

Make Dairy Dishes Part Of Your Menu

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CHEESECAKE

Mix and cool:
1 regular package lemon gelatin
1 cup hot water

Mix:
1 cup sugar
6 ounces cream cheese

Add the above mixtures together. Pour slowly and beat in 1 can condensed milk into the first mixture.

For crust, mix 34 crushed graham crackers, 1 cup sugar and ½ cup butter. Mix ingredients together in pie pan and press to form crust. Reserve a few crumbs for the top.

Ruth Stoltzfus
Christiana

CHERRY CHEESECAKE

2 8-ounce packages cream cheese
¾ cup sugar
2 tablespoons flour
½ teaspoon salt
3 eggs, slightly beaten
1 cup sour cream
¼ cup lemon juice
1 teaspoon vanilla
1 21-ounce can cherry pie filling

Beat cream cheese until very soft. Add sugar, flour and salt. Blend well. Add remaining ingredients except cherry pie filling. Mix briskly with a fork. Put in an 8 or 9-inch square pan. Bake 45 minutes at 350°F. Cool. Spread with pie filling and chill. Easy and delicious.

C.J. Musser
Myerstown

CHEESECAKE

Crust:
2 cups flour
2 sticks butter
2 tablespoons sugar

Mix and pat into the bottom of a 9x13-inch pan. Bake at 350°F. for 15 minutes. Cool.

Filling:
1 8-ounce package cream cheese
1 cup powdered sugar

Beat together until smooth. By hand, fold in an 8-ounce container of whipped topping. Spread on cooled crust. Top with favorite pie filling. Refrigerate.

Kathy Jessick
Elysburg

VANILLA ICE CREAM

2 cups sugar
8 tablespoons flour
Little salt
4 cups milk
2 quarts thin cream
4 tablespoons vanilla
4 eggs, slightly beaten

Combine sugar, flour, salt and egg. Mix well. Pour small amount of milk over egg mixture. Stir vigorously. Return to double boiler and cook until thick. Cool. Add cream and vanilla. Put in ice cream freezer and add remainder of milk.

Betty Biehl
Mertztown

AMAZING COCONUT PIE

2 cups milk
¾ cup granulated sugar
½ cup buttermilk baking mix
4 eggs
¼ cup butter
1½ teaspoons vanilla
1 cup flake coconut

Combine milk, sugar, baking mix, eggs, butter and vanilla in a blender container. Cover and blend on low speed for 3 minutes. Pour mixture into greased 9-inch pie pan. Let stand for 5 minutes, then sprinkle with coconut. Bake at 350°F. for 40 minutes. Serve warm or cool. Serves 6 to 7.

Note: Because this pie makes its own crust some people call it an impossible pie.

Sandy Sload
Lititz

PEPPERMINT ICE CREAM DESSERT

2 cups crushed vanilla wafers
¼ cup butter
¼ cup sugar
½ cup butter
2 squares unsweetened chocolate
2 cups confectioner's sugar
3 beaten egg yolks
3 beaten egg whites
½ gallon peppermint or mint chocolate chip ice cream

Mix crushed vanilla wafers, ¼ cup butter, and ¼ cup sugar together well. Spread over the bottom of a 9x13-inch pan. Reserve some crumbs for top.

Melt ½ cup butter and chocolate; add beaten egg yolks and confectioner's sugar and cook together until slightly thickened. Remove from heat, gently fold in beaten egg whites. Spread over wafer crumbs. Cool until firm. Add ice cream. Sprinkle with reserved crumbs. Freeze.

Charlene Gingrich
Mercersburg

BUTTERFINGER DESSERT

1½ packages graham crackers, crushed
30 saltine crackers, crushed
1½ sticks melted butter
2 small packages instant vanilla pudding
2 cups milk
1 quart vanilla ice cream
2 cups whipped cream
4 Butterfinger candy bars

Combine cracker crumbs and butter. Press ¾ of mixture into 9x13-inch pan. Combine pudding and milk. Beat 1 minute; add ice cream. Beat until smooth. Pour over crumbs and refrigerate one hour (do not freeze.) Spread with whipped cream. Crush Butterfingers and add to remaining crumbs. Spread on top. An easy dessert.

