

# Recipes

(Continued from Page B14)

## POTATOES ST. LOUIS

Spread one 32-ounce hash brown potatoes, slightly thawed, in 3-quart greased casserole. Combine:

- ½ cup melted butter
- ½ cup chopped onion
- 1 can cream of chicken soup
- 2 cups grated sharp cheddar cheese
- 1 pint sour cream
- ¼ teaspoon pepper
- 1 teaspoon salt

Pour over potatoes. Mix 2 cups crushed cornflakes with ½ cup melted butter. Sprinkle on top of potato mixture. Bake at 350 degrees for 1 hour.

*Our 123-acre farm is located in the southern part of Tioga County in the little community of Nauvoo.*

*Besides running the farm, my husband, Jim, works as an electrical technician and works with satellite dishes.*

*We have a 14-month-old son, Michael, who enjoys the outdoors and loves to help on the farm.*

*In the spring, we produce maple syrup. We raise corn, oats, hay, and straw for our own use and sell what we can. We maintain about 20 beef cattle and 50 sheep on our farm.*

*Our lambing season will begin by the end of June. This is not the normal time for most sheep producers to lamb, but it seems to work the best on our busy farm.*

Lona Heyd  
Nauvoo

## APPLE DUMPLINGS

Syrup:  
1½ cups sugar  
2 cups water  
½ teaspoon cinnamon  
Boil 5 minutes in saucepan, then add ½ cup butter, baste dumplings a few times while baking.

Dough:  
2 cups flour  
1 teaspoon salt  
2 teaspoons baking powder  
Add ¾ cup butter  
Use pastry blender and cut into fine crumbs. Add ½ cup milk and blend. Roll out and cut into 6 squares. Place 4 sliced apples (depends on size) on squares. Sprinkle with white sugar, cinnamon. Dot with butter, fold up and place in greased 13x9 pan. Pour syrup over top. Bake 45 minutes at 350°.

*This recipe was given by a great aunt of mine who lives in Western Pa. We enjoy this dessert anytime. My husband, Jay Marvin Herr, and I have two boys, Jay Lamar and Joseph Paul. They turn 6 and 2 in July. Jay loves to help sweep the milking area and play with calves. Joseph is very busy and loves to be into everything. We raise all registered Jersey cows and heifers and calves. We grow alfalfa and corn on 60 acres, 15 acres rented. We live along 372 between Buck and Muddy Run Park so traffic is heavy when having to cross the road with equipment, John Deere of course. My husband also collects toy ones and belongs to Solanco Young Farmers. We attend the Pequea Brethren in Christ Church. I love to collect and try new recipes, sew, bake and grow vegetables. We rent from in-laws, Paul H. Herr and Eunice who live close by. His father helps out on Sunday mornings and with field work. He also works for American Breeders Service and he is here often to breed our cows for us.*

Shirley Herr  
Holtwood

## VELVET LEMON CAKE

- 1 cup butter
- 2 cups all-purpose flour, sifted
- 16 ounces cream cheese
- 2 cups sifted confectioners' sugar
- 2 small packages lemon instant pudding mix
- 3 cups whole milk
- 2 cups whipped cream

Blend together butter and flour. Pat onto bottom and sides of ungreased 9x13-inch pan. Bake in 350 degree oven for 20 to 25 minutes or until golden brown. Watch carefully. Let cool.

Blend cream cheese and confectioners' sugar in bowl until smooth and creamy. Put in cooled shell, and smooth with spatula.

Combine pudding mix and cold milk according to package instructions. Pour on top of cream cheese mixture and smooth with spatula.

Top pudding layer with whipped cream.

Serve chilled.

*I'm a 22-year-old native Bucks County resident. Through my school years, I was a member of the Buckingham 4-H Club and learned much about country life and agriculture. The love of my life is horses, which I learned a great deal about through 4-H. I've recently become engaged to a professional rodeo cowboy, and will be moving to the Franklin County area.*

Heather Purvin  
New Hope

## CHOCOLATE SUNDAY CRUNCH

- 1 cup flour
- ¼ cup brown sugar
- ½ cup butter
- ½ cup nuts, chopped
- 1 small package instant vanilla pudding mix
- 1 cup milk
- 2 cups vanilla ice cream (slightly softened)
- 3 tablespoons milk
- ½ cup chocolate chips
- ½ cup small marshmallows

Combine flour with brown sugar; cut in butter until crumbly and stir in nuts. Spread (don't press) mixture in an ungreased 9-inch square baking pan. Bake at 350° for 25 min. or until lightly brown. Cool completely. Crumble baked mixture, reserving ½ cup for topping. Spread and lightly press remaining crumbs in bottom of same pan. Combine pudding mix with milk. Add ice cream; blend until mixture is smooth. Pour over crumb crust; sprinkle with reserved crumbs. Combine milk, chocolate chips, and marshmallows. Cook over medium heat; stirring until moisture is melted. Drizzle over filling and crumbs. Refrigerate at least 2 hours. Dessert may also be frozen. Remove from freezer 2 hours before serving.

