

Dairy Recipes To Keep You On The 'Moove'

(Continued from Page B16)

IDAHO POTATO CAKE

1 cup butter
2 cups sugar
2 eggs
1 cup cold mashed potatoes
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ cup baking cocoa
1 teaspoon baking soda
1 cup milk
1 cup chopped nuts

In a mixing bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Blend in potatoes and vanilla. Combine flour, cocoa, and baking soda, adding alternately with milk, blending well after each addition.

Stir in nuts. Pour into a greased 13x9-inch pan. Bake at 350 degrees for 40-45 minutes or until cake tests done. Cool on a wire rack.

I like to read Lancaster Farming when the dairy contest is in. I also like to read Kids Korner every week.

We live on a dairy farm. I am 13 years old. I enjoy living on a farm.

Rebecca Zook
Lititz

CHEESECAKE

Crust:

1 bag or box graham cracker crumbs
½ cup sugar
½ pound butter

Line pan; 8x12x2-inches with graham cracker crumbs mixed with butter and sugar. Be sure to line sides of pan. Bake for 5 minutes at 325 degrees. Let cool. First layer:

3 packages cream cheese
6 eggs
1½ cups sugar
2 tablespoons lemon

Mix together ingredients for first layer. Pour over crust. Bake at 325 degrees for 45 minutes or until knife inserted in middle comes out clean. Let cool.

Top layer:

2 cups sour cream
4 tablespoons sugar
1 teaspoon vanilla

Mix together ingredients for top layer and pour over first layer. Bake 10 minutes at 375 degrees. Let cool. Refrigerate for several hours before serving.

Linda Miller
New Smithville

LIGHT WHEAT BREAD

2 cups milk
½ cup butter
8 teaspoons salt
¾ cup brown sugar
6 cups warm water
4 tablespoons dry yeast
4 cups whole wheat flour
16-18 cups white bread flour
Sauté milk; add butter, salt, sugar, and stir to dissolve. Dissolve yeast in warm water and combine two mixtures. Add whole wheat flour and gradually add white flour, mixing and kneading until elastic and not too sticky. Let rise in warm place until doubled. Punch down, let rise again. Work into 8 loaves; let rise again. Bake at 350 degrees for 30 minutes. Butter tops when removed from oven. Remove from pans and enjoy.

This is our favorite bread recipe. I enjoy making it for Sunday dinner guests also. We are turkey farmers in Perry County and really enjoy all the wildlife. I look forward to Lancaster Farming's Section B every Saturday.

Esther Burkholder
Millerstown

BAKED MACARONI AND CHEESE

3 tablespoons butter
2½ cup macaroni (do not cook)
4 cups milk
1 cup cheddar cheese
Salt and pepper to taste
Melt butter in 2-quart casserole. Stir in macaroni until well coated. Add cheese, salt, pepper, and stir well. Pour in milk. Bake at 350 degrees uncovered for 1 hour.

We have a 185-acre dairy farm in Snyder County. We milk 50 cows. Our daughters Janelle, 11 and Danielle, 6 help with the chores. They have bunnies, sheep, cats, dogs, and a goat they have to take care of.

This recipe is a favorite of our family. It's so easy to make since you don't cook the macaroni before baking. I have given this recipe to many friends and family members.

Deb Ewing
McClure

ICE CREAM DELIGHT

½ gallon vanilla ice cream
1 cup shredded coconut
¾ cup light brown sugar
2 cups crushed Rice Chex
½ cup chopped nuts
½ cup melted butter
Mix everything well but the ice cream. Put ¾ of the mixture into an 8- by 8-inch cake pan. Place softened ice cream over the entire surface. Put remaining mixture on top. Return to freezer until ready to serve.

My husband Ben and I both grew up on farms. One of our memories is the early morning chore of milking the cows. We still consider ourselves farmers, even though the only farming we do is our small vegetable garden.

We have two grown sons and two beautiful little granddaughters.

When the boys were small, we often made homemade ice cream with farm fresh milk and cream. Some of the ice cream would go into this dessert and used later for a special treat.

