

Delicious dairy desserts

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2 eggs
2 cups milk
1 teaspoon vanilla
1 teaspoon lemon juice
1 tablespoon flour
Cinnamon

Cream cheese and sugar together. Separate eggs and add yolks to above mixture. Add vanilla, lemon, and flour. Mix well and add milk. Beat egg whites slightly and then add to filling. Pour into unbaked nine inch pie crust. Sprinkle top with cinnamon. Bake at 325 degrees F. for 35 minutes.

Mrs. Warren Hads
Douglassville, Pa.

LEMON DELUXE BARS
2 cups sifted all-purpose flour

½ cup confectioner's sugar
1 cup butter
4 beaten eggs
2 cups sugar
One-third cup lemon juice
¼ cup flour
½ teaspoon baking powder

Sift flour and confectioner's sugar together. Cut in the butter until mixture clings together. Press in 15" x 9" x 2" pan. Bake at 350 degrees F. for 20-25 minutes or until lightly browned. Then, beat together eggs, sugar, and lemon juice. Sift together ¼ cup flour and baking powder. Stir into egg mixture. Pour over baked crust. Bake at 350 degrees F. oven 25 minutes or longer. Sprinkle with more confectioner's sugar. Cool. Cut into bars.

Alice Harris
Milen, Pa.

**LEMON SPONGE
DESSERT**

Juice of one large lemon
2 egg yolks
¼ cup sugar
½ teaspoon salt
4 tablespoons flour
1 teaspoon melted butter
1 cup milk
2 egg whites

Sift together flour, sugar and salt. Blend egg yolks and add lemon juice and milk. Combine liquid and dry ingredients. Beat until smooth. Fold in stiffly beaten egg whites. Pour in a 6 x 7 x 2 inch greased pan. Place in a larger pan with hot water. Bake at 325 to 350 degrees F. for 45 minutes. Serve warm or cold. This makes its own cake and sauce as it bakes. NOTE: This can also be baked in an eight-inch unbaked pie shell for about 45 minutes at 400 degrees F.

Mrs. James Renner
Hatfield, Pa.

LEMON SPONGE PIE
Juice and grated rind of one lemon

3 tablespoons flour
1 cup sugar
3 eggs (separated)
½ teaspoon salt
2 tablespoons butter
1-½ cups hot milk

Cream butter, add sugar, and egg yolks. Beat well. Add flour, salt, lemon juice and rind. Fold in stiffly beaten egg whites. Pour into unbaked nine-inch pie shell and bake 40 to 45 minutes at 325 degrees F. Makes one pie.

Rachel Speicher
Lancaster, Pa.

WALNUT PIE

4 eggs, separated
1¼ cups sugar
1-½ cups molasses
2 cups hot milk or part water

1 cup walnuts
6 tablespoons flour
Separate eggs. Beat whites only, beating until stiff. Combine all ingredients, adding egg whites last. Bake at 400 degrees F. for 15 minutes, then turn oven to 300 degrees F. for 20 minutes. Makes two (eight inch) pies. Is delicious served with whipped topping.

Sadie Beiler
New Holland, Pa.

Scholarship deadline June 30

ROSEMONT, Ill. - June 30 is the deadline for applications for the United Dairy Industry Association (UDIA) 1977 scholarship award.

The program, now in its second year, is funded by employees of UDIA and administered by Dairy Shrine Club.

High school seniors interested in careers with the dairy industry are eligible. One student will be awarded with \$1000 towards his or her freshman year study of dairy marketing, dairy manufacturing, home economics, ag journalism, or related field.

Applications for the scholarship may be obtained

from: Miles R. McCarry, secretary, Dairy Shrine Club, Curtiss Breeding Service, Cary, Ill. 60013. phone: (312) 639-2141.

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