according to package directions, adding to batter ½ cup pecan pieces and 1 banana cut into ¼-inch slices. Bake at 350°F and cover with foil 40 minutes into baking. Bake until a toothpick inserted near center comes out clean. Turn immediately onto a serving dish. In saucepan melt butter and stir in brown sugar. Slice bananas diagonally and add to the saucepan when sugar is melted. Add remaining pecan pieces and flavoring. Pour hot over warm cake and serve with vanilla ice cream. Yield: 8 servings.

Nutty Cranberry Sticky Buns

1 tube (8 oz.) crescent dough
½ cup dried cranberries
4 Tbsp. brown sugar, divided
2 Tbsp. butter, melted
2 Tbsp. Vermont maple syrup
¾ cup pecans

Unroll crescent dough; seal perforations. Sprinkle with dried cranberries and 2 Tbsp. brown sugar. Roll up, starting with a short side; pinch seam. Cut into 9 slices. Combine melted butter, remaining brown sugar and maple syrup; spread onto the bottom of a greased 8-in. square baking dish. Sprinkle with pecans; top with rolls. Bake at 375°F for 18-22 minutes or until golden brown. Immediately invert onto a serving platter. Yield: 9 servings.

Carolyn Peake’s Recipes

Red Raspberry Dessert

1¼ cups graham cracker crumbs
¼ cup finely chopped walnuts
¼ cup butter, melted
50 large marshmallows
1 cup milk
1 carton (8 oz.) frozen whipped topping, thawed
2 pkgs. (10 oz. each) frozen sweetened raspberries, thawed
1¼ cups water, divided
½ cup sugar
2 tsp. lemon juice
6 Tbsp. cornstarch

In a bowl, combine the crumbs, walnuts and butter. Press into a greased 13x9x2-inch baking pan. Bake at 350°F for 10 minutes. Cool. In a large saucepan over medium heat, melt marshmallows with milk, stirring often. Cool to room temperature, then fold in whipped topping and spread over crust. In another saucepan, bring raspberries, 1 cup of water, sugar and lemon juice to a boil. Combine cornstarch and remaining water, stirring until smooth, then stir into raspberry mixture. Bring to a boil and cook and stir for two minutes. Cool to room temperature, then spread over marshmallow layer. Chill until firm, about 4 hours. Yield: 12 to 16 servings.

Breaded Swiss Chicken

6 boneless skinless chicken breast halves
2 eggs
1 cup seasoned bread crumbs
½ cup olive oil
1 cup shredded Swiss cheese
2 Tbsp. butter
3 Tbsp. all-purpose flour
¼ tsp. pepper
2 cups milk
3 Tbsp. chicken broth

(recipe continues on page 3.)
Flatten chicken to ¼-inch thickness. In shallow bowl, beat the eggs. Place bread crumbs in another shallow bowl. Dip chicken in eggs, then roll in crumbs. Let stand for 5 minutes. In a large skillet, cook chicken in oil over medium heat, in batches, for 6 to 8 minutes on each side, or until juices run clear. Drain. Place chicken in a greased 15x10-inch baking pan. Sprinkle with cheese. Bake at 350°F for 2 to 3 minutes or until cheese is melted. Meanwhile, in a large saucepan, melt the butter. Stir in flour and pepper until smooth, then gradually stir in the milk. Bring to a boil over medium heat, cooking and stirring for 1 to 2 minutes or until thickened. Remove from heat and stir in the broth. Serve with chicken. Yield: 6 servings.

Pumpkin Dip

2 cups powdered sugar
1 can pumpkin pie filling
1 pkg. (8 oz.) cream cheese
1 tsp. nutmeg
1 tsp. cinnamon

Mix all ingredients together with an electric mixer, beating until smooth. Serve cold with graham crackers, ginger snaps, vanilla wafers or apple wedges. It tastes like pumpkin pie! A neat way to serve it is in a small pumpkin, hollowed out. Yield: about 2 cups.

