

# Dairy Recipe Extravaganza

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## BREAKFAST CRACKER PUFF

1 package Saltine crackers (approximately 40 two-inch squares)

¼ -pound Velveeta cheese  
2 teaspoons chopped onion (optional)

Layer ingredients into medium casserole or baking dish, forming two layers of each. Cover layers with the following:

2½ cups milk  
4 beaten eggs  
½ teaspoon prepared mustard  
Dash of pepper

Mix well and pour over cracker layers. Soak 1 hour, then bake at 300-325 degrees for 40 minutes or until done.

*I grew up and still live on a dairy farm. Although I am now a teacher, I help my brothers and father with our dairy herd whenever they need my help. We love this breakfast dish on chilly mornings after finishing the milking.*

**Janet Martin**  
New Holland

## PHILADELPHIA CHEESE CAKE

18 graham crackers, rolled fine  
¼ pound butter  
Mix crackers and butter and press into 8x8-inch pan. Beat the following until fluffy:

1½ pounds cream cheese  
¼ cup granulated sugar  
Pinch salt  
2 large eggs  
1 teaspoon vanilla  
1 teaspoon lemon juice  
Pour into crust. Bake at 325 degrees for 35-40 minutes. Cool 2 hours.

Beat the following ingredients:  
1 pint sour cream  
½ cup sugar

1 teaspoon vanilla  
Pinch salt  
Spread sour cream mixture on top of baked cake and bake an additional 10 minutes. Cool several hours before serving.

*I've lived on a farm all my life and I'd never be happy living in the big city. I enjoy the Lancaster Farming very much*

**Marie Loy**  
Pine Grove

## LEMON CHEESE CAKE

6-ounce box lemon Jell-O dissolved in  
1 cup boiling water

Add:  
2 8-ounce packages cream cheese

Stir until dissolved over heat. Let cool.

Whip until thickened:  
1 can cold canned milk

Add Jell-O mixture to whipped milk. Add:

1 cup sugar  
1 teaspoon lemon flavoring or vanilla

Crush 34 graham crackers and add:

½ cup melted butter  
½ cup sugar

Layer part of the cracker mixture in bottom of pan and then the Jell-O mixture. Sprinkle remaining cracker crumbs on top.

**Tammy Fox**  
Myerstown

## CONNECTICUT SUPPER

1 pound ground beef, browned  
4 medium potatoes

1 can mushroom soup or white sauce

2½ cups milk  
1 teaspoon salt

1 cup grated cheese  
Layer beef in 9x13-inch pan.

Place potatoes on top of beef. Mix soup, milk, and seasonings, and pour on potatoes. Sprinkle with cheese and bread crumbs, if desired. Bake at 350 degrees for 1½ hours.

*This recipe is good and simple to make. We live on a dairy farm and use lots of milk. I have six brothers and they always snack before they go to bed. It's usually cookies or pretzels or peanut butter crackers and a glass of milk.*

**Marian Frey**  
Annville

## DEEP DISH PIZZA

2 packages refrigerated biscuits  
1 pound ground beef, browned

1 can pizza sauce  
12-ounces shredded mozzarella cheese

Place biscuits into bottom of 9x13-inch pan. Layer ground beef, pizza sauce, and cheese on top. Bake at 350 degrees for 25 to 30 minutes.

**Liz Heistand**  
Manheim

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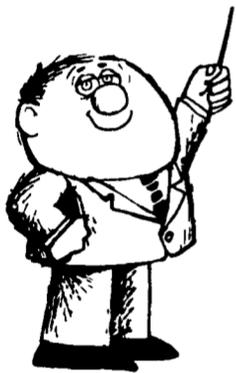
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