

## ***Across the Fence***

### **Holiday Recipes – December 2015**

#### **Heather Fischer's Recipes**

#### **Roasted Brussels Sprouts with Dried Cranberries, Toasted Hazelnuts, and Orange Zest**

2 lbs. Brussels sprouts, trimmed and halved lengthwise if small, or quartered if large	Freshly ground black pepper
2 Tbsp. extra-virgin olive oil	¼ cup dried cranberries
½ tsp. kosher salt	⅓ cup lightly toasted, peeled, chopped hazelnuts
	Zest of 1 orange

Preheat oven to 400°F. On a large rimmed baking sheet, toss the Brussels sprouts with the oil, sprinkle with salt and a few grinds of pepper and toss again. Roast stirring once or twice, for 20 to 25 minutes, or until nearly tender and browned. Add the dried cranberries, hazelnuts and orange zest. Stir well and continue roasting for at least another 5 minutes or until Brussels sprouts are deep golden brown, crisp on the outside, and tender on the inside. Transfer to a serving bowl and serve right away.

#### **Gingerbread Cupcakes with Cinnamon Cream Cheese Frosting**

1½ cups flour	4 eggs, at room temperature
2 Tbsp. ground ginger	1½ tsp. vanilla
2 tsp. cinnamon	
¼ tsp. nutmeg	<b>Frosting:</b>
¼ tsp. ground cloves	4 cups powdered sugar
1½ cups butter	4 oz. cream cheese, softened
1 cup sugar	1 Tbsp. cinnamon
½ cup brown sugar	½ tsp. vanilla
3 Tbsp. molasses	2 to 4 Tbsp. heavy cream

Preheat oven to 350°F and line muffin tins with cupcake liners. Whisk together flour, ginger, cinnamon, nutmeg, and cloves. Set aside. In another large bowl cream together butter and sugars until pale and fluffy. Add molasses, beat until combined. Add eggs, beating after each until incorporated. Beat in vanilla. Gradually mix in flour mixture until combined. Divide batter evenly among the lined cups, filling each ¾ full. Bake about 25 minutes until an inserted toothpick comes out clean. Allow to cool in the muffin tins for about 10 minutes, then transfer to wire racks to cool completely. When cupcakes are completely cooled, prepare the frosting. Beat the cream cheese until fluffy (about 2 minutes). Add vanilla, cinnamon, and 2 tablespoons of heavy cream and mix until smooth. Gradually mix in powdered sugar. Add 1 to 2 more tablespoons of heavy cream as needed to thin the frosting to a spreadable consistency. Spread on cooled cupcakes. Store in airtight container.

## German Chocolate Macaroons

5½ cups shredded sweetened coconut  
¾ cup sugar  
6 Tbsp. flour  
½ tsp. salt  
5 egg whites  
1 cup finely chopped toasted pecans

### **Topping:**

4 oz. sweet chocolate, melted  
1 Tbsp. butter  
6 ounces sweetened condensed milk

Place sweetened condensed milk in a double boiler until slightly thickened (About 45 minutes). Keep warm. Preheat oven to 350°F. Line cookie sheet with parchment paper or grease and lightly flour the cookie sheet. In a large mixing bowl combine coconut, sugar, flour and salt. Toss and mix well. Add egg whites and nuts and mix well. Using a round tablespoon drop macaroons onto prepared cookie sheet. Bake at 350°F for 20 to 23 minutes or until golden brown on top. Place on cooling rack. Melt chocolate with butter in microwave in 30 second increments, stirring in between each increment until chocolate is melted. Drizzle chocolate over macaroons. Then drizzle thickened sweetened condensed milk over the chocolate.

## Carolyn Peake's Recipes

### Apple Turkey Potpie

½ cup chopped onion  
1½ Tbsp. butter  
3 cans (10¾ oz. each) cream of chicken soup  
4½ cups cubed cooked turkey  
2 medium unpeeled apples, cubed

⅔ cup golden raisins  
2 tsp. lemon juice  
½ tsp. ground nutmeg  
Pastry for single crust pie (9 inches)

In a large saucepan, sauté onion in butter until tender. Add the soup, turkey, apples, raisins lemon juice, and nutmeg, mixing well. Spoon into an ungreased 9x13x2-inch dish. On a lightly floured surface roll out the pastry dough to fit the top of the dish. Place over dish and flute edges. Cut slits in the top. Place in oven and bake at 425°F for 25 to 30 minutes or until crust is golden brown and filling is bubbly. **Yield:** 8 servings.

