

# And More Dairy Recipes...

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## STRAWBERRY CHEESE DESSERT

2 cups graham crackers  
2 tablespoons brown sugar  
½ cup melted butter  
Combine and pat into a pan.  
2 packages whipped topping mix or frozen whipped topping  
1 8-ounce package cream cheese  
1 pint mashed strawberries  
Mix together. Pour on top of crumbs and freeze.

Katie Stoltzfus  
Bird-in-Hand

## STRAWBERRY OR VANILLA ICE CREAM

2 quarts milk  
3 tablespoons flour (scant)  
4 cups sugar  
Boil together, then cool. Add:  
4 eggs, beaten  
1 can condensed milk  
1 can evaporated milk  
1 quart cream or milk  
1 tablespoon vanilla  
Put milk and cream in freezer until full enough. One-half quart strawberries or more can be added.

Lydia King  
Gordonville

## FROZEN DESSERT

1 stick butter  
2 cups powdered sugar  
3 squares melted sweet chocolate  
3 well-beaten egg yolks  
½ cup chopped nuts  
3 egg whites, stiffly beaten  
½ gallon vanilla ice cream  
1 box chocolate sandwich or vanilla cookies, crushed and spread in bottom of long cake pan. Reserve a few crumbs for top.

Cream butter, sugar, egg yolks, melted chocolate and nuts and beat until fluffy. Stir in beaten egg whites and vanilla. Spread over the crumbs. Add ice cream and spread evenly. Sprinkle crumbs over top. Freeze.

Anna Beller  
Narvon

## RASPBERRY VANILLA CLOUD

1½ cups graham cracker crumbs  
1¾ cups sugar  
1 teaspoon cinnamon  
½ teaspoon salt  
3 egg whites  
1 teaspoon vanilla  
½ cup butter, melted  
¼ cup flour  
1 package unflavored gelatin  
1¾ cups milk  
¼ teaspoon cream of tartar  
½ cup heavy cream

Combine graham crackers, ¼ cup sugar, cinnamon and butter. Press into serving dishes and combine ½ cup sugar, flour, gelatin and salt in a 2-quart saucepan. Slowly stir in milk. Bring to a boil, stirring constantly. Boil 1 minute. Chill. Beat egg white with cream of tartar until stiff. Gradually beat in ½ cup sugar and vanilla; fold egg white and whipped cream into cold mixture. Turn into graham cracker lined dishes. Chill well. Thicken raspberries with clearjel. Serve. Note: Any fruit can be used for a topping.

Mary Lou Zimmerman  
Nottingham

## QUICHE

12 slices bacon (½ pound), crisply fried and crumbled  
1 cup shredded Swiss cheese  
½ cup finely chopped onion  
2 cups milk  
½ cup buttermilk baking mix  
4 eggs  
¼ teaspoon salt  
1/8 teaspoon pepper  
9- or 10-inch pie plate  
Lightly grease pie plate. Sprinkle bacon, cheese and onion evenly over bottom of pie plate. Blend remaining ingredients very well. Pour into pie plate. Bake at 350°F. for 50 to 55 minutes. When knife inserted near center comes out clean, quiche should be finished. Let stand about 5 minutes before cutting.

Rebecca Allgyer  
New Providence

## ORANGE ICE MILK

¾ cup orange-flavored gelatin  
1 cup water  
1 cup sugar  
1 tablespoon lemon juice  
4 cups milk  
¾ cup pineapple

Boil sugar and water together for one minute. Remove from heat and add lemon juice and gelatin. Cool, but do not chill. Add milk and freeze; when partly frozen, add pineapple and finish freezing. If hand freezer is used, this makes 2 quarts.

Verna Martin  
Ephrata

## GOLDEN SPOON RECIPE

Chill 1½ cups evaporated milk (tall can) in an ice tray until almost frozen at the edges. Put ice-cold milk into cold small bowl of rotary beater (or 1½-quart bowl). Using cold beater, whip at high speed until fluffy. Add ¾ cup sugar and 1 envelope Kool-aid instant soft drink mix. Whip until stiff.

