

Alluring Dairy Recipes

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CHEESE CAKE

- ½ cup butter, softened
- 1 package of graham crackers (make into crumbs)
- ½ cup sugar
- 1 tablespoons lemon
- 2½ pounds cream cheese
- 1¼ cups sugar
- 3 tablespoons flour
- 1½ teaspoon orange
- ½ teaspoon vanilla
- 5 eggs unbeaten
- 2 egg yolks
- ½ cup whipping cream

Set oven at 250 degrees. Grease bottom and sides of spring form pan. Combine first three ingredients and ½ teaspoon lemon. Press on bottom and side of pan, reserving about ½ cup (for on top). Combine next five ingredients and rest of lemon. Beat until smooth and fluffy. Beat in eggs and egg yolks one at a time. Stir in cream. Sprinkle remaining crumbs on top. Bake one hour. Turn off oven. Leave in oven one hour. Remove from oven. Cool at room temperature. Remove from pan. Top with strawberries or your favorite topping.

Mary Ellen King
Ephrata, Pa.

ECLAIR CAKE

- 1 cup sugar
- ½ cup brown sugar
- 2 heaping tablespoons cornstarch
- 2 heaping tablespoons flour
- 6 egg yolks
- 2 quarts of milk

Cook sugars, cornstarch, flour, egg yolks and milk until mixture thickens. Add one teaspoon vanilla, cool. Add: 8-ounces whipped topping

Layer graham crackers in oblong baking pan. Top with ½ of pudding, another layer of graham crackers, remainder of pudding and another layer of graham crackers. Refrigerate. When cool, top with frosting.

Frosting:

- 3 tablespoons cocoa
- ¼ cup butter
- 1½ cups confectioners sugar
- 3 tablespoons milk

Beat together cocoa, butter, sugar and milk. Drizzle over top layer of graham crackers.

John J. Speicher
Witmer, Pa.

YUMMY CRUNCH BARS

- ½ cup butter
- ¾ cup sugar
- ¾ cup flour
- ½ cup chopped nuts (optional)
- ¼ teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs
- 2½ cup marshmallows

Cream butter, sugar. Beat in eggs and vanilla, baking powder, and flour. Stir in nuts. Spread mixture into large greased pan. Bake 15 to 20 minutes at 350 degrees. Remove from oven and evenly place marshmallows over top and return to oven for 2 minutes. Allow to cool 30 minutes. Spread with topping.

Topping:

- 1 cup chocolate chips
- 1½ cup rice crispy cereal
- 1 cup peanut butter

Melt chocolate chips over low heat. Remove from heat and stir in peanut butter and cereal.

Ruth Stoltzfus
Christiana, Pa.

YUM-YUM SALAD

- 1 can (13 ounces) of evaporated milk
- 1 can (20 ounces) of crushed pineapples
- ½ cup sugar
- 1 package (3 ounces) strawberry flavored gelatin
- 1 package (8 ounces) cream cheese

Chill milk overnight. Boil pineapple and juice with sugar slowly for 5 minutes. Add gelatin and stir until dissolved. Cool. Beat cream cheese with chilled milk until fluffy. Fold in pineapples and gelatin mixture. Pour into a mold and chill until firm. Note: you can use any flavor of gelatin.

Great is the Lord and greatly to be praised. We sure have been blessed again with such a great crop of hay. We have six sons and two daughters and six dear grandchildren. We live on a small farm but we rent 50 acres and have 33 cows, but only have room to milk 26 at a time. We farm corn and hay.

Sadie Mae Stoltzfus
Gap, Pa.

CHERRY DREAM PIE

Pie shell: 1 cup fine graham cracker crumbs
1 tablespoon sugar
¼ cup melted butter
Mix together. Press in pie pan. Bake 10 minutes at 350 degrees, cool.

Filling: Beat 1 tablespoon lemon juice
2 tablespoons sugar in softened 3-ounces cream cheese
Beat in ½ cup milk

Make 1 package whipped topping according to directions on the package. Fold the whipped topping into above prepared filling mixture. Pour into the pie shell and add cherry glaze.

Cherry glaze: 1 quart fresh or canned sour cherries (or any other kind of fruit)

¼ to 1 cup sugar (if using fresh fruit, more sugar is needed). Separate juice from the berries. Save the fruit. Add sugar to the juice and cook over medium heat. When boiling, thicken with clear jell. Add red food coloring if desired. If using canned fruit, add 1 tablespoons cherry Jell-O and 1 teaspoon almond extract. Pour hot thickened juice over berries, mix lightly. Cool. Put in pie shell on top of cream cheese mixture. Garnish with whipped topping. Delicious!

Norma Jean Weaver
Port Trevorton, Pa.

HAMBURGER CASSEROLE

- 1 pound hamburger
 - ½ pound sausage meat
 - 1 package bread cubes
 - 4 or 5 medium potatoes, cubed
 - 2 small eggs
 - ½ cup milk
 - 1 small onion, chopped
 - 2 stems celery, chopped
 - 1 teaspoon salt
 - ¼ teaspoon, pepper
- Mix all together and put in baking dish and cover with a can of cream of mushroom soup.

Mrs. Elvin Horning
Myerstown, Pa.

CHEESE PIE

Cream: 1 pound small curd cottage cheese and 1 8 ounce package of cream cheese.

- Add: 3 egg yolks
- pinch salt (optional)
- 1¼ cup sugar
- 3 tablespoons cornstarch
- 1 large can of evaporated milk
- 2 cups of milk

Add: 3 beaten egg whites that have a pinch of cream of tartar added.

Bake 10 minutes at 450 degrees then 30 minutes at 350 degrees.

Yields two 9½ -inch pies, fluted high edge on shells or 1 9½ -inch and one 10-inch pie non-fluted edges. Great topped with cherry pie filling.

Arlene Nace
Quakertown, Pa.

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