

# Cream Of The Crop

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## HOT MILK SPONGE CAKE

2 cups sifted flour  
1 teaspoon baking powder  
4 eggs  
2 cups sugar  
½ cup butter  
1 cup hot milk  
1 teaspoon vanilla  
Sift together flour and baking powder; add butter to milk until melted (don't boil). Beat eggs until light and fluffy. Gradually add sugar. Alternately add flour mixture and milk, butter and vanilla to egg-sugar mixture.

Bake in greased and floured tube pan at 350 degrees for one hour or in a 13x9-inch pan for 35 minutes or in a 9-inch square pan for 25-30 minutes.

### Topping:

Melt 1 teaspoon butter on warm cake. Mix 2 tablespoons cinnamon with ¼ cup sugar. Sprinkle on warm cake. Or, sprinkle confectioners' sugar on warm buttered cake. Or, spread thin layer of jelly between two 9-inch cakes and frost with chocolate or vanilla icing.

Sue & Bruce Pardo  
Jarrettsville, Md.

## SCALLOPED POTATOES

1 can condensed cream of mushroom or cream of celery soup  
½ cup milk  
Dash black pepper  
4 cups sliced potatoes  
1 small onion, sliced  
2 tablespoons butter  
Dash paprika  
Blend soup, milk, and pepper. Arrange alternate layers of potatoes, onions, and sauce in buttered 1½-quart casserole. Dot top with butter. Sprinkle with paprika. Cover.

Bake at 375 degrees for one hour. Uncover. Bake 15 minutes more. Serves 6.

Alice Roberts  
Sabinsville

## STRAWBERRY SHORTCAKE

½ cup shortening  
2 eggs  
1 cup sugar  
½ teaspoon vanilla  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup milk  
1½ cups flour  
Cream shortening, sugar, and eggs. Add remaining ingredients. Bake at 350 degrees for 25-30 minutes. Serve with milk and fresh sliced strawberries.

Sandra Nolt  
Peach Bottom

## CRACKER PUDDING

4 cups milk  
2 eggs, separated  
½ cup sugar  
2 cups coarse cracker crumbs  
1 cup shredded coconut  
1 teaspoon vanilla  
Scald milk in top of double boiler. Beat egg yolks and add sugar. Add this mixture gradually to scalded milk. Stir constantly. Allow to cook for one minute and then add cracker crumbs and coconut. Stir until cracker crumbs are soft and mixture is thick. Remove from heat and add vanilla. Pour into a buttered baking dish. Spread with meringue made by beating 3 tablespoons sugar into stiffly beaten egg whites.

Bake at 350 degrees until meringue is golden brown. Makes 6-8 servings.

We are a farm family with 150 cows. Just like all other dairy farmers — busy, busy, busy.

Verna Zimmerman  
Danville

## EASY BAKED LASAGNA

1 pound ground beef  
6 cups spaghetti sauce  
12-ounces lasagna noodles, uncooked  
24-ounces small curd cottage cheese  
2 cups shredded mozzarella cheese  
½ cup grated parmesan cheese  
4 eggs

Brown ground beef; drain; set aside. Heat spaghetti sauce, set aside. Mix together cottage cheese, mozzarella, parmesan, and eggs for filling. Pour ¼ cup sauce on bottom of 13x9x2-inch pan. Arrange layer of uncooked lasagna noodles (about 4) over sauce. Spread ¼ cup sauce over noodles, ½ cup browned ground beef, ½ of the cheese filling, and additional ¼ cup sauce.

Repeat layers of lasagna, sauce, ground beef, cheeses, and sauce twice, gently pressing lasagna noodles into cheese mixture. Top with layer of lasagna noodles and remaining sauce. Sprinkle with additional parmesan cheese. Bake, covered with foil, at 375 degrees for one hour. Remove foil, bake about 10 minutes longer. Allow to stand about 10 minutes before cutting for easier handling.

Lasagna will expand during cooking to fill the empty spaces.

In all the ice and snow of January 1994, we moved to Juniata County from Lancaster County. Our whole family is involved in dairy farming. Our son, Dan, 18, and daughter, Judy, 15 are very involved with FFA and 4-H. I grow flowers for fresh and dry bouquets in the summer and sew wall hangings during the winter. We enjoy watching the seasons change on the Tuscorora Mountain across the Juniata River as we live and work on the dairy farm.

Linda Geissinger  
Mifflintown

## ORANGE AND CHEESE DESSERT

2 cups crushed graham crackers  
¼ cup melted butter  
1 tablespoon sugar  
Mix crackers, butter, and sugar together and press into the bottom of a cake pan or pie plate.