We put it in a cold place until we are ready to eat it. This may be put into cones or eaten as ice cream.

Irene Martin  
Ephrata

## EGG NOG

1 3-ounce box instant vanilla pudding  
½ cup sugar  
6 cups milk  
2 eggs  
1 teaspoon rum flavoring  
¼ teaspoon nutmeg

Beat 2 eggs until foamy, then add remaining ingredients and beat. Sprinkle nutmeg on top. Chill.

Mrs. R. Brightbill  
Reinholds

## SPAMBURGERS

1 can spam  
½ pound white American cheese  
1 medium onion, chopped  
3 tablespoons catsup  
2 tablespoons salad dressing  
3 tablespoons milk  
4 tablespoons sweet pickles, chopped or 2 tablespoons pickle relish

Mash spam and cheese with potato masher. Add remaining ingredients. Put mixture on hamburger rolls without tops. Broil until cheese melts.

Mrs. Leon S. Musser  
Manheim

## BAKED CARAMEL CUSTARD

2 cups scalded milk  
3 eggs  
6 tablespoons sugar  
1/8 teaspoon salt  
½ teaspoon vanilla

Caramelize 4 tablespoons sugar (heat sugar until light brown and of caramel flavor, stirring constantly). Add to the milk. Add slightly beaten eggs, remainder of sugar, salt and vanilla. Strain. Pour into individual baking cups or baking dish. Bake in slow oven (300°F.) until set. Makes 4 to 6 servings.

Mrs. Jacqueline Kelly  
Woodstown, N.J.

## CHOCOLATE CHIP CAKE

¼ pound butter  
1 cup granulated sugar  
2 eggs  
1 cup sour cream  
1 teaspoon vanilla  
2 cups flour  
1½ teaspoon baking powder  
1 teaspoon baking soda  
1 cup chocolate chips  
½ cup granulated sugar  
1 teaspoon cinnamon

Preheat oven to 350°F. Cream butter and 1 cup sugar and eggs. Add sour cream and vanilla. Sift flour, baking powder and soda; add to butter mixture and beat. Pour half of batter into greased 9x13-inch pan. In separate bowl, mix ½ cup sugar, cinnamon and chocolate chips. Spoon half of this mixture over top of cake batter. Then pour remainder of cake batter and finally remainder of chip mixture. Bake for approximately 25 minutes. Cool, cut and serve from pan.

Mrs. Robert Moser  
Barto

## DOUBLE DECKER KNOX BLOX

3 envelopes unflavored gelatin  
9 ounces of gelatin, all one flavor  
2½ cups boiling water  
1 cup (½ pint) heavy cream

Combine first three ingredients until dissolved completely. Then add cream. Pour into a 9x9-inch pan and chill until firm (2 hours.)

Lisa Deitch  
Mechanicsburg

## 1-2-3 MILK PUNCH

2 quarts vanilla ice cream  
2 quarts cold milk

Combine above ingredients in a punch bowl a half hour before serving. At serving time, add 2 or 3 cups (to suit taste) of soda. (We usually use root beer.)

Laura Deitch  
Mechanicsburg

## MARbled STRAWBERRY MOUSSE

3 pints strawberries, hulled  
3 envelopes unflavored gelatin  
¾ cup sugar

1/8 teaspoon salt  
¼ cup water  
2 tablespoons lemon juice  
1 teaspoon vanilla extract  
4 egg whites, at room temperature  
2 cups heavy or whipping cream

Prepare collar for 1½-quart souffle dish: Tear off a 20-inch strip of waxed paper; fold lengthwise into 20x6-inch strip; wrap around outside of dish so collar stands 2 inches above rim.

In food processor with knife blade attached or in blender, puree strawberries. Pour 1 cup puree into small bowl, remaining puree into large bowl.

In 1-quart saucepan, mix gelatin, sugar and salt. Add water; cook over low heat until gelatin is completely dissolved, stirring often. Into puree in small bowl, stir 2 tablespoons gelatin mixture. Into puree in large bowl, stir lemon juice, vanilla and remaining gelatin mixture. Refrigerate mixtures, stirring often, until mixtures mound when dropped from spoon, about 45 minutes.

