

# Try dairy dishes

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## Tomato Cheese Bake

4 medium tomatoes, peeled  
1 t. sugar  
dash pepper  
2 c. shredded Cheddar cheese  
1/2 c. finely chopped celery  
1/4 c. finely chopped onion  
27 premium saltine crackers, finely crumbled  
2 T. butter, melted  
Slice tomatoes into fourths. Sprinkle with sugar and pepper. In a mixing bowl, toss together cheese, celery and onion. In a 1 1/2 quart casserole arrange half of tomato slices. Sprinkle with half of cheese mixture. Repeat layers. Toss saltine crumbs with margarine. Sprinkle over casserole mixture. Bake at 350 degrees 30 to 35 minutes.  
Linda Kramer, Reinholds

## Two Cheese Potatoes

6 medium potatoes  
2 c. small-curd cottage cheese  
1 c. commercial sour cream  
2 T. finely chopped onion  
2 T. finely chopped fresh parsley  
1 t. dried dillweed  
1 1/2 t. salt  
1/2 c. shredded Cheddar cheese  
Cover potatoes with salted water and bring to a boil. Reduce heat and cook about 30 minutes or until tender. Cool slightly. Peel and thinly slice potatoes. Place in a large bowl.  
Combine next 6 ingredients. Add to potatoes, stirring gently. Spoon potato mixture into a lightly greased 1 1/2 qt. casserole. Sprinkle casserole with shredded cheese. Bake at 350 degrees for 30 to 40 minutes or until bubbly.  
Sue Arner, Freeport

## Chocolate Cream Crunch

1 c. flour  
1/2 c. butter  
1 - 9 oz. pkg. frozen whipped cream, thawed  
1 c. 10x sugar  
1 - 8 oz. pkg. cream cheese, softened  
1-6 oz. pkg. instant chocolate pudding  
1-6 oz. pkg. instant vanilla pudding  
3 c. milk  
Make crust by combining flour, pecans and butter. Mix well, and press into bottom of a 9x13x2 inch pan. Bake 20 minutes at 350 degrees. Cool completely. Blend cream cheese and 10x sugar till fluffy. Fold in 1 c. whipped topping. Blend well and spread on cooled crust. Chill. Combine chocolate pudding and 1 1/2 c. milk. Pour over cream cheese layer. Chill. Repeat with vanilla pudding. Chill. Frost with remainder of whipped cream. Cut into two inch squares and serve.  
Mrs. David Blank, Kinzers

## Vanilla Ice Cream

4 eggs  
2 c. sugar  
1/2 pint of heavy cream  
1 1/2 oz. can evaporated milk  
1 t. vanilla  
regular milk  
dash of salt  
Beat eggs. Add sugar gradually to eggs. Add to remaining ingredients, except milk, and mix well. Pour into freezer and add enough milk to come within 4 - 5 inches from the top and stir. Freeze in ice cream freezer. Makes 1 gallon.  
Laverne Fike, Tyrone

## Peaches 'n Cream Cheesecake

Grease bottom and sides of 9 or 10 inch deep dish pie plate.  
3/4 c. flour  
1 t. baking powder  
1/2 t. salt  
3 1/4 oz pkg. dry vanilla pudding mix  
3 T. butter, softened  
1 egg  
1/2 c. milk  
Combine in mixer bowl. Beat 2 minutes at medium speed. Pour into prepared pan.  
Place 1 can sliced peaches or 1 quart of home canned peaches, well drained, reserving juice, over batter.  
Combine 1-8 oz. pkg. cream cheese, softened, 1/2 c. sugar, 3 T. reserved juice, in small mixer bowl. Beat 2 minutes at medium speed. Spoon over peaches to within 1 inch of edge of batter.  
Combine 1 T. sugar and 1/2 t. cinnamon and sprinkle over cream cheese topping.  
Bake at 350 degrees for 30 - 35 minutes until crust is golden brown. Filling will appear soft. Store in refrigerator.  
Betty Moore, Nottingham

## Cottage Cheese-Filled Cookies

1 lb. butter  
4 c. flour  
Work the butter into the flour, like pie pastry.  
Roll out on floured board, covered with half flour half powdered sugar.  
Fill with cottage cheese filling.  
Filling:  
3 eggs, beaten well  
1 pint creamed cottage cheese  
1/2 c. granulated sugar  
Mix the above ingredients together well. Drop on the dough squares and pinch ends shut. Bake on ungreased cookie sheet. Bake 15 minutes at 350 degrees until golden brown.  
Barbara Allsopp, Summerhill

