

# Dairy Recipe Extravaganza

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## VELVEETA CHEESE BALL

$\frac{3}{4}$  box Velveeta cheese (1 $\frac{1}{2}$  pounds)  
Two 8-ounce packages cream cheese  
1 tablespoon Worcestershire sauce  
1 tablespoon onion flakes or onion salt  
1 tablespoon dried parsley  
1 tablespoon seasoned salt  
1 tablespoon liquid smoke (optional)  
1 cup bacon bits  
 $\frac{1}{4}$  cup ground nuts (optional)  
Have cheese at room temperature so it is easier to mix. Mix together everything but nuts and form into a ball. Roll in nuts and sprinkle with additional parsley, if desired. Serve with crackers.

*We all like this recipe when we have a family gathering. I enjoy cooking and love to try out new recipes. We are married less than a year, and it's a joy to be able to cook meals for my husband and me.*

**Mrs. Allen Zimmerman**  
Lewistown

## EGG CUSTARD

8 well-beaten eggs  
1 cup granulated sugar  
3 tablespoons vanilla  
8 cups warm milk  
Beat well. Pumpkin pie spice may be added if desired. Pour in bakeware cups, glasses, or other containers, and set in casseroles or stainless pans with hot water to bake. Bake in 350 degree oven for 45 minutes or until done. (Bake first 10 minutes at 425 degrees.)  
*Hi! My name is Esther Stoltzfus, age 10. I have five sisters. Their names are Naomi, 9, Mary, 8, Annie, 6, Rachel, 4, Elam, 2, and Mattie, 7 weeks. We live on a farm. I help with the milking, chores, etc. I also help my mother bake, cook, do dishes, etc. I do the wash Monday and Friday if it's nice. My grandfather and grandmother live in the other end of the house. My grandfather is on the wheelchair. He makes rugs and is very busy. We help him sometimes. I hope to see many new recipes in the Lancaster Farming.*  
**Esther S. Stoltzfus**  
Narvon

## ECLAIR CAKE

1 pound graham crackers  
2 small packages instant vanilla pudding  
 $\frac{3}{4}$  cups milk (scalded and cooled)  
9 ounces whipped cream topping  
Place graham crackers in 9-inch by 13-inch baking pan. Mix pudding with milk. Beat at medium speed for two minutes. Blend in whipped topping. Pour half of mixture over graham crackers, then place second layer of crackers over pudding. Pour remaining pudding mixture over this. Cover with another layer of graham crackers. Refrigerate two hours.  
Frosting:  
5 tablespoons confectioners' sugar  
2 tablespoons flour  
 $\frac{1}{2}$  tablespoons cocoa  
3 tablespoons milk  
*My name is Salomie Esh. I'm 13 years old. My parents are Eli B. and Elizabeth Esh. I have three brothers, Daniel, 14, Amos, 11, Jacob, 4, and two sisters, Mary, 8, and Fannie, 12 weeks. I'm in the 8th grade, when school starts I like to look over the recipes.*  
**Salomie S. Esh**  
Christiana

## DIRT

8 ounces cream cheese  
3 cups chocolate milk  
2 packages instant chocolate pudding  
8 ounces whipped cream topping  
1 pound Oreo cookies  
Pulverize Oreos in a blender so that crumbs resemble coffee grounds. Set aside. Mix chocolate milk and pudding mix. Allow to thicken. Prepare cream cheese with the mixer until smooth and fluffy. Combine with pudding mixture. Blend in whipped cream topping. This is the "glop." In an 8- or 9-inch plastic flower pot, put a layer of crumbs, a layer of "glop," and repeat three times, ending with crumbs. The flower pot may not hold all of the mixture. Refrigerate. Serve with artificial flowers.

**Elaine Schroeder**  
Hamburg

## SPICE CAKE (12 to 16 servings)

2 cups sugar  
1 cup butter, softened  
4 eggs, beaten  
3 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground nutmeg  
1 cup buttermilk  
Frosting:  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup butter, softened  
1 teaspoon vanilla extract  
4 cups confectioners' sugar  
3 tablespoons milk  
In a mixing bowl, cream sugar and butter. Add eggs; beat well. Combine dry ingredients; add to creamed mixture alternately with buttermilk. Mix well. Pour into a greased and floured 13-inch by 9-inch by 2-inch baking pan. Bake at 350 degrees for 35 to 40 minutes or until the cake tests done. Cool.  
For frosting, cream shortening and butter in a mixing bowl. Add vanilla. Gradually beat in sugar. Add milk; beat until light and fluffy. Frost cake.

