

Gifts From The Kitchen

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SHOO FLY TARTS

Pastry:
2 cups flour
½ pound butter
8 ounces cream cheese
With hands, mix together flour, butter, and cream cheese. Form small balls and put into petite cup cake pans.

Filling:
2 eggs
½ cups brown sugar
½ teaspoon vanilla
2 teaspoons melted butter
Combine eggs, sugar, vanilla, and butter. Place 1 teaspoon of mixture into each pastry cup.

Crumbs:
¼ cup butter
¼ cup flour
½ cup brown sugar
Combine butter, flour, and brown sugar. Sprinkle on top of filling.

Bake at 350 degrees for 15 minutes.
Take a bite and have a Dairy Merry Christmas!

Angela Baker
Lebanon Co. Dairy Princess

DROP SAND TARTS

1½ cups sugar
1 cup butter
½ teaspoon baking soda
2 eggs
2 cups flour
Pinch salt

Mix and let stand 10 minutes. Drop by ½ teaspoonful on cookie sheet. Bake at 350 degrees for about 8 minutes. Cinnamon or nuts can be put on top before baking.

Kathy Habecker
Lebanon Co. Dairy Maid

MAGIC COOKIE BARS

½ cup butter
1½ cups graham cracker crumbs
14 ounces sweetened condensed milk
16 ounces semi-sweet chocolate morsels

1½ cups flaked coconut
1 cup chopped nuts
Preheat oven to 350 degrees. In 13x9-inch baking pan, melt butter in oven. Sprinkle crumbs over butter; mix together and press into pan. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature.

Stacy Habecker
Lebanon Co. Dairy Princess

BROWN SUGAR FUDGE

3 cups brown sugar
1 cup granulated sugar
¼ cup milk
½ teaspoon cream of tartar
Pinch salt
1 teaspoon vanilla
1 tablespoon butter
Nuts, optional

Combine all ingredients except butter, vanilla, and nuts in a heavy saucepan. Keep stirring over low heat until thoroughly dissolved, increase heat and boil, stirring frequently until it collects and forms a soft ball when a drop is placed in cold water. Remove from stove, add butter and vanilla. Set aside until partly cool, then beat until creamy. Add nuts and pour into pan. Mark in squares for cutting.

Eva Southard
Glen Rock

WHITE COCONUT FUDGE

4 cups granulated sugar
1 cup milk
¼ teaspoon cream of tartar
Pinch salt
1 teaspoon vanilla
1 tablespoon butter
1 cup fine shredded coconut

Combine all ingredients except butter, vanilla, and coconut in a heavy saucepan. Keep stirring over low heat until thoroughly dissolved, increase heat and boil, stirring frequently until it collects and forms a soft ball when dropped in cold water. Remove from stove, add butter and vanilla. Set aside until partly cool, then beat until creamy. Add coconut and pour into pans. Mark in squares for cutting.

Eva Southard
Glen Rock

CRANBERRY NUT CAKE

17-ounce package yellow or white cake mix
8 ounces sour cream
4 eggs
1 cup chopped or frozen cranberries
½ cup chopped nuts or 1 cup coconut

Combine cake mix, sour cream, and eggs. Blend until moistened. Beat 2 minutes, scraping bowl often. Fold in cranberries and nuts. Pour batter into greased and floured tube pan. Bake at 350 degrees for 35 to 45 minutes. Cool cake in pan about 10 minutes then remove from pan. Finish cooling on cake rack. Frost or glaze, if desired.

Maybell Marushak
Laurys Station

POPCORN BALLS

3 quarts popped corn
1 cup granulated sugar
1 cup light corn syrup
½ cup water
¼ cup butter
¼ teaspoon salt
1 teaspoon vanilla

Set aside popped corn in a large bowl. Combine remaining ingredients in saucepan and bring to a boil, stir occasionally over medium heat. Cook until a small amount dropped by spoon into a cup of cold water forms a soft ball, that holds shape. Pour over popped corn and mix well. As soon as it can be handled, form into balls.

Pamela McConnell
Beaver-Lawrence Dairy Princess

SNACK MIX

15 ounce package seedless raisins
16 ounce jar roasted peanuts
12 ounces butterscotch or peanut butter morsels
12 ounces milk chocolate morsels

Combine all ingredients. Place in airtight containers. Makes approximately 10 1-cup containers.

Betty Light
Lebanon

CHEESY POPCORN

2 quarts popped corn
¼ cup butter
¼ cup grated parmesan cheese
Combine butter and cheese in a saucepan. Melt over medium heat. Pour over popcorn. Mix carefully.

Pamela McConnell
Beaver-Lawrence Dairy Princess

NUT BUTTER

2 cups roasted, unsalted cashews, peanuts or almonds
1 tablespoon peanut oil
½ teaspoon salt

Place all ingredients in a food processor. Process for 1½ minutes, scraping sides of processor at least once or until mixture forms a ball. Makes about 1¼ cups butter. Fill small jars. Refrigerate.

For chunky nut butters, stir ½ cup chopped nuts into the mixture.

Betty Light
Lebanon

CHEESE BALL

¼ cup butter
1 tablespoon dried onion
½ teaspoon garlic powder
1 tablespoon Worcestershire sauce

8 ounces cream cheese, softened
8 ounces cheddar cheese, shredded

Parsley, chopped
Nuts, chopped

Melt butter in a microwave. Add onions, garlic, Worcestershire sauce. Set aside. In medium bowl, place cream cheese and shredded cheese. Microwave at 50 percent power until soft and almost melted, stirring every minute. When soft, add butter and beat until well blended. Refrigerate for 1 to 2 hours until slightly firm. Shape into ball then roll in chopped parsley or nuts. Refrigerate until ready to serve.

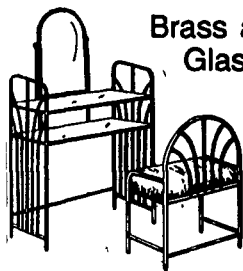
Variation: Bacony Cheese Ball — omit onion and garlic and add 1 to 2 tablespoons Bacon Bits.

Karen Robinson
Newfoundland

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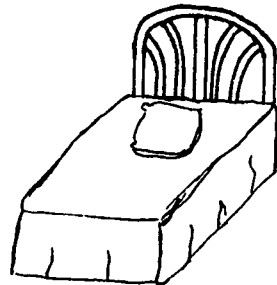
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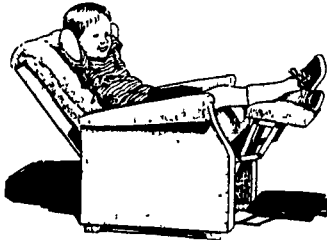
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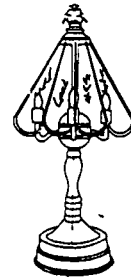
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