



Home On The Range



Make It With Milk

"We live on a dairy farm and milk 50 Jerseys. They are such sweet animals. We also have one black cat who's my favorite pal. We live in central Pennsylvania. and have two boys."

Joy Cerrato
Loganton

"We've been farming all our lives. My husband is 50 and I'm 50. We haven't been blessed with any children and must do farming by ourselves. We have 70 acres of nasty hills. We have Jersey cows: 30 cows, 6 heifers, and 3 steers. It's enough for two people."

Laura Jane M. Leiby
New Tripoli

EASY CINNAMON BUNS

1 loaf frozen bread dough
½ stick butter, melted
½ cup sugar
Cinnamon
Raisins or chopped nuts
Let bread dough thaw; knead well. Cut into 12 pieces. Roll into balls. Mix sugar and cinnamon to taste, using about 1 teaspoon of cinnamon. Dip each ball into melted butter then roll in cinnamon sugar. Place into 8-inch baking dish. Pour left over butter and cinnamon sugar over top. Sprinkle with raisins or nuts if desired. Let rise until desired size. Bake at 325 degrees for 45 minutes. Let stand 5 minutes. Turn upside down onto serving plate.

PEANUT DELIGHT

2 cups graham cracker crumbs
1 stick butter, melted
½ cup chopped peanuts
½ cup peanut butter
8 ounces cream cheese
1 cup confectioners' sugar
2 cups whipped cream
1 package vanilla instant pudding
1 package chocolate instant pudding
3 cups cold milk
Whipped cream
½ cup chopped peanuts
8 ounce chocolate bar, shredded
Press mixture of crumbs, melted butter, and peanuts into bottom of pan. Cream peanut butter, cream cheese, and confectioners' sugar. Blend in whipped cream and spread over crust. Mix puddings and milk. Spread over whipped cream layer. Cool until set. Top with remaining whipped cream followed with peanuts and chocolate.

Donna Brant
Harrisonville

CARAMEL ICING

½ cup butter
½ cup brown sugar
2 tablespoons milk
1½ cups confectioners' sugar, sifted
Boil butter and sugar for 2 minutes. Add milk. Bring to a boil; remove from heat and add sugar. Mix.

Mary E. Brown
Chestertown, Md.

SOUR CREAM BREAKFAST CAKE

1½ cups sugar
2 cups flour
3 eggs
½ cup butter
¼ cup sour cream
1 teaspoon baking soda
1 teaspoon cream of tartar
Mix ingredients as listed. Bake at 350 degrees for 40 minutes. Check for doneness with toothpick. Cake can be baked in a greased and floured cast-iron frying pan.

SUGAR COOKIES

2 cups sugar
3 eggs
1 cup butter
½ teaspoon salt
1 teaspoon cream of tartar
1 cup buttermilk
2 teaspoons baking soda
4 cups flour
Mix first five ingredients and add buttermilk, baking soda, and flour. Mix well. Drop by the spoonfull on greased and floured cookie sheets. Bake at 350 degrees until slightly brown.

Donna Marie Reilly
Fredericksburg

CELERY SALAD

1 bunch celery, with leaves removed and chopped finely
¼ cup chopped onion
Salt, pepper to taste
½ to ¾ cup sour cream
½ cup salad dressing
Mix ingredients. Can be used the first day, but better the next day.

Lottie Kuhlman
Owego, N.Y.

CHEESE SPREAD

3 pounds white American cheese, sliced
½ pound processed cheese
1½ sticks butter
2 cans sweetened condensed milk
2 cups milk
Melt butter and add both milks. Heat until hot enough that it won't turn sour. Turn off heat. Add cheese to milk while it's cooling. Stir to combine.

Mrs. Henry D. Stoltzfus
Manheim



Make it with milk—Pennsylvania's official beverage.

