

# Dairy Recipes

(Continued from Page B9)

## TIN ROOF ICE CREAM PIE

1/4 cup peanut butter  
1/4 cup corn syrup  
2 cups honey and nut corn flakes cereal  
1 quart vanilla ice cream; softened slightly  
Chocolate syrup  
3 tablespoons chopped salted cocktail peanuts  
Stir together peanut butter and corn syrup in medium sized mixing bowl. Add cereal and stir until well coated. Press evenly in 9-inch pie pan. Chill.

Scoop softened ice cream into crust. Freeze until firm. Remove from freezer 10 minutes before serving. To serve, top with chocolate syrup and sprinkle with peanuts. Add whipped topping and a cherry if desired.

Mrs. Doris Dibert  
Everett

## CREAMY RICE PUDDING

3/4 cup sugar  
2 cups milk  
2 tablespoons cornstarch  
1/4 teaspoon salt  
2 egg yolks, beaten  
2 cups cooked regular rice  
1 tablespoon butter  
1 teaspoon vanilla  
Ground nutmeg

Combine sugar, cornstarch and salt in a 1 1/2-quart casserole or bowl. Gradually add milk and stir until mixed. Microwave on high for 8 minutes or until mixture comes to a boil and thickens, stirring every 2 minutes.

Stir a small amount of hot mixture into egg yolks. Immediately pour yolk mixture back into remaining hot mixture, blending thoroughly.

Microwave at high setting 2 minutes; stir after 1 minute. Fold in rice, butter and vanilla. Cover with plastic wrap. Sprinkle with nutmeg; chill. Makes 6 servings.

Mrs. W. R. Sherwood  
Lake Ariel

## COTTAGE CHEESE PIE

1 cup cottage cheese  
2 tablespoons cream  
1 tablespoon butter  
1/2 teaspoon salt  
3/4 cup sugar  
2 tablespoons flour  
1 cup milk  
1 egg  
1 lemon  
1 9-inch pie crust

Grind rind and juice lemon. Put all ingredients in blender. Blend, then pour into pie crust. Bake at 375°F until brown and thick.

Bonita Bair  
Spring Run

## PUDDING DELIGHT

Crust: Mix 2 cups flour, 2 sticks butter and a half cup chopped pecans. Press into 9x13-inch pan. Bake at 350°F. for 25 to 30 minutes. Cool

Blend 8 ounces cream cheese, 1 cup confectioner's sugar, 1 cup whipped topping. Spread over crust. Mix 3 3-ounce packages pudding, any flavor, with 4 1/2 cups milk. Spread over cheese layer. Chill, then spread 1 cup whipped topping over pudding. Garnish with cherries, coconut, and/or chocolate chips. Any one topping can be used depending on what goes with the pudding you use.

Colleen Sheaffer  
Kirkwood

## SPINACH PIE

1 package frozen spinach, chopped  
3 eggs  
1 1/2 cups cottage cheese  
Parmesan cheese  
Thaw spinach. Squeeze out some of the juice. Beat eggs. Mix all but cheese together. Pour in pie pan and top with Parmesan cheese. Bake 30 minutes at 350°F.

Wilmale Thomas  
Carlisle

## BUTTER PECAN ICE CREAM

2 quarts milk  
2 cups brown sugar  
6 junket tablets (dissolved)  
2 teaspoons black walnut flavoring  
1 quart cream  
1 3-ounce box butter pecan instant pudding mix  
4 eggs  
2 cups chopped pecans  
1/3 cup margarine  
Pinch of salt

Heat milk and sugar to lukewarm. Remove from heat and add the junket tablets and flavoring. Let set. In a blender or with a beater, mix eggs, cream and instant pudding. Add to the milk. Freeze until partially thick in a freezer. Brown the margarine, pecans and salt. Add to the ice cream and continue to freeze.

