

Recipes

(Continued from Page B8)

MILK CHOCOLATE CHEESE CAKE

Crust:
 1/2 cup graham cracker crumbs
 1/2 cup walnuts or pecans, finely chopped
 2 tablespoons sugar
 2 tablespoons butter, melted
 Mix together these ingredients and press into bottom of 8-inch springform pan.

Cake:
 8-ounce milk chocolate bar
 12-ounces softened cream cheese

1/2 cup sugar
 1/2 teaspoon vanilla
 2 tablespoons cocoa
 1/2 cup sour cream
 2 eggs

Melt candy. Set aside. Beat softened cream cheese until fluffy. Add sugar and cocoa. Beat well. Add eggs and beat. Add chocolate and beat. Stir in sour cream and vanilla. Pour into crust. Bake at 325 degrees for 40 minutes. Turn off oven and let set in a closed oven for 30 more minutes. Cool at room temperature; chill.

Remove from pan. Add sour cream topping.

Sour cream topping:
 1/2 cup sour cream
 2 tablespoons cocoa
 2 tablespoons sugar
 1/2 teaspoon vanilla

Spread on cake. Garnish with whipped cream, chopped nuts, and milk chocolate shavings. Instead of whipped cream, vanilla ice cream may be substituted.

I make this cheesecake often because I am a total chocoholic. It uses a lot of wholesome dairy products instead of those cheesecakes made with sweetened condensed milk. It is so easy to make even though it tastes like it's bought at a fancy restaurant. Enjoy.

My husband, Scott and I live on a farmette in Brunnsville. We have two goats, an Irish Setter, and a fat cat.

We enjoy going to the mountains, antique hunting, and working at our 150-year-old farmhouse. I work part time for a physical therapist and enjoy cooking and decorating cakes in my spare time. I never miss an inch of the Lancaster Farming.

Sharon Rehm
Lititz

BLENDER COCONUT CUSTARD PIE

Makes its own crust
 Grease and flour one 10-inch pie pan. Mix the following ingredients in blender for 1 minute:

4 eggs
 1/2 cup sugar
 1/2 cup flour
 1/2 stick butter
 1 teaspoon vanilla
 1 cup coconut
 2 cups milk

Bake at 350° for 45 minutes. Test custard with knife. If it comes out clean, it is completely baked.

My husband Steve and I have 4 children. Mike, 21, Linda, 19, Paul, 18 and Joshua 3 We've only been farming for three years. We raise beef cattle, have one milk cow and a few pigs. It's hard getting started in farming with the cost of machinery. We have a great neighbor who lets us use his equipment. We get a lot of help from our family. Steve works a full-time job and takes his vacations when the hay is ready. We pick six acres of corn by hand. Farming is a busy and fulfilled life.

Carol Snyder
Three Springs



Scott and Sharon Rehm enjoy country living.

HAWAIIAN DELIGHT ICE CREAM

Won First Prize At Farm Show
 2 1/2 cups sugar
 6 tablespoons cornstarch
 1/2 teaspoon salt
 5 cups milk
 2 cans sweetened condensed milk

6 eggs
 2 cups whipping cream
 2 cups light cream
 2 packages unflavored gelatin
 1 cup orange juice
 1 cup crushed pineapple
 1 cup mashed ripe bananas
 1/2 cup maraschino cherries, chopped

1/2 cup chopped macadamia nuts (coconut or pecans may be substituted)

1 teaspoon vanilla
 In a heavy saucepan, heat milk until it scalds. Mix eggs, cornstarch, sugar, and salt. Stir into milk until it forms into a soft custard. Soften unflavored gelatin in the orange juice. Stir this into the custard mix and add sweetened condensed milk. Let custard mixture cool, then add fruit, whipping cream, and light cream. Stir and pour into freezer.

Makes 4-5 quarts.
 We have a good product (milk) to advertise. As dairy farmers, showing off the use of our product is our business.

We enjoy entering ice cream contests at the Pennsylvania Farm Show and Ag Progress Days. This recipe was the top winner in the state Farm Show held at Harrisburg in January. In an attempt to portray the togetherness of dairy families, we have our four grandsons help churn the ice cream. They are Eric Smith, Tyrone; Bradley Smith, Roaring Spring; Brent Rhine, Roaring Spring; and Jason Fetzer, Brooks Mills.