In small bowl with mixer at high speed, beat egg whites until stiff peaks form. In large bowl with mixer at medium speed, beat cream until stiff peaks form. With rubber spatula, gently fold whites and whipped cream into strawberry mixture in large bowl.

Alternately spoon mixtures into prepared souffle dish. With knife, cut through mixtures to make a pretty swirled design. Cover and refrigerate mousse until set, about 3 hours. Carefully remove waxed-paper collar before serving.

Kathy Deitch  
Mechanicsburg

## EASY YOGURT

5 cups whole milk  
1½ cups hot water  
1 cup dry milk (non-fat)  
1 heaping tablespoon gelatin (optional)

Heat milk to 110°F. to 115°F.; mix water, dry milk and gelatin. Add to milk, cool and add 2 tablespoons yogurt. Let set 5 to 6 hours.

Mary Stoltzfoos  
Millerstown

## MARY EASY MACAROONS

Cut bread (old) into squares. Dip squares in sweetened condensed milk and coconut. Bake at 350°F. until lightly browned.

Mary A. Lehman  
Pine Grove

## VANILLA ICE CREAM

Combine:  
2½ quarts milk  
5 cups sugar  
½ teaspoon salt

Bring to a boil. Soak 3 packages gelatin in 1 cup cold water. Mix 3 heaping tablespoons flour with milk. Stir flour into hot milk; stir until it boils. Add gelatin and remove from heat. Before freezing, add:  
1 pint milk  
1 quart heavy cream  
2 cans evaporated milk  
3 or 4 tablespoons vanilla

For use in an 8-quart freezer.

Mrs. Bennel Stoltzfus  
Honey Brook

## SHAKEY GELATIN

2 packages gelatin, any flavor  
2 cups hot water  
2 cups cold water

Let set until egg white stage. Beat gelatin with mixer, adding softened ice cream until desired thickness. Makes about one-half gallon.

Joanne Musser  
Lititz

## SPANISH CREAM

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

Combine in saucepan, gelatin, salt, sugar, egg yolks and milk. Heat slowly until scalded. Remove from heat, beat egg whites until stiff, add vanilla. Fold into milk and pour into mold. Chill until firm. Add topping if desired. Serves 8.

Mrs. Jacob Harnish  
Willow Street

## BERRIED DELIGHT

1½ cups graham cracker crumbs  
¼ cup sugar  
½ cup butter, melted  
1 8-ounce package cream cheese  
¼ cup sugar  
2 tablespoons milk  
3½ cups Cool Whip  
2 pints strawberries  
2 packages instant pudding  
3½ cups cold milk

Combine crumbs, ¼ cup sugar and butter. Press firmly into bottom of a 13x9-inch pan. Chill. Beat cream cheese with ¼ cup sugar and 2 tablespoons milk. Fold in half of Cool Whip. Spread over crust. Arrange strawberries. Using 3½ cups milk, prepare pudding. Pour over berries. Spread rest on top.

Sandra L. Hartman  
Westfield

## CHOCOLATE

### CORNSTARCH PUDDING

5 cups milk  
¼ cup sugar  
½ cup cornstarch  
½ cup water  
2 tablespoons cocoa  
1 teaspoon salt  
2 teaspoons vanilla

Scald milk in top of double boiler. Combine dry ingredients. Mix, rubbing out cocoa lumps. Gradually add ½ cup cold water to make a thin paste. Add a little hot milk to paste and stir into scalded milk. Cook until thickened, stirring occasionally. Remove from heat and add vanilla. When cold, beat in 1 cup Cool Whip with mixer.

Sharon Yeager  
Chambersburg

## FINNISH PANCAKES

8 large eggs  
1 quart fresh milk  
4 to 5 tablespoons sugar  
1 teaspoon salt  
1 cup flour  
¼ pound butter

Melt ¼ cup butter in 12x16-inch pan. Mix lightly with beater, milk and eggs. Then add sugar, salt and flour. Pour mixed batter over melted butter. Bake at 450°F. for 20 to 25 minutes.