*We live on a dairy farm and have seven boys. Our oldest son works for someone else on a dairy farm and the rest help with the farming and gardening at home. We enjoy lots of dairy products.*  
**Barbara Ann Glick**  
Gap

## CHEESE BALL

16 ounces cream cheese  
1 can Spam, grated  
4 ounces sharp cheese, grated  
4 ounces mozzarella cheese, grated  
1 small onion  
2 teaspoons green pepper  
Salt and pepper to taste  
Several drops Worcestershire sauce  
Blend onion and green pepper in blender until fine. Work in remaining ingredients like pie dough. Form into a ball and refrigerate.  
*This recipe is something good for picnics or special gatherings. It can be served with nearly any snack.*  
*Our family of five lives on a 40-cow dairy farm. We also raise our bull calves and approximately 300 geese and 1,000 capons to sell over the holidays. We enjoy life on the farm, working close with God's creation. We sure do enjoy the recipes everyone shares. In fact, when I was choosing a recipe to put in here, I realized that many of our best recipes are newspaper clippings from the Lancaster Farming.*  
**Sharon Reiff**  
Ephrata

## STRAWBERRY PIZZA

$\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup confectioners' sugar  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup vegetable oil  
1 egg  
 $\frac{3}{4}$  cups flour  
 $\frac{1}{4}$  teaspoon cream of tartar  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon vanilla  
Mix together in order given, mixing well after each addition. Spread batter evenly on a 12-inch pizza pan. Bake at 350 degrees until done, about 30 minutes. Cool thoroughly.

Filling:  
8 ounces cream cheese  
 $\frac{1}{2}$  cup powdered sugar  
 $\frac{1}{2}$  cup whipped sweet cream  
Mix cheese and sugar. Fold in whipped cream, spread on cooled crust.

Jam:  
1 quart water  
 $\frac{1}{4}$  cup (slightly rounded) clear gelatin  
1 cup sugar  
2 quarts fruit  
Mix everything together and cook until thick, stirring constantly. Let cool. Add 2 quarts fruit when cool. Then spread on top of cream cheese filling. (This may be too much jam. If you don't want to use it all for one pizza, save it for later use.)  
*This is a favorite recipe in strawberry season. Since we have a lot of strawberries, we make this pretty often.*

**Bertha Zimmerman**  
Kutztown

## SUGAR CAKES

2 cups sugar  
1 cup shortening  
1 cup sour milk or buttermilk  
1 teaspoon baking soda  
3 teaspoons baking powder  
3 eggs  
 $\frac{4}{5}$  cups flour, sifted  
1 teaspoon vanilla  
Combine all ingredients. Beat until smooth. Drop by tablespoon on cookie sheet. Bake at 400 degrees for 12 to 15 minutes. If you don't have sour milk, make thick milk by adding 1 tablespoon vinegar to 1 cup whole milk and let set for a few minutes.  
*This recipe was given to my mother by an old friend. When I married and had my children, I, of course, made this many times. It's one of the best sugar cake recipes I've tried.*  
*I live on a farm in Airville with my husband Mike and our three children, Daniel, 13, and the twins Michele and Michael, 10. We raise crops here, no animals except our dogs and cats.*  
**Sharon J. Flaharty**  
Airville

## CARAMEL PUDDING

$\frac{1}{2}$  cups brown sugar  
4 tablespoons butter  
 $\frac{1}{4}$  cup water  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{5}{8}$  cups milk  
2 eggs  
6 tablespoons cornstarch  
 $\frac{1}{2}$  cup milk  
1 teaspoon vanilla  
Melt butter and brown sugar; brown slightly. Combine water and baking soda and add to butter and brown sugar. Add milk and heat. Make a paste of beaten eggs, cornstarch, and  $\frac{1}{2}$  cup milk. Stir into hot milk mixture. Cook until thick. Add vanilla.  
*Eric and I live on a 28-acre farm. We have a small broiler house and rent 200 acres of pasture for beef cows and calves. We have four daughters, Heather, 12; Joelle, 10, Sara, 6; and Kelly, 4.*  
**Julia Deppen**  
Mount Joy

## RHUBARB COFFEE CAKE

$\frac{1}{2}$  cups packed brown sugar  
 $\frac{1}{2}$  cup shortening  
1 egg  
2 cups flour  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 cup sour cream  
 $\frac{1}{2}$  cups chopped rhubarb  
Topping:  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup packed brown sugar  
 $\frac{1}{2}$  cup chopped walnuts or pecans  
1 tablespoon butter  
1 tablespoon ground cinnamon  
In a mixing bowl, cream sugar and shortening. Add egg. Combine flour, baking soda, and salt. Add alternately with the sour cream to the creamed mixture. Fold in the rhubarb. Spread in a greased 13-inch by 9-inch baking pan. Combine all topping ingredients and sprinkle over butter. Bake at 350 degrees for 45-50 minutes.

