



## Across the Fence Valentine's Day Recipes – February 2025

### Gluten-Free Sugar Cookies

¼ cup butter	1-¾ cups all-purpose gluten-free flour
¼ cup vegetable oil	½ tsp. salt
1 cup granulated sugar	3 Tbsp. water (as needed)
2 egg yolks	Food coloring (optional)
2 tsp. pure vanilla extract	Colored sugar or frosting (optional)

Cream butter, oil, and sugar for several minutes with an electric mixer, until very fluffy. Add egg yolks, vanilla extract, and food coloring (if desired). Mix in the dry ingredients, adding only enough water (a tablespoon at a time) to keep the dough together and avoid dryness. Pat the dough into a disc shape. Roll out immediately or cover tightly with plastic wrap and refrigerate. Preheat oven to 350°F. Lightly flour a clean surface or pastry mat with gluten-free flour. Roll the dough to a little more than ¼-inch thickness and dust cookie cutters with GF flour before cutting out shapes. Place cut cookies onto parchment-lined cookie sheets and decorate with colored sugar (if desired). Bake approximately 8 to 10 minutes but remove before they begin to brown at the edges. Cool on a wire rack and frost with gluten-free frosting (if desired).

### Low-Fat Mini Strawberry Cheesecakes

1 cup graham cracker crumbs	4 large strawberries, puréed
3 Tbsp. unsalted butter, melted	½ tsp. vanilla extract
8 oz. low-fat cream cheese, softened	1 large egg plus 1 egg white
5.3 ounces strawberry Greek yogurt	Fresh strawberry slices
¼ cup sugar	Whipped cream

Preheat oven to 325°F. Line muffin pan with 12 cupcake liners and set aside. **Make graham cracker crust:** In a bowl, combine graham cracker crumbs with melted butter and stir to combine. Scoop about one tablespoon into each muffin cups pressing with back of tablespoon to flatten. Bake for about 7 to 8 minutes. Set aside to cool for 10 minutes. **Make strawberry cheesecake filling:** In a medium mixing bowl and using electric mixer, beat together softened cream cheese until light and fluffy, about 1 minute. Scrape down sides of bowl. Add in yogurt, sugar, and 3 tablespoons strawberry purée and vanilla extract. Mix on medium-high speed until smooth, about another minute. Add in egg and egg white, beating on low-medium speed until just combined. Scrape down sides of bowl as needed to make sure eggs are fully combined. Evenly distribute cheesecake batter onto baked and cooled graham cracker crusts. Top each cheesecake with about ½ teaspoon strawberry purée and use a toothpick to create a swirl. Bake for 15 to 18 minutes, or until the middle is set. If the edges are golden, the cheesecakes are done. Remove from oven and allow pan to cool to room temperature, then place in fridge to chill for 2 hours before serving. **Serve:** Top with fresh strawberry slices and/or whipped cream as desired.

## **Chocolate Strawberry Jelly Roll**

Non-stick cooking spray	2 cups confectioners' sugar
1 box (15.25 oz.) white cake mix (plus required ingredients needed to make batter)	1 bag (1.2 oz.) freeze-dried strawberries, plus more for decorating
1 stick unsalted butter, at room temperature	2 lbs. dark chocolate
4 oz. cream cheese, at room temperature	2 Tbsp. coconut or vegetable oil

Preheat the oven to 350°F and coat a 9 x 13-inch baking pan with non-stick cooking spray. **Make cake:** Prepare the cake mix as directed on the box. Pour the batter into the prepared pan. Bake according to package directions until a cake tester inserted in the center of the cake comes out clean, about 30 minutes. Let cool completely. **Make cream cheese frosting:** While cake is baking, combine the butter and cream cheese in the bowl of a stand mixer fitted with the paddle attachment (or in a large bowl if using a handheld electric mixer). Mix on medium-high speed until combined and fluffy, about 2 minutes. Reduce the speed to low and gradually add in the confectioners' sugar. Increase the speed to medium-high and beat until fluffy and combined, about 2 minutes. **Assemble jelly roll:** Crumble cooled cake into a large bowl. Add ¼ cup of the frosting and mix with clean hands until smooth and combined. Line a 15-½ x 10-½-inch jelly roll pan with plastic wrap. Put the cake "dough" on top. Cover with another sheet of plastic wrap and pat the mixture into an even rectangle that fills the pan. Transfer the mixture in the plastic to a work surface (the shorter side facing you) and roll out just enough so that the surface is smooth. This helps make the dough even and not patchy. Press the side of a clean, washed ruler or straight edge against all the sides of the dough so that sides are straight. The dough should be about 10 x 15 inches. Put the freeze-dried strawberries in a spice grinder and pulse until finely ground. Add to the bowl with the remaining frosting and beat until combined. Remove the top sheet of plastic wrap from the dough. Add the strawberry frosting and spread out evenly with a small offset spatula, leaving about a 1-½ inch border on the short side furthest away from you. Roll the dough away from you into a jelly roll shape, using the plastic to roll tightly until it's covered by the plastic. Place it on a baking sheet. Freeze the roll while you make the chocolate coating. Combine the dark chocolate and coconut oil in a double boiler or heatproof bowl set over a pan of simmering water. Stir until melted and smooth, about 6 minutes. Remove the bowl from heat and set aside until cooled and thickened slightly, about 7 minutes. While the chocolate cools, unwrap the jelly roll cake and place on a rack set over a baking sheet. Pour the chocolate over the cake until completely covered. Decorate the top with freeze dried strawberries. Allow to cool until the chocolate is set. Transfer to a serving platter and cut into slices. **Serve chilled.**