

# Across the Fence Recipes

## December 2022

### Hazelnut Spread Rugelach

#### Dough:

8 oz. unsalted butter, room temperature  
8 oz. cream cheese, room temperature  
½ cup sugar  
3 large egg yolks (save whites for later)  
1 tsp. vanilla extract  
Pinch of coarse salt  
2½ cups flour, plus more for rolling dough

3 beaten egg whites for brushing

#### Filling:

4 oz. walnuts  
½ cup sugar  
¼ tsp. cinnamon  
Pinch of salt  
12 oz. hazelnut spread

In the bowl of an electric mixer fitted with the paddle attachment, beat together butter and cream cheese at medium speed. Add sugar and beat until fluffy. Beat in egg yolks, one at a time, beating to combine after each addition. Add vanilla and salt and beat to combine. Reduce speed to low and beat in flour. Remove from the bowl and divide into 3 pieces on a lightly floured surface. Pat into disks and wrap in plastic wrap. Refrigerate for at least 1 hour, and up to overnight. In a food processor, combine walnuts, sugar, cinnamon, and salt. Pulse until fine. Preheat oven to 350°. Line baking sheets with parchment paper. On a lightly floured surface, roll one piece of dough into a 12-inch round, less than ⅛-inch thick. Spread evenly with hazelnut spread (it may help to have it be a bit melted, so it doesn't tear the dough). Sprinkle one-third of the walnut mixture. Gently press ingredients into dough with your fingers. Cut the round into 16 equal-sized wedges (triangle shaped like pizza slices). Beginning at the base of each wedge, roll to enclose filling, forming crescent shapes. Pinch to seal. Place on prepared baking sheets. Repeat with remaining dough and filling ingredients. Brush tops with beaten egg white. Bake until golden brown, 25 minutes.

### Coconut Shrimp

1½ lbs. raw shrimp, skins removed, tails left on  
2 large eggs, beaten  
1 cup almond flour  
1 tsp. salt  
1 tsp. paprika

1 tsp. onion powder  
1 tsp. garlic powder  
¼ tsp. freshly ground pepper  
2 cups shredded sweetened coconut  
Sweet chili sauce

Preheat oven to 425°F. Combine almond flour with salt, paprika, onion powder, garlic powder and pepper. Use a fork to break up any large clumps. Working with one shrimp at a time, dip shrimp into the flour mixture until coated followed by the beaten eggs and then back into the flour mixture. Lastly dip the shrimp into the coconut, using your hands to make sure it sticks. On a parchment lined baking sheet, arrange prepared shrimp and bake on a center rack for 12 minutes. Serve immediately along with your favorite sweet chili sauce.

*Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.*

Contact us: [atfence@uvm.edu](mailto:atfence@uvm.edu), phone: (802) 656-5059, or online at: [www.uvm.edu/extension/atf](http://www.uvm.edu/extension/atf)

*University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.*