

Across the Fence

Recipes - January 2021

Peanut Butter Gold Cookies

½ cup granulated sugar	1½ cups all-purpose flour
½ cup brown sugar	¼ cup cocoa powder
1 stick butter, soft	1 tsp baking soda
½ cup peanut butter	1 tsp baking powder
1 egg	Hershey's Kisses
2 Tbsp. milk	Edible gold color mist
1 tsp vanilla	

Unwrap about 24 kisses and use the edible gold spray paint to spray them gold. I did 3 coats of paint on mine. Decide if you want to add gold sprinkles to some kisses. If so, I still sprayed them 3 times, just after the 3rd spray I quickly rolled each kiss in a bowl of gold sprinkles. The spray actually dries somewhat quickly, so you need to add the sprinkles as soon as you're done spraying. Allow the kisses to dry completely before adding them to the cookies. Preheat the oven to 375° F. In a mixing bowl, combine the sugar, brown sugar, and butter. Beat with an electric mixer for one minute, until smooth and fluffy. Add in the peanut butter, egg, milk, and vanilla extract, beat again, less than 1 minute. Add in the flour, cocoa powder, baking soda and baking powder, mixing with a spatula just until there are small flour streaks left--it's okay if the batter has clumps! Be careful not to over mix. Use a small cookie scoop to form 24 balls from the dough. Place the cookies on a silicone lined baking sheet and bake for 10-12 minutes or until the edges of the cookies begin to crack slightly. Bake the cookies in batches so you don't crowd the baking sheet. Add a kiss to the center of each cookie as soon as they come out of the oven. Allow the cookies to cool completely before serving.

Cilantro Lime Shrimp and Zucchini Noodles

1 lb. shrimp, shelled and deveined	Juice of 2 limes
3 Tbsp. olive oil, divided	3 medium zucchini, spiralized or cut into noodles
4 cloves garlic, minced	Salt and fresh cracked pepper to taste
1 pinch red pepper flakes (optional)	1 tsp. lime zest
¼ cup vegetable broth	2 Tbsp. cilantro, chopped
1 tsp. Vermont maple syrup	

In a bowl, combine 2 tablespoons olive oil, garlic, red pepper flakes, 1 tablespoon cilantro, honey, lime juice and lime zest. Add uncooked shrimp and toss to mix well. Marinate for 15 to 20 minutes. Heat 1 tablespoon olive oil in a pan over medium-high heat, add the drained shrimp, cook for 2 minutes, flip, and add the marinade. Cook for 1 more minute and set the shrimp aside. In the same skillet add vegetable broth to deglaze and simmer for 2 minutes. Add the zucchini noodles and cook until just tender, about 2 minutes. Add the shrimp and adjust seasoning. Toss everything and serve immediately topped with additional cilantro.

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