I've been making ice cream ever since I can remember. My parents used to make it, too. Making ice cream is good family fun. We make it Sunday night for our family get-togethers.

Elsie Smith
Roaring Spring

TUNA BURGERS

7-ounces tuna
 1 cup chopped celery
 1 small onion, diced
 1/4 cup cheddar or velveeta cheese

1/4 cup mayonnaise
 Salt and pepper, to taste
 6 hamburger buns.

Butter the buns and mix all ingredients and place in buns. Place on cookie sheet and cover with aluminum foil. Bake at 350 degrees for 15 to 20 minutes. Can be made ahead of time and refrigerated.

I like to use this recipe on a hot day and serve with a salad to my farmer husband and sons.

Rhoda L. King
Cochranville

ECSTASY IN A PAN

1 1/2 cups flour
 1 1/2 sticks butter
 1 cup chopped nuts
 Mix together and pat in 9"x13" pan. Bake 350° for 25 minutes. Cool completely.

8-ounces cream cheese
 1 cup confectioners' sugar
 1 cup whipped cream
 Mix together and spread on cooled crust.

1 package vanilla pudding
 1 package chocolate pudding
 1 teaspoon sugar
 3 cups milk
 Mix in mixer for three minutes or until thick. Then, spread on cream cheese mixture.

Top with a layer of whipped cream and nuts.

I was married in Sept. 1993 and have enjoyed reading the Lancaster Farming paper each week. My husband was a subscriber and we were given subscriptions as gifts. We run a convenience food store in North Central Pa, in a small rural town of Galeton. Top sellers are subs, stromboli's and pizza- all made to order as we continue to operate Fat Alberts. We have two boys and are active in our small rural church.

Susan M. Lingeris
Galeton, Pa.

FRUIT PIZZA

Crust:
 1/2 cup confectioners' sugar
 1/4 cup butter
 1 1/2 cups flour

Mix together ingredients like pie crust. Press into large pizza pan. Bake at 300 degrees until dry and lightly browned (10 to 12 minutes). Cool.

Filling:
 8-ounces cream cheese
 1/4-1 cup sugar
 1 teaspoon vanilla
 Beat until smooth. Chill slightly. Spread on crust.

Toppings:
 Drain 1 can crushed pineapple in juice

Reserve 1 cup juice for glaze. Spoon pineapples on top of filling. Drain 1 can sliced peaches. Peel and slice 2 kiwi. Hull and slice in half.

1 cup strawberries
 Arrange peaches, kiwi, and strawberries on top of pineapple. You may use any fruit.

Glaze:
 1 teaspoon cornstarch
 1/2-1/4 cup sugar
 1 cup reserved pineapple juice
 1 teaspoon lemon juice
 Heat glaze until it thickens. Cool. Spoon over fruit. Chill 2 hours or overnight.

This is a light summer dessert. It's fun to serve at a pizza party for friends and family. Just make sure to have plenty. Like pizza, allow at least 2 pieces per guest.

Sue Pardo
Jarrettsville, Md.

CHEESE CAKE

Bottom crust:
 1 cup graham cracker crumbs
 4 tablespoons butter, melted
 4 tablespoons sugar

Cake:
 4 eggs
 1 pound cottage cheese
 16-ounces cream cheese
 1 1/2 cups sugar
 1/2 cup cornstarch
 2 tablespoons lemon juice
 1 teaspoon vanilla
 1/2 cup butter, melted
 1 pint sour cream

Mix crumbs with butter and press in bottom of greased springform pan. Bake at 350 degrees for 10 minutes. Cool.

In blender, blend until creamy: eggs, cottage cheese, and cream cheese.

In a large bowl, combine the cottage cheese mixture with sugar, cornstarch, lemon juice, vanilla, butter, and sour cream. Beat at high speed until smooth and creamy.

Spoon mixture on top of crumb crust. Bake at 350 degrees for 75 minutes. Turn off oven. Let cake set in oven 2 more hours before refrigerating.

Before serving, top with your choice of pie filling such as cherry, blueberry or pineapple.

Cake may be frozen.

We were a farm family from the 1930s until my husband and I retired about 10 years ago. Our dairy farm was about 60 miles north of New York City. The farms in our area have been cut back considerably by the migration of New York City dwellers moving away from the city. Our young people decided the area we are in was not a good place to have a dairy farm as a farming career is really a lifetime thing.