*We live on a dairy farm and we milk 42 cows.*

Linda S. Glick  
Mill Hall

## CHEESE BALL

- 16 ounces cream cheese, softened
  - 8-ounces sharp cheese
  - 8 ounces muenster cheese block
  - 4 ounces crumbled blue cheese
  - 2 tablespoons grated onion
  - Mayonnaise
- Bring cheeses to room temperature. Blend cheeses and onion together in bowl. Gradually add just enough mayonnaise to form soft balls. Put in refrigerator until firm enough to shape into balls. Roll in chopped pecans, if desired. Can be frozen for two months.

Donna Morrison  
Dalmatia

## RANCH

- ### POTATO CASSEROLE
- 6 to 8 medium potatoes
  - ¾ cup sour cream
  - ¼ cup ranch salad dressing
  - ¼ cup crumbled bacon
  - ¼ cup crumbled parsley
  - 1½ cups shredded cheddar cheese
  - 2 cups crushed cornflakes
  - ¼ cup melted butter

Cook potatoes in water in saucepan until tender; Cut into quarters. Place in greased 8x12-inch baking dish. Combine sour cream, salad dressing, bacon, parsley and 1 cup cheese in bowl; mix well. Pour over potatoes, tossing gently to coat. Sprinkle remaining ¼ cup cheese over potato mixture. Toss cornflakes with melted butter. Sprinkle over top. Bake at 350 degrees for 40 to 45 minutes or until light brown. Yield: 6 to 8 servings.

*My husband Jim and I will be celebrating our 28th wedding anniversary on May 8. We have 3 children and 4 grandchildren. We have been foster parents for 12 years and I run a family day-care home.*

Anita Chase  
Dushore

## ECLAIR CAKE

- 1 pound graham crackers
  - 2 small packages vanilla pudding (not instant)
  - ¾ cups milk
  - 9 to 12 ounces whipped topping
- Line bottom of 9-inch by 13-inch pan with graham cracker sheets. Cook pudding as directed on pack, with ¾ cups milk, cool. Blend in whipped topping. Pour half of mixture over graham crackers. Place another layer of crackers, pour rest of pudding mixture over top and another layer of crackers. Refrigerate for two hours.

Frosting:  
2 squares unsweetened chocolate (melted)  
2 teaspoons white corn syrup  
2 teaspoons vanilla  
3 tablespoons butter or margarine  
1½ cup confectioners' sugar  
3 tablespoons milk  
Beat until smooth and spread over top layer of graham crackers. Refrigerate.

*This is a favorite dish in my family. We make it almost every time we have the family at home. I have three sisters and four brothers, all married except me and my brother. We used to live on a farm, but don't anymore, as my brother took the farm over. Dad now has a wood-working shop and we also have a chicken house. But Dad still helps some with the farming and milks once in a while.*

Alverta Faye Zimmerman  
Millmont

## CORRECTION YUM YUM CUPCAKES (previously appeared in 6/5 issue)

- 8-ounces cream cheese
  - 1 egg
  - ¼ teaspoon salt
  - ¼ cup sugar
- Mix together and add:  
1 cup chocolate chips  
Mix together these ingredients and beat well:  
2 cups sugar  
3 cups flour  
½ cup cocoa  
2 teaspoons vanilla  
2 teaspoons baking soda  
2 tablespoons vinegar  
¾ cup oil  
2 cups water  
Fill cupcake papers half full. Spoon rounded teaspoon of cream cheese mixture into cupcake. Bake at 375 degrees for 20 to 30 minutes. Delicious, needs no icing.

Fannie E. Stoltzfus  
Christiana

## PINEAPPLE RICE

- 1 cup rice (cook and cool)
  - 1 cup whipping cream
  - ½ cup sugar
  - 6 marshmallows
  - 1 cup crushed pineapples
  - ½ cup chopped nuts
- Whip cream. Add sugar and rice and blend into cream. Add diced marshmallows. Chill.

Drain pineapple and chill thoroughly.

When ready to serve, add pineapples and nuts and fold into mixture.

Fresh peaches or strawberries may be used instead of pineapples.