Jean Reichard  
Mohrsville

## ASPARAGUS CASSEROLE

2 15-ounce cans asparagus spears, drained  
2 cups cracker crumbs  
1 can cream of mushroom soup  
1 cup milk  
2 cups grated cheddar cheese  
3 tablespoons butter

Spread half of the cracker crumbs on bottom of 11x8x2-inch casserole dish. Distribute asparagus spears evenly over crumbs. Combine milk, cheese and soup; pour over asparagus. Sprinkle remainder of cracker crumbs over milk mixture. Top with butter which has been cut into small chunks. Bake at 350°F. for 20 minutes or until mixture bubbles through the crumbs.

Joe Zimmerman  
Frederick, Md.

## VELVETY CUSTARD PIE

4 slightly beaten eggs  
1/2 cup sugar  
1/4 teaspoon salt  
1 teaspoon vanilla  
2 1/2 cups milk, scalded  
1 9-inch unbaked pastry shell (roll out dough to little less than 1/8 inch)

Thoroughly mix eggs, sugar, salt and vanilla. Slowly stir in hot milk. At once, pour into unbaked pastry shell. (To avoid spills, fill at oven.) Dash top with nutmeg. Bake in very hot oven — 475°F. for 5 minutes; reduce heat to 425°F. and bake 10 minutes longer or until knife inserted halfway between center and edge comes out clean. Cool on rack. Serve cool or chill.

Note: bakes in 15 minutes. Crust isn't soaked!

Mrs. R.L. Arnold  
Purchellville, Va.

## YUMMY CRUSTLESS CHEESECAKE

4 8-ounce packages cream cheese  
2 cups sugar  
1 stick butter  
4 eggs  
1/2 cup all-purpose flour  
Juice of 1 lemon  
1 teaspoon vanilla  
1 pint sour cream

In large bowl, mix cream cheese and butter until well blended. Add all other ingredients and beat at medium speed of mixer for 20 minutes or until light and creamy. Pour into buttered 9-inch springform pan and bake in a slow oven (325°F.) for 1 hour. Turn off oven and let cake stand in oven for 2 hours. Remove sides of pan after cake has cooled. Chill in refrigerator several hours or overnight.

Mrs. Thomas C. Ford  
Pittsburgh

## RICE PUDDING

Place in double boiler  
4 cups milk  
1/2 cup rice  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
Cook until soft. Then beat one egg and stir into rice mixture while still on heat. Remove from heat and add  
1/2 cup sugar (or to taste)  
1 teaspoon vanilla

Mrs. Carol Hoch  
Berrysburg

## CHOCOLATE DESSERT

36 chocolate sandwich cookies  
1 stick butter, melted  
Crush cookies. Mix with butter and press into 13x9-inch pan. Chill.  
1 8-ounce package cream cheese, softened  
1/3 cup peanut butter  
1 cup confectioner's sugar  
1 12-ounce container whipped topping  
1 small package vanilla instant pudding  
1 small package chocolate instant pudding  
2 3/4 cups milk

Combine cream cheese, peanut butter and confectioner's sugar. Beat until fluffy. Stir in 1 cup whipped topping. Spread over crust. Chill.

Combine pudding mixes and milk. Beat 2 minutes with mixer. Pour over cream cheese mixture. Spread remaining whipped topping over pudding. Refrigerate.

Deborah L. Martin  
Gap

## STRAWBERRY ICE MILK

2 3-ounce packages strawberry-flavored gelatin  
2 cups water  
2 cups sugar  
Juice of 1 lemon  
6 cups milk

Boil water and sugar together for a minute. Remove from heat. Add lemon juice and gelatin and cool, but do not chill. Add milk. Pour into a 4-quart freezer can and freeze with 1 part of salt to 6 parts ice.

Anna Mary Hoover  
Shippensburg

## LIGHT NO-BAKE CHEESECAKE

3 large or 6 small graham crackers  
2 tablespoons sugar  
1/4 teaspoon mace (nutmeg can be used)  
1 lightly greased 8-inch springform pan  
Crush crackers to make crumbs. Add sugar, mace and blend. Set aside.

