

More Dairy Recipe Contest Entries

(Continued from Page B15)

APPLE ROLLUPS

2 cups flour
2 tablespoons sugar
2 teaspoons baking powder
¼ teaspoon salt
1 cup milk
½ cup shortening
3 large, peeled apples
Syrup:
2 cups sugar
2 cups water
Mix sugar and water together until sugar desolves. Mix first six ingredients together. Roll out to ½ inch thick on floured surface. Spread with finely sliced apple. Sprinkle with cinnamon. Roll up like a jelly roll and cut 1-inch slices. Place in a deep buttered 8-inch by 8-inch baking dish which contains the syrup. Dot top with butter. Bake 350 degrees until apples are cooked and rolls are brown.

We milk 40 cows on our dairy farm in Warren County. My husband also owns and operates a machine shop. Most all his work is for farmers making new parts or fixing old. Two full-time jobs keep us busy.

Apple rollups taste so much like apple dumplings, but they are much easier and faster to make.

Elsie Austin
Columbus

CONNECTICUT SUPPER

2-3 cups leftover beef, cut in bite size pieces, or 1 pound ground beef, browned
4 medium potatoes, peeled and sliced
One 10½ ounce canned mushroom soup
1½ cups milk
1 teaspoon salt
¼ teaspoon pepper
1 cup grated American cheese or whatever you prefer
½ cup crushed wheat cereal
1 cup sour cream or milk
Layer beef in bottom of 9-inch by 13-inch pan. Place potatoes on top of this. Combine mushroom soup, milk, and seasoning. Pour over potatoes and meat. Sprinkle cheese next and top with wheat cereal. Bake at 350 degrees for 1½ hour.

I have four hungry brothers and this is one of their favorite dishes. Their names are David, 13; Samuel, 10; Jason, 8; and Matthew, 7. I also have two sisters: Anna, 2 and Martha, 4 mos. We live on a farm and milk 62 cows. Occasionally I help with the milking and I love working in the fields, but I don't get a chance very often with so many brothers. I also enjoy cooking and baking.

Ruth Elaine Peachey
Reedsville

RITZ CRACKER DESSERT

60 Ritz crackers
½ cup melted butter
½ gallon vanilla ice cream
2 4-ounce packages instant vanilla pudding
1½ cups milk
Smash crackers, add butter to make crumbs and press into serving dish. Beat together ice cream and milk. Add dry pudding mix and beat until smooth. Pour ice cream mixture into serving dish and chill. Top with whipped cream or crumbs before serving.

Variation: Make cornstarch pudding and top with peanut butter crumbs made by combining peanut butter and confectioners' sugar until it crumbles. Or use any flavor you desire.

We are country folks with 120 cows. With farming and renting ground, we just keep busy.

Verna Zimmerman
Danville

FROSTY CHEESE CAKE

3 cups sugar frosted flakes
¼ cup butter, melted
8-ounce package cream cheese, softened
½ cup sugar
2 eggs
½ teaspoon vanilla flavoring
¼ cup whipping cream

Measure frosted flakes and crush to 1½ cups. Combine with butter; reserve ¼ cup for topping. Press remaining mixture firmly into bottom of ice cube tray. Chill.

Beat cream cheese and sugar until fluffy; add eggs and vanilla; beat well.

Whip cream until stiff; fold into cream mixture. Spread evenly in crumb-lined tray; top with reserve crumbs. Place in freezer until firm.

Cut into bars to serve. Top with fresh fruit, if desired.

Yields: 6 to 8 servings.

Note: graham cracker crumbs may be substituted for the cereal crumbs.

I'm a mother of three and a grandmother of eight. My hobbies include backyard bird watching, growing flowers, especially mini-roses, keeping fish (I have a 5 and a 10-gallon aquarium) and raising houseplants.

Laura Horning
Mifflintown

FROZEN STRAWBERRY YOGURT PIE

Two 8-ounce containers vanilla yogurt.

