

Dairy Recipes To Keep You On The 'Moove'

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OLD-FASHIONED CRACKER PUDDING

4 tablespoons butter
7 cups milk
1 1/2 cups sugar
28 soda crackers (2-inch square)
4 eggs
2 tablespoons cornstarch
1 cup milk
2 cups coconut (optional)
1 tablespoon vanilla

Melt butter. Add milk, sugar, and soda crackers. Bring to a boil. Beat together eggs, cornstarch, and milk, and add slowly to hot mixture. Bring to boil again. Add coconut and vanilla.

My parents are Marlin and Mary Jane Musser. I have two brothers, Jay, 13 and Jerald, 6, and one sister, Joy, 9.

I'm the oldest child, 15. On our farmette we have one steer, Sammy, for our own beef; 10 chickens for our own eggs; and one cat, Penny.

Some of my hobbies are reading (the B section of Lancaster Farming included), writing, typing, sewing, cross-stitching, bike-riding . . . and more! Our whole family enjoys this pudding, so naturally it never lasts long!

Jalisa Musser
Stevens

CRAB QUICHE WITH ASPARAGUS

1 1/2 cups shredded cheddar cheese
2 tablespoons flour
1 1/4 cups half and half
4 eggs, beaten
6 ounces crab or imitation crab, flaked
1/2 teaspoon salt
Dash of pepper
1 teaspoon minced dry onion
10-inch unbaked pie shell
1 cup cooked asparagus, well drained.

Toss cheese with flour. Add half and half, eggs, crab, asparagus, and seasonings. Mix well. Pour into pastry shell. Bake at 350 degrees for one hour until firm and slightly browned.

My husband Scott and I live on a farmette in Brunnerville. We have a little boy named Carson who keeps us stepping.

We have five dairy goats, one dog, and three cats. We enjoy the mountains and have a small cabin on the Chesapeake Bay.

When I am not busy with life's most important job, taking care of our son, I am in my perennial flower gardens, doing crafts, and best of all, cooking!

Sharon Rehm
Lititz

MACARONI BAKE

1/2 pound ground beef
1/2 teaspoon salt
1/2 cup onion, chopped
Brown meat and onion. Add:
1 cup tomato paste
1/2 cup mayonnaise
Set aside.

Put in saucepan:
2 cups milk
2 eggs, beaten

Thicken with 1/4 cup flour and a little more milk (as you would thicken gravy). DO NOT BOIL. Add 1 cup grated cheese. Stir until cheese melts, but DO NOT BOIL.

Cook 3 cups elbow macaroni. Mix cheese sauce with cooked macaroni.

Put layers of macaroni mix in 9x13-inch baking dish, then the meat mixture, then rest of macaroni on top. Sprinkle cheese on top and bake for 45 minutes at 350 degrees.

(Put foil on top for at least 15 minutes to prevent macaroni from getting hard.)

This recipe is great for taking to picnics and potlucks. It is also great for those who are not crazy about plain macaroni and cheese.

I live in Nisbet, Lycoming County, with my husband, Rob and our 9-month-old son, Brock. We live on part of the family farm. Rob drives truck for Agway and farms part-time with his father and uncle.

I am a legal secretary. We both grew up on the farm and would never live anywhere else.

I am a former dairy princess and I still promote the dairy industry by eating dairy products, living on the farm, and helping with the local dairy princess pageant and activities.

Becky Steppe
Williamsport

CHERRY CHEESE CAKE

1 package (18 1/4 ounces) white cake mix
2 packages (8 ounces each) cream cheese, softened
4 cups confectioners' sugar
1 pint whipping cream, whipped
2 cans (21 ounces each) cherry pie filling

Prepare cake mix according to package directions. Pour into two greased 9x13x2-inch baking pans. Bake at 350 degrees for 20 minutes or until toothpick inserted near the center comes out clean. Cool.

In a mixing bowl, beat the cream cheese and sugar until fluffy; fold in the whipped cream. Spread over each cake. Top with pie filling. Chill 4 hours or overnight. Yields 24-30 servings.

This dessert is delicious and simple to make.

Nancy F. Peters
Topton



The Felster family from Columbia.

BLUEBERRY SOUR CREAM MUFFINS

1/2 cup soft butter
1 cup sugar
1 egg
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1/2 cup milk
1/2 cup sour cream
1 cup fresh blueberries

Preheat oven to 375 degrees. Cream first four ingredients. In a separate bowl, sift flour and baking powder together. Add to creamed mixture alternately with milk and sour cream.

Fold in blueberries. Spoon into greased muffin tin or bake cups and sprinkle with crumb topping.

Topping:
1/2 cup butter
1/2 cup brown sugar
1/2 cup flour
1/2 teaspoon cinnamon
Bake 20-25 minutes.

I love this recipe. It's great for after-school snacks or a special treat for a visit with a friend or new mom. I always keep several quarts of blueberries in my freezer for recipes just like this. I always have sour cream on hand — it can be whipped up quickly.

My family consists of three growing boys, ages 8, 6, and 3. My husband works full time for UPS and I am a homemaker. We reside outside of Columbia on a four-acre farmette. Even though we are not farming full-time, we do enjoy the country life and have a big garden that we enjoy working in as a family.