2 envelopes unflavored gelatin  
1 1/2 cups milk  
1 large lemon (should make 1/4 cup juice and 2 teaspoons grated rind)  
3/4 cup sugar  
1 teaspoon vanilla extract  
3 eggs, separated  
1/4 teaspoon salt, optional  
1 pound (2 cups) cottage cheese

Sprinkle gelatin over 1 cup of the milk that has been placed in a saucepan. After gelatin has softened, add 1/2 cup of the sugar and salt. Bring to a boil. Lower heat and slowly add the egg yolks that have been slightly beaten. Cook at low heat 2 additional minutes. Remove from heat and add vanilla

Place cottage cheese in blender and slowly blend in remaining 1/2 cup milk. When well mixed, slowly add cooked gelatin mixture and then lemon juice (If capacity of blender is small or no blender is available, this step can be done with a bowl and beaters.)

When well blended, pour mixture into large bowl, add grated lemon rind, cover and set in refrigerator for about 30 minutes. Stir occasionally until mixture will mound on a spoon. It will be slightly thickened.

Beat egg whites until stiff but not dry and gradually add remaining 1/4 cup sugar; beat until very stiff. Fold into gelatin mixture

Sprinkle half crumb mixture into springform pan. Slowly pour gelatin mix over crumbs. Sprinkle remaining crumbs over top. Chill until firm — overnight is best. Cover and refrigerate until serving.

Note: If springform pan is not available, cake can be made by pouring into pre-baked 9-inch pie shell and sprinkled with half crumb mixture. Finish as above

A quick serving method is to pour gelatin mixture into a bowl and serve as a pudding, with or without crumbs. Finish as above, but will set firm enough to serve in 2 to 3 hours

Mrs. William Hoag  
Malvern

## CINNAMON BUTTERMILK COFFEE CAKE

Buttered 9-inch square pan  
2 cups sifted flour  
2 cups firmly packed light brown sugar  
1/2 cup (1 stick) butter  
1/3 cup sifted flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1 egg  
1 cup buttermilk  
1/2 cup chopped nuts

Mix flour and brown sugar. Cut butter in until mixture resembles coarse meal. Set aside 3/4 cup of this mixture to be used for topping. To remaining flour mixture, add 1/3 cup flour, baking soda and cinnamon. Mix well. Then add egg and buttermilk. Mix only until dry ingredients are well moistened. Pour into pan. Mix the 3/4 cup sugar mixture that was set aside and the chopped nuts; sprinkle over the top. Bake at 350°F. for 50 to 55 minutes. Cool in pan and cut.

Susan W. Burnette  
Upperco, Md.

## CREAMY RICE PUDDING

1 cup long grain rice  
3 cups water  
1/2 teaspoon salt  
Boil rice in salt water until all the water boils away. Be sure to cook slowly. Then add:  
6 cups milk  
1/2 to 3/4 cup sugar

Cool slowly until thickened. Add 1 cup raisins at the end of cooking time. When thickened, remove from heat. Add 1 teaspoon vanilla. Pour pudding into a dish and sprinkle with cinnamon.

Mary Musser  
Lebanon

## COFFEE ICE CREAM CRUNCH

1/2 cup butter, softened  
3/4 cup firmly packed brown sugar  
2 1/2 cups crisp rice cereal  
1 cup flaked coconut  
1/2 cup chopped pecans  
1/2 gallon coffee ice cream, softened

Cream butter; gradually add brown sugar, beating until light and fluffy. Stir in next 3 ingredients. Spread half of crumb mixture in a greased 13x9x2-inch pan. Spread ice cream evenly over crumb mixture; top with remaining crumb mixture. Cover and freeze until firm. Let stand at room temperature 5 minutes before slicing. Makes 15 servings.

Susan R. Barbour  
Newark, Del.

