

Recipe Exchange

Home on the Range

The following recipes were entered in the Dairy Foods Cooking Contest held in conjunction with the Lebanon County Dairy Princess festivities on June 28. The extension service was kind enough to allow us to print them for your use. We hope you'll enjoy trying them.

xxx

Yummy Crustless Cheesecake

1 lb. cream cheese
1 lb. farmer cheese
2 c. sugar
4 eggs
½ c. all purpose flour
Juice of 1 lemon
1 tsp. vanilla
½ c. sweet butter (softened)
1 pt. sour cream
Combine all ingredients in large bowl of electric mixer and beat at medium speed 20 minutes or until light and creamy. Pour into buttered 9" spring form pan and bake in slow oven (325 degrees) for 1 hour. Then turn off oven temperature control and let cake stand in oven 2 hours. Serve at room temperature or chilled. Makes 12 servings.

Mrs. Arthur Krall
R1, Lebanon, Pa.
xxx

Cocoa Cheese Cake
1½ c. graham cracker crumbs
4 Tbsp. sugar
4 Tbsp. butter, melted
2 8-oz. pkgs. cream cheese
¾ c. sugar
1-3 cocoa
1 tsp. vanilla
2 eggs
1 cup dairy sour cream
2 Tbsp sugar
1 tsp. vanilla

Combine crumbs, sugar and butter. Press onto bottom and sides of 9-inch springform pan. Combine softened cream cheese, sugar, cocoa and vanilla mixing until well blended. Add eggs, one at a time, mixing well after each addition. Pour mixture over crumbs. Bake at 350 degrees for 30 minutes. Remove from oven, cool for 10 minutes. Increase oven temperature to 400 degrees. Combine sour cream, sugar and vanilla. Carefully spread over baked filling. Return to oven - bake at 400 degrees for 10 minutes. Loosen cake from rim of pan; cook before removing rim of pan. Serves 10 to 12.

Mrs. Pat Arnold
Lebanon, Pa.

xxx
Sour Cream Walnut Cheese Cake

Recipe to put in a 10" Spring Form Pan.
2 c. vanilla wafers, crushed
1-3 c. chopped walnuts
4 T. butter or margarine, melted
3 pkg. (8 oz. each) Cream Cheese softened
¾ c. sugar
1½ tsp. vanilla
5 eggs, well beaten
1½ cups dairy Sour Cream
1 tsp. vanilla

Combine wafer crumbs, butter and 3 Tbsp. walnuts. Press evenly on bottom and sides of a 10" spring form pan. Chill. Beat cream cheese at medium speed until fluffy. Gradually beat in sugar and 1½ tsp. vanilla. Beat in eggs one at a time. Turn into prepared pan. Bake in 350 degree oven 40 minutes or until center is firm. Remove from oven and cool on wire rack away from drafts for 5 minutes. Combine sour cream, ½ cup sugar, heaped and 1 tsp. vanilla. Spread over top of cake and sprinkle with remaining walnuts. Return to 350 degree oven for 5 minutes or until topping is set. Remove from oven and cool on wire rack away from drafts. Refrigerate 4 hours before serving.

Ethel Wagner
Lebanon, Pa.

xxx
Cheese Cake

Crust:
1 1-3 c. Graham cracker crumbs
¼ c. melted butter
Bake 5 minutes at 350 degrees.
Cream together:
1 8-oz. package cream cheese
½ c. sugar
Add:
2 eggs (beaten)
½ tsp. vanilla
Bake 20 minutes at 325 degrees.
Combine:
½ tsp. vanilla
½ tsp. cinnamon
5 T. sugar
1 pt. sour cream
Bake 5 minutes at 325 degrees (or until firm)
When cooled Top with cherry pie filling.

Mrs. Cheryl A. Harmon
Lebanon, Pa.
xxx

Banana Split Cake

1st. Layer
2 c. crushed graham crackers
2-3 c. melted butter
Mix and press in bottom of 9

x 13 inch cake pan.
2nd Layer
2 sticks butter (softened)
2 eggs
2 c. 10X sugar
1 tsp. vanilla
Beat until firm. Spread over graham cracker crumbs.
3rd Layer
3 large bananas (sliced) which have been dipped in pineapple juice
4th Layer
1 can (16 oz.) crushed pineapple (well drained)
5th Layer
2 c. sweet cream (whipped)
6th Layer
Sprinkle with chopped nuts and maraschino cherries.
Chill 8 hours before serving. Serves 8.

Charles E. Smith
R2, Annville, Pa.

xxx
Fudge Ribbon Cake

2 Tbsp. butter
2¼ c. sugar
1 Tbsp. cornstarch
1 package (8 oz.) cream cheese
3 eggs
2 Tbsp. plus 1½ c. milk
3 oz. unsweetened chocolate (melted)
1½ tsp. vanilla
2 c. sifted flour

1 tsp. salt
1 tsp. baking powder
½ tsp. soda
½ c. butter
Cream butter with ¼ cup of sugar and cornstarch and cream cheese. Beat until light and fluffy; add 1 egg, 2 tablespoons of milk and ½ teaspoon of vanilla. Beat at high speed until smooth and creamy. Grease & flour 13 x 9" loaf pan. Combine flour with 2 cups sugar, salt, baking powder and soda in large mixing bowl. Add butter and 1½ cups milk and blend well at lowest speed of mixer. Beat 1½ minutes at low speed. Add 2 eggs, chocolate and 1 teaspoon vanilla. Continue to beat 1½ minutes at low speed. Spread 2½ cups of batter in pan. Spoon cheese mixture over batter, spreading it to cover. Top with remaining batter and spread to cover. Bake at 350 degrees for 50 minutes. Cool and frost.

Frosting

¼ c. milk
¼ c. butter
1 c. semi-sweet chocolate pieces
1 tsp. vanilla

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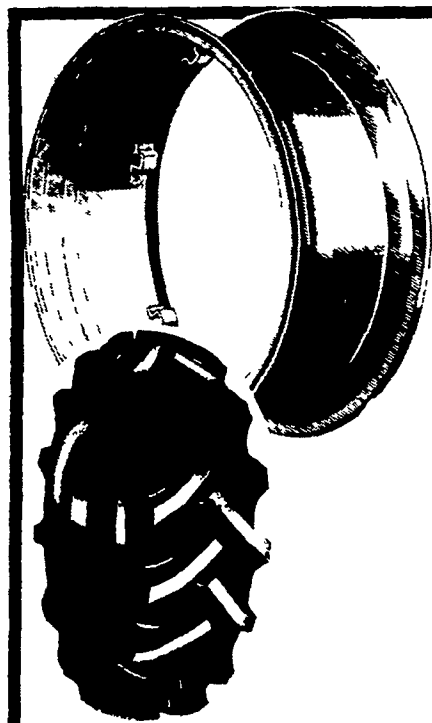
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