

Dairy Recipe Extravaganza

Lancaster Farming, Saturday, June 25, 1994-B19

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PUDDING MIX

6 cups flour
3 cups cornstarch or clear gelatin (not instant)
9 cups sugar
2 tablespoons salt
Mix well and store in large airtight container. Makes 18 cups of mix. To use it requires using dairy products.

To make vanilla pudding, heat 3 cups milk in a 2-quart saucepan. Meanwhile, in a bowl make a paste of ¼-cup mix, 2 beaten eggs, and ½ cup milk; use mixer if necessary.

When milk is almost boiling, stir paste slowly into milk. Bring to a full boil, stirring constantly. Remove from heat and add 2 tablespoons butter and 1 teaspoon vanilla. Cover with plastic to avoid a "skin."

To make chocolate pudding, add 5 tablespoons cocoa to paste. To make butterscotch, melt 2 tablespoons butter and ½ cup brown sugar in a heavy saucepan. Stir and heat until almost scorching. Add to heated milk and finish though making vanilla flavored.

For extra creamy pudding, after the pudding is cold, whip with mixer and fold some whipped cream, or whipped cream topping into pudding.

I live on a dairy farm with my parents John and Frances, and brothers and sisters — Leon, 21; me, 19; Linda, 17; Daniel, 13; and Karen, 10. We milk our 50 cows three times a day. Leon raises bull calves for steers. Right now he has 20. We raise our heifers for replacements.

We also raise broilers on contract for Pennfield. We usually have approximately 30,000 birds and keep them between six and seven weeks.

Since Mom works outside a lot, I do most of the cooking and baking. I don't mind because cooking and baking are some of my favorite hobbies. I love to look at recipes and plan meals.

We babysit three children ...

They are almost like brothers and sisters to us.

Marlene Newswanger
Newville

CRUNCHY-TOP HAM AND POTATO CASSEROLE

2 pounds frozen hash browns, thawed

1 can cream of chicken soup, undiluted

½ cup butter, melted

2 cups sour cream

2 cups cooked, smoked ham, diced

½ teaspoon pepper

½ cup green onion, chopped

1½ cups shredded cheddar cheese

Topping:

2 cups corn flakes, crushed

¼ cup butter, melted

Combine all casserole ingredients. Mix well. Place in a lightly greased 9x13-inch baking dish. Combine topping ingredients and sprinkle over casserole. Bake at 350 degrees for one hour. Serves 10.

This casserole was a hit when I served it at our homemaker's meeting.

My husband Randy and our three children, Malissa, 17; Chris, 15; Dan, 10; and I live on a small farm in Jefferson County. We raise beef cattle and a big garden in the summer.

We have subscribed to Lancaster Farming for quite a few years and thoroughly enjoy the B Section, especially the recipes in the June issues.

Sandi Alderton
Brookville

CHERRY STREUSEL COFFEE CAKE

Cake:

21 ounces cherry filling

1 cup butter

1 cup sugar

2 eggs

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

Topping:

2 tablespoons butter

½ cup flour

½ cup sugar

To make the cake, cream butter and sugar until light and fluffy. Add eggs; beat well. Combine flour, baking powder and salt; add gradually to creamed mixture. Beat until light. Spread three-fourths of the batter into a greased 9-inch by 13-inch pan. Spread pie filling over batter; then spread remaining batter over top of pie filling, leveling with a knife.

To make the topping, combine the butter, flour and sugar and blend well.

Sprinkle the topping over the cake and bake for 45 minutes at 375 degrees. Cool in the pan and cut into squares. Can serve warm with ice cream.

Miriam Stoltzfus
Lancaster

SCALLOPED CABBAGE

5 to 6 cups shredded cabbage
2 medium onions, finely chopped

1 medium green pepper

¼ cup butter

2 cups shredded Velveeta cheese

2 cups crushed sour cream and chive croutons

1 cup milk or light cream

In a large saucepan, cook cabbage in boiling salted water for 5 minutes, drain. In smaller saucepan, saute onions and green peppers in butter until tender. Combine cabbage, onion, pepper mixture, cheese, and 1½ cups croutons.

Spoon into 13x9x2-inch baking dish. Pour milk or cream over all (do not stir). Sprinkle with remaining croutons. Bake uncovered at 350 degrees for 25 to 30 minutes or until bubbly. Serves 6 to 8.

This is a fairly new recipe for me and, after making it, I am completely sold. It is very good and will make a good dish that is healthful for all.