## Rice Pudding

2/3 c. minute rice  
3 c. milk  
2 eggs  
2/3 c. sugar  
1/2 t. salt  
1 t. vanilla  
Mix milk and rice to moisten rice. Bring to boil and remove from heat.  
Mix 2 eggs, sugar, salt and vanilla together.  
Add hot rice mixture slowly to egg mixture. Mix well. Turn into 1 1/2 quart baking dish. Place in pan of hot water and bake at 375 degrees for 35 minutes or until done. Stir several times during first 20 minutes of baking. Serve warm or cold.  
Mrs. Paul Crowl, Hanover

## Chocolate Jello Salad

First Layer:  
1 c. flour  
1/2 x. chopped nuts  
1 stick butter  
Mix and press into bottom of glass pan. Bake for 20 minutes at 350 degrees.  
Second Layer:  
1-8 oz. cream cheese  
1 c. powdered sugar  
8 oz. whipped cream  
Mix and place on first layer after it is cooled.  
Third Layer:  
1 small chocolate pudding  
1 small vanilla pudding  
only 3 cups milk  
Cook as directed on packages. Put over second layer after cooling.  
Wax paper on top will prevent skim forming.  
Donna Lencoski, Latrobe

## Pineapple Ice Cream Pie

1 1/2 c. crushed graham crackers  
3 T. sugar  
1/3 c. melted butter  
Combine and bake at 350 degrees for 10 minutes in pie pan. Cool.  
1 c. milk  
1 pkg. instant vanilla pudding  
1 pint vanilla ice cream, softened  
1 can crushed pineapples, drained reserving 1/2 c. of the syrup  
1 T. cornstarch  
Combine milk, pudding mix, and ice cream. Beat on low speed of electric mixer 1 or 2 minutes or until well blended. Pour into crust, chill.  
Combine reserved syrup and cornstarch. Bring to a boil, stirring constantly until thickened and clear. Stir in pineapple. Cool. Spread over pie filling. Chill about 1 hour before serving.  
Brenda O., Ephrata

## Coconut Cream Pie

Combine:  
1/2 c. sugar  
1/2 t. salt  
3 T. cornstarch  
2 1/2 c. milk  
Cook over low heat until thickened, stirring all the time. Cool, then add 3 beaten egg yolks. Mix well and continue cooking over low heat for 5 minutes. Add 1 T. butter and 1 t. vanilla.  
Pour into baked pie shell. Top with meringue of 3 egg whites and 4 t. sugar beaten stiff. Garnish with coconut. Bake at 350 degrees for 5 to 10 minutes or until golden brown.  
Mabel Hollerbusch, York Haven

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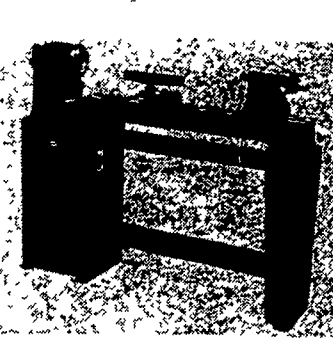


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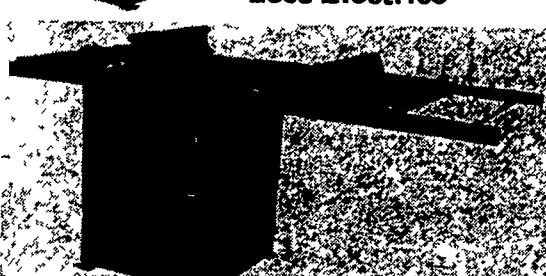
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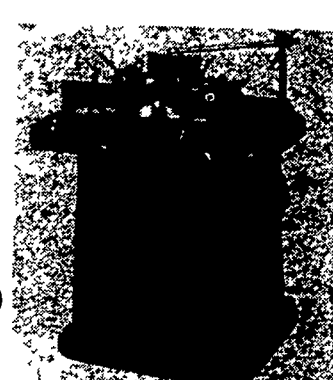


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