Mix together:  
8-ounces cream cheese  
1½ cups confectioners' sugar

Add:  
1 cup whipping cream, whipped  
Put mixture on top of crust. Drain:

15 ounces Mandarin oranges  
Add sugar and a little water to the drained orange juice. Thicken with clear jel and add some orange Jell-O. Cool. Arrange orange slices on cream cheese mixture and pour Jell-O mixture on top.  
Delicious!

Mrs. Elvin Swarey  
Reberbrug

## RHUBARB PIE

2 cups granulated sugar  
½ cup flour  
5 eggs  
½ stick butter  
3 cups milk  
3 cups chopped rhubarb  
Mix sugar and flour; add eggs and butter and beat well with mixer. Add milk, mix at low speed. Add rhubarb and stir. Pour into unbaked pie shell and bake at 375 degrees for about 35 minutes. Do not overbake. Pie will be a bit shaky when removed from oven. Makes 2 pies.

This is our family's favorite recipe for rhubarb pie.

Stephanie Buck  
Lebanon Co. Dairy Maid

## ICE CREAM PIE

18 chocolate sandwich cookies, crushed  
½ cup butter  
Melt butter and mix with crushed cookies. Press in buttered pie pan and fill with 2-quart vanilla ice cream.

### Topping:

½ cup sugar  
2 unsweetened chocolate squares

1 teaspoon butter  
1 small can evaporated milk  
Melt chocolate squares in double boiler. Add sugar and butter. Slowly add milk and cook until thickened. Before serving pie, top with the warm topping.

We just recently moved to a farm and started milking cows in January. We enjoy working together as a family. We have two children, Lucille, 3, and Anthony, 1. Both enjoy going to the barn watching and playing with the animals.

Leroy and I both enjoy the Lancaster Farming and I always look at the B section for recipes.

Leroy & Jane Zimmerman  
Millmont

## MEXICAN BISCUIT BAKE

2 tablespoons butter  
1 large can refrigerated butter-milk biscuits  
1 small can refrigerated butter-milk biscuits  
16-ounce jar medium thick and chunky salsa  
1 cup salsa for garnish, optional  
3 cups shredded Monterey Jack cheese or mozzarella.  
½ cup chopped green pepper  
½ cup sliced scallions  
2½ ounces sliced black olives, drained

Preheat oven to 375 degrees. Melt butter in a 9x13-inch baking dish. Evenly coat dish with butter. Separate all of the biscuit dough into 13 biscuits. Cut each into 8 pieces and place the pieces in a large bowl. Toss with 1¼ cup salsa. Spoon evenly into baking dish. Sprinkle with cheese, peppers, scallions, and olives. Bake 35 to 40 minutes or until edges are deep golden brown and center is set. Let stand for 15 minutes. Cut into squares. Serve with additional salsa if desired.

This is great for a snack for company.

June Baklik  
Shelton, Ct.

## DEBBIE'S RHUBARB CUSTARD PIE

1 cup sugar  
1 tablespoon flour  
2 tablespoons butter  
3 egg yolks  
1 cup milk  
Mix together sugar, flour, butter, egg yolks, and milk. Stir in: 2 cups chopped rhubarb  
Bake one hour. Then top with meringue with 3 egg whites. Brown in 325-350 degree oven.

Debra Heggenstaller  
Indiana

## PUMPKIN PIES

2 cups mashed pumpkins  
Pinch salt  
2¼ cups brown sugar  
4 tablespoons flour  
4 large egg yolks  
1½ quarts milk  
Vanilla  
4 large egg whites  
Combine pumpkin, salt, brown sugar, flour, egg yolks, milk and vanilla. Beat egg whites until stiff. Fold into pumpkin mixture just before putting into oven. Bake at 450 degrees for 10 minutes. Reduce heat to 300 degrees and bake until pie is set.

Barbara Zook  
Lititz

## CHOCOLATE BAR CAKE

8-ounces milk chocolate bar, broken into chunks  
¼ cup butter  
1½ cups boiling water  
2½ cups unsifted all-purpose flour  
2 cups light brown sugar  
2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
½ cup sour cream  
1 teaspoon vanilla  
Chocolate frosting

Preheat oven to 350 degrees. Combine chocolate, butter, and water in a mixing bowl; stir until chocolate is melted. In a separate bowl, combine flour, brown sugar, baking soda, and salt. Gradually add chocolate mixture, beating for several minutes with electric mixer on medium speed until well blended. Add eggs, sour cream, and vanilla, continuing to beat on medium speed for one minute. Pour into greased, floured 9x13-inch pan. Bake for 35-40 minutes. Cool; top with your favorite chocolate frosting. Serves 12.

