



Across the Fence Apple Recipes – September 2025

Apple Cheddar Bundles

2 medium Honeycrisp apples, cored,
sliced 1/8-inch thick
Zest from 1 lemon
6 Tbsp. Vermont maple syrup, divided
1 pkg. (17.3 oz.) puff pastry, thawed

1 large egg
8 oz. sharp Cheddar cheese, grated
1-1/2 tsp. flaky sea salt
1/4 cup chopped roasted pecans
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 (4.5" x 4.5") squares for a total of 8. In a small bowl, whisk egg with a splash of water. Brush outer edges of pastry with egg wash. Rotate pastry squares so a corner faces you. Place 1 tablespoon grated cheese on the bottom. Top with 6 to 8 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 egg wash; sprinkle with sea salt. Arrange 4 pastries on each prepared tray. Bake puffs, rotating trays halfway through, until pastry is puffed up and golden brown around the edges, 25 to 35 minutes. Let cool 5 minutes. Arrange on a platter. Drizzle with maple syrup and top with pecans and thyme.

Stuffed Pork Loin

8 slices bacon, chopped
2 apples, peeled and finely chopped
1/2 onion, finely chopped
3 cloves garlic, minced
1 Tbsp. chopped fresh rosemary
1/4 cup chopped pecans

1 cup prepared stuffing
4 lb. pork loin roast
Kosher salt
Freshly ground black pepper
Spicy brown mustard

Preheat oven to 325°F. In a large skillet, cook bacon. Drain all but 1/2 tablespoon fat. Add apples and onion to skillet and cook until softened, 4 to 5 minutes. Add garlic and cook until fragrant, 2 minutes, then stir in rosemary and pecans. Season with salt and pepper. Butterfly pork: Using a sharp knife, place roast fat side up, with short end toward you. Position knife 3/4-inch from bottom of roast; cut into 1-inch toward center of pork. Lift up top half of pork and continue making shallow horizontal cuts deeper into roast, unrolling top of pork as you cut and keeping knife parallel to cutting board to maintain the same thickness until pork unrolls to form a rectangle. Top all over with filling and stuffing. Roll up pork loin and tightly secure with kitchen twine. Season generously with salt and pepper. Rub with mustard. Place in a roasting pan on a rack with fresh rosemary sprigs and bake until internal temperature registers 155° F, about 1 hour and 45 minutes, basting with the pan juices. Let roast rest 15 minutes before slicing.

Apple Roses

2 medium firm apples, thinly sliced	6 Tbsp. Vermont maple syrup
2 Tbsp. lemon juice	½ tsp. cinnamon
2 Tbsp. water	1 tsp. confectioners' sugar, for dusting
1 pkg. (17.3 oz.) frozen puff pastry, thawed	
3 Tbsp. strawberry preserves or jam	

Thaw one sheet of puff pastry dough; reserving the other sheet for future use. Preheat oven to 400°F. Generously grease a standard 6-cup muffin tin. In a large microwave-safe bowl, combine apple slices, lemon juice and water. Microwave until apples are pliable, 2 to 3 minutes. Drain; discard liquid. Pat apples dry. On a lightly floured surface, unfold thawed puff pastry dough (roll out slightly, if desired); cut into six 1½-inch strips. Place strawberry preserves in a small bowl; microwave about 30 seconds or until just warm. Brush preserves on puff pastry strips. Arrange apple slices on each strip, overlapping each apple, leaving about ¼-inch of the rounded apple edge sticking out over the puff pastry. Sprinkle with cinnamon. Starting from one end, roll up strips, keeping the apple slices in place. Press edges together to seal. Place apple roses into prepared muffin tins. Bake until puff pastry is lightly browned and flaky and apples are tender, 30 to 35 minutes. (Cover loosely with foil if roses brown too quickly). Pour 1 tablespoon maple syrup onto every rose. Dust with confectioners' sugar before serving.

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