

Across the Fence Holiday Recipes – December 2011

Lyn Jarvis' Recipes

Cheesy Chicken Pot Pie

3 cups chopped cooked chicken	1 can (10 ³ / ₄ oz.) condensed cream of chicken soup
1 pkg. (16 oz.) frozen vegetable blend	
½ lb. (8 oz.) Velveeta [®] cheese, cut into ½-inch cubes	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	1 cup cold milk
2 cups boiling water	1 pkg. (3.4 oz.) lemon instant pudding
1 pkg. (6 oz.) or 2 pkg. (3 oz. each) lemon gelatin	3 cups thawed whipped topping

Place cake layers, top-sides up, in 2 clean 9-inch round cake pans. Pierce cakes with large fork at ½-inch intervals. Add boiling water to gelatin mix; stir 2 min. until completely dissolved. Carefully pour over cake layers. Refrigerate 3 hours. Beat milk and pudding mix with whisk 2 min. Gently stir in whipped topping; set aside. Dip 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread with about 1 cup pudding mixture. Unmold second cake layer; carefully place on first cake layer. Frost top and side of cake with remaining pudding mixture. Refrigerate 1 hour before serving. Refrigerate leftovers. Yield: 16 servings.

Pineapple Fudge

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

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	½ cup brown sugar
1 cup pecan pieces, divided	3 ripe bananas
½ cup butter	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	2 Tbsp. butter, melted
½ cup dried cranberries	2 Tbsp. Vermont maple syrup
4 Tbsp. brown sugar, divided	⅔ 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	2 pkgs. (10 oz. each) frozen sweetened raspberries, thawed
¼ cup finely chopped walnuts	1¼ cups water, divided
¼ cup butter, melted	½ cup sugar
50 large marshmallows	2 tsp. lemon juice
1 cup milk	6 Tbsp. cornstarch
1 carton (8 oz.) frozen whipped topping, thawed	

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 Tbsp. butter
2 eggs	3 Tbsp. all-purpose flour
1 cup seasoned bread crumbs	⅛ tsp. pepper
½ cup olive oil	2 cups milk
1 cup shredded Swiss cheese	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 tsp. nutmeg
1 can pumpkin pie filling	1 tsp. cinnamon
1 pkg. (8 oz.) cream cheese	

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 (10¾ oz.) low-fat condensed cream of broccoli soup, undiluted	1 cup (4 oz.) shredded reduced-fat cheddar cheese
1 can (10¾ oz.) low-fat condensed cream of chicken soup, undiluted	2 cups uncooked instant rice (brown rice is a good choice)
2 cups skim milk	2 cups chopped fresh broccoli
½ cup light sour cream	1 small onion, chopped
2 cups (8 oz.) shredded part-skim mozzarella cheese	1 tsp. paprika, divided
	½ tsp. pepper

In a large bowl, combine soups, milk and sour cream. Stir in cheeses, rice, broccoli, onion, ¾ 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	1 tsp. vanilla
1½ cups finely crushed chocolate sandwich cookies (without filling)	½ tsp. pumpkin pie spice
1 pkg. (8 oz.) cream cheese	¼ tsp. salt
1 cup sugar	1 cup chopped dark chocolate
3 eggs	⅓ cup whipping cream
1 can (15 oz.) pumpkin	⅓ 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

½ medium butternut squash, peeled, Office Program Support Generalist seeded and cut into ½ inch cubes	⅔ cup cooked ham, cut into ½-inch cubes
1 cup chopped celery	2 tsp. fresh rosemary, snipped
1 cup chopped onion	½ tsp. black pepper
6 Tbsp. butter	¼ tsp. salt
1 cup slivered almonds	12 cups dry whole wheat bread*
⅔ cup dried cranberries	1 can (14.5 oz.) reduced sodium chicken broth

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

⅔ cup butter, softened	¼ tsp. salt
2 cups packed brown sugar	4 egg whites
1½ cups unsweetened cocoa powder	1 carton (6 oz.) vanilla yogurt
2 Tbsp. instant coffee granules	3 cups all-purpose flour
2 tsp. baking soda	½ cup granulated sugar
2 tsp. ground cinnamon	

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 oven 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

2¼ cups all-purpose flour
1 cup sugar
2 tsp. baking powder
½ tsp. nutmeg
2 eggs, lightly beaten

1 cup eggnog
½ cup butter, melted and cooled
1½ tsp. vanilla
1 recipe for **Streusel Topping**

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 ⅓ cup all-purpose flour, ⅓ cup sugar, and ¼ tsp. ground nutmeg. Using pastry blender, cut in 2 tablespoons butter until mixture resembles coarse crumbs.

Viewer's Recipes

Cranberry-Pineapple Treats

Mary Derouchie, Williston, Vt.

1 can (20 oz.) crushed pineapple, with juice
2 pkg. (3 oz. each) raspberry gelatin
1 can (16 oz.) whole berry cranberry sauce

⅔ cup chopped walnuts
1 apple chopped, with peel

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.

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

4 oz. cream cheese, softened
4 green onions, sliced
1 pkg. (10 oz.) frozen chopped spinach,
thawed and squeezed dry
6 slices bacon, cooked and crumbled

3 Tbsp. flour
4 eggs, beaten
¼ cup (4 oz.) Velveeta® cheese, cut
into 12 cubes

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

Holiday Bars, Joanne Raymond, Burlington, Vt.

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
⅓ 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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