

Beat The Heat With Refreshing Dairy Products

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GOURMET CHEESE POTATOES

6 medium potatoes
2 cups shredded cheddar cheese
¼ cup butter
1½ cups sour cream or milk
½ cup chopped onion
1 teaspoon salt
¼ teaspoon pepper

Cook potatoes in skin, peel and shred coarsely. In saucepan, melt cheese and ¼ cup butter; remove from heat. Add milk or sour cream, onion and salt and pepper. Fold into potatoes. Place in greased pan. Just before baking, dot with 2 tablespoons butter and paprika. Bake at 250°F.

Esther Mae Martin, Myerstown
Pauline M. Martin,
Maugansville, Md.

SOUR CREAM COOKIES

½ cup shortening
½ cup butter
3 cups sugar, granulated
3 teaspoons vanilla
4 eggs, well beaten
2 teaspoons salt
1 teaspoon baking powder
1 teaspoon baking soda
5½ cups flour
2 cups sour cream

Mix all ingredients together. Drop onto greased cookie sheets and bake at 350°F. for 5 to 7 minutes.

Frosting:

1 box confectioner's sugar
½ cup butter
2 teaspoons vanilla
2 teaspoons lemon juice
2 tablespoons milk

Vicki Biehl
Kutztown

ICE CREAM BARS

3 eggs, separated
1 cup cream
½ cup sugar
Beat egg yolks and add sugar. Beat cream well. Beat egg whites stiff using a clean egg beater every time. Blend well. Line long cake pan with graham crackers. Pour mixture on top and add another layer of crackers. Put in freezer until firm. Cut in bars.

Mrs. David A. Fisher
Oxford

CHEESE CAKE

Cream together:
1 pound ricotta cheese
1 pound cream cheese
1½ cups sugar
Add:
6 eggs
1 teaspoon lemon juice
3 tablespoons flour
3 tablespoons cornstarch
1 teaspoon vanilla

Fold in:
1 pint sour cream
Bake at 325°F. for 1 hour and 10 minutes. Turn off oven and let cake cool in oven for 2 hours. Use 10-inch springform pan. Top with cherries, pineapple, blueberries or strawberries.

Ada Dunbar
Bangor

CHOPS AND POTATOES

4 pork chops (½ inch thick)
4 medium potatoes (4 cups sliced)
2 tablespoons flour
2 teaspoons salt
1/8 teaspoon pepper
2 cups milk
1 tablespoon butter

Brown pork chops in skillet and season. Peel potatoes and slice thin. Combine flour, salt and pepper. Alternate layers of potatoes and flour mixture in a buttered 1½-quart baking dish. Dot with butter. Lay slices of Velveeta (or any good melting cheese) over potatoes. Top with pork chops. Cover and bake in a moderate oven (375°F.) 45 minutes. Uncover and bake about 15 minutes or until potatoes are browned.

Mrs. Ray Keeny
New Freedom

CREAMY POTATO SOUP

4 slices bacon, cut up
3 cups potatoes, diced
1 medium onion, chopped
1 stalk celery (½ cup)
1 medium carrot (½ cup)
4 cups milk
2 teaspoons salt
¼ teaspoon pepper
2 tablespoons flour
2 teaspoons paprika
1 cup sour cream

Fry bacon until crisp. Save 3 tablespoons drippings in pan. Add potatoes, celery, carrots and onion and cook until tender. Stir in milk, salt and pepper. Stir together sour cream, flour and paprika. Pour into boiling mixture gradually.

Brenda Oberholtzer
Ephrata

HOMEMADE ICE CREAM

4 quarts milk
2 tablespoons cornstarch
2 tablespoons flour
Pinch of salt
4 cups sugar
4 eggs, beaten

Heat milk, sugar and salt. Mix the flour, cornstarch and eggs with milk — enough to make a smooth paste. Stir into the milk and bring to a boil; add vanilla and cool. One pint cream can be added. Can also use for chocolate; just add instant cocoa as desired. Strawberries can also be used.

Mrs. Salley D'Swaley
Rebersburg

BAKED CUP CUSTARDS

4 eggs
½ cup sugar
½ teaspoon salt
4 cups milk
½ teaspoon vanilla
Nutmeg, optional

Beat eggs slightly. Add sugar, salt and vanilla. Scald milk and pour it slowly over mixture. Stir until thoroughly mixed. Pour into custard cups, filling them ¾ full. Sprinkle with nutmeg if desired. Set cups in a pan and pour hot water around them until it comes to the level of the custard. Bake at 325°F. for approximately 40 minutes or until a silver knife comes out clean when inserted in the center of the custard.

Do not let water in pan boil. Custard may also be baked in a casserole. To unmold custards, they must be thoroughly chilled. Serve with whipped cream if desired. Makes 8 custards.

