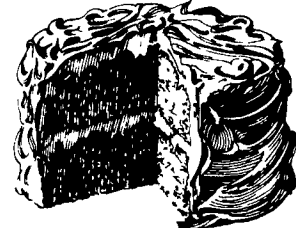


Home On The Range



Dairy Ingredients Add Up To Scrumptious Desserts

Ask anyone with a sweet tooth which part of a meal is their favorite and they are sure to answer — DESSERT!

And some of the most luscious desserts feature fresh dairy ingredients. There are creamy custard pies, smooth refreshing ice cream, and thick, rich cheesecake to name just a few.

In addition to their great taste, dairy desserts offer essential vitamins and calcium needed for a healthy body.

To those who shared dairy dessert recipes Lancaster Farming extends a hearty thank you! We're sure others will enjoy serving dairy desserts this week and in the weeks to come.

You still have time to share a dairy recipe with us. Just write your recipe on a card or sheet of paper along with your name and address and send it to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543. We'll send a gift your way to thank you for your recipe.

NEOPOLITAN ICE CREAM CAKE

12 ladyfingers, split in half (1 package)
1 pint strawberry ice cream, softened
1 pint vanilla ice cream, softened
1 pint chocolate ice cream, softened
Sweetened whipped cream
Chocolate curls
Chocolate sauce

Place a 2-quart mold or mixing bowl in freezer at least 30 minutes. Line bottom and sides of chilled mold with ladyfingers. Return to freezer for 30 minutes. Spread strawberry ice cream in bottom of lined mold. Return to freezer until firm. Repeat with vanilla and chocolate ice creams. Freeze several hours or overnight. To serve, unmold by dipping briefly into cool water and loosening rim with small spatula; invert onto chilled serving plate. Decorate with whipped cream piped through a fluted pastry tube and chocolate curls. Spoon chocolate sauce over each serving.

CUSTARD PIES

2 eggs, well beaten
Add:
½ cup sugar
1 tablespoon flour
Scant 2 cups milk
A little salt and vanilla
Bake at 425°F. for 15 minutes, at 375°F. for 15 minutes and at 350°F. for 15 minutes. Makes two 8-inch pies.

Lillian Smucker
Lykens

PEACH MELBA ICE CREAM CAKE

Crust:
1 cup zweiback crumbs
6 tablespoons butter, melted
½ cup sugar
½ cup flaked coconut
Filling:
2 pints raspberry sherbet, softened
2 pints vanilla ice cream, softened
1 cup sliced peaches, chilled
Sauce:
1 10-ounce package frozen raspberries, thawed
½ cup sugar
2 tablespoons cornstarch
1 tablespoon fresh lemon juice

Preheat oven to 350°F. For crust, combine all ingredients. Press onto bottom and sides of a 9-inch springform pan. Bake 10 to 12 minutes, or until golden. Cool completely on wire rack. Freeze at least 1 hour.

For filling, spread raspberry sherbet in bottom of frozen crust. Return to freezer until firm. Spread vanilla ice cream over sherbet. Freeze several hours or overnight.

Meanwhile, for sauce, drain raspberries, reserving liquid. Combine sugar and cornstarch in small saucepan. Combine raspberry liquid and enough water to make 1 cup. Stir into sugar and cornstarch until smooth. Heat to boiling, stirring frequently, until thickened. Cook 2 additional minutes, stirring occasionally. Fold in raspberries and lemon juice. Cool; then refrigerate.

To serve, place springform pan on serving plate. Remove sides of pan; arrange peach slices on top of vanilla ice cream. Drizzle a small amount of raspberry sauce over peaches. Cut into slices. Serve with additional raspberry sauce spooned over each serving.

CHEESECAKE COOKIES

½ cup packed brown sugar
½ cup walnuts, chopped
1 cup flour
½ cup butter
1 8-ounce package cream cheese
¼ cup sugar
1 egg
1 teaspoon lemon juice
2 tablespoons milk
1 teaspoon vanilla

Mix the brown sugar, walnuts and flour. Stir in butter and mix until crumbly. Reserve one cup. Press the rest into an 8-inch square pan and bake in 350°F. oven for 12 to 15 minutes. Beat cheese with sugar. Beat in egg. Add the lemon juice, milk and vanilla. Blend. Pour onto baked crust, top with reserved crumbs. Bake 25 minutes. Cool and chill.

Verna L. Fisher
Willow Street



Enjoy easily-made Neapolitan Ice Cream Cake and Peach Melba Ice Cream Cake.