Karen Myers
East Berlin

ICE CREAM IN A COFFEE CAN

1 cup milk
1 cup heavy whipping cream
½ cup sugar
½ teaspoon vanilla
Pinch salt

Mix together all ingredients and transfer to a 12-ounce coffee can. Set the can inside a larger can and pack crushed ice between the sides of the 2 cans. Add rock salt to the ice and snap on a tight fitting lid. Roll the can back and forth on a porch or driveway for about 15 minutes. Remove lid. Drain the water. Open the smaller can and stir the ice cream. Reclose. Add more ice and rock salt to large can. Roll another 10 minutes. Enjoy.

I am seven years old. I have two sisters and one brother. My parents are Eli and Barbara. We live on a dairy farm. I have two bunnies, Chocolate and Benny. I like reading, roller skating, and riding my bike. My mother lets us make this recipe when she thinks we have extra energy. We don't mind because it is so good.

Amanda Zimmerman
Fleetwood

PUMPKIN PIES

2 cups pumpkins
2½ cups brown sugar
4 egg yolks, beaten
4 tablespoons flour
1½ quart milk
½ teaspoon vanilla
½ teaspoon cinnamon
4 egg whites

Mix together everything except egg whites. Beat egg whites until stiff; add ¼ cup granulated sugar. Mix egg whites last into pie mix. Makes 4 pies. Put in regular medium-sized pie plates. Bake at 325 degrees for one hour.

We live on a farm. We milk 27 cows. If Dad is working in the field, Mom and I milk the cows. I like to milk and work outside. There are eight people in our family. My dad and mom are Allen and Lovina Zimmerman. I am the oldest and am 12 years old. My sister Barbara Ann is 11 years old. My brother Allen Ray is five years old. The twins, Marlene and Marvin, are 3. Lucille is the youngest and is one. We love this pumpkin pie.

Minerva Zimmerman
Mifflinburg

EASY MACARONI AND CHEESE

3 tablespoons butter, melted in baking dish
2½ cups uncooked macaroni (pour into butter and stir until coated)

Slice or dice ½ pound Velveeta cheese and put on top of macaroni. Sprinkle on 1 teaspoon salt and ¼ teaspoon pepper. Pour 1 quart milk over all. Bake uncovered at 325 degrees for 1½ hours. Do not stir while baking.

The recipe comes out golden brown and creamy. Other kinds of cheese are good, too!

I live on a dairy farm. I have six brothers: Brian, 16; Michael, 13; Steven, 11; Me, 8; Keith, 6; Wilson, 4; and Benjamin, 2. I feed the calves. Wilson and Keith help me. I also have to feed the chickens and hunt the eggs.

I also have to watch my little brother Benjamin. I help my dad milk cows and feed. I help my mother clean the house.

Andrew M. Martin
Kutztown

FRESH PEACH DELIGHT

Graham cracker crumb crust:
2½ cups graham cracker crumbs
½ cup granulated sugar
½ cup butter, melted
Blend together crumbs, sugar and butter. Press crumbs firmly into a 13x9-inch pan.

Mix together:

8-ounces cream cheese
4 cups whipped cream topping
1 can condensed milk
Pour mixture over graham crust.

Cook together:

1½ cups water
½ cup sugar
Thicken with 2 to 3 tablespoons clear jell. Add 2 tablespoons orange Jell-O. Cool. Add fresh peaches. Once it's cooled, pour over cream cheese mixture.

Delicious! It's one of our favorite summer desserts. I'm 13 years old. I have two brothers and two sisters. We live on a 50-acre dairy farm and we milk about 39 Jersey cows. We all enjoy helping with the farm work.

Sadie Mae Beller
Ronks

TURKEY STUFFING

1 pound butter, divided
6½ quarts bread cubes
3 cups chopped celery
1 cup chopped onions
6 eggs, beaten
2 teaspoons parsley flakes
1 teaspoon celery salt
1 teaspoon garlic or onion salt
1 teaspoon paprika
1 teaspoon black pepper
3 teaspoons poultry seasoning or sage

3 cups turkey broth or milk
Saute onions in melted butter. Add bread cubes and lightly brown. Combine remaining ingredients and add to bread cubes and onions. Bake in casserole for one hour at 325 degrees. Serves 20.

This is our family's favorite stuffing recipe. Mom makes it at Thanksgiving and Christmas.