¾ cups whipped topping, thawed

2 cups sweetened diced or finely chopped strawberries

9-inch graham cracker crust.

Fold yogurt into whipped topping. Blend well. Fold in strawberries. Spoon into crust. Freeze until firm, four hours or overnight.

Remove from freezer 30 minutes before serving, but keep chilled in refrigerator. Garnish with additional strawberries if desired. Store leftover pie in freezer.

My husband and I are dairy farmers. We milk 40 cows. I also enjoy reading your paper, especially Home On the Range.

Anna Mae Nolt
Shippensburg

CHOCOLATE MOUSSE BROWNIES

½ cup butter
12-ounces semi-sweet chocolate chips

2 cups granulated sugar
1¼ cup flour

2 teaspoons vanilla
½ teaspoon baking powder
½ teaspoon salt

3 large eggs
½ cup chopped pecans

Melt butter and chocolate chips.

Stir in remaining ingredients except pecans and beat until smooth. Stir in pecans. Spread into a buttered 13x9-inch pan. Set aside.

Mousse topping:
¼ cup whipping cream
6 ounces semi-sweet chocolate chips

3 large eggs
1½ teaspoon vanilla
½ cup granulated sugar
1 cup chopped pecans
½ teaspoon salt

Melt chocolate chips with cream, cool slightly. Beat remaining ingredients, except pecans until foamy. Stir in chocolate mixture. Pour topping mixture over brownie. Sprinkle with pecans.

Bake at 350 degrees for 50 to 55 minutes. Let cool 2 hours before cutting.

Fannie Stoltzfus
Christiana

SURPRISE CHERRY BARS

½ cup butter, softened
½ cup cream cheese
1½ cups brown sugar
4 eggs, beaten
2 cups flour

1 teaspoon baking powder
1 teaspoon vanilla

21-ounce can cherry pie filling

Cream butter and cream cheese, gradually add sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually add flour and baking powder, beating well. Stir in vanilla. Pour batter into a lightly greased 15x10-inch jelly roll pan, and spread evenly.

Lightly cut through batter with small knife to mark off 24 squares. Spoon about 1 tablespoon pie filling in center of each square. Bake at 350 degrees for 30 to 40 minutes and test for doneness. If cake is browning too much, place strips of foil over edges to prevent over browning. Cake will puff up around cherries. Cut in squares. Good served with ice cream or whipped topping.

I altered this recipe from the "Southern State's Cooperative Farmer" dated March 1987. It is quite good.

Will and I celebrated our 50th anniversary with a party on April 17. Among the guests were our two children, three grandchildren, two great grandsons and one outstanding son-in-law. We are retired farmers and live in the house Will was born in 75 years ago. I served a rural mail route for many years and he was a private pilot with his plane based on the family farm here. I composed several pieces of poetry for the invitations and the program. When we married they were truck farming, but turned to a corn, wheat, and hay rotation of farming. He did custom harvesting as well. We have subscribed to the "Lancaster Farming" for many years and I occasionally answer a Cook's Question and always find "B section" quite interesting.

Hazel P. Spamer
Baltimore, MD

RICE PUDDING CAKE

6 eggs
2 cups cooked rice
1 cup sugar
2 cups milk
1 cup sour cream
1½ teaspoon cinnamon

Beat eggs until foamy. Add remaining ingredients. Bake in 9x13-inch pan at 350 degrees for 30 minutes or until firm. After baking, top with whipped cream.

Mrs. Darwin Bensinger
New Ringgold

ICE CREAM

3 quarts milk
3 packages gelatine
25 marshmallows
5 cups sugar
15 beaten eggs
3 tablespoons vanilla
1 quart cream OR 3 cans evaporated milk

Soak gelatine in a cup of water. Heat milk and marshmallows until scalding point. Pur over gelatine and add sugar. Let cool. Just before freezing, add eggs, cream, and vanilla. Freeze according to ice cream maker directions.

To make fruit ice cream, omit 2 tablespoons vanilla and add 1 pint fresh fruit of your choice.