Cut recipe in half for a 9x13-inch pan. Serve with maple syrup, jelly or butter.

Mrs. Keith Lohmann  
Middlefield, Conn.

## CRUNCHY ICE CREAM SQUARES

1 cup brown sugar  
½ cup margarine  
2½ cups crushed cornflakes  
½ cup chopped peanuts  
½ cup flaked coconut  
½ gallon vanilla ice cream

Combine brown sugar and margarine in saucepan; heat until butter melts. Mix together cornflakes, peanuts and coconut; add to hot brown sugar mixture. Press half of the brown sugar mixture in greased 13x9-inch pan. Spread ice cream over top. Add remaining brown sugar mixture on top of ice cream. Freeze until firm. Enjoy!

Krystene Lynell Musser  
Manheim

## CHERRY CHEESE CUPCAKES

3 8-ounce packages cream cheese  
¾ cup sugar  
3 eggs

1 teaspoon vanilla  
Vanilla wafers  
1 can cherry pie filling

Mix all ingredients except wafers and pie filling. Place a wafer in bottom of each cupcake paper. Fill ¾ full of cheese mixture. Bake 15 minutes at 350°F. Cool and top with cherry or blueberry pie filling.

Loretta Martin  
Red Creek, N.Y.

## DELICIOUS MILK PUNCH

¼ gallon vanilla ice cream  
¼ gallon orange sherbet  
1 pint orange soda  
1 pint ginger ale  
¼ gallon milk

Cream ice cream and sherbet; add milk and soda. Change orange soda and sherbet to lime, raspberry, etc. to suit taste. Serves 15.

Naomi Esh  
Gordonville

## DAIRY QUEEN ICE CREAM

2 envelopes unflavored gelatin (2 tablespoons)  
½ cup cold water  
4 cups milk  
2 cups sugar  
2 teaspoons vanilla  
1 teaspoon salt  
3 cups cream

Soak gelatin in cold water. Heat milk until hot (do not boil). Remove from heat, add gelatin, sugar, vanilla and salt. Cool and add cream. Chill in refrigerator for 5 to 6 hours before turning in ice cream freezer.

Note: We add 1 more cup milk as we pour mix into ice cream freezer. Makes 1 gallon.

Marian Noll  
Manheim

## EASY BUTTERSCOTCH PUDDING

1½ quarts milk  
½ cup butter  
1 cup brown sugar (scant)  
1 cup flour  
1 cup molasses  
1 tablespoon vanilla  
4 large or 5 small eggs

Bring milk and butter to a boil. Beat remaining ingredients together and stir into hot milk. Continue stirring until pudding is thick. Beat again before serving.

Norlene Zimmerman  
Terre Hill

## APPLE DESSERT

1½ cup graham crackers, crushed  
½ cup brown sugar  
½ cup crunchy peanut butter  
¼ cup melted margarine  
Crumble these four until fine.  
¾ cup confectioner's sugar  
½ cup peanut butter

Crumble together.  
1 8-ounce package cream cheese  
½ cup granulated sugar  
2 cups whipped cream  
Mix together.

One can apple pie filling  
Press ¾ of first mixture into serving dish. Add half cream cheese mixture. Add, in layers, apple pie filling, ¾ of confectioner's sugar mixture, remaining cream cheese mixture, remaining graham crumb mixture and remaining confectioner's sugar mixture.

Martha Anker  
Manheim

## BAKED CUP CUSTARD

4 eggs  
¾ cup sugar  
2 teaspoons cornstarch  
4 cups hot milk  
2 teaspoons vanilla

Mix 2 teaspoons cornstarch with the sugar. Beat eggs, add sugar and beat again. Add milk and vanilla. Pour into custard cups. Set cups in a pan and pour hot water around them until it comes to the level of the custard. Do not let water in pan boil. Bake at 325°F. for approximately 40 minutes.

Rebecca Stoltzfus  
Honey Brook