### Mint Sandwich Cookies

1 tube (18 oz.) refrigerated sugar cookie dough, softened  
¼ cup all-purpose flour

⅛ tsp. peppermint extract  
Coarse sugar  
40 chocolate covered thin mints

In a large mixing bowl, beat the cookie dough, flour and extract until blended. Roll into ½-inch balls and place 2-inches apart on greased baking sheets. Coat the bottom of a glass with nonstick cooking spray, then dip the glass in coarse sugar. Flatten balls with glass into ¼-inch thickness, dipping into additional sugar as needed. Bake at 350°F for 7 to 9 minutes or until set. Carefully remove one cookie from sheet and immediately place a mint on the bottom of the cookie then top with another cookie and press down lightly. Repeat with the rest of the cookies and mints. Cool on wire racks. **Yield:** 40 cookies.

### Pumpkin Bread (from Brenda Sambel)

3 eggs	½ cup water	¾ tsp. nutmeg
2 cups canned or fresh mashed pumpkin	2½ cups sugar	¾ tsp cinnamon
¾ cup oil or butter	1½ tsp. baking soda	2½ cups flour
	1¼ tsp. salt	

Mix first nine ingredients together then add flour and mix until well moistened. Bake at 350°F for 1½ hours or until pick inserted in center of loaf comes out clean. Raisins can be added, if desired. **Yield:** two loaves.

### **Warm Spiced Citrus Punch**

2½ quarts water, divided	1 tsp. almond extract
1½ cups sugar	1 tsp. vanilla extract
1 can (6 oz.) frozen orange juice concentrate, thawed	⅓ tsp. each ground cinnamon, allspice and cloves
¾ cup lemon juice	

In a large saucepan bring 1 quart of water and the sugar to a boil, stirring until sugar is dissolved. Add the remaining water. Stir in the remaining ingredients. Cook until hot but do not boil. Serve warm from a punch bowl or pour into a crock pot and keep warm on low heat. Refrigerate leftovers. **Yield:** 16 servings.

### **Lyn Jarvis' Recipes**

#### **Cranberry-Orange Crumb Tart**

2 cups crushed cinnamon graham crackers (about 14 whole crackers), divided  
½ cup sugar, divided  
6 Tbsp. butter, melted  
¼ cup all-purpose flour  
¼ cup packed brown sugar  
¼ cup cold butter, cubed

#### **Filling:**

1 large navel orange  
4 cups fresh or frozen cranberries, thawed  
1 cup sugar  
3 Tbsp. quick cooking tapioca  
2 Tbsp. brandy or cranberry juice  
¼ tsp. baking soda  
¼ tsp. ground cinnamon  
⅓ tsp. ground allspice

In a bowl, mix 1¾ cups crushed crackers and ¼ cup sugar; stir in melted butter. Press onto bottom and up sides of an 11-inch fluted tart pan. Bake 7 to 8 minutes; cool. **For topping:** Mix flour, brown sugar, and remaining crushed crackers and sugar; cut in cold butter until crumbly. Refrigerate. **For filling:** Finely grate 1 Tbsp. orange peel; cut off rest of peel and outer membrane. Hold fruit over a bowl to catch juice; remove sections by cutting along membrane. Squeeze membrane for additional juice. In a large saucepan, mix remaining ingredients, grated peel and the juice; let stand 15 minutes. Preheat oven to 425°F. Bring cranberry mixture to a full boil, stirring constantly. Add orange sections; heat through. Pour into crust; sprinkle with topping. Bake 10 to 15 minutes or until golden brown. Cool on rack.

#### **Slow-Cooked Spiced-Cranberry Pork Roast**

3½ to 4 lb. boneless blade pork roast	2 Tbsp. Dijon-style mustard
1 can (14 oz.) jellied cranberry sauce	1 tsp. ground cloves
⅔ cup sugar	1 tsp. ground black pepper
¾ cup cranberry juice	Salt, to taste

Trim fat from pork roast, if necessary. Place roast in 4 to 6-quart slow cooker. Use wire whisk to stir together cranberry sauce and sugar in medium bowl. Stir in juice, mustard, cloves and pepper until well combined. Pour cranberry mixture over roast in slow cooker. Cover slow cooker and cook on low for 6 to 8 hours or until pork roast is tender. Season roast to taste with salt; serve juices with roast. Juices can be thickened with corn starch.