My husband Todd has a dairy farm in Perry Township, Berks County. We have 70 cows and raise all the replacement heifers. I work part time as a church secretary. We have one daughter Tracie, who is a senior at Hamburg Area High School. She will attend Alvernia College in the fall. We have two sons, Brandon and Marc. Brandon, 16, is a sophomore at Hamburg and helps on the farm after school and on weekends. Marc is in third grade at Hamburg Elementary School. Both boys are active in 4-H and show animals during the summer.

Elaine Schroeder  
Hamburg

## BRUNCH EGGSTRATA

12 slices week-old bread, cubed  
1 cup chopped onion  
2 cups cubed ham or cooked bacon or sausage  
1 cup shredded Swiss cheese  
1 cup shredded cheddar cheese  
8 eggs, well beaten  
4 cups milk  
1 teaspoon salt  
½ teaspoon pepper, preferably white  
Butter 9x13-inch baking dish and place bread cubes evenly over bottom.

On top of bread, layer ham, onion, and both cheeses.

Beat together eggs, milk, and seasonings. Pour over ingredients in baking dish. Let stand for 15 minutes at room temperature or covered, overnight in refrigerator. Bake at 350 degrees for 45-50 minutes.

I am married and a high school German teacher. I enjoy vegetable gardening, reading, my beloved Rottweiler, and escorting high school students and adults on study tours of Germany and Austria.

I was raised on a farm. I enjoy canning and drying vegetables and herbs. Although I can no longer acquire raw, whole milk, it is still my favorite. I surely miss that milk with the golden cream on top!

Colleen M. Lehman  
Pine Grove

## CHEESE POTATOES

8 medium potatoes  
¼ cup onion  
¼ cup butter  
1 teaspoon mustard  
1 teaspoon salt  
¼ teaspoon pepper  
1 cup milk  
½ pound Velveeta cheese  
Combine ingredients in a medium-sized baking dish. Bake for one hour.

Our favorite cheese potatoes. Delicious!

Karen Zimmerman  
Blain

## CREAMY DUTCH APPLE DESSERT

¼ cup butter  
1½ cups graham cracker crumbs  
14-ounces sweetened condensed milk  
1 cup sour cream  
¼ cup lemon juice  
1 can apple pie filling  
½ cup chopped walnuts  
½ teaspoon cinnamon

Preheat oven to 350 degrees. In a 1½-quart shallow baking dish, melt butter in oven. Sprinkle in crumbs, stir well. Press in bottom of dish.

In a bowl, mix together condensed milk, sour cream, and lemon juice. Spread over crumbs. Spoon pie filling over. Bake 25 to 30 minutes or until set. Cool slightly. In small dish, mix together nuts and cinnamon. May be served warm or cold. Refrigerate leftovers.

Variations: Omit cinnamon. Substitute blueberry, cherry, or peach pie filling.

June Derfler  
Pine Grove

## ELEGANT

### CHEESE SQUARES

1 cup graham cracker crumbs  
3 tablespoons sugar  
8-ounce package cream cheese  
½ cup sugar  
½ cup milk  
1 teaspoon vanilla  
¼ cup softened butter  
¼ teaspoon salt  
1 teaspoon lemon juice  
1½ cups whipping cream

Combine crumbs and 3 tablespoons sugar. Add butter and mix well. Press firmly into 8-inch square pan. Bake at 375 degrees for 8 minutes. Cool. Beat cheese until smooth and fluffy.

Add ½ cup sugar. Beating constantly, add salt. Blend in milk, lemon juice, and vanilla. Blend in whipped cream. Spoon into crumb-lined pan. Chill until set, at least 3 hours. Cut into squares and top with blueberry or cherry pie filling. Makes 8 servings.

I am 13½ years old live on a dairy farm with my parents and 2 brothers and 5 sisters. This recipe is one of my grandma Zimmerman's favorites.

Carol Martin  
Millmont

## RICE CUSTARD

½ cup rice  
1 can evaporated milk  
1 teaspoon salt  
¼ cup sugar  
1½ teaspoon vanilla  
Milk

Mix together all ingredients in a greased 2-quart baking dish. Fill dish with milk. Top with butter and cinnamon. Bake at 300 degrees until rice is done. Stir several times during baking. May be served either warm or cold.

This is the first recipe I was taught to make. My mother would make it when we had extra milk. It is dad's favorite.

Brenda S. Nuss  
Catawissa

## CREAMY MACARONI AND CHEESE

1 gallon milk  
¼ cup butter  
48 slices Kraft Cheese Singles  
1 box elbow macaroni  
Cook macaroni. Drain. Pour milk into large saucepan. Add butter. Heat on medium until butter is melting and milk is warm. Start adding cheese slices slowly until all are in and melted. Pour sauce over macaroni.

Cook at 200 degrees for 20 minutes.

Melissa Campbell  
Gratz

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