

Home on the range

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Baked Corn

- 2 1/2 c. corn
- 2 T. flour
- 2 T. sugar
- 1/2 t. baking powder
- 1 t. salt
- 1 1/2 c. milk
- 2 beaten eggs
- 2 T. butter
- 1/8 t. pepper

Mix all together. Put in 2 quart casserole. Bake 1 hour at 350 degrees.

Dorothy Reichart, Hanover

Green Beans With Cheese

- 4 c. green beans
- 1/2 lb. bacon
- 4 to 6 slices white American cheese
- 1/2 t. salt

Cook beans with salt until soft. Fry bacon until brown. Put beans in casserole dish. Put bacon on top of beans. Pour bacon drippings over top. Top with sliced cheese. Cover casserole dish or put dish in warm oven until cheese melts.

Mrs. Lester Moyer, Womelsdorf

Hamburger Pie

- 1 lb. ground beef
- instant potatoes (enough for 8 servings)
- 1 egg
- 1 t. salt
- 1/8 t. pepper
- 1 T. minced onion
- 1/4 c. ketchup
- 1 c. milk
- 1/4 c. shredded sharp cheddar cheese

Heat oven to 350 degrees. Mix meat, 1 1/3 c. potato puffs (dry), egg, salt, pepper, onion, ketchup and milk. Spread in ungreased casserole pan. Bake uncovered 35-40 minutes.

Prepare remaining instant puffs as directed on package for 4 servings. Top baked meatloaf with mashed potatoes. Sprinkle with cheese. Bake 3-4 minutes or until cheese melts.

Donna McKee
Mifflin Co. Dairy Princess
McVeytown

DESSERTS

Caramel Pudding

- 1 qt. plus 2 cups of milk
- 1 c. molasses
- 1 1/2 c. sugar
- vanilla to taste
- 2 T. butter
- 1 c. flour
- 5 eggs

Put all in one kettle and cook and stir until thick. Cool. Serve.

Anna Zimmerman, Ephrata

Frosty Cheese Cake

- Crust:
2 packs graham crackers
6 T. sugar
1/2 c. melted butter
- Crush crackers; add sugar and butter. Press into 2 nine inch pie pans or 1 13x9 inch pan. Chill.

- Filling:
2-8oz. cream cheese, softened
1 c. sugar
4 eggs
1 t. vanilla
1 c. whipping cream

Whip cream, set aside. In another bowl, beat cream cheese and sugar until fluffy; add eggs and vanilla. Beat well. Fold in cream. Pour over crust; cover and freeze. Serve with fruit.

Mrs. Raymond Hoover, Lebanon

Graham Cracker Custard

- Mix 1 1/4 c. graham crackers.
- 1/4 c. sugar
- 1 1/4 c. butter

Mix well and put in pie pan. Bake about 8-10 minutes at 375 degrees.

Filling:

- 1 qt. milk
- 2 eggs
- 2 T. flour
- 2 T. cornstarch
- 1/2 c. sugar
- 1 t. vanilla

Mix eggs, flour, cornstarch, and sugar very well. Add to milk and cook till thick. Add vanilla and pour in Graham Cracker Crust. Can also add coconut on top.

Mrs. Sandra Deibert, Hegins

Mississippi Mud Pie

- 1 pkg. ground pecans (4 oz)
- 3 regular boxes instant chocolate pudding
- 1 large container whipped topping
- 1 (8 oz) pkg. cream cheese
- 1 stick butter
- 1 c. flour
- 1 c. 10x sugar
- 1 can coconut
- 1 9x13 cake pan

First Layer:
1/2 pkg. ground pecans mixed with 1 cup flour and 1 stick butter. Press on bottom of cake pan. Bake at 350 degrees for 20 minutes. Cool.

Second Layer:
Mix cream cheese with 1 cup 10x sugar and 1/2 of whipped topping. Spread over crust. Then sprinkle with 1/2 coconut can and 1/2 chopped nuts.

Third Layer:
Mix chocolate pudding with 5 cups cold milk. Spread pudding over remaining whipped topping. Sprinkle remaining coconut and ground nuts. Freeze. Remove 1 hour before serving. Cut while frozen.