## **Scalloped Corn Casserole**

4 tsp. cornstarch	3 eggs
$\frac{2}{3}$ cup water	$\frac{3}{4}$ cup 2% milk
$\frac{1}{4}$ cup butter, cubed	$\frac{1}{4}$ tsp. pepper
3 cups fresh or frozen corn	3 cups cubed bread
1 can (5 oz.) evaporated milk	1 small onion, chopped
$\frac{3}{4}$ tsp. plus $1\frac{1}{2}$ tsp. sugar, divided	1 cup Rice Krispies, slightly crushed
$\frac{1}{2}$ tsp. plus $\frac{3}{4}$ tsp. salt, divided	3 Tbsp. butter, melted

Preheat oven to 350°F. In a bowl, mix cornstarch and water until smooth. In a saucepan, heat butter over medium heat. Stir in corn, evaporated milk,  $\frac{3}{4}$  tsp. sugar and  $\frac{1}{2}$  tsp. salt; bring just to a boil. Stir in cornstarch mixture; return to a boil, stirring constantly. Cook until thickened; cool slightly. In a bowl, whisk eggs, milk, pepper and the remaining sugar and salt until blended. Stir in bread, onion and corn mixture. Transfer to a greased 8-inch square or  $1\frac{1}{2}$ -qt. baking dish. Bake uncovered for 40 minutes. In a small bowl, toss Rice Krispies with melted butter; sprinkle over casserole. Bake 10 to 15 minutes longer or until golden brown.

## **Cranberry Egnog Salad**

$2\frac{1}{2}$ cups boiling water	1 can (20 oz.) crushed pineapple, undrained
2 pkgs. (3 oz. each) cranberry or raspberry gelatin	2 envelopes unflavored gelatin
1 can (14 oz.) whole-berry cranberry sauce	$1\frac{1}{2}$ cups eggnog
	2 Tbsp. lime juice

In a large bowl, add boiling water to cranberry gelatin; stir 2 minutes to dissolve. Refrigerate for 40 to 50 minutes or until slightly thickened. In a small bowl, stir cranberry sauce to break up. Fold into gelatin mixture. Pour into an 8-cup ring mold coated with cooking spray; refrigerate 15 to 20 minutes longer or until set but not firm. Drain pineapple, reserving juice in a small saucepan. Sprinkle unflavored gelatin over pineapple juice; let stand 1 minute. Heat and stir over low heat until gelatin is completely dissolved. Stir in eggnog and lime juice. Refrigerate 12 to 15 minutes or until slightly thickened. Fold pineapple into eggnog mixture. Carefully pour over gelatin in mold. Refrigerate until firm. Unmold onto a platter.

## **Viewer's Recipes**

### **Cranberry Cookies, Joyce Humphrey, East Burke, Vt.**

1 cranberry bread muffin mix	$\frac{1}{2}$ cup oil
$\frac{3}{4}$ cup quick cooking rolled oats	1 Tbsp. water
$\frac{1}{2}$ cup coconut	2 eggs
$\frac{1}{2}$ cup sweetened dried cranberries	$\frac{1}{2}$ cups chopped walnuts, optional
$\frac{1}{2}$ tsp. grated orange peel	

In large bowl combine quick bread mix, oats, coconut, cranberries, orange peel, and nuts if desired. Mix well. Add oil, water and eggs. Mix well. Drop by heaping teaspoonful 2-inches apart onto ungreased cookie sheet. Bake at 350°F for 10 to 13 minutes or until bottoms are golden brown. Remove from pan to cool. **Yield:** 3 dozen cookies.

## Espresso Toffee Brownies - Zander Herrick, Burlington, Vt.

### 1<sup>st</sup> Place Youth Brownies Winning Recipe at The Champlain Valley Exposition

1 cup butter  
2¼ cups sugar  
1¼ cups Dutch process cocoa  
1 tsp. salt  
1 tsp. baking powder  
4 large eggs  
1½ cups all-purpose flour  
1 cup chocolate chips  
1 Tbsp. espresso powder

**Frosting:**  
1 Tbsp. espresso powder  
1 Tbsp. hot water  
1½ cups confectioners' sugar  
1 to 3 Tbsp. heavy cream or milk  
½ cup toffee bits

In a medium sized microwave safe bowl, melt butter, then add sugar and stir to combine. Return mixture to microwave and microwave briefly, just until hot but not bubbling. This will give the brownies a shiny top crust. Stir in the cocoa, salt, baking powder, and vanilla. Whisk in eggs, stirring until smooth. Add the flour, chips, espresso powder, and nuts and stir until smooth. Spoon into a lightly greased 9x13x2-inch pan. Bake at 350°F for 25 to 30 minutes. Let cool for 30 minutes. **Frosting:** In a medium-sized bowl, mix the espresso powder and hot water together. Stir in the confectioners' sugar and 1 tablespoon of the cream, adding up to 2 additional tablespoons cream to make a spreadable frosting. Spread the frosting over the bars, then sprinkle with the toffee bits. Cool for several hours before cutting into squares.