The ingredients in my cheesecake recipe are all natural. Margarine, non-dairy creamers, egg substitutes, and imitation whipped cream topping are not purchased for our table use. My father-in-law and husband believe a dairy farmer who used the substitutes were not speaking well of the product the farmer was selling. Needless to say, this cheesecake was not eaten every day as it is very rich, but I do serve it on special occasions and nobody refuses to eat it. It disappears fast — down to the last luscious crumb.

Marjorie Doland
Slate Hill, NY

CARAMEL PUDDING

12 cups milk
 4 cups brown sugar
 1/2 cup butter
 8 eggs
 2 cups flour
 4 teaspoons vanilla
 1/2 teaspoon salt
 8 ounces whipped cream

Heat 10 cups milk. In separate kettle boil sugar and butter for 7 min. When brown mix 1/4 teaspoon soda to 1/4 cup hot water and add, stir well, then add hot milk. Stirring well. Make a paste with flour and remaining 2 cups of milk and add. Cook 5 minutes, then add beaten eggs and vanilla. Cook 5 minutes longer or until thick. Cool overnight then beat well and add whipped cream. Garnish with whipped cream.

The reason I chose the recipe is not just because it uses a lot of good cows' milk, but also because I got married on April 3rd and we had this pudding at the wedding dinner.

My husband and I live on a 100-acre farm in Richland. We milk 63 cows.

We were both raised on dairy farms.

Grace Brubaker
Richland

CHRISTMAS HOLIDAY EGGNOG

10 eggs, separated
 3/4 cup sugar
 Dash salt
 Dash nutmeg
 2-4 cups rum, optional
 1 quart heavy cream, whipped
 Beat egg yolks until lemony and thick; add salt. Beat in sugar. Slowly add rum, constantly beating with wire whisk. Whisk well, stir in cream. Beat egg whites until stiff peaks form, fold into eggnog. Chill 2 hours. Dust with nutmeg. Keeps in refrigerator 4 to 5 days.

My husband and I have two boys, Jason, 9, and Dean, 5. We have lived in the Kontnersville — Revere area for many years. We live about 1 1/2 hours from Lancaster. We have been getting the "Lancaster Farming" since 1981, the year we were married. I have always enjoyed the recipe section. Over the years, I have accumulated many excellent recipes. Now I would like to give back to the "Lancaster Farming" one of my best recipes. Our area is a non-farming region so it is always a pleasure to see and read how farming is so vital to our state's commerce. Perhaps the world would be a better place if every person would treasure Mother Earth and nature as my family does. Once we understand nature, we as humans can have a better understanding of ourselves.

Mary Litschaur
Revere

CHEESE CAKE

16 ounces cream cheese
 1 pound cottage cheese (creamed)
 1 1/2 cup sugar
 4 eggs, slightly beaten
 3 tablespoons flour
 3 tablespoons cornstarch
 1 1/2 tablespoons reconstituted lemon juice

1 teaspoon vanilla
 1/2 cup melted butter
 1 pint sour cream

Preheat oven to 325°, grease 9-inch spring form pan. Then at high speed beat cream cheese and cottage cheese together. Gradually beat in sugar, then beat in eggs. Lower speed to medium and add cornstarch, flour, lemon juice and vanilla, add melted butter and sour cream. Beat until smooth. Pour into greased pan and bake one hour and 10 minutes. Turn off heat and leave cake in oven for 2 hrs. Do not open the door! Remove from oven and cool completely. Refrigerate for several hours before cutting. Delicious. Optional (Garnish with pie filling of your choice).

Gladys Wright
Glen Rock

TASTY TACO PIE

1 pound ground beef
 2-8 ounce cans tomato sauce
 1-1.25 ounce package taco seasoning mix

1-8 ounce can Pillsbury refrigerated quick crescent dinner rolls
 1/4 pound Velveeta pasteurized cheese

1/2 cup Mozzarella cheese, shredded

1 cup shredded lettuce
 1/2 cup chopped tomatoes
 1/4 cup pitted ripe olive slices

Brown meat, drain, stir in tomato sauce and seasoning mix. Simmer 5 minutes, unroll dough, press onto bottom and sides of ungreased 12" pizza pan, prick bottom and sides with fork. Bake 375° 10 minutes. Cover crust with meat mixture. Top with cheese, continue baking until cheese is melted, top with remaining ingredients. Serve with sour cream if desired.

Shirley Horning
Stevens