Belinda Myers, Dallastown

Cheese Wafers

- 1 1/2 c. sifted flour
- 1/2 t. salt
- 1/2 c. butter
- 4 oz. grated sharp cheese

Combine flour and salt. Cream together butter and cheese. Add flour mixture and mix well. Shape into 1 inch diameter rolls. Chill. Slice 1/4 inch thick. Bake on ungreased sheet at 350 degrees for 12 minutes.

Kathy Jessick, Elysburg

Patchwork Cake

- 1 c. butter
- 2 c. sugar
- 4 eggs
- 3 c. sifted all-purpose flour
- 1/2 t. salt
- 2 t. baking powder
- 1 c. milk
- 2 t. vanilla extract
- 2 ounces chocolate, melted
- 1/8 t. baking soda
- 1 T. milk

Cream butter and sugar thoroughly. Add eggs one at a time, beating after each addition. Sift together dry ingredients and add alternately with combined milk and vanilla. Divide butter into two parts. Combine chocolate, baking soda and the one tablespoon of milk with 1/2 of the batter. Drop chocolate and white batters alternately by spoonfuls into 2 greased 8-inch squares or 9-inch round pans. Bake at 375 degrees for 30 to 35 minutes.

Mrs. Charles Parris,
New Freedom

Rhubarb Pie

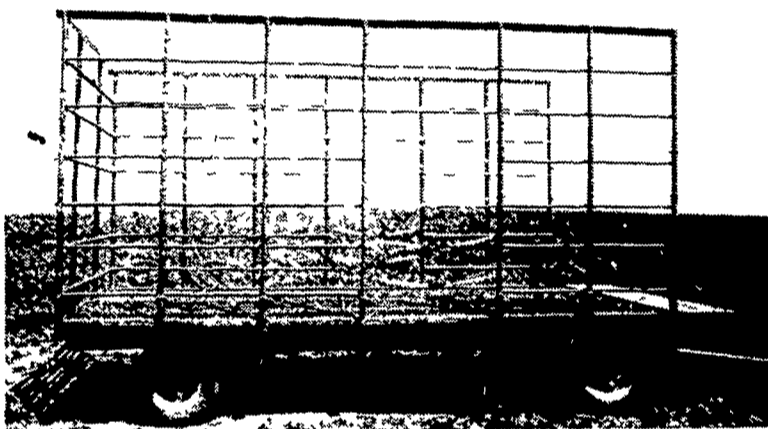
- 1 T. butter
- 3/4 c. sugar
- 1 egg
- 1/2 c. milk
- 2 t. baking powder
- 1 1/4 c. flour
- 3 c. rhubarb
- 1 c. sugar

Combine the first 6 ingredients and pour in 9x13x2 inch pan. Sprinkle the rhubarb and sugar over batter and pour one cup of boiling water over mixture. Bake 375 degrees for 40 minutes.

Mrs. Ray Seidel, Lenhartsville

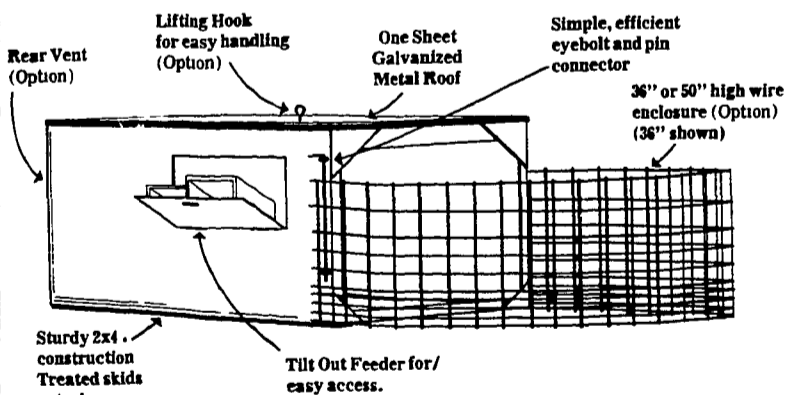
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