## Sour Cream Apple Pie, Elizabeth Kimball, Hanover, N.H.

### **Crust:**

1½ cups all-purpose flour	1 tsp. cinnamon	4 to 5 Tbsp. apple juice or
½ tsp. salt	½ cup shortening	water

Combine the flour, salt and cinnamon in a large bowl. Using a fork or pastry blender, cut in the shortening until the mixture is crumbly. Sprinkle in enough juice to moisten the dough. Gather into a ball. Roll out on a lightly floured surface to form a 12-inch circle, Fit the dough into a 10-inch pie pan. Turn under any excess pastry flush to the rim; flute the edges.

### **Filling:**

1 egg	¼ cup all-purpose flour	6 to 8 large apples peeled
1 cup sour cream	2 tsp. vanilla extract	and sliced
1 cup sugar		

Beat together the egg, sour cream, sugar, flour, and vanilla until smooth. Stir in the apples. Spoon the filling into the prepared pie shell. Bake in a preheated 450°F oven for 10 minutes; reduce the heat to 350°F and bake for 35 minutes. Meanwhile prepare the topping.

### **Topping:**

½ cup butter, softened	½ cup sugar	3 tsp. cinnamon
½ cup all-purpose flour	½ cup firm packed brown sugar	1 cup chopped walnuts

Combine the topping ingredients in a bowl; mix well. Remove the pie from the oven. Sprinkle the topping evenly over the filling. Return the pie to the oven and bake at 350°F for 15 minutes or until the topping is lightly browned. Remove to a wire rack; cool. **Yield:** 6 to 8 servings.

### **Cranberry Christmas Coffee Cake, Gerri Higgins, Norwich, Vt.**

½ cup butter	½ tsp. salt
1 cup sugar	½ pint sour cream
2 eggs	1 tsp. almond extract
1 tsp. baking soda	1 can (7 oz.) whole cranberry sauce
1 tsp. baking powder	½ cup chopped walnuts
2 cups flour	

#### **Glaze:**

¾ cup powdered sugar	1 Tbsp. warm water	½ tsp. almond extract
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Cream together butter and sugar, add eggs and beat well. Alternately add sifted dry ingredients and sour cream, ending with dry ingredients. Mix in almond extract. Layer half of batter into 8-inch tube or Bundt pan. Spread cranberry sauce over batter. Add remaining batter and sprinkle nuts on top. Bake at 350°F for 50 to 55 minutes. Cool in pan 5 minutes. Turn out and glaze.

### **Adam's Amish Cinnamon White Bread, Adam Bates – Burlington, Vt.**

#### **1<sup>st</sup> Place Winning Recipe at The Champlain Valley Exposition**

2 cups of warm water (110°F)  
¾ cup of white sugar  
1½ Tbsp. active yeast  
1½ tsp. salt  
¼ cup vegetable oil  
6 cups bread flour

#### **Filling**

½ cup brown sugar  
½ cup white sugar  
2 Tbsp. butter  
1 Tbsp. cinnamon

In a large bowl dissolve sugar in warm water, and then stir in yeast. Allow to proof or until yeast resembles a creamy foam. Mix salt and oil into yeast. Mix in flour, one cup at a time. Knead dough over lightly floured surface until smooth. Place in a well-oiled bowl, and turn to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about one hour. Punch the dough down. Knead the dough for a few minutes and then cut into equal parts. Roll out each piece of dough into an 11x16-inch rectangle. Mix ½ cup brown sugar, ½ cup sugar and 1 tablespoon cinnamon. Melt 4 Tbsp. of butter and spread it on the dough; follow with the cinnamon mixture. Roll up bread and place it in the pan with the seam down in a well-greased 9x5-inch pan. Set oven to 170°F with a pan of water until it heats up then turn it off. Put pan in oven and allow to rise for 30 minutes or until dough has risen 1-inch above pan. Bake at 350°F for 30 minutes.

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