I have eight brothers and sisters. We live on a dairy farm in Union County.

Carol Martin
Millmont

SWEET POTATO CASSEROLE

3 cups mashed sweet potatoes
1 cup sugar
½ teaspoon salt
2 eggs, beaten
½ stick melted butter
½ cup milk
1 teaspoon vanilla
1 cup brown sugar
1 cup nuts
½ cup melted butter

Combine sweet potatoes, 1 cup sugar, ½ teaspoon salt, 2 beaten eggs, ½ stick melted butter, ½ cup milk, and 1 teaspoon vanilla. Mix with mixer, then put in a 9 x 13-inch pan.

Topping: Mix brown sugar, nuts, and ½ stick melted butter. Make like crumbs and put on top of sweet potato mix. Bake ½ hour at 350 degrees.

This is the only way we like to eat sweet potatoes. We live on a dairy farm and are milking 22 cows. Our children are Emmy Lou, 4, Regina Mae, 3, and Jonathan Lee, 6 weeks. We are all glad that summer is arriving.

Joseph and Mary Lou Ramer
Shippensburg

STRAWBERRY DELIGHT

1 large box strawberry Jell-O
1 pint frozen strawberries
4 mashed bananas
1½ cup boiling water
1 can crushed pineapple
1 pint sour cream
Dissolve Jell-O in the boiling water. Add frozen strawberries, pineapple, and bananas. Place half the mixture in the bottom of a dish and add the sour cream.

Add remaining strawberry mixture. You can also use individual dishes. Let set in refrigerator several hours before serving.

This recipe is very good on hot summer days. I use my own strawberries that I have prepared for the freezer.

My husband Darwin and I live on 15 acres. We grow hay and vegetables. I work as a nurse at a local hospital.

Darwin is a printer at a local business. Our children, Jennifer, 24, and Kevin, 23, are always looking for some home cooking.

Jean Bensing
New Ringgold

GOLDEN CHEESE BROCCOLI CHOWDER

2 cups water
1 cup celery, chopped
1 cup carrots, chopped
½ cup onion, chopped
1 pound fresh broccoli, washed and chopped
Cheese sauce:
½ cup butter
½ cup flour
2 teaspoons salt or to taste
¼ teaspoon pepper
4 cups milk

1 pound Velveeta cheese, cut in ½ inch cubes or 4 cups grated cheddar cheese

2 cups ham, cut in ½ inch cubes
In large kettle, combine water, celery, carrots, and onion. Bring to boil; reduce heat. Simmer, covered, for about 5 minutes or until tender. Add broccoli; cook until broccoli is tender, about 5 minutes (to keep broccoli bright green, leave the cover slightly ajar). Do not drain vegetables.

To make sauce, melt butter in large saucepan; blend in flour, salt, and pepper. Cook, stirring, for 1 minute. Stir in milk; cook until thickened. Stir in the cheese and cool until melted; add the ham cubes. Combine cheese mixture with undrained vegetables. Serves 12.

This is a favorite dish of most of us in our family. Each of the children seems to have one vegetable they aren't too fond of, but generally don't complain, as long as I vary the menu.

I'm the mother of 1 girl and 4 boys ranging in age from 2-13 years. After living in Iowa for 7 years on a beef, hog, and crop farm, we moved back to Pennsylvania last spring. My husband died after a short battle with cancer and I felt the need to be close to family and friends.

My children and I now live on my dad's farm and help him with fieldwork. I feel truly blessed to have the opportunity to give my children a chance to still experience farm life and work.

Brenda Oberholtzer
Nottingham

NEW YORK CHEESE CAKE

1 pound cream cheese (room temperature)
1 pound creamed cottage cheese
1 pint sour cream
1½ cups sugar
4 eggs
2 tablespoons lemon juice
1 teaspoon vanilla
3 tablespoons flour
3 tablespoons cornstarch
½ cup butter, melted

Cream the cream cheese, add cottage cheese, and beat 15 minutes. Add remaining ingredients separately. Blend thoroughly after each addition. Bake in a greased and floured spring-form pan. Bake 60 minutes at 375 degrees. Turn oven off, let cake cool completely in oven with door closed.

Frances G. Westfall
New Oxford

