



Holiday Recipes

Across the Fence – December 2024

Apple Cheddar Bites

2 medium apples (about 1 ¼ lbs.), cored, sliced ½-inch thick	1 block (6 to 8 oz.) sharp Cheddar cheese, grated
Zest from 1 lemon	1 ½ tsp. flaky sea salt
6 Tbsp. Vermont maple syrup, divided	1/4 cup chopped roasted pecans
1 pkg. (17.3 oz.) frozen puff pastry, thawed	1 tsp. fresh thyme leaves

Preheat oven to 400°F and line 2 sheet trays with parchment. In a medium bowl, toss apples, lemon zest, and 4 tablespoons maple syrup. Cut each pastry sheet into 4 squares (4.5 inches by 4.5 inches) for a total of 8 squares. In a small bowl, whisk egg with a splash of water. Brush outer edges of pastry with remaining maple syrup. Rotate pastry squares so a corner faces you. Place 1 tablespoon grated cheese on the bottom. Top with apple slices. Place 1 tablespoon grated cheese on each side of apple slices. Fold left side over top and lightly press to seal. Fold right side over top and press to seal. Brush tops and sides of pastry with maple syrup, and sprinkle with sea salt. Top with pecans and thyme. Arrange 4 pastries on each prepared tray. Bake puffs, rotating trays halfway through, until pastry is puffed up and golden brown around the edges, 20 to 25 minutes. Let cool 5 minutes. Arrange on a platter.

Chipa Bread Gruyère Bites

½ cup water	½ cup all-purpose flour
4 Tbsp. butter	2 large eggs
½ tsp. Kosher salt	½ cup freshly grated Gruyère cheese
½ tsp. granulated sugar	3 Tbsp. parmesan cheese
1 tsp. freshly ground pepper (optional)	

Preheat oven to 400°F and line a baking sheet with parchment paper. In a medium saucepan, combine water, butter, salt, sugar, and white pepper (if using), and bring to a boil. Add the flour all at once and stir with a wooden spoon until a smooth dough forms. Continue to cook until dough pulls away from the pan and forms a ball, and a film develops on the bottom of the pot, about 2 minutes. Transfer dough to a bowl and continue to mix with a wooden spoon to cool slightly, 1 minute. Beat in eggs, one at a time, mixing until smooth and fully incorporated after each addition. Stop mixing once the dough is thick enough that it falls slowly when lifted with a spoon. Fold in gruyere. With a small (2 teaspoon capacity) cookie scoop, create small, one inch-wide mounds on prepared baking sheet, about an inch apart. Top with parmesan cheese and bake until puffed and golden, 20 to 25 minutes. Arrange on a platter.

Ham and Cheese Christmas Trees

2 tubes refrigerated pizza crust
9 slices sliced cheese of your choice
9 slices deli ham
Mustard to taste
2 Tbsp. butter

1 clove garlic, minced
2 to 4 Tbsp. chopped parsley
Pepper flakes to taste
12 to 16 skewers

Preheat oven to 400°. Line 2 baking sheets with parchment paper. Place dough on parchment paper and stretch it to create a rectangle. Arrange 9 cheese slices over the pizza dough. Arrange the deli ham to cover the pizza dough and cheese. Squeeze mustard to taste over ham, and carefully spread it evenly over the whole rectangle. Top with second pizza dough, and carefully stretch it to match the bottom pizza crust. Pinch the seams and cut the rectangle into about 12 to 16 long strips. Working one strip at a time, fold dough back and forth in a zig-zag motion, with each layer getting narrower than the last, to create a tree shape. Arrange filling side up. Skewer each tree from bottom and through top, making sure about ½ inch of the skewer shows at the top. You may have to separate the layers after skewering so they aren't smushed together. Arrange on prepared sheets. Bake trees until puff pastry is golden brown, 25 to 30 minutes. Let cool slightly before serving.

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