CHOCOLATE SPONGE PUDDING

2 tablespoons butter
1 cup sugar
1 teaspoon vanilla
4 eggs separated
2 tablespoons flour
¼ teaspoon salt
7½ cups milk
2 tablespoons cocoa or 2 squares unsweetened chocolate
Cream butter; add sugar gradually and cream together until fluffy. Add vanilla and egg yolks, one at a time. Add chocolate and flour. Add milk and stir until smooth. Beat egg whites and salt; fold into chocolate mixture. Place in pan of hot water and bake at 425 degrees for 25 minutes.

Katie Beiler
Mill Hall

CARMEL PUDDING

1½ cups brown sugar
¾ cup water
4 tablespoons butter
½ teaspoon salt
½ teaspoon baking soda
6 cups milk
3 eggs, beaten
¾ cup flour
1 tablespoon vanilla
Combine first four ingredients and cook for 2 minutes. Add baking soda. Mix remaining ingredients and add to hot mixture and boil until thickened, stirring constantly. Cool. For extra creamy pudding, whip 1 cup heavy cream and add to cold pudding.

Marian Hurst
Narvon

RICE PUDDING

1 cup instant rice
1 cup water
½ cup raisins
1 package instant vanilla pudding
3 cups milk
½ cup whipped cream
1 teaspoon cinnamon
Microwave rice, water, and raisins on high for 4½ minutes. Let set 5 minutes. Add remaining ingredients. Stir and refrigerate.

Deb Allgyer

CUCUMBER SALAD

1 package (3 ounces) lime gelatin
1½ cups boiling water
¼ cup lemon juice
½ cup dairy sour cream
2 cups finely chopped cucumbers
¼ cup finely chopped green pepper
2 teaspoons finely chopped onion
¼ teaspoon salt
¼ cup instant non-fat dry milk
¼ cup water
Dissolve gelatin in boiling water. Add lemon juice. Cool slightly and fold in sour cream. Chill until partially set. Add veggies and salt. Beat together dry milk and water until stiff peaks form. Fold into gelatin mixture. Chill until firm. Serves 6-8.

M. Lucille Hoover
Patton

CREAMY RICE PUDDING

½ cup uncooked rice
1 cup water
3 cups milk
4 eggs, separated
2 teaspoons vanilla
Cook rice in water for 10 minutes or until water is cooked up. Add milk and cook until rice is tender, about 45 minutes. Beat egg yolks well; add scant ½ cup sugar and ½ teaspoon salt. Stir some of rice mixture into egg yolk, then add remaining hot mixture and cook 2 minutes. Stir constantly. Remove from heat and add vanilla. Beat egg whites until stiff; add ¼ cup sugar. Fold into rice mixture. Pour into serving dish and sprinkle with nutmeg. Eat while hot.

Mabel Horst
Ephrata

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

July

- 1- Ice Cream
- 8- Summertime Salads
- 15- New & Old Ways With Potatoes

Mary Glick of Gap submitted this recipe.

Chocolate Bar Pie

Chocolate Petal Crust:

1½ cups butter or margarine
1 cup sugar
1 egg
1 teaspoon vanilla
1¼ cups unsifted all-purpose flour
½ cup powdered cocoa
¼ teaspoon baking soda
¼ teaspoon salt

Cream butter or margarine, sugar, egg and vanilla. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Shape soft dough into two 1½ -inch rolls; wrap in wax paper and plastic wrap; chill until firm. Cut one roll into ¼ -inch slices; arrange, edges touching, on bottom and up side of greased 9-inch pie pan. (Small spaces in crust will not affect pie.) Bake at 375° for 8 to 10 minutes. Cool. Makes 2 crusts. NOTE: Leftover dough may be frozen.

1 Giant Milk Chocolate Bar (½ Lb.)

½ cup milk
1½ cups miniature or 15 regular marshmallows
1 cup heavy cream

Prepare pie shell; set aside. Break bar into pieces; melt with milk in top of double boiler over hot water. Add marshmallows, stirring until melted; cool completely. Whip cream until stiff; fold into chocolate mixture. Spoon into crust. Cover; chill several hours until firm. Garnish with whipped topping or chilled cherry pie filling.