Cheesy Broccoli-Rice Bake

1 can (10¼ oz.) low-fat condensed cream of broccoli soup, undiluted
1 can (10¼ oz.) low-fat condensed cream of chicken soup, undiluted
2 cups skim milk
½ cup light sour cream
2 cups (8 oz.) shredded part-skim mozzarella cheese
1 cup (4 oz.) shredded reduced-fat cheddar cheese
2 cups uncooked instant rice (brown rice is a good choice)
1 small onion, chopped
1 tsp. paprika, divided
½ tsp. pepper

In a large bowl, combine soups, milk and sour cream. Stir in cheeses, rice, broccoli, onion, ½ tsp. paprika and pepper. Pour into a 13x9x2-inch baking dish coated with non-stick cooking spray. Sprinkle with remaining paprika. Cover and bake at 350°F for 35 minutes. Uncover and bake for 5 to 10 minutes longer or until rice and broccoli are tender. Yield: 16 servings.

Heather Fischer's Recipes

Chocolate Pumpkin Cheesecake

¼ cup butter, melted
1½ cups finely crushed chocolate sandwich cookies (without filling)
1 pkg. (8 oz.) cream cheese
1 cup sugar
3 eggs
1 can (15 oz.) pumpkin
1 tsp. vanilla
½ tsp. pumpkin pie spice
¼ tsp. salt
1 cup chopped dark chocolate
½ cup whipping cream
½ cup milk chocolate chips, melted

Preheat oven to 350°F. Lightly coat a 9-inch pie plate with cooking spray. In a medium bowl toss together butter and crushed cookies. Spread into pie plate; press evenly onto bottom and up sides. Bake for 5 minutes. Cool on a wire rack. In a large bowl beat cream cheese and sugar on medium speed until combined. Add eggs, one at a time, beating on low speed after each addition just until combined. (Recipe continues on page 4.)
Stir in pumpkin, vanilla, pie spice and salt. Pour pumpkin mixture into baked crust. Bake about 40 minutes or until mixture is slightly puffed around edges and just set in center. Cool on wire rack for 1 hour. In a small bowl, combine dark chocolate and whipping cream. Microwave for 30 seconds to 1 minute; stir until smooth. Let stand for 15 minutes. Pour chocolate mixture over the cooled pie, spreading evenly. Chill, uncovered for 1 hour. Cover and chill for 2 to 24 hours more. If desired drizzle with milk chocolate.

**Rosemary-Cranberry Stuffing with Ham**

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<th>Ingredient</th>
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<tr>
<td>½ medium butternut squash, peeled, Office seeded and cut into ½ inch cubes</td>
<td>1 cup chopped celery</td>
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<td>1 cup chopped onion</td>
<td>6 Tbsp. butter</td>
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<tr>
<td>1 cup slivered almonds</td>
<td>⅓ cup dried cranberries</td>
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<td>½ cup cooked ham, cut into ½-inch cubes</td>
<td>2 tsp. fresh rosemary, snipped</td>
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<tr>
<td>½ cup black pepper</td>
<td>⅔ cup dried cranberries</td>
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<tr>
<td>⅓ cup cooked ham, cut into ½-inch cubes</td>
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In a large skillet cook squash, celery and onion in hot butter over medium heat for 8 minutes or until onion is tender, stirring frequently. Stir in almonds and cook until they start to brown, about 4 minutes. Stir in cranberries, ham, rosemary, pepper and salt. Cook for 3 more minutes until heated through, stirring occasionally. In a large bowl combine squash mixture and bread cubes. Drizzle broth over bread mixture to moisten, tossing gently to combine. Lightly coat a 4 to 6 quart slow cooker with cooking spray. Transfer bread mixture to slow cooker. Cover and cook at low setting for 3 to 3 ½ hours.

*Note: To dry bread cubes, preheat oven to 300°F. Cut 18 to 20 fresh bread slices into ½-inch cubes to yield 12 cups bread cubes. Spread cubes onto 2 baking pans. Bake for 10 to 15 minutes or until cubes are dry, stirring twice; cool. Bread cubes can also be dried by letting them stand loosely covered, at room temperature for 8-12 hours.