Leah Peachey
Belleville

CREAM CHEESE AND PINEAPPLE SALAD

1 small package cream cheese
1 package lemon or lime gelatin
1 cup hot water

Mix with beater and cool. Add:
½ cup milk

1 can crushed pineapple
Chopped nuts or grated cheese or red cherries may also be added according to season and taste.

Linda Miller
New Smithville

LASAGNA ROLL-UPS

12 fluted lasagna noodles
2 tablespoons butter
¾ cup chopped onion
2 10-ounce packages frozen chopped spinach, thawed and drained
1½ cups shredded Mozzarella cheese
½ cup dairy sour cream
1 egg
¼ cup butter
¼ cup flour
1½ teaspoons instant bouillon
1/8 teaspoon pepper
1 cup light cream
1 cup milk
½ cup grated Parmesan cheese

Cook noodles according to directions. Cool in a large bowl of cold water. Saute onions in 2 tablespoons butter until tender. Combine spinach, cheese, sour cream and egg. Set aside. Melt ¼ cup butter in saucepan. Add flour, bouillon and pepper; stir in milk and cream. Boil and stir one minute. Remove noodles from water and pat dry. Spread about ¼ cup spinach mixture over each noodle. Roll up as a jelly roll. Spread a small amount of sauce on bottom of 2-quart baking dish. Place rolls in dish. Spoon remaining sauce over roll-ups. Sprinkle with Parmesan cheese. Bake at 350°F. for 30 to 35 minutes or until hot and bubbly. Note: I use fresh spinach. Blanch it about 2 minutes and chop.

Nancy Frey
New Holland

CHOCOLATE ICE CREAM

3 quarts milk
3 cups sugar
4 eggs, beaten
4 tablespoons cocoa
3 tablespoons flour
1 pint cream
3 tablespoons vanilla

Heat milk and sugar until almost boiling. Combine flour, eggs, cocoa and mix with 1 cup milk. Stir into the hot milk and continue stirring until it comes to a boil. Cool, then add vanilla and cream and freeze.

Naomi Esh
Myerstown

LEMON SPONGE PIE

4 tablespoons butter
3 cups sugar
Rind and juice of 2 lemons
6 cups milk (scalded)
9 eggs, separated
9 tablespoons flour
Pinch of salt

Mix egg yolks with sugar, flour and salt. Add lemon juice, rind, butter and milk. Fold in stiffly beaten egg whites. Pour into unbaked pie shell and bake at 425°F. for 15 minutes. Then reduce heat to 325°F. until done. Makes 4 large pies.

Mrs. Samuel T. Suarez
Rebersburg

KUGEL

½ pound fine noodles (very thin ones)
5 eggs

1 cup sugar
¼ pound butter, melted
1 pound cottage cheese (room temperature, small creamed curd)
½ pound or 8 ounces cream cheese (room temperature)
1 pint half and half cream
½ teaspoon vanilla

Beat together eggs and melted butter. Then add sugar, vanilla, cream cheese, cottage cheese and cream.

Put cottage cheese and cream cheese through a strainer or ricer. It will be easy to blend or mix. Cook noodles about 5 minutes or until tender and drain. Pour into glass or baking dish. Pour mixture on top of noodles and stir. Sprinkle with cinnamon. Preheat oven at 450°F. but bake at 350°F. for 1 hour or longer. Serve hot or cold.

Mrs. Denise Angstadt
Oley

PINEAPPLE CHEESE PIE

¾ cups evaporated milk
1 cup drained crushed pineapple
¼ cup sugar
½ teaspoon salt
1 beaten egg
¼ cup lemon-flavored gelatin
1 cup cream-style cottage cheese, sieved
1 baked 9-inch pie shell

Chill milk. Combine pineapple, sugar, salt and egg in heavy saucepan. Cook over low heat until thickened, stirring constantly. Remove from heat and add gelatin, stir until dissolved. Beat milk until thick and fluffy. Fold in the fruit mixture. Fold in cottage cheese. Chill 20 minutes. Put in pie shell and chill overnight.

Mrs. Kitty Wagner
Elizabethtown

PEANUT BUTTER ICE CREAM

1 pint heavy cream
1 pint light cream
¾ cup sugar
¾ cup smooth peanut butter
1 small bag M&M's candies

Pour heavy and light creams into cream can. Add sugar. Stir to dissolve sugar with plastic or wooden spoon. Heat peanut butter over hot water in a double boiler until it reaches a pouring consistency; add to cream. Stir until well mixed. When ice cream is processed, fold in candies.