**Sharon Sensenig**  
Quarryville

## MARBLED BROWNIES

8-ounce package cream cheese  
 $\frac{2}{3}$  cups sugar  
3 eggs  
 $\frac{1}{4}$  cup water  
 $\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  ounces unsweetened chocolate  
2 cups flour  
 $\frac{1}{2}$  cup sour cream  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup chocolate chips  
Combine softened cream cheese and  $\frac{1}{4}$  cup sugar. Mix well and add 1 egg. Set aside. In saucepan, combine water, butter, and chocolate. Bring to a boil; remove from heat. Add sugar (2 cups) and flour. Mix well. Blend in remaining eggs, sour cream, baking soda, and salt. Pour into greased jellyroll pan. Spoon cream cheese mixture over chocolate batter. Cut through batter with knife several times for marble effect. Sprinkle with chocolate chips. Bake at 350 degrees for 25 minutes.

*My name is Fern Diller. I am 14 years old and the oldest child in my family. I have two sisters and one brother.*

*We live on a dairy and hog farm. We milk about 50 cows and finish about 200 hogs a year.*

**Fern L. Diller**  
Hagerstown, Md.

## BEEF MACARONI CASSEROLE

1 pound ground beef  
2 eggs  
 $\frac{1}{2}$  cup ketchup  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{4}$  cup chopped onion  
 $\frac{1}{2}$  teaspoon salt  
8 ounces elbow macaroni (cooked)  
 $\frac{1}{4}$  cup chopped green pepper  
 $\frac{1}{2}$  cup mayonnaise  
2 teaspoons prepared mustard  
1 cup grated cheese  
 $\frac{1}{2}$  cup bread crumbs  
2 tablespoons melted butter  
6 slices tomato  
Mix beef, eggs, ketchup, milk, onion, and salt. Mix macaroni, mustard, green pepper, and mayonnaise mixture in 2-quart baking dish. Spread beef mixture on top, sprinkle with cheese, top with mixture of crumbs and butter. Bake at 350 degrees for 1 hour and 20 minutes. Place tomatoes on top and bake 10 minutes longer. Serves 6.

*This is one of our favorite casseroles. We're not dairy farmers but we enjoy dairy products.*

**Louise Hoover**  
Manheim

## GOLDEN PARSLEY POTATO

1 pound cooked, sliced potatoes  
1 cup of grated cheese (can substitute cheddar for color)  
1 or 2 eggs  
1 cup of cottage cheese  
1 tablespoon of parsley flakes  
Layer potatoes and cheese in a small casserole dish. Mix throughout or blend the remaining ingredients. Pour egg mixture over it. Top with additional parsley. Bake at 350 degrees for 20-30 minutes or until golden brown. Serves 4.  
*My name is Sarah Scanley. I am 14 and the oldest of six children. Although we live on a vegetable farm, we use lots of dairy products. Besides baking and cooking, I also enjoy cross stitching.*

**Sarah Stanley**  
Three Springs

## LASAGNA

8 ounces lasagna noodles  
3 cups mozzarella cheese  
Cheese Mixture:  
16 ounces cottage cheese  
 $\frac{1}{4}$  cup parmesan cheese  
2 eggs  
1 tablespoon chopped parsley  
Salt and pepper  
Meat Mixture:  
1 pound ground beef  
 $\frac{1}{2}$  cup chopped onion  
4 cups spaghetti sauce  
Cook noodles to desired doneness. Brown meat and onion in saucepan; drain. Add remaining sauce ingredients. Cook until thoroughly heated. In a small bowl, combine cheese mixture. Stir until well blended.

Heat oven to 350 degrees. Put one cup sauce in the bottom of an ungreased 9-inch by 13-inch bake dish. Layer  $\frac{1}{2}$  of the noodles,  $\frac{1}{2}$  of the remaining sauce mixture,  $\frac{1}{2}$  cheese mixture, and  $\frac{1}{2}$  of the mozzarella cheese. Repeat layers, ending with the noodles, sauce, and last, the mozzarella cheese. Bake for 30-35 minutes. Let stand 10-15 minutes before serving.

If using uncooked noodles, prepare the same way but let it sit in the refrigerator for 8-24 hours before baking, covered.

**Linda Adam**  
Hamburg

## STREUSEL NUT COFFEE CAKE

3 cups flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  cup sugar  
2 eggs  
 $\frac{1}{2}$  cup butter  
1 cup sour milk (add 1 tablespoon vinegar or lemon juice to 1 cup sweet milk; let set a few minutes)  
2 teaspoons vanilla  
Cream butter and sugar. Add eggs and vanilla. Add sour milk and mix, then add dry ingredients and mix together.  
Streusel Mix:  
1 cup brown sugar  
 $\frac{1}{4}$  cup flour  
1 cup chopped nuts  
4 tablespoons butter, softened  
3 teaspoons cinnamon  
Mix these ingredients together. Spread half of the cake batter in a greased and floured 9-inch by 13-inch bake pan. Sprinkle half of the streusel topping over the batter. Spread the rest of the cake batter over the topping, then sprinkle the rest of the streusel topping over the top. Bake in a 350-degree oven 30 minutes or until done.

**Doris Dibert**  
Everett

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