



Across the Fence Maple Recipes – April 2025

Maple-Cinnamon Toaster Tarts

Custard:

¾ cup milk
2 Tbsp. Vermont maple sugar
1 large egg yolk
½ tsp. cinnamon
½ tsp. vanilla
1 Tbsp. plus ½ tsp. cornstarch
1 Tbsp. unsalted butter

Tarts:

All-purpose flour, for dusting
1 pkg. (14.1 oz.) refrigerated pie crusts
Egg white

Glaze:

1 cup confectioner's sugar
2 Tbsp. Vermont maple syrup
2 tsp. milk
Sprinkles, for garnish

Filling and tarts: Heat ½ cup of the milk in a small saucepan over medium heat. Meanwhile, whisk the remaining ¼ cup milk with the maple sugar, egg yolk, cinnamon, vanilla, and cornstarch in a medium bowl. SLOWLY pour the hot milk into the bowl while whisking, then pour all the mixture back into the saucepan. Bring to a simmer and cook until thick, about 1 minute. Strain through a fine mesh strainer into a bowl and stir in the butter. Cool to room temperature, stirring occasionally. Preheat the oven to 400° F and line a rimmed baking sheet with parchment paper. Dust your counter with flour and unroll one of the pie crusts. Square off the edges to a 7- by-8-inch rectangle, then cut it onto 4 equal rectangles (3½ x 4 inches each). Repeat with the other pie crust. Lay out 4 of the rectangles and spoon 2 tablespoons of the custard filling onto the center of each. Spread the filling slightly, leaving a ¼-inch border. Whisk the egg white in a small bowl and brush the edges of the pastry rectangles with the egg wash. Top with the remaining rectangles of dough and press the edges together to seal. Use a fork to decoratively crimp the edges of each tart. Arrange the pastries on the prepared baking sheet and bake until golden brown, about 16 to 18 minutes. **Glaze:** While the tarts bake, whisk together the confectioner's sugar and maple syrup in medium bowl. Add milk, about ½ teaspoon at a time, until the glaze is a thick but spreadable consistency. When the tarts are still hot, spoon the glaze onto the tops. Gently spread to coat with a small offset spatula and sprinkle immediately with the sprinkles, working quickly so that the glaze doesn't set before the sprinkles can stick.

Easy Maple-BBQ Ribs

3 to 4 lbs. country-style pork ribs
½ tsp. salt
½ tsp. pepper
1 large onion, cut into ½-inch rings

1 bottle (18 oz.) hickory smoke-flavored
barbecue sauce
½ cup Vermont maple syrup
¼ cup spicy brown mustard

Sprinkle ribs with salt and pepper. Place onion in a 6-quart slow cooker. Lay ribs over onion. In a large bowl, combine barbecue sauce, maple syrup, and mustard; pour over ribs. Cook, covered, on low 6 to 8 hours or until meat is tender. If using a pressure cooker, set it to cook for 25 minutes. Transfer meat to a serving platter; keep warm. Pour cooking liquid into a large saucepan; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes or until sauce is thickened. Serve with pork.

Vermont Maple Cookies

Cookies:

2½ cups all-purpose flour
1 tsp. baking soda
½ tsp. salt
½ cup unsalted butter, softened to room
temperature
1 cup packed dark brown sugar
1 large egg, at room temperature
⅓ cup Vermont maple syrup

1 tsp. vanilla
1 tsp. maple extract
1 cup chopped pecans

Icing:

2 Tbsp. unsalted butter
1/3 cup Vermont maple syrup
Confectioner's sugar
Pinch of salt (optional)

Cookies: Whisk the flour, baking soda, and salt together in a medium bowl. Set aside. Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and brown sugar together on medium speed until smooth, about 1 to 2 minutes. Add the egg and beat on high until combined, about 30 seconds. Scrape down the sides and bottom of the bowl as needed. Add the maple syrup, vanilla extract, and maple extract, then beat on high speed until combined. Pour the dry ingredients into the wet ingredients, then mix on low until combined. Add the pecans, then beat on low speed until combined. Dough will be creamy and soft. Cover and chill the dough for 2 hours in the refrigerator (and up to 3 days). If chilling for longer than a few hours, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard. Preheat oven to 350° F. Line 2 large baking sheets with parchment paper. Set aside. Roll cookie dough into balls, about 1.5 tablespoons of dough per cookie. A cookie scoop is helpful. Bake each batch for 12 to 13 minutes until lightly browned on the sides. The centers will look very soft. Remove from the oven. Cool cookies on the baking sheets for 5 minutes before transferring to a wire rack to cool completely. **Icing:** In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioner's sugar. Taste. Add a pinch of salt, if desired. Drizzle over cooled cookies. Icing will set after about 1 hour.

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