

Dairy Desserts

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CHOCOLATE CHIP CHEESECAKE

1½ cups finely crushed chocolate sandwich cookies
¼ cup butter, melted
3 8-ounce packages cream cheese, softened
1 14-ounce can sweetened condensed milk (NOT evaporated)
3 eggs
2 teaspoons vanilla extract
1 cup mint chocolate chips
1 teaspoon flour

Preheat oven to 300°F. Combine cookies and butter, press firmly into 2 9-inch pie pans. In large mixer bowl, beat cheese until fluffy. Add condensed milk and vanilla, mix well. In small bowl, toss together ½ cup chocolate chips with flour to coat. Stir into cheese mixture. Pour into prepared pans. Sprinkle remaining chocolate chips evenly over top. Bake for 55 to 60 minutes or until cake springs back when lightly touched. Cool for 2 hours at room temperature.

Topping:
1 pint sour cream
1 teaspoon vanilla
½ cup granulated sugar
Pinch of salt

This mixture is thin. Pour over cake and bake at 325°F. for 15 minutes.

Graham cracker crust may be used instead of cookies and chocolate chips omitted.

Verna L. Fisher
Willow Street

FROZEN BERRY FLUFF

2 cups graham cracker crumbs
¼ pound butter
2 egg whites
1½ cups sugar
1 cup heavy cream, whipped
1 tablespoon vanilla
2 cups fresh berries

Mix crumbs and butter. Press into buttered pan. Bake at 250°F. for 8 minutes. Beat egg whites and vanilla slightly in bowl; gradually beat in sugar and berries. Beat at high speed for 12 to 15 minutes, until fluffy. Fold in whipped cream. Spread over crumb crust. Freeze overnight and cut into squares.

Mrs. Samuel G. Fisher
Rouks

BUTTERMILK COOKIES

2 cups brown sugar
2 cups butter
3 eggs
1 cup buttermilk
1 teaspoon vanilla
1 tablespoon soda
1 tablespoon baking powder
4½ to 5 cups flour

Cream brown sugar and butter well. Add eggs and beat again. Add remaining ingredients. Drop by rounded teaspoons on cookie sheet. Bake at 350°F. for 8 to 10 minutes. Frost with your favorite frosting.

Doris Martin
New Holland

CHERRY CHEESECAKE

2 8-ounce packages cream cheese, softened
3 eggs
¾ cup sugar

Mix and bake at 350°F. for 30 minutes (in pie plate). Cool 15 minutes. Mix:

1 cup sour cream
3 tablespoons sugar
1 teaspoon vanilla

Spread on top of cooled cheesecake. Bake at 325°F. for 10 minutes. Cool and top with 1 can cherry pie filling.

Elaine Wive
Spring Grove

SOUR CREAM ORANGE COOKIES

½ cup butter
1½ cups brown sugar
2 eggs
1 teaspoon vanilla
1 teaspoon baking soda
2¼ cups flour
1 teaspoon salt
1 cup sour cream

Cream butter and sugar; add eggs and vanilla. Add sifted dry ingredients alternately with sour cream. Blend well. Drop by teaspoonsful onto greased cookie sheet. Bake at 350°F. for 10 to 12 minutes. Frost with Creamy Orange Frosting.

Creamy Orange Frosting

Combine 2 cups confectioner's sugar, 1 teaspoon vanilla, 2 tablespoons butter, and 1 teaspoon orange rind, grated. Blend in 1 to 3 tablespoons orange juice to spreading consistency.

Tami Lapp
Port Allegany

SOUR CREAM COFFEE CAKE

1½ cups sugar
¾ cup butter, softened
3 eggs
1½ teaspoons vanilla
1½ cups sour cream
3 cups flour (half whole wheat can be used)
1½ teaspoons baking soda
1½ teaspoons baking powder
¾ teaspoon salt

Beat first five ingredients well, scraping bowl often. Add dry ingredients. Grease 10x4-inch tube pan or 2 9x5x3-inch pans. Alternate thin layers of batter with filling. Bake at 350°F. for 1 hour. Cool slightly before removing from pans.

Filling:

¾ cup brown sugar
¾ cup walnuts or pecans, chopped
1½ teaspoons cinnamon

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