Esther Zimmerman  
Carlisle

## GRAHAM CRACKER PUDDING

- 2 cups milk
  - ½ cup sugar
  - ½ cup graham cracker crumbs
  - ½ teaspoon vanilla
  - ½ cup coconut, optional
- Stir together milk, crumbs, and sugar. Bring to a boil. Remove from heat and stir in vanilla and coconut. When chilled, stir in:

1 cup whipped cream  
*We live on a dairy farm so I'm always glad to use recipes calling for milk. This one is very simple and I often make it in the microwave.*

*We have three children and they all enjoy the cows, especially the toy cows they have in the house.*

Lois Good  
Willow Street

## MARSHMALLOW WHIP

- Crumbs:  
1½ cups graham cracker crumbs  
¼ -pound butter
- Filling:  
10-ounces marshmallows  
4 cups milk  
2 cups whipped cream  
Vanilla, to taste

½ cup sugar  
Pie filling, desired fruit  
Combine butter and crumbs and press into serving dish. Melt marshmallows in hot milk. Mix vanilla and sugar in cream when marshmallow mixture is cooled. Blend together. Before fully set, pour in graham cracker-lined dish, pour as much thickened pie filling in middle as desired.

*Very delicious dessert.*  
Wilma Zimmerman  
Newville

## VANILLA CREAM PIE

- ¾ cup sugar
- ¼ cup cornstarch
- ½ cup all-purpose flour
- 3 cups milk
- 4 eggs
- 1 tablespoon margarine or butter
- 1½ teaspoons vanilla

For filling, in a medium saucepan combine sugar and cornstarch or flour. Gradually stir in milk.

Cook and stir over medium-high heat till mixture is thickened and bubbly. Reduce heat; cook and stir for 2 minutes more. Remove from heat.

Separate egg yolks from whites, set whites aside for meringue. Beat egg yolks lightly with a fork. Gradually stir about 1 cup of the hot filling into yolks. Return all to saucepan, bring to a gentle boil. Cook and stir for 2 minutes more. Remove from heat. Stir in margarine or butter and vanilla. Pour the hot filling into baked pastry shell.

Evenly spread meringue over hot filling, seal to edge. Bake in a 350° oven for 15 minutes. Cook on a wire rack. Cover and chill to store. Makes 8 servings.

Betty Bayne  
Cabot

## APPLE DUMPLINGS

- Syrup:  
1½ cups sugar  
2 cups water  
½ teaspoon cinnamon
- Boil 5 minutes in saucepan, then add ½ cup butter, baste dumplings a few times while baking.

Dough:  
2 cups flour  
1 teaspoon salt  
2 teaspoons baking powder  
Add ¾ cup butter

Use pastry blender and cut into fine crumbs. Add ½ cup milk and blend. Roll out and cut into 6 squares. Place 4 sliced apples (depends on size) on squares. Sprinkle with white sugar, cinnamon. Dot with butter, fold up and place in greased 13x9 pan. Pour syrup over top. Bake 45 minutes at 350°.

*This recipe was given by a great aunt of mine who lives in Western Pa. We enjoy this dessert anytime. My husband, Jay Marvin Herr, and I have two boys, Jay Lamar and Joseph Paul. They turn 6 and 2 in July. Jay loves to help sweep the milking area and play with calves. Joseph is very busy and loves to be into everything. We raise all registered Jersey cows and heifers and calves. We grow alfalfa and corn on 60 acres, 15 acres rented. We live along 372 between Buck and Muddy Run Park so traffic is heavy when having to cross the road with equipment, John Deere of course. My husband also collects toy ones and belongs to Solanco Young Farmers. We attend the Pequea Brethren in Christ Church. I love to collect and try new recipes, sew, bake and grow vegetables. We rent from in-laws, Paul H. Herr and Eunice who live close by. His father helps out on Sunday mornings and with field work. He also works for American Breeders Service and he is here often to breed our cows for us.*

Shirley Herr  
Holtwood

## CHICKEN SOUFFLE

- 6 slices bread; cube two pieces and the crust of four pieces
- Put cubed bread in a 3 quart baking dish and mix with:  
2 cups diced chicken  
½ cup diced onion  
½ cup diced celery  
½ cup Miracle Whip  
¼ teaspoon salt

Lay on remaining whole bread. Combine 2 beaten eggs with 1½ cups milk. Pour over ingredients and let set in refrigerator overnight. Before baking, pour 1 small can cream of mushroom soup (mixed with 1 can milk) over. Bake at 325° for 1 hr. and 10 min. Top with cheese slices a few min. before finished baking. Very Good!

Dorcas Reiff  
Mt. Joy

## PEANUT BUTTER FUDGE BARS

- 2 cups sugar
  - ¼ cup butter
  - ½ cup milk
  - ¼ teaspoon salt
  - ½ cup peanut butter
  - 1 teaspoon vanilla
  - 3 cups rolled oats
- Mix sugar, butter, milk and salt in pan and bring to a full boil. Remove from heat and add peanut butter, vanilla and oats. Mix well. Pour onto greased pan.

Anita Brenize  
Shippensburg

(Turn to Page B16)