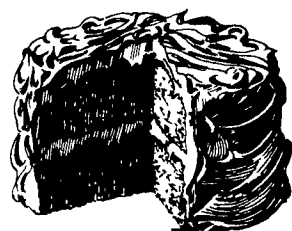


Home On The Range



Creamy custards and puddings make delicious desserts

Dairy month is rapidly coming to a close, but before it ends, mix up some creamy puddings and custards. The stacks of pudding recipes that readers sent in this month indicate that many of you enjoy preparing and eating these delicious and nutritious desserts.

While dairy month may be over, the need to include dairy products in your diet continues all year. Clip-out and save some of the following dairy recipes for use in meals for every season.

MICROWAVE RICE PUDDING

2 cups milk
1 cup cooked rice
2 eggs, beaten
½ cup sugar
½ cup raisins
1 teaspoon vanilla
½ teaspoons cinnamon

Pour milk in a 4-cup measure. Microwave on high (100 percent) for 3 to 4 minutes or until steaming.

Mix together remaining ingredients in a 2-quart casserole until well-blended. Stir in hot milk. Cover with a tight-fitting lid or plastic wrap.

Microwave on low (30 percent) for 20 to 25 minutes or until a knife inserted near edge comes out clean.

Remove cover immediately and allow to stand on a solid surface until center is set. Serve warm or cool. Recipe yields 4 to 6 servings.

Mrs. Raymond McComsey
Newport

BUTTERSCOTCH PUDDING

¼ cup butter
3 cups milk
¾ cup flour
¼ teaspoon salt
2 cups brown sugar
2 eggs
1 cup milk
1 teaspoon vanilla

Brown butter in large, heavy saucepan. Add 3 cups milk and heat. Meanwhile, mix the other ingredients and add to hot milk. Cook until thick, stirring constantly. Chill and serve. May be used as pudding or pie filling.

Julia S. Petre
Waynesboro

SPANISH CREME

1 tablespoon plain gelatin
3 cups milk
½ cup sugar
3 eggs, separated
¼ teaspoon salt
1 teaspoon vanilla

Soak gelatin in cold milk for 10 minutes. Add sugar and salt and stir until it's dissolved. Heat in top of double boiler until milk is scalded. Beat egg yolks slightly and add ½ cup hot milk. Stir mixture into remaining milk and cool until slightly thickened - about 4 minutes. Stir constantly. Remove from heat and cool slightly. Fold in stiffly beaten egg whites and vanilla. Turn into molds and chill until firm.

R. Hoover
Manheim



Baked Rice Pudding with baked on meringue, is an excellent and delicious way of incorporating milk into your diet.

CUSTARD WITH STRAWBERRIES

4 egg yolks
¼ cup plus 1 tablespoon sugar, divided
¼ teaspoon nutmeg, or to taste
Pinch of salt
1½ cups milk
½ teaspoon vanilla
1 pint strawberries, rinsed and hulled
2 tablespoons lightly-toasted sliced almonds

In heavy 1½-quart saucepan, whisk egg yolks, ¼ cup sugar, nutmeg and salt until well blended. Stir in milk. Stir over low heat until mixture thickens slightly and coats metal spoon. Remove from heat. Stir in vanilla. Cool, stirring occasionally.

Pour into small dessert dishes. Cover loosely and chill several hours or overnight. Before serving, top with strawberries; sprinkle with mixture of almonds and remaining sugar. Makes 4 servings.

Joyce Stoltzfus
Columbia



Whip up a refreshing Pink Bavarian Cream for dessert this weekend.

COCOA CORNSTARCH PUDDING

Mix in double boiler:
3 tablespoons cocoa
½ cup sugar
Pinch of salt
1¼ cup milk

Heat to boiling point. Dissolve 2 tablespoons cornstarch in ¼ cup milk. Stir slowly into hot mixture. Cook over boiling water for 20 minutes. Cool. Add ½ teaspoon vanilla.

Mrs. Ray A. Keeny
New Freedom

GRAHAM CRACKER PUDDING

3 cups milk
¾ cup sugar
1 cup Graham Cracker crumbs
1 teaspoon vanilla

Warm milk and add other ingredients; stir until boiling. Remove from heat and cool completely. Then stir in 1 cup of whipped cream.

Mrs. Alvin Martin
Lebanon

FROZEN PEACH CUSTARD

2½ cups milk
¾ cup sugar
3 eggs
1 tablespoon flour
¼ teaspoon salt
1 teaspoon vanilla
1½ cups sliced peaches

Scald 2 cups milk in top of double boiler. Combine sugar, salt and flour and add remaining milk to

make a smooth paste. Add flour paste to hot milk and cook until thickened, stirring constantly. Add beaten eggs and cook 2 minutes longer.

Chill and add vanilla and sliced peaches. Pour into freezing tray and freeze. Stir several times while freezing. Makes 6 servings.

Rachel S. Glick
New Holland

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Featured Recipe

This week's featured recipe comes from Mary Lorenzini, Butler. Mary recently took the top prize in Butler County's Dairy Foods Recipe Contest. To learn more about Mary and the contest, see the story about them in this section.

Zuppa Inglese

Prepare three yellow pound cakes. After cakes are baked, set a side and cool. Meanwhile, prepare filling.

Pineapple cream filling:

Scald 1½ cups milk in top of double boiler. Meanwhile, sift together into saucepan:

½ cup sugar
2 tablespoons cornstarch
1/8 teaspoon salt

Add ½ cup cold milk, stirring well. Gradually stir in scalded milk.

Stirring gently and constantly, bring cornstarch mixture rapidly to boiling over direct heat and cook for 3 minutes. Pour into double boiler and place over simmering water. Cover and cook about 12 minutes, stirring three or four times. Vigorously stir about 3 tablespoons hot mixture into 3 eggs, slightly beaten.

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 minutes. Stir slowly to keep mixture cooking evenly. Remove from heat. Cover and cool. Stir in ½ cups crushed pineapple and 1 teaspoon vanilla extract. Chill in refrigerator. About 3 cups filling.

Then, using the same recipe, add 1½ squares (1 ½ oz.) chocolate to milk and heat to scalding. Beat smooth with rotary beater. Increase sugar to ¾ cup. Omit pineapple. Add chopped walnuts.

Combine and set aside:

½ cup rum
2 tablespoons cold water

Cut cooled layer of cake in half. Place one split layer on cake dish. Sprinkle with ½ of rum mixture and spread with pineapple cream filling. Top with second layer of cake and sprinkle with ½ of rum mixture. Spread with Chocolate Cream Nut Filling. Top with remaining cake layer and sprinkle with remaining mixture. Cover with plastic wrap. Place in refrigerator for several hours to chill.

Frost entire cake with either whipped cream or seven-minute frosting. Decorate with chocolate curls and chopped walnuts. Decorate the edge of cake with candied cherries or sugared strawberries.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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Outdoor Cooking
Vegetable dips, spreads and
sauces
Fun with fruit