CUSTARD PIE

Crust:
Crush 1 package graham crackers until fine with rolling pin. Pour into pie plate. Melt 1 stick butter. Add to crackers and mix well. Crush flat with another pie pan.
Filling:
2 tablespoons butter
¼ cup cornstarch
¼ cup sugar
½ teaspoon salt
2 cups milk
2 egg yolks, slightly beaten
1 teaspoon vanilla

Melt butter. Blend in cornstarch, sugar and salt. Add milk slowly. Heat to boiling over direct heat. Stir in slightly beaten egg. Return to heat to cook for 2 minutes. Stir constantly. Add vanilla. Pour into crust. Beat egg whites, add 2 tablespoons sugar and put on pie for meringue. Brown in 400°F. oven for 5 minutes.

Barb Allsopp
SummerHill

LEMON CHEESECAKE

28 graham crackers, crushed
¼ cup ground nuts, optional
½ cup melted butter
1 3-ounce package lemon-flavored gelatin
1 cup boiling water
1 8-ounce package cream cheese
1 cup granulated sugar
1 teaspoon vanilla

Mix first 3 ingredients together and spread in bottom of an oblong pan. Pat down firmly, leaving a few crumbs to sprinkle on top. Mix gelatin in boiling water and allow to cool while you cream the cream cheese, sugar and vanilla. Add gelatin mixture and blend 2 minutes more. Whip 1 large can condensed or evaporated milk, add to cream mixture. Spread over crumbs. Sprinkle remaining crumbs on top. Chill for several hours.

Note: We use 1 cup cream instead of evaporated milk. Whip and follow as recipe indicates.

Christine Rudolph
New Oxford

MEXICAN WEDDING CAKES

1 cup butter
¾ cup confectioner's sugar
2 cups flour
1 teaspoon vanilla
1 cup chopped pecans
Mix ingredients in order given. Roll by hand into small balls about ¾ inches in diameter. Place on baking sheet. Bake at 325°F. for about 30 minutes. Roll in confectioner's sugar while hot. Repeat when cool. Makes about 3 dozen.

Jeanette Musser
Myerstown

CHOCOLATE CARAMELS

2 cups brown sugar
½ cup molasses
½ cup sweet cream
4 tablespoons melted butter
4 tablespoons cocoa
Boil together for 15 minutes or soft-ball stage. Pour into buttered cake pan. When cold, crack into pieces.

Mrs. Carl Martin
Marion

(Turn to Page B8)

Featured Recipe

Cheesecake ranks with apple pie as the number one dessert in the United States according to a 1984 survey by the Gallup Organization. This rich, creamy dessert, is prepared from fresh cheese combined with milk, eggs and flavorings.

The cheesecake recipe featured below is from the country kitchen of Donna Myers, whose husband is featured in a story in this week's issue. Myers baked the cake for a fund-raiser; the high bid was \$95.

Cheesecake

Crust:
1 cup flour
¼ cup sugar
1 teaspoon grated lemon peel
½ teaspoon vanilla
1 egg yolk
¼ cup soft butter

In medium bowl, combine flour, sugar, lemon peel and vanilla. Make a well in the center. Add egg yolk and butter. Mix with fingertips until dough cleans side of bowl. Form the dough into a ball and wrap in waxed paper. Refrigerate one hour. Preheat oven to 400°F. Grease bottom and sides of a 9-inch spring form pan. Remove the sides from the pan. Roll ⅓ of the dough on bottom of pan. Trim the edges. Bake 8 to 10 minutes or until golden. Meanwhile, divide the rest of the dough into 3 parts. Roll each part into a strip 2½ inches wide and about 10 inches long. Put together spring form pan with baked crust on the bottom. Fit the dough strips to the side of the pan, joining the ends to line the inside completely. Trim the dough so that it comes only ¾ of the way up the side of pan. Refrigerate until ready to fill.

Filling:
5 8-ounce packages soft cream cheese
1¾ cups sugar
3 tablespoons flour
1½ teaspoons grated lemon peel
1½ teaspoons grated orange peel
¼ teaspoon vanilla
5 eggs
2 egg yolks
¼ cup dairy cream

Preheat oven to 500°F. In a large mixer bowl, combine cheese, sugar, flour, lemon and orange peels and vanilla. Beat at high speed to blend. Beat in eggs and yolks, one at a time. Add cream, beating just until well combined. Pour mixture into spring form pan. Bake 10 minutes. Reduce the oven temperature to 250°F. and bake 1 hour longer. Let cheesecake cool in pan on wire rack. Glaze top with red cherry glaze. Refrigerate at least 3 hours.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

June
21-
28-
July
5-

Dairy Dinners
Puddings and Custards
Picnic Foods