

Cream Of The Crop

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MOTHER'S CHOCOLATE CAKE

½ cup shortening
1¼ cup sugar
2 eggs
½ cup cocoa
2¼ cups cake flour
¼ teaspoon salt
1¼ teaspoon baking soda
½ cup sour milk or buttermilk
1 cup boiling water
1 teaspoon vanilla

Cream shortening and add sugar gradually. Beat until fluffy. Add eggs and continue to beat. Add vanilla. Sift flour, measure, and sift again with cocoa and salt. Add alternately with sour milk. Add baking soda to boiling water. When it is dissolved, add all at once to mixture.

Stir only enough to blend ingredients. This makes a very thin batter and a very moist and fine-textured cake. Pour into greased, lightly floured 9x13-inch pan. Bake at 350 degrees for 30-35 minutes.

My mother has been making this cake for years. She uses a milk chocolate icing on it, but it would be delicious without it. Peanut butter or some other icing would be fine.

When my husband and I were married six years ago, this was one recipe I wanted to take along with me. My husband absolutely loved it and told everyone that it was the best (he still tells people).

Dave and I are living and working on the dairy farm he was raised on. A new piece was being added to the barn the day he came home from the hospital. We have a 67-cow tie stall barn, raise our own replacement heifers, and grow corn, alfalfa, wheat, and soybeans.

Our two children, Candace, 4½, and Brendon, 2½, love to help milk the cows and feed the calves.

Isaac and Sharon Horst — a newly married couple, work for us, doing most of the milking and Isaac helps with the field work.

We enjoy Lancaster Farming and appreciate this opportunity to share with you and other readers.

Almira Kline
Myerstown



Kelly Cassel
Manheim

COOKIES-N-CREAM

1 large package Oreo cookies, crushed
8 tablespoons butter, melted
Combine cookies and butter. In a separate bowl, mix together:
8 ounces cream cheese, softened
½ cup milk

Add:
3 cups milk
2 3/4 -ounce instant vanilla pudding mix

2 cups whipped cream topping
Put half of cookie mixture into bottom of class bowl. Add cream mixture. Place other cookie mixture on top and chill. Serves 10-12.

I live on a farm in Manheim with my husband Mike and our three little boys. Their names are Matthew, 4; Timothy, 2½; and Mark, 9 months.

My husband has been farming with his father ever since he was a little boy. They have dairy, hogs, corn, tomatoes, and tobacco so they keep very busy all through the year.

Farm life was a bit of a new experience for me, but I love it. I'm finding out that the farm is truly the best place to raise children.

I'm a full-time mom and I feel so blessed to be able to stay at home and raise our family. And, you've probably guessed that there is never a dull moment in our home.

Things that I enjoy doing are spending times with family and friends, enjoying the outdoors whether it is at work or play, shopping, baking, and counted cross stitch.

The recipe that I submitted is wonderful dessert for all ages. Adults love it just as much as children do. It's light, creamy, and tastes delicious. Enjoy!

Kelly Cassel
Manheim

JELL-O TAPIOCA

¼ cup sugar
4 cups water
7 tablespoons tapioca
6-ounces Jell-O
1 quart vanilla ice cream, softened

Bring sugar and water to a boil. Turn heat low. Add tapioca and boil until clear, 6-8 minutes. Remove from heat and stir in the Jell-O. Blend in 1 quart softened vanilla ice cream. Refrigerate until ready to serve.

For orange-pineapple flavor, use orange Jell-O and 1 cup crushed pineapple. You can also use strawberry Jell-O and mashed strawberries. Serves 10-12.

We live on a dairy farm with our six children near Mount Joy. We also raise a lot of vegetables in the summer to sell; mostly sweet corn and beans, which go to a roadside market. We do consume our share of dairy products too.

Anna Mae Conley
Mount Joy



Jacob and Anna Mae Conley from Mount Joy.

BUTTERMILK POUND CAKE

1½ cups sugar
½ cup shortening, heaping
½ teaspoon salt
2 teaspoons lemon flavoring
3 eggs

1 cup buttermilk with ½ teaspoon baking soda stirred in
2 cups sifted flour
1 teaspoon baking powder
Cream sugar and shortening. Add flavoring and salt. Add one egg at a time, beating well with each addition.

Add other ingredients. Pour into a greased, floured tube pan. Bake at 350 degrees for 45 minutes or until done.

We have recently returned to farming after a hiatus of five years. We are currently raising registered Dorset sheep, which is a change from our past experience with Angus cattle.

My husband Tony enjoys doing the farm work with a pair of Belgians.

Our other family members are our son, Steven, 6, and his older sisters, Melanie, Barbara, and Christine, who are all college graduates.

This recipe was given to me 25 years ago by my next door neighbor, Joann. It is a pound cake recipe that goes with everything, especially strawberries and ice cream.

Cheryl Papierniak
Winchester, Va.

EASY CHEESE DIP

1 can cheddar-cheese soup



Duane and Christine Shelley with son Derek.

PEACHES AND CREAM CHEESECAKE

¾ cup flour
1 teaspoon baking powder
¼ teaspoon salt
1 small package vanilla pudding
3 tablespoons butter, softened
1 egg
½ cup milk
8-ounces cream cheese, softened
½ cup sugar
15-20-ounces peaches
1 teaspoon sugar
½ teaspoon cinnamon

Beat the following, flour, baking powder, salt, vanilla pudding, butter, egg, and milk for 2 minutes at medium speed. Pour into a 9x13-inch cake pan. Place peaches (drained well, reserving juice) over this.

Beat cream cheese, ½ cup sugar, and 3 tablespoons reserved peach juice for 2 minutes at medium speed. Spoon mixture over cake batter to within one inch of edge of batter.

Combine 1 teaspoon sugar and ½ teaspoon cinnamon. Sprinkle over cream cheese filling. Bake at 350 degrees for 30 to 35 minutes.

I am married to Duane Shelley, a dairy farmer. We have a son Derek who is 3 years old.

I'm a seamstress at Lyon Fashion DMC in McAlisterville. We make more than 1,000 dresses, jump suits, pant suits, etc. There are about 150-200 women in the plant who work 8 to 9 hours a day, five days a week.

I'm also a housewife and my three-year-old likes to help cook. He really keeps my husband and me very busy.

My hobbies include sewing, planting flowers, collecting cow items, and shopping.

Christine Shelley
McAlisterville

RHUBARB PIE

2 cups rhubarb (cut in ¼-inch pieces)

1 tablespoon butter
1 cup sugar
½ cup raisins
¼ cup walnut meats, chopped
1 beaten egg

Mix all the above ingredients together after dough is in the pan, so it doesn't run. Use one pie crust recipe and make a lattice top. Bake at 350 degrees for 45 minutes.

Mabel Brubacker
Carlisle



Dave and Almira Kline with children Candace and Brendon.



Lisa Jones
Airville