Orpha Ruth King
Myerstown

COCONUT CREAM TAPIOCA

1 quart milk
1 cup sugar
4 eggs, separated
3 tablespoons minute tapioca
¼ teaspoon salt
½ cup shredded coconut

Scald milk in top of double boiler. Add salt and minute tapioca and cook 15 minutes or until clear. Stir frequently. Combine egg yolks, sugar and coconut. Add some of the hot mixture and stir until a smooth paste is formed. Add paste to hot tapioca and continue to cook for 2 minutes, stirring constantly. Pour into a greased baking dish. Cover with a meringue made by adding 4 tablespoons sugar to stiffly beaten egg whites. Sprinkle with coconut. Bake at 300°F. for 15 minutes or until a golden brown. Makes 6 to 8 servings.

Steve Sauder
Denver

PEACHES VAVAOOM

½ cup milk
½ cup sliced peaches
1 scoop of vanilla ice cream

Combine in blender until thick and foamy. Other fruits in season may be used.

Mattie Lapp
Myerstown

VANILLA PUDDING

2½ cups sugar
¾ cup flour
¾ teaspoon salt
4½ cups milk
6 egg yolks, beaten
1 teaspoon vanilla

Mix together and cook in double boiler, stirring constantly until thick and smooth. For chocolate pudding, add 2 tablespoons cocoa to flour. This may also be used for pies or graham cracker pudding.

Naomie Fisher
Gap

NO-BAKE CHEESECAKE

Crumb Mixture: Combine 3 tablespoons melted butter or margarine, ¾ cup graham cracker crumbs, 2 tablespoons sugar and ¼ teaspoon each cinnamon and nutmeg. Press a half cup of mixture into an 8- or 9-inch springform pan. Reserve remaining crumbs for top.

2 envelopes unflavored gelatin
1 cup sugar, divided
2 eggs, separated
1 cup milk
1 teaspoon grated lemon rind
1 tablespoon lemon juice
1 teaspoon vanilla
3 cups (24 ounces) mild cream cottage cheese
1 cup heavy cream, whipped

Combine gelatin and ¾ cup sugar in medium saucepan. Beat egg yolks and milk together; stir into gelatin mixture. Place over low heat, stirring constantly until gelatin dissolves and mixture thickens slightly, 3 to 5 minutes. Remove from heat; stir in lemon rind, juice and vanilla. Beat cottage cheese on high speed of electric mixer until smooth; stir into gelatin mixture. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon. Beat egg whites until stiff but not dry. Gradually add remaining ¼ cup sugar and beat until very stiff. Fold into gelatin mixture. Fold in whipped cream. Turn into prepared pan and sprinkle with reserved crumb mixture. Chill until firm. Makes 12 servings.

Ruth Fisher
Gap

BANANA SPLIT

2 packages graham crackers, crushed
2 to 3 bananas, sliced
½ gallon 3-flavored ice cream
1 cup nuts, chopped
1 cup chocolate chips
½ cup butter
2 cups confectioner's sugar
1½ cups evaporated milk
1 teaspoon vanilla
2 cups whipped cream or 9 ounces frozen whipped topping

Press crumbs in 11x15-inch pan. Reserve 1 cup for topping. Arrange banana slices on crumbs. Slice ice cream into half-inch thick slices and put over bananas. Sprinkle chopped nuts over ice cream. Freeze until firm. Melt the chocolate chips and butter. Add sugar and milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat; add vanilla. Cool chocolate mixture and pour over ice cream. Freeze until firm.

Whip the cream. Spread over chocolate and sprinkle with remaining graham cracker crumbs. Remove from freezer about 10 minutes before serving.

Regina F. Martin
Elizabethtown

VANILLA ICE CREAM

Soak 3 packages unflavored gelatin in ½ cup cold water. Pour 2 quarts hot milk (scalded) over gelatin. Add ½ teaspoon salt, 1 cup brown sugar, 1 cup granulated sugar. Stir until dissolved. Add 4 beaten eggs, 2 tablespoons vanilla and 2½ cups cream. This makes 4 quarts.

Katie F. Stoltzfus
Atglen

BLUEBERRY COFFEE CAKE

¾ cup sugar
¼ cup soft butter
1 egg
½ cup milk
2 cups flour
2 teaspoons baking powder
Pinch of salt
2 cups blueberries
1 teaspoon vanilla, optional

Mix sugar, butter and egg. Stir in milk and add sifted dry ingredients. Blend in blueberries. Pour into greased 9x13-inch pan.

Topping:

1 cup sugar
¾ cup flour
1 teaspoon cinnamon
½ cup soft butter

Combine and sprinkle over batter. Bake 50 minutes at 350°F.

