

Recipes From Our Readers

CHERRY CHEESECAKE

Beat together until creamy:
 2 8-ounce packages cream cheese
 1/4 cup sugar
 Add and beat well:
 3 egg yolks
 2 tablespoons flour
 1 pint sour cream
 2 tablespoons lemon juice

Fold in:
 3 stiffly beaten egg whites
 1 teaspoon vanilla

Pour mixture into graham cracker crust in a spring form pan. Bake at 350 degrees for 35 minutes. Turn oven off and leave cheesecake in oven until cool. Chill and top with cherry pie filling.

Minnie Schlegel
 Fleetwood

SOUR CREAM LEMON PIE

1 1/4 cups sugar
 4 tablespoons cornstarch
 1/2 cup fresh lemon juice
 3 egg yolks, slightly beaten
 1 1/4 cups milk
 1/4 cup butter
 1 cup cultured sour cream
 1 baked 9-inch pie shell
 1 cup heavy whipping cream, whipped
 Lemon twists for garnish

Combine sugar, cornstarch, lemon juice, egg yolks, and milk in heavy saucepan; cook over medium heat until thickened. Stir in butter and cool mixture to room temperature. Stir in sour cream and pour filling into pie shell. Cover with whipped cream and garnish with lemon twists. Store in refrigerator.

Mary Gehman
 Thompsontown

TAPIOCA PUDDING

3 1/2 cups milk
 3 tablespoons minute tapioca
 1 egg
 1/2 cup sugar
 1/4 teaspoon salt
 1 teaspoon vanilla

Mix together all ingredients in pan except vanilla. Let stand 5 to 10 minutes. Cook over medium heat, stirring constantly until full boil. Cool and add vanilla. Chill and serve.

This was a pudding I enjoyed while growing up and now my daughters enjoy making it. Since we live on a dairy farm, we have it often.

Joyce Martin
 Ephrata

COUNTRY VANILLA ICE CREAM

4 eggs
 2 1/4 cups sugar
 5 cups milk
 4 cups heavy cream
 4 1/2 teaspoon vanilla
 1/2 teaspoon salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into gallon freezer and freeze as directed.

Emma Lutz
 Mohrsville



The children of Randy and Pat Ranck.

CHEESE POTATO SCALLOPS

15 medium potatoes, pared and sliced
 1/2 cup butter
 1 1/2 cups onion, chopped
 1/2 cup flour
 2 1/2 teaspoons salt
 2 teaspoons dry mustard
 2 teaspoons Worcestershire sauce
 6 cups milk
 1 pound cheddar cheese, shredded
 1 cup saltine crackers
 1/4 cup melted butter
 Paprika

Cook potatoes in boiling water until tender. Drain well. Melt 1/2 cup butter in large saucepan. Add onion and saute until tender. Blend in flour, salt, dry mustard, and Worcestershire sauce. Gradually stir in milk. Cook, stirring constantly until sauce thickens and boils 1 minute. Remove from heat. Add cheese, stir until melted. Place potatoes in 2 11x7-inch baking dishes. Pour on cheese sauce and sprinkle with cracker crumbs combined with 1/4 cup butter. Dust with paprika.

Bake at 350 degrees for 30 minutes or until golden brown. Makes 14 servings. Unbaked casserole may be frozen until ready to use.

My husband, Randy, and I have two children, Adam, 4; and Kristie, 7 months. Adam just had a birthday so he is enjoying his new toys and Kristie enjoys watching him. Our family enjoys all kinds of outdoor activities, hiking, bike riding, kite flying, swimming, boating and so forth. So we look forward to a fun summer.

Adam and Kristie Ranck
 Lancaster

CREAM CHEESE BRAID

1 cup sour cream
 1 teaspoon salt
 1/2 cup butter, melted
 1/2 cup sugar
 1/2 cup warm water
 2 packages yeast
 2 eggs
 4 cups unsifted all-purpose flour

Filling:
 1 pound cream cheese
 1/4 cup sugar
 1/4 teaspoon salt
 1 teaspoon vanilla
 1 teaspoon lemon
 1 beaten egg

Glaze:
 2 cups confectioners sugar
 1 teaspoon vanilla
 4 tablespoons milk

Scald sour cream. Stir in sugar, salt, and butter. Cool to lukewarm. Measure warm water in large warm bowl. Sprinkle yeast and stir. Add lukewarm sour cream mixture, eggs, and flour. Mix until well blended. Do not knead. Do not add additional flour. Cover tightly and refrigerate overnight. Next day: divide dough into 4 pieces. Roll each piece into a rectangle 8x12-inches. Filling: Mix ingredients until smooth. Spread each rectangle with filling. Keep filling away from edges. Roll up like jelly roll. Pinch ends together and fold under slightly. Lay roll on greased sheet. With scissors, cut each roll deeply, making cuts alternating from side to side. Allow to rise until double in bulk, 2 hours. Bake at 375 degrees for 12 to 15 minutes. Spread while hot with glaze. Yields 4 braids.

I enjoy knowing what's going on in Pennsylvania.
 Patsy H. McNeill
 Albemarle, NC

LEMON PUFF

1 stick butter
 1 cup flour
 1/2 cup nuts
 Mix ingredients and pat into 9x13-inch cake pan. Bake at 325 degrees for 20 minutes. Cool. Prepare 1 envelope whipped topping according to directions. Mix 1/2 of the whipped topping with 8-ounces cream cheese and 1 cup confectioners sugar. Spoon into baked crust. Prepare two small boxes instant lemon pudding using 3 cups milk. Pour onto cheese layer. Spread reserved whipped topping on top and chill until well set.

Julia Deppen
 Mount Joy

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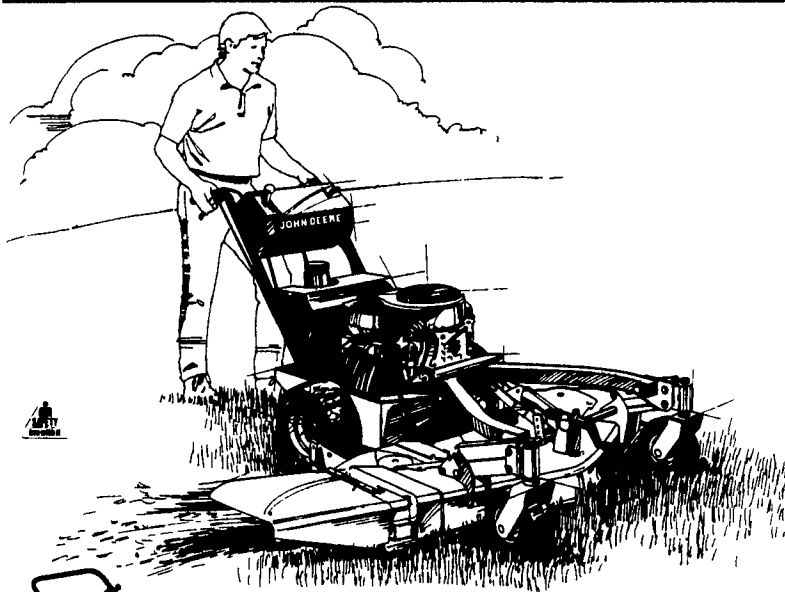
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