Karen Feister
Columbia

APRICOT STRUDEL

8-ounce package cream cheese
1 cup butter
2 1/4 cups flour
18-ounce jar apricot preserves
1/2 cup chopped pecans
3 tablespoons brown sugar
1/2 cup flake coconut
1/2 teaspoon cinnamon

Cream the cheese and butter in large mixer bowl. Add flour and mix well. Chill mixture for one hour. Divide dough into three equal parts. Roll out one at a time on a floured board. Spread 1/3 of preserves, cinnamon, brown sugar, nuts, and coconut on each.

Dampen edges of dough with water. Roll as a jelly roll. Bring dampened edges up to top and seal.

Place upside down on an ungreased cookie sheet. Seal ends and prick small holes in top of roll. Bake for 1 hour at 350 degrees (watch carefully, because you may need to lower the temperature and bake a little longer).

Cut strudel while warm.

This is an old recipe from a family friend, shared by my mother-in-law. It's a nice treat to eat one strudel now, share one, and freeze one for later (or hide one for later), if it lasts that long. . . .

Sue and Bruce Pardo
Jarrettsville, Md.

JAM CAKE

1 cup raisins
3 cups flour
2 cups sugar
1 cup buttermilk
1 teaspoon baking soda
1/2 cup butter
1/2 cup shortening
1 cup jam, any flavor
1 cup nuts
3 eggs
1 cup coconut

1 large apple, grated
Measure all ingredients into a large bowl. Mix. Bake in three 8-inch cake pans at 350 degrees for 20 to 30 minutes. Prepare filling; spread between layers.

Prepare caramel icing. Spread over cake and on the sides.

Filling:

2 cups sugar
1/2 cup butter
2 tablespoons flour
1 apple, grated
1 1/2 cups milk
1 cup chopped nuts
1 cup raisins
1 cup coconut

In a saucepan, combine the first five ingredients. Cook until thickened. Add nuts, raisins, and coconut. Spread between cake layers.

Caramel Icing:

2 1/2 cups sugar
1/2 cup butter
1 cup milk

Combine two cups sugar, butter, and milk. Bring to a boil, stirring constantly. At the same time, put the remaining sugar into a saucepan and brown, stirring constantly. Pour into sugar mixture. Reduce heat to medium; cook to soft-ball stage. Beat to desired consistency. Spread over cake and on the sides.

I first made this cake for my brother's birthday and we liked it so well I have made it several times since. We like it just plain, without the filling and icing. We live on a hog farm and have around 100 sows.

Lena Hoover
Shippensburg

COOKIES 'N CREAM ICE CREAM PUDDING

3 cups Oreo cookies, crushed
1/2 cup melted butter
Mix, then put in 9x13-inch pan. Reserve 1/2 cup for topping.

Mix 1/2 gallon soft ice cream (vanilla or cookies 'n cream)
2 boxes instant vanilla pudding
1 cup milk

Pour on top of crumb mixture, then beat sweet whip cream and put on ice cream mixture and rest of cookie crumbs.

We live on a dairy farm and milk approximately 60 cows. We have a family of four girls and three boys. I enjoy trying some of the recipes in Lancaster Farming.

Mrs. Elmer J. King
Ronks

FRENCH FRY CASSEROLE

1 pound hamburger
1 teaspoon salt
1/4 teaspoon pepper
1 can cream of mushroom soup
1 can cheddar cheese soup*
2 pounds (frozen) french fries
Pat raw hamburger in bottom of casserole dish or small roast pan and sprinkle with salt and pepper. Spread soup on top, then top with french fries. Bake at 350 degrees for 1 1/2 hours.

*Instead of cheddar cheese soup, I make my own: Melt 2 tablespoons butter in saucepan. Add 2 tablespoons flour and 1 chopped onion. Brown slightly, then add 2 cups milk and stir and cook until thickened. Add 1/2 cup cheddar cheese powder.

This is one of our favorite casseroles. My husband Ralph and I and our daughters, Diane, 4, Rebekah, 2 1/2, and Belinda, 6 months old live on a 57-acre farm close to Kutztown. We raise vegetables, corn, and soybeans. We sell most of our produce at the Kutztown Produce Auction.

Mary Zimmerman
Kutztown

FLOZEN FLUFFY STRAWBERRY PIE

2 1/2 cups lightly toasted coconut
1/2 cup butter
1 3-ounce package cream cheese, softened

1 14-ounce can sweetened condensed milk (not evaporated milk)

2 1/2 cups fresh or frozen unsweetened thawed strawberries, mashed or pureed (about 1 1/2 cups)
3 tablespoons lemon juice from concentrate

1 cup whipping cream, whipped
Additional fresh strawberries (optional)

In large saucepan, melt butter and stir in toasted coconut. Mix well. Press into bottom and up sides of 9-inch pie plate. Chill.

In large bowl, beat cream cheese until fluffy. Beat in condensed milk. Stir in pureed strawberries and lemon juice. Fold in whipped cream. Pour into coconut crust (mixture should mound slightly). Freeze 4 hours or until firm.

Before serving, garnish with additional fresh strawberries if desired. Return leftovers to freezer.

(A graham cracker or baked pastry shell can be substituted for the coconut crust.)

Priscilla Grube
Mohrsville

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Scott, Carson, and Sharon Rehm.



The Elmer J. King family from Ronks enjoys cookies 'n cream ice cream pudding.