

# Cream Of The Crop Recipes

(Continued from Page B13)

## YORKSHIRE PUDDING

- 1 cup flour
- 1 egg
- 1½ cups milk
- ½ cup shortening

Mix together flour, egg, and milk. Preheat oven to 425 degrees. Put ½ teaspoon shortening in 9 cupcake tins. Place in oven for 10 minutes. Pour flour mixture into tins. Bake 20 minutes (do not open oven door).

Serve with roast beef and gravy.

*We farm Greene-Summit Farm in Erie County. My husband, Ernie, milks 45 cows and enjoys antique John Deere tractors. I scout crops part time and also sell crafts at a local shop. We have two active daughters. Elisabeth, just turned 4, and Emily will be 2 in July. They both enjoy farm life, especially playing all around the barnyard and taking care of their many pets.*

*Betsy and Emily would like to say, "hi," and "I love you," to Grandma and Grandpa Mahler (Walter and Marjorie Mahler of Somerset County).*

Janice A. Buhl  
Erie



Elisabeth and Emily are the daughters of Janice and Ernie Buhl of Erie.

## PEANUT BUTTER PICNIC PIE

- 2¼ cups flour
- 2 cups packed brown sugar
- 1 cup peanut butter
- ½ cup butter
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup milk
- 1 teaspoon vanilla
- 3 eggs
- 6-ounces chocolate chips

Grease only bottom of 9x13-inch pan. Combine flour, brown sugar, and peanut butter. Beat until crumbly. Keep 1 cup. Add baking powder, baking soda, milk, vanilla, and eggs. Pour into pan and add other cup of crumbs. Sprinkle on chips.

Bake in 350 degree oven for 35-40 minutes or until toothpick comes out clean.

Let stand in pan to cool, cut in squares.

*We live on a dairy farm not far from Somerset. We have approximately 60 dairy cows and raise all our steers to be sold for beef.*

*Kurt and I have been married for almost 10 years and I'm still learning what it takes to be a good farm wife. Luckily, I have lots of good teachers to show me the ropes.*

*We have one son, Daniel, who is 5. He enjoys running around on the farm and playing with the barn cats.*

Lucinda Walker  
Somerset

## SERENE VALLEY FARM ICE CREAM

- 2 cans sweetened condensed milk
- 2 tablespoons vanilla
- ½ pint heavy whipping cream
- ½ pint lite cream
- 5 cups milk

Mix together well, and put in ice cream freezer. Follow manufacturer's directions until ice cream thickens to ice cream texture.

*We are a family of four, my husband Darrell; myself Glenda; Dustin, 10, and Nicole Joy, 9.*

*We love living in the country with our animals and nature. God made our earth very beautiful.*

*We also enjoy gardening and eating the fresh vegetables.*

*To sum it up — we are country folks!*

Glenda Martin  
Lancaster

## VEGETABLE LASAGNA

- 9 lasagna noodles
- 4-ounce can mushrooms, drained
- ½ cup chopped onion
- ½ teaspoon Italian seasoning
- ½ cup flour
- ½ cup butter, softened
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 cups milk
- 4-ounces mozzarella cheese, shredded
- 10-ounces frozen spinach, thawed
- 10-ounces frozen broccoli, thawed
- 2 carrots, chopped, cooked
- 2 cups ricotta cheese
- 1 egg, beaten

Cook lasagna noodles according to package directions, drain. Saute mushrooms and onion in skillet until tender. Add Italian seasoning, mix well. Melt butter over low heat in large saucepan. Stir in flour, salt, and pepper gradually until smooth; stir in milk. Bring to a boil. Boil for one minute, stirring constantly, remove from heat. Stir in ¼ cup mozzarella cheese. Squeeze spinach dry. Chop spinach and broccoli. Combine with carrots in bowl; mix well.

Layer one cup white sauce, vegetables, noodles, ricotta cheese mixture, mushroom mixture and remaining white sauce in 9x13-inch baking pan. Sprinkle with remaining mozzarella cheese. Bake at 400 degrees for 20 to 25 minutes or until hot and bubbly.

*This recipe is so easy to make and my family and friends like it. My husband Craig and I have three children, Megan, 13; Aaron, 5; and Adam, 2. We live on a dairy farm and milk 40 cows. In the summer months, we sell produce at our farm market. It's a busy time in the summer, but a perfect place to raise a family.*

Helen Fester  
Berwick



Kurt Walker with son Daniel from Somerset County.



Dustin Lee and Nicole Joy with their pet dog Lucky. The children's parents are Darrell and Glenda.



Meagan, 13; Aaron, 5, and Adam, 2, are the children of Craig and Helen Fester of Berwick.

## CHICKEN SUPREME

- 6-8 chicken breasts, skinned and boned
- ½ pound Swiss cheese, sliced thin
- 2 cans cream of chicken or cream of mushroom soup
- ½ to 1 can water
- 15-ounce package seasoned stuffing mix
- ½ cup butter, melted
- Cooking spray

Preheat oven to 350 degrees. Spray a 13x9x2-inch baking dish with cooking spray.

Cut chicken breasts into serving pieces; place chicken in bottom of baking dish. Layer cheese over chicken.

In a mixing bowl, combine soup and water and mix until creamy. Pour half of soup mixture over chicken and cheese in baking dish.

Add melted butter to the remaining half of soup mixture. Stir in seasonings from stuffing mix. Add bread from the stuffing mix. Spoon this mixture over entire pan.

Bake in preheated 350-degree oven for 35 to 45 minutes until chicken is tender and topping is browned. Serves 6.

Loretta Golden  
Portage  
(Turn to Page B16)



The Golden family, from left: Katie, Julie, Emily, Andy, Beth, Loretta, and Vince. Loretta is a "Lancaster Farming" correspondent for Cambria County.