This was a favorite recipe of my mother and is a favorite of my family too.

Mary Ebersol
Cameron Mills, N.Y.



William and Hazel Spamer recently celebrated their 50th wedding anniversary.

EASY SKILLET DINNER

1 pound wieners
¼ cup butter
2 cups milk
½ teaspoon salt
½ cup shredded cheddar cheese
16-ounces green string beans
2 cups diced cooked potatoes

Cut wieners in short thin strips. Saute in butter in large skillet. Remove hot dogs and stir flour and salt into remaining butter; add milk. Cook over low heat, stirring constantly until thickened and smooth. Add hot dogs and remaining ingredients. Cover and cook over low heat for 10 minutes, stirring occasionally.

I am a collector of recipes and among my recipes are many that I have cut out of Lancaster Farming. I look forward each week to Section B.

Being a dairy farmer's wife, I especially like recipes using dairy products. This recipe is one that my family enjoys. It is very simple to make and you have a meal made in just one skillet. Along with the Easy Skillet Dinner, you need only serve a salad, roll and some microwave pudding for dessert for a complete meal.

Mrs. Warren Pifer
Reynoldsville

CHIP DIP

3 tablespoons milk
3 tablespoons vinegar
3 egg yolks
3 tablespoons sugar

Cook milk, egg yolks, vinegar, and sugar on low to medium heat until thickened. Cool. After mixture is cooled, add:

1 small onion, chopped
24-ounces cream cheese, softened
4-ounces pimento cream cheese, softened

Store in refrigerator. Serve with chips, crackers or raw vegetables. Very good, but fattening. Makes a large amount so it's nice to serve at gatherings.

My name is Linda Horning and I am 15 years old. My parents are Leon and Edna Horning. I have 4 brothers and 1 sister, Keith, 17; Curvin, 13; Steven, 11; Dwayne, 5; and Marilyn, 2.

We live on a dairy farm and are milking 72 cows. We have a double 5 milking parlor. Our farm is 84 acres and we rent some more. We also have a pony, a dog, too many cats, and calves.

Linda Horning
Lebanon

GOLDEN CHICKEN OR TURKEY SQUARES

8 slices white bread, cubed
4 cups diced cooked chicken or turkey
¼ cup onion, chopped
¼ cup celery, chopped
½ cup peppers, chopped
2 tablespoons parsley
4-ounce can mushrooms, drained, sliced

½ cup mayonnaise
1 can cream of chicken soup
2 cups milk
3 eggs
Salt and pepper, to taste
1 cup cheddar cheese, grated

Cut bread in cubes. Place half in 9x13-inch greased pan. Combine meat, vegetables, soup, mayonnaise. Mix well. Spoon over bread cubes. Top with remaining bread cubes. Beat eggs and milk. Pour over bread mixture. Cover and refrigerate overnight.

Bake at 350 degrees about 1 hour or until set. Sprinkle cheese over top. Return to oven until cheese is melted and bubbly. Remove from oven and let stand 10 minutes. Cut into squares and serve.

I am a homemaker, mother and work full time and love to cook. I do a lot of cooking at our church. Recently our women's group sponsored a Fashion Show Luncheon to benefit women in crisis. I served the above recipe as the main course along with fruit cup, a salad, and Eclair cake for dessert. This was a big hit. I had so many requests for the recipe that I'm having it published in our monthly church newsletter.

This recipe is simple to make for a buffet type meal. All the work is done ahead of time. Just pop it in the oven and bake. It is great warmed up in the microwave. Enjoy.

Faye Detter
Mechanicsburg

CARAMEL APPLE DIP

8-ounces cream cheese, softened
¼ cup packed brown sugar
1 tablespoon vanilla
½ cup chopped peanuts

6 apples, cut into wedges

In a small bowl, beat cream cheese, brown sugar, and vanilla until smooth. Spread mixture in small bowl, top with nuts. Serve with apple wedges.

Tina M. Wilkinson
Aspers