CHEESE CAKE

2 8-ounce packages cream cheese
3 eggs
½ pint sour cream (1 cup)
½ cup sugar
1 teaspoon vanilla

Beat together all ingredients and pour into a graham cracker crust. Use a large 9-inch pie tin. Use strawberry, blueberry or cherry pie filling for topping.

Mrs. Vera Scott
Cortland, N.Y.

CHEESECAKE

2 packages plain gelatin dissolved in 1 tablespoon cold water
1 cup granulated sugar
2 egg yolks, beaten
1 cup milk

Cook this mixture together for 2 to 3 minutes. Add a little lemon juice and vanilla. When you add lemon it will curdle. Soften 1 pound cream cheese. Add to cooked mixture. Beat 2 egg whites until stiff and whip one cup cream. Mix everything together and pour on top of graham cracker crust. Refrigerate.

Crust

15 finely ground graham crackers
½ cup melted butter
Mix together and press firmly in a 10x7-inch pan. Bake in a 300°F. oven for 20 minutes.

Rebecca Glick
Quarryville

CHERRY CREAM PIE

1½ cups sugar
¾ cup flour
¼ teaspoon salt
4 eggs, well beaten
1 quart milk, scalded
1 teaspoon vanilla
2 tablespoon butter

Combine first 4 ingredients. Add to milk slowly, stirring constantly. Cool over hot water until thick and smooth. Add flavoring. Pour into baked pastry shell or graham cracker crust. Cool. Top with thickened cherries.

Thickened Cherries

2 cups cherries
¾ cup water
½ cup sugar
2 tablespoons cornstarch
Combine and cook until thickened. Put on top of cream filling.

Marigold Allgyer
Morgantown

ICE CREAM FOR 4-QUART FREEZER

1½ quarts milk
1½ cups granulated sugar
2 eggs
1 cup brown sugar
1½ tablespoons clearjel or cornstarch

Heat milk, mix eggs, sugars and cornstarch. Slowly mix with milk until boiling, boil a little longer. Cool and pour into freezer can. When cool, add 1 pint cream or 1 can evaporated milk and ½ tablespoon vanilla. For 8-quart freezer, double ingredients.

Lydia K. Stoltzfus
Strasburg

EASY ICE CREAM

12 cups milk
4 eggs
½ teaspoon salt
2 teaspoons vanilla
3 cups sugar
2½ cups instant clearjel
3 to 4 cups cream

Mix milk, eggs, salt, and vanilla in a large bowl. Mix sugar and instant clearjel in a small bowl, then beat sugar mix gradually to liquid until well blended. Add cream and mix well. Chill, then freeze in 8-quart freezer. More delicious if fruit is added while freezing.

Lena Shirk
Ephrata

VELVETY CUSTARD PIE

4 slightly beaten eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla

Slowly stir into this 2½ cups scalded milk. Pour at once into unbaked pastry shell. Bake at 475°F. for 5 minutes. Reduce heat to 425°F. and bake 30 minutes longer or until knife inserted halfway between center and edge comes out clean.

Annie K. Stoltzfus
Oxford

PEACH DESSERT

1 package vanilla pudding
1 package peach gelatin
2 cups water
1 small container whipped topping
Fruit (peaches)
Vanilla wafers

In pan, mix vanilla pudding (not instant), gelatin and water. Bring to a boil. Let set to cool; add whipped topping and fruit. Line pan with vanilla wafers and pour gelatin mixture into pan. Let set four hours. Cut and serve.

Leah Brubacker
Middleburg

DAIRY QUEEN ICE CREAM

Soak 2 envelopes unflavored gelatin in ½ cup cold water. Heat 4 cups whole milk until hot, but not boiling. Remove from heat. Add gelatin, 2 cups sugar, 2 teaspoons vanilla, 2 teaspoons salt, 3 cups cream.

Put in refrigerator to chill 5 to 6 hours before freezing. Makes 1 gallon.

Denise Wenger
Lititz

NEW RECIPE FOR PLANTS

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