Home On The Range

with our readers, recipes from eight of the area Dairy Princesses. The recipes were compiled by the girls competing for the State Dairy Princess contest and were brought to our attention by the 1974 Pennsylvania State Dairy Princess, Debra Miller. We hope that you enjoy these interesting recipes and will try them 500n.

Zucchini Cheese Bake 4 medium sized squash (2 pounds)

½ cup water

2 tablespoons butter

2 tablespoons flour 1 cup milk

1 teaspoon salt 1 teaspoon worcestershire

sauce cup cheddar cheese

(shredded) 1 tomato sliced

Cut squash in ½ inch slices and cook in ¼ cup water until tender. Prepare white sauce using butter, flour, milk, salt and worcestershire sauce. Add 34 cup cheese and blend. Place half of cooked squash in 11/2 quart casserole. Pour half of cheese sauce over squash. Put remainder of squash in casserole covering with remaining sauce. Sprinkle with remaining cheese and arrange tomato slices over it. Bake at 350 degrees for 25 minutes.

Elaine Klinger **Adams County** XXX

German Chocolate Cake

1 package (4 ounce) German **Sweet Chocolate** ½ cup boiling water

1 cup butter 2 cups sugar

1 teaspoon vanilla 1 teaspoon baking soda

½ teaspoon salt 4 egg yolks

4 egg yolks

2½ cups sifted cake flour

1 cup buttermilk

4 egg whites stiffly beaten Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add

This week we are sharing yolks one at a time, beating well after each addition. Blend in vanilla and chocolate. Sift flour with soda and salt; add mixture beating well after each addition until smooth. Fold in beaten egg whites. Bake in 2-9 inch pans or 13 inch oblong pan. Bake at 350 degrees for 30-40 minutes. Susan Seidel

> Hot Milk Sponge Cake

Berks County

4 eggs

2 cups sugar 2 teaspoons baking powder

2 cups flour 1 cup milk

1 teaspoon vanilla 1 teaspoon butter

l teaspoon salt

Beat eggs, add sugar and beat light. Add flour, baking powder, and salt. Add hot milk last. Batter will be thin. Pour into ungreased tube pan. Bake at 350 degrees for one hour. Invert to cool but remove from pan before it is entirely cool.

Tina Acker **Chester County**

XXX **Blueberry Ice** Cream Pie

1 quart vanilla ice cream 1 can blueberry fruit float 1 teaspoon vanilla

1¼ cups graham cracker crumbs

¼ cup sugar

1/4 cup softened butter or cream

Allow ice cream to soften in refrigerator about 45 minutes. Stir ice cream; blend in fruit flotat. Add vanilla. Mix graham cracker crumbs with sugar and butter. Pour into 9 inch pie pan. Press crumb mixture firmly. Fill pie plate. Freeze. Let stand in refrigerator 20 minutes before cutting.

Maxine Carman Cumberland County XXX

Yum-Yum 60 Ritz crackers

1/4 pound butter 2 quarts vanilla ice cream

Contestants in the State Dairy Princess Contest recently compiled a booklet of their favorite recipes. We have included several of the recipes in our Home on the Range column this week from the young ladies in neighboring counties. Left to right: First row: Karen Rowles, Janet Shultz, Becky Snell. Evelyn Logut, Lorie Snyder, Marcia Gnagey, 1973

Pa. Dairy Princess, Robin Rice, Penny Gau, Elaine

Klinger, Ann Uschak, Deb Miller, 1974 Pa. Dairy

1½ cups milk

2 packages instant pudding (chocolate or vanilla) Use a 9 x 13 pan. Crush crumbs, mix with melted

butter in pan and press. Beat milk and ice cream with beater. Beat in pie filling. Pour over crumbs and refrigerate.

> Debra Miller **Dauphin County** State Dairy Princess XXX

Baked Alaska

Trim layer of sponge cake or layer cake one inch bigger on all sides than brick of ice cream. Place on wooden cutting board.

After making meringue, place 1 quart of brick ice

cream on cake. For meringue gradually add 2-3 cups sugar to 5 stiff beaten egg whites; beat till meringue forms peaks. Spread over ice cream cake. Seal carefully to edges of cake.

Sprinkle with top granulated sugar for snowy effect. Bake in very hot oven (450 degrees) until golden brown. Slide from board to plate and it is ready to serve for 6 guests. Diane Crider

Lancaster County

Peanut Pudding

1 cup brown sugar 2 tablespoons milk 1 tablespoon butter boil till light brown

Add 1 quart milk. Bring to boiling point but do not boil. Soak 2 envelopes of unflavored gelatine in cold water for 10 minutes. Add 3 egg yolks to gelatine and mix

When first part is hot take Mix: from stove and add gelatine. Stir well and set out to cool. When luke warm add 3 egg whites beaten stiff and stir. Pour in dish and set away to mold. To serve grind peanuts and sprinkle on top. Serves 6.

Ruth Miller Lebanon County

XXX Cocoanut Cream Tapicoa 4 cups milk

½ cup sugar 4 eggs separated 3 tablespoons minute tapioca 4 teaspoon salt

½ cup shredded cocoanut

Scald milk; add salt and tapioca: Cook 15 minutes stirring frequently. Beat egg yolks and sugar. Add cocoanut. Add hot mixture gradually stirring con-

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Susan Seidel. Third row: Alice Ann Paxton, Nancy Brubaker, Ruth Miller, Mary Ellen Krompasky, second runner-up, Carol Edsell, Vicky Kline, Maxine Garman, Susan McConnell, Cecelia Gross and Karen Barbour.

Princess. Second row: Carolyn Schultz, Chris

Blystone, Jayne Hillegass, Diane Crider, Kay

Cornish, Geri Bentley, Debra Gregory, Barb Keller,

Barb Crandall, Gale Bentz (Miss Congeniality),

Verla Vanderhoof, Tina Acker, First Runner-Up,

stantly. Cook for 2 minutes. Mix together: 1½ cups sour Pour into greased baking

brown.

Debra Gregory Penn State Dairy Princess

dish. Cover with meringue.

Bake at 325 degrees for 15

minutes or until golden

XXX

Cheese Cake

2 - 8 ounce packages of cream cheese

2 eggs 2-3 cup sugar

2 teaspoon vanilla

Put above ingredients into a graham cracker crust. Bake at 350 degrees for 25 minutes. Remove from oven.

cream, 4 teaspoons sugar and 2 teaspoons vanilla. Pour over hot cake and bake 7 minutes at 450 degrees.

Gale Bentz York County

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