

Dairy Recipe Extravaganza

(Continued from Page B6)

CHEESY SAUSAGE CASSEROLE

2 pounds bulk pork sausage
 1/2 cup chopped onion
 2 cans cream of chicken soup
 1/2 cup milk
 8 cups cooked diced potatoes (cooked without salt)
 1/2 pound Velveeta cheese
 Fry sausage and onions. Drain. Layer sausage and onion with diced potatoes in casserole dish. Heat milk, cheese, and cream of chicken. Pour potato mixture over sausage.

Joyce Zimmerman
 Lebanon

JIMMY CARTER CAKE

1 cup flour
 1 cup peanuts, chopped
 1/2 cup butter
 1 cup confectioners' sugar
 8 ounces cream cheese
 1/2 cup peanut butter
 Whipped cream topping
 2 1/2 cups milk
 Small box instant vanilla pudding
 Small box instant chocolate pudding

Mix flour, butter and peanuts. Press into bottom of 13-inch by 9-inch pan. Bake at 350 degrees for 20 minutes. Cool. Cream the cheese, confectioners' sugar and peanut butter with a mixer. Add 1 cup whipped cream topping. Spread on crust. Mix instant puddings with the milk. Spread on as a second cake layer. Cover with whipped cream topping. Drizzle chocolate syrup on top. Sprinkle with chopped peanuts. Freeze. Take out of freezer 30 minutes to 1 hour before serving.

Mary Martin
 Greencastle

PUMPKIN SQUARES

Crust:
 1 cup flour
 1/2 cup quick oats
 1/2 cup brown sugar
 1/2 cup butter

Filling:
 2 cups pumpkin
 2 cups milk, scalded
 3 eggs, beaten
 1/2 cup sugar
 1 teaspoon cinnamon
 1/4 teaspoon cloves
 1/2 teaspoon ginger
 1/2 teaspoon salt

Topping:
 1 cup brown sugar
 1 cup chopped nuts
 1/2 cup butter
 2 tablespoons flour

Preheat oven to 350 degrees. Butter and flour a 13x9x2-inch baking pan. Combine flour, oats, and sugar. Cut in butter until crumbly and press in bottom of pan to make a crust. Bake 12 minutes or until lightly browned. Stir together ingredients for filling and pour into baked crust. Bake 15 or 20 minutes or until set. Combine ingredients for topping. Return to oven to bake 10 to 15 minutes more or until topping is a deep golden color. Cool, then cut into squares.

This is a recipe that I got from my mother. She would usually make it at Christmastime in the cookie trays.

We live on a dairy farm and milk about 100 cows. We have three daughters, Emily, 3; Aremina, 2; and Veronica, 5 months. They like to be in the barn with us and help where they can.

Mrs. Samuel Yoder
 Mapleton Depot

25-MINUTE CHEESECAKE

10 graham crackers
 1 tablespoon butter
 1 tablespoon sugar
 Three 8-ounce packages cream cheese

4 eggs
 1 teaspoon vanilla extract
 1 cup sugar
 1 pint sour cream
 1 tablespoon sugar
 1 teaspoon vanilla extract

Preheat oven to 375 degrees. Crush graham crackers with rolling pin. Mix crumbs, soft butter, and 1 tablespoon sugar. Spread over bottom of a 9-inch springform pan evenly.

Beat cream cheese with a mixer until light. Beat in eggs, vanilla, and 1 cup sugar until very smooth and creamy. Pour evenly over crumbs and bake 25 minutes. Near the end of the baking time, prepare the topping.

Beat together sour cream, 1 tablespoon sugar, and vanilla extract for one minute.

Smooth over cake surface, return cake to oven and bake 5 minutes longer. Chill in refrigerator (leave cake in pan) 4 to 5 hours or even overnight.

This has been our favorite cheesecake for more than 30 years. Although the cake is large, it never lasts very long.

Robert is 70 years old and I am 68. He enjoys raising corn on our farms, hunting, fishing, and gardening. My hobbies are knitting, crocheting, and cooking.

Lord willing, we will celebrate our 50th wedding anniversary on October 28.

Mrs. Robert Balsbaugh
 Newmanstown

YANKEE BREAD

2 1/2 cups flour
 1 teaspoon salt
 1 tablespoon yeast
 1 tablespoon honey
 1 cup milk, warmed
 Mix together dry ingredients. Add honey and milk. Knead five times. Turn out on floured board and roll one-half inch thick. Cut into 1-inch wide strips.

Melt 1/2 cup butter in a 9x13-inch pan. Roll strips of dough in butter to coat and lay in pan. Let rise one to four hours for best results. (Rising isn't necessary but it gets better if allowed to rise). Bake at 375 degrees for about 16 to 18 minutes.

Whenever we have this bread, it brings cheers from our daughters. It's a favorite of our family — it's deliciously hot from the oven with jelly!

We are dairy farmers in Berks County with a small herd of cows. My husband, Llewellyn, and I have three daughters, Linnea, 6; Kayla, 3; and Sharita, 1.

Anita Moyer
 Bernville

BAKED PINEAPPLE

1/2 cup butter
 1 1/2 cups sugar
 3 eggs
 1/2 cup milk
 2 large cans crushed pineapple, drained

4 cups bread crumbs
 Beat eggs, butter, sugar, and milk. Add pineapple and bread crumbs, stir well.

Put in a 2-quart greased casserole. Bake for one hour at 350 degrees. Serve warm. Delicious!

Janet Brownwell
 Shermansdale

CRACKER PUDDING

1 quart milk
 1 cup cracker crumbs
 2 egg yolks
 1/4 cup sugar
 1/2 cup coconut
 1 teaspoon vanilla
 2 egg whites
 3 tablespoons sugar
 Combine first five ingredients and cook over low heat until thickened. Stir constantly. Add vanilla. Pour into baking dish. Make meringue using last two ingredients. Pile meringue on pudding and brown in oven.

This dessert was a favorite in my childhood farm home and in my own home 50 years ago. It's been tested and tried and rated tops.

Mary D. Martin
 Elizabethtown

SOUR CREAM POTATOES

5 pounds potatoes
 6 ounces cream cheese
 1 cup sour cream
 2 teaspoons onion salt or diced onion

1 teaspoon salt
 1/4 teaspoon pepper
 2 tablespoons butter

Cook and mash potatoes and add milk. Add remaining ingredients except butter. Dot top with butter. Bake at 350 degrees for 35 to 45 minutes.

This is a dish my mom also makes for company. It can be made a few days ahead of time and can also be frozen.

Doris Martin
 Ephrata

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