Favorite recipes shared by dairy princesses

Every dairy princess has her favorite recipe, and those in the many counties of Pennsylvania are no exception. Included below are many of the southeastern and central Pa. dairy product creations, each submitted by the dairy princess of the county named.

"NO-BAKE CHEESECAKE"

Carol Zepp
Adams

Crumb Mixture

3 tablespoons melted butter
¾ Cup graham cracker crumbs
2 tablespoons sugar
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Combine all ingredients Press ½ cup of crumb mixture into an 8" or 9" spring-form pan. Reserve remaining crumbs for top.

Filling

2 envelopes unflavored gelatin
1 cup sugar
¼ teaspoon salt
2 eggs, separated
1 cup milk
1 teaspoon grated lemon rind
1 tablespoon lemon juice
1 teaspoon vanilla
3 cups (24 ounces) mild creamed cottage cheese
1 cup heavy cream, whipped

Mix together gelatin, ¾ cup sugar and salt in medium saucepan. Beat egg yolks with milk. Stir into gelatin mixture. Place over low heat, stir constantly until gelatin dissolves and mixture thickens slightly, about 5 min. Remove from heat, stir in lemon rind, juice and vanilla. Beat cottage cheese on high speed with electric mixer until smooth, stir into gelatin mixture. Chill, stirring occasionally until mixture mounds slightly when dropped from spoon. Beat egg whites, gradually adding ¼ cup sugar and beat until very stiff. Fold into gelatin mixture, fold in whipped cream. Turn into prepared pan and sprinkle with reserved crumb mixture. Chill until firm, 3 or 4 hours Yield: 12 servings.

"MILK SPONGE CAKE"

Teresa Wolfskill
Berks

2 cups sugar
5 eggs (separated)
1 cup hot milk
2 cups flour
2 teaspoons baking powder
½ teaspoon vanilla

Beat egg yolks and sugar, add hot milk. Add flour, baking powder and beat. Add vanilla and egg whites, stiffly beaten. Bake at 350° F. until done.

"GRANDMA HALLOWELL'S SPANISH CREAM"

Emily Hallowell
Bucks

3 eggs
¼ teaspoon salt
1 quart milk
2 tablespoons unflavored gelatin
½ cup sugar
2 teapoons vanilla
1 teaspoon lemon extract (optional)

Separate the eggs, sprinkle the salt over the yolks and stir. Stir in milk, gelatin and sugar. Allow to stand a few minutes while gelatin dissolves. Cook in double boiler, when thoroughly heated, add beaten egg whites. Remove from heat after whites are all folded in mixture. Add vanilla and lemon extract after it has cooled a few minutes. Refrigerate after mixture cools. Yield: 6 servings.

"YOGURT"

Beverly Hershey
Chester

1 teaspoon unflavored gelatin
1 tablespoon sugar
1 cup water, boiling
4 cups powdered milk
5 cups water
1 large can evaporated milk
3 large tablespoons plain yogurt

Dissolve gelatin and sugar in 1 cup boiling water. Mix together powdered milk, water and evaporated milk. Add to gelatin mixture, scraping bowl. Add 3 tablespoons plain yogurt. Place in heated oven at 275° F. Remove from heat and cover bowl with foil. Leave overnight. Fruit or jelly can be added, optional.

"SWEETHEART SALAD"

Linda Witter
Franklin

2 cups crushed pineapple
½ cup sugar
1½ tablespoons plain gelatin
¼ cup cold water
6 ounces cream cheese
2 tablespoons lemon juice
2 tablespoons cherry juice
1 cup whipping cream
12 maraschino cherries

Dissolve gelatin in cold water. Add pineapple to sugar. Bring to boiling point and add gelatin. Stir until gelatin is dissolved. Add lemon and cherry juice. Cool. Mash cream cheese and add chopped cherries. Combine with pineapple mixture, adding a small amount at a time. Chill until slightly thickened. Whip cream and blend with salad mixture. Mold and chill. Yield: 8 servings.

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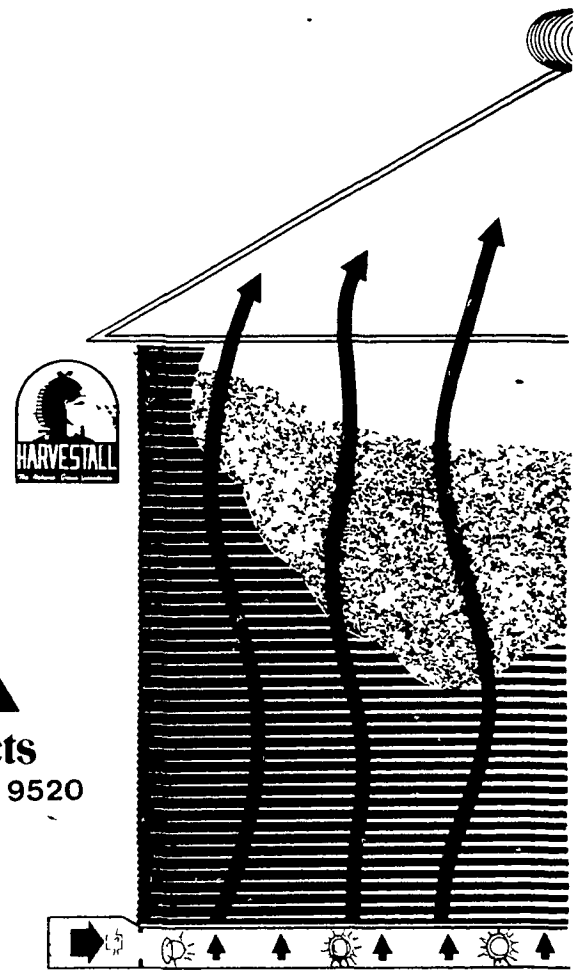

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