We do not live on a farm, but do raise our own beef and pigs on our three acres of ground.

Vivian Heffner
Windsor

POTATO CHEESE PIE

Crust:

2½ cups mashed potatoes

1 tablespoon baking powder

1 egg

2 tablespoons melted butter

Dash salt and pepper

Filling:

2 eggs

1 cup cream

¼ cup grated cheese

Dash salt and pepper

Mix the crust ingredients thoroughly and pat into large greased pie plate. Beat eggs, stir in cream and seasonings. Pour mixture into potato crust and sprinkle top with cheese. Bake at 350 degrees for 20 minutes or until knife inserted in center comes out clean.

This uses leftover mashed potatoes and is fast, easy and delicious. I often make leftover mashed potatoes with this recipe in mind.

My husband Roy and I, and Jessica, 3, and Anne, 2, live in Berks County and have a woodworking shop that is very busy.

We also raise Jersey heifers and Dalmatian puppies. We have four horses, a bunch of cats, and a flock of chickens. About three dozen eggs are ready to hatch for our next set of laying hens.

We have a big garden this year, which includes white egg plants that I once had and thought were so good!

Vera Martin
Bowers

FINNISH PANCAKES

4 to 6 eggs

1 teaspoon salt

1 cup flour

1 quart milk

¼ cup butter

Brown butter and pour into 9x13-inch cake pan. Put remaining ingredients in blender and pour into pan. Do not stir when in pan. Bake at 425 degrees for 30 minutes or until done. Eat with syrup or honey while pancakes are still hot.

We have a family of one girl and four boys with our youngest being 9 months.

Anna Wenger
Dundee, N.Y.

OLD-FASHIONED CRUMB CAKE

½ cup butter

1½ cups sugar

4 eggs

1½ cups milk

3 cups flour

3 teaspoons baking powder

1 teaspoon vanilla

3 cups flour

3 teaspoons baking powder

1 teaspoon vanilla

½ teaspoons almond flavoring

Cream butter and sugar; beat until fluffy. Add eggs, one at a time, beat well after each addition. Add vanilla and almond flavorings. Sift dry ingredients and add to butter mixture alternately with milk. Pour into well-greased 9x13x2-inch pan. Bake 25 minutes.

Streusel:

½ cup granulated sugar

½ cup brown sugar

1 cup butter

2 cups flour

1 teaspoon vanilla

1½ tablespoons cinnamon

Blend with pastry blender. After cake has baked 25 minutes, put crumbs on top. Return to oven and bake another 20 to 30 minutes until cake tests done.

Donna is a ranger-naturalist and works for the city of Boulder.

Donna Nemeth
Boulder, Colo.



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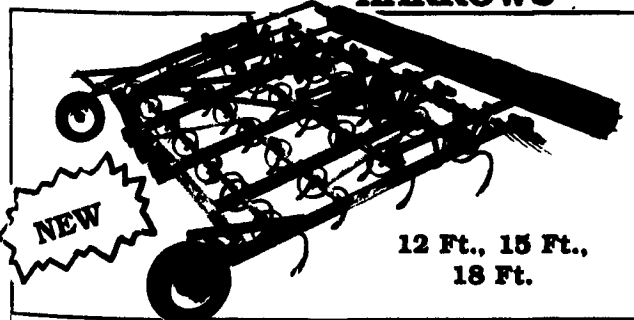


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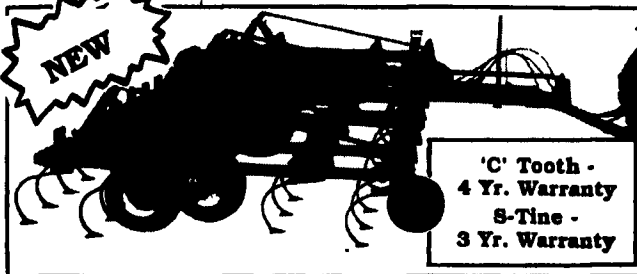


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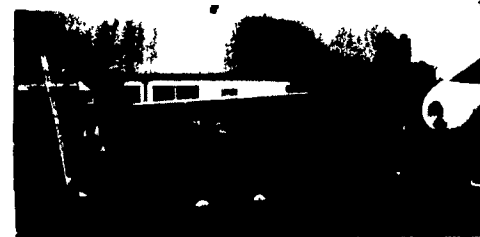
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