## CHOCOLATE SWIRLED PEANUT BUTTER SQUARES

2 cups unsifted flour  
1 cup packed brown sugar  
1/2 cup butter  
1 cup peanut butter  
3 8-ounce packages cream cheese  
1 1/2 cups granulated sugar  
3/4 cup peanut butter  
6 eggs  
1 tablespoon vanilla  
3 cups heavy cream, whipped  
1 cup chocolate sauce

In bowl, stir together flour and brown sugar. Using pastry blender, cut in butter and 1 cup peanut butter until coarse crumbs form.

Press crumb mixture into bottom of 2 15 1/2 x 10 1/2 x 1-inch jelly roll pans. Bake in 350°F. oven for 12 to 15 minutes or until browned. Cool on racks

In large bowl using mixer at medium speed, beat together cream cheese, sugar and 3/4 cup peanut butter. Add eggs and vanilla. Beat until smooth. Fold in whipped cream.

Spread cream cheese mixture over each cooled crust. Drizzle chocolate sauce evenly over each cream cheese layer. Swirl with metal spatula to create a marbled effect

Cover and freeze 6 hours or until firm. Serve frozen or partially thawed. Cut each panful into 18 squares. Makes 36 servings

Esther Mae Martin  
Pine Grove

## BETTER THAN SEX CAKE

Crust:  
1 cup flour  
1 cup chopped pecans  
1 stick butter  
Press in 13x9-inch pan. Bake 20 minutes at 350°F. Mix:  
1 cup confectioner's sugar  
1 8-ounce package cream cheese  
6 ounces whipped topping  
Spread on cooled crust. Beat:  
1 small package instant vanilla pudding  
1 small package instant chocolate pudding  
3 cups milk  
1 teaspoon vanilla

Spread on previous layer. Chill.  
Mrs. Patricia Wolf  
Dillsburg

## REFRIGERATOR MASHED POTATOES

5 pounds or 9 large potatoes  
2 3-ounce packages cream cheese  
1 cup sour cream  
2 tablespoons butter  
2 teaspoons onion salt  
1/4 teaspoon pepper

Cook potatoes, drain and mash. Add remaining ingredients, beat well. Store covered in refrigerator. Keeps up to 2 weeks. When ready to use, place desired amount in greased casserole. Add milk if too stiff. Can also be frozen. Dot with butter. Bake at 350°F. for 30 minutes. Serves 12.

Rose Ann Martin  
Ephrata

## POTATO SOUP

Peel and dice 5 large potatoes. Add enough water to boil. Add 1 pound hamburger and 2 teaspoons salt. Bring to boil, reduce heat to simmer. Simmer until potatoes are soft and hamburger is cooked. Add milk to preferred consistency. Chopped garlic may be added after soup is removed from heat. Serve with crackers.

Mary Byler  
Belleville

## ICE CREAM FOR 10-QUART FREEZER

3 quarts milk  
1 1/2 quarts cream  
1/2 teaspoon salt  
4 cups sugar  
3 tablespoons vanilla  
Heat ingredients to lukewarm. Then add:  
2 small boxes instant vanilla pudding (mix according to directions, using 1 quart cold milk)  
12 junket tablets, dissolved in 1/2 cup water

Pour into freezer. Pack freezer into crushed ice for 35 to 45 minutes. Freeze in 4 parts ice to 1 part salt until dasher is hard to turn

Lois Martin  
Ephrata

## CHEESE ROLL

1 1/2 pounds sharp cheese  
1 1/2 pounds Swiss cheese  
1 pound cream cheese  
1 large onion  
Ground celery (3 stalks)  
1 package onion soup mix

Grate cheese. Mix cream cheese in after combining other ingredients. Make into rolls. Roll in finely chopped nuts and parsley.

Sadie Huyard  
Gordonville

## FRUIT DELIGHT

1 package graham crackers, crushed  
1/4 pound butter  
1/2 teaspoon gelatin, unflavored  
1 teaspoon confectioner's sugar  
Mix together and put in pan. Let set for 20 minutes

Filling:  
1 package prepared whipped topping  
1 8-ounce package cream cheese  
1/2 cup confectioner's sugar  
Mix together and put over top of graham crackers. Top with your favorite thickened fruit or pie filling

Lois Martin  
Myerstown