Sue Rennell
Shrewsbury

PIE FILLING CHEESE CUPCAKES

12 cupcake papers
12 vanilla wafers
1 8-ounce package cream cheese
½ cup sugar
2 eggs
½ teaspoon vanilla
1 can pie filling

Beat eggs until thickening; add sugar. Beat again, add cream cheese. Beat well. Place wafer in cupcake paper. Fill each paper 2/3 full. Bake at 350°F. for 15 to 20 minutes. Let them stand 15 minutes before topping with pie filling.

Mrs. Henry D. Stoltzfus
Manheim

GRAPE-NUT PUDDING

1 quart milk
½ cup flour
¼ teaspoon salt
1 cup whipping cream
¾ cup sugar
2 egg yolks
2 teaspoons vanilla
¾ cup Grape-nuts

Add enough milk to flour to make a smooth, thin paste. Add eggs and salt to paste. Beat. Heat remaining milk and add sugar until almost scalding; stir in paste mixture. Stir constantly until thickened. Cool; fold in vanilla. Add whipped cream and grape-nuts just before serving. Good with bananas on top.

Minerva Z. Zimmerman
Mifflinburg

MILK PUNCH

2 cups milk
1 cup vanilla ice cream
2 cups lime sherbet
1 cup lemon-lime soda
Mix all ingredients in blender and beat until frothy. Makes 6 ¾-cup servings.

Marilyn Landis
Manheim

DORIS' OLD FASHIONED RICE PUDDING

Scald 1 quart milk. Put in a greased (edges) 2-quart pan. Add: ¼ cup regular long grain rice
½ cup granulated sugar
½ teaspoon vanilla
Pinch of salt

Bake in 250°F. oven for 3 hours. Stir 4 times in first hour of baking only. Remove from oven and cool 15 minutes. Put in refrigerator to chill before serving. Makes 5 to 6 servings

Mrs. Leroy Fritts
Phillipsburg, N.J.

INSTANT CLEARJEL ICE CREAM

2½ cups sugar
¾ cup instant clearjel mix with sugar
4 eggs
1 container whipped topping
1 tablespoon vanilla
2 quarts milk or enough to fill freezer ¾ full. Mix in blender or mixer, then turn in ice cream freezer.

Ellen Stauffer
Ephrata

CHOCOLATE CHIP ICE CREAM

4 eggs, slightly beaten
1 13-ounce can evaporated milk
1 14-ounce can sweetened condensed milk
½ cup sugar
2 teaspoons vanilla
½ teaspoon mint or peppermint flavoring
2 quarts milk
1½ cups mini or regular chocolate chips

Mix and pour in ice cream freezer. Continue churning and treat as with other homemade ice cream.

Mrs. Linda Miller
Gap

BREAD PUDDING

4 cups bread cubes (8 slices)
2 cups milk, scalded with ¼ cup oleo
2 eggs, slightly beaten
½ cup sugar
¼ teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
½ cup raisins, optional

Place bread in a 1½-quart baking dish. Mix other ingredients and pour over bread. Bake in a pan of hot water (1-inch deep) until knife comes clean at 350°F. for 40 to 45 minutes.

Marie Sarver
Millerstown

FROSTY STRAWBERRY SQUARES

1 cup flour
½ cup chopped nuts
½ cup butter
¼ cup brown sugar
Stir together and spread evenly into 13x9-inch pan. Bake at 350°F. for 20 minutes, stirring occasionally. Remove and cool. Sprinkle ¾ of mixture into the same pan and reserve the remaining mixture.

2 egg whites
2 cups strawberries
1 cup whipping cream
¾ cup white sugar
2 tablespoons lemon juice
In large bowl, combine egg whites, sugar, berries and lemon juice. Beat at low speed until mixture begins to thicken, then beat at high speed until peaks form. Fold in whipped cream or whipped topping. Spoon over mixture in pan and top with reserved crumbs. Freeze for 6 hours.

Karen Newswanger
Parkesburg

TUNA NOODLE CASSEROLE

2 cups noodles
1 teaspoon salt
1 7-ounce can tuna fish
1 10-ounce can cream of mushroom soup
½ cup milk
1 package frozen peas or 2 cups canned peas
¼ cup bread crumbs

Cook noodles. Grease casserole dish. Arrange tuna, noodles, peas and mushroom soup in layers. Mix in ½ cup milk. Top with bread crumbs. Bake in 350°F. oven for 35 minutes.

Shirley Morse
Canton

ANGEL CREAM CAKE

3 to 4 quarts vanilla ice cream
½ white angel food cake
2 egg whites
¾ cup sugar
1 cup strawberries

Cube angel food cake into 1½-inch squares. Soften ice cream and beat with mixer until smooth and creamy. Add cubed cake. Mix thoroughly. Pour into 9x13-inch cake pan. Beat egg whites with sugar until stiff. Fold in strawberries. Spread on top of ice cream mixture. Place in freezer until partially or completely frozen.

Kathryn Byler
Belleville

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