**Cappuccino Crinkles**

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<tr>
<td>⅔ cup butter, softened</td>
<td>2 tsp. baking soda</td>
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<tr>
<td>2 cups packed brown sugar</td>
<td>2 tsp. ground cinnamon</td>
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<tr>
<td>1⅓ cups unsweetened cocoa powder</td>
<td>1 carton (6 oz.) vanilla yogurt</td>
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<tr>
<td>2 Tbsp. instant coffee granules</td>
<td>3 cups all-purpose flour</td>
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<tr>
<td>2 tsp. baking soda</td>
<td>½ cup granulated sugar</td>
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In a large mixing bowl beat butter on medium-high for 30 seconds. Add brown sugar, cocoa powder, coffee granules, baking soda, cinnamon and salt. Beat until combined, scraping side of bowl occasionally. Beat in the egg whites and yogurt until combined. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in the remaining flour. Cover and chill about 1 hour or until the dough is easy to handle. Preheat over to 350°F. Place the granulated sugar in a small bowl. Shape dough into 1½-inch balls. Roll balls in sugar. Place balls 3 inches apart on an ungreased cookie sheet; flatten slightly. Bake about 13 minutes or until edges are firm. Cool on cookie sheets for 1 minute and transfer to wire rack and let cool.
# Eggnog Muffins

Preheat oven to 375°F. Grease twelve muffin cups or line with paper cups. In a bowl combine flour, sugar, baking powder, and nutmeg. Make a well in the center of the flour mixture. In another mixing bowl combine eggs, eggnog, butter and vanilla. Add egg mixture all at once to flour mixture. Stir until moistened (batter will be lumpy). Spoon batter into prepared muffin cups, filling about two-thirds full. Sprinkle streusel topping over muffins. Bake 18-20 minutes or until a wooden toothpick inserted comes out clean. Cool in pan for 5 minutes. Serve warm.

**Streusel Topping:** In a small bowl stir together ½ cup all-purpose flour, ¼ cup sugar, and ¼ tsp. ground nutmeg. Using pastry blender, cut in 2 tablespoons butter until mixture resembles coarse crumbs.

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# Cranberry-Pineapple Treats

**Mary Derouchie, Williston, Vt.**

Drain pineapple, reserving juice. Add enough water to juice to measure 2½ cups; pour into saucepan and bring to boil. Pour over gelatin in large bowl and stir 2 minutes until completely dissolved. Stir in pineapple, cranberry sauce, walnuts, and apple. Spoon into 24 paper-lined muffin cups, placed in tins for support. Refrigerate 2½ hours or until firm. Remove liners and enjoy. Makes 24 servings.

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**Bacon-Spinach Bites, Carolyn Bourgeois, Vergennes, Vt.**

Heat oven to 350°F. Mix cream cheese and onions in large bowl. Add spinach, bacon and flour and mix well. Stir in eggs. Spoon into 12 greased and floured muffin pan cups. Top each with a Velveeta cube. Press gently into center of filling. Bake 20 minutes or until tops are golden brown. Serve warm or chilled. Enjoy!
**Molasses Crinkles, Helen Belden, Danby, Vt.**

¾ cup shortening  
1 cup brown sugar  
1 egg  
4 Tbsp. molasses  
1 tsp. salt  
2¼ cups flour  
2 tsp. baking soda  
½ tsp. cloves  
1 tsp. cinnamon  
1 tsp. ginger

Mix all ingredients and chill dough in refrigerator for about 15 minutes. Shape into walnut-sized balls. Dip tops into sugar. Arrange dough balls onto an ungreased cookie sheet 1-inch apart from each other. Sprinkle each cookie with water (2 or 3 drops). Bake at 375°F for 12 to 15 minutes (do not over bake) and sprinkle with granulated sugar upon removal from oven, if desired.

**Bottom crust:**
½ cup butter, softened  
¾ cup firmly packed brown sugar  
1 egg  
½ tsp. vanilla  
1¼ cups flour  
½ tsp. baking soda  
½ tsp. salt

**Filling:**
¾ cup semi-sweet mini chocolate chips  
1 cup mixed candied fruits  
½ cup chopped nuts

**Topping:**
2 Tbsp. light brown sugar  
2 Tbsp. milk  
1 Tbsp. butter, melted  
1 egg  
½ cup flour  
½ tsp. baking soda  
½ tsp. cinnamon  
¼ tsp. salt

Cream butter, brown sugar, egg and vanilla until smooth and well blended. Combine flour, baking soda and salt; blend into creamed mixture. Spread evenly into a lightly greased 13x9x2-inch baking dish. Bake at 350°F for 12 to 15 minutes. While baking prepare filling and topping. Mix filling ingredients and set aside. Combine brown sugar, milk, butter, and egg in small mixer bowl and beat until smooth. Add remaining ingredients, beating until well blended. Remove bottom crust from oven and spread with filling. Drizzle topping over filling and bake at 350°F for another 15 minutes. Cool and cut into bars. Yield: 36 bars.

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