

# Dairy Recipes Galore From Cow Mania Contest

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## SNICKER CAKE

1 package German chocolate cake mix  
14-ounces caramels  
½ cup butter  
½ cup milk  
¾ cup semi-sweet chocolate chips

1 cup pecans, chopped

Prepare cake mix as directed on package. Pour half the batter into a greased and floured 9x13-inch pan. Bake at 350 degrees for 20 minutes. Combine caramels, butter and milk. Cook over low heat, stirring often, until caramels are melted. Remove cake from oven. Pour caramel mixture over cake evenly. Top with chocolate chips and nuts. Dot with remaining batter. Bake at 250 degrees for 20 minutes, then at 350 degrees for 10-15 minutes or until well done. *I live on a dairy farm in Juniata County with my parents, 5 sisters, and 4 brothers. I just recently got back home again after being in Illinois for almost six months. I had been teaching school in Illinois. I enjoyed it out there but it sure is great to be home with my family again.*

*Also, I'm ready to get back to country living again. I'm looking forward to helping unload hay loads and working in the garden and flower beds. I hope you all have a wonderful summer!*

Denise Wenger  
Mifflintown

## SOUR CREAM APPLE CAKE

½ cup butter  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 cup sour cream  
3 apples, sliced

Cream butter and sugar. Add eggs and vanilla. Combine flour, baking powder, baking soda. Add to creamed mixture, alternating with sour cream. Spread in greased pan. Top with apple slices. Sprinkle top with ½ cup sugar. Combine with ½ teaspoon cinnamon and ¼ teaspoon nutmeg. Bake 30 minutes at 350 degrees in a 9x13-inch pan.

*My family loves this cake. It's so easy to make and tastes great every time. I hope you enjoy it.*

Brenda Nuss  
Catawissa

## SPUMONI ICE CREAM CAKE

2 boxes strawberry ice cream  
1 quart spumoni ice cream or your favorite nut ice cream with other goodies  
8-ounces jar strawberry jam  
¼ cup slivered almonds  
1 cup whole strawberries  
1 pint whipping cream, whipped and sweetened

Soften ice cream; pat each quart into 8-inch round cake pan, which has been lined with plastic wrap. Freeze until hard. Spread half strawberry jam on each layer. Stack together with spumoni layer in center. Frost with whipped cream. Garnish outside with almonds. Arrange strawberries on top; freeze overnight. Yield: 12 servings.

*I am 15 and live on a dairy farm. I help in the field and I help with the milking, I like to work outside and plant flowers.*

*I love to try new recipes.*

Crystal Zimmerman  
Romulus, NY

## FRUIT DELIGHT

2 cups flour  
1 cup butter  
2 tablespoons sugar

Soften butter and mix with other ingredients. Spread evenly in a 10½ by 15½ by 1¼-inch deep baking sheet. Bake 10-18 minutes at 350 degrees, being careful to not get the mixture too brown. (It should show only tinges of browning.) Cool.

Second layer:

8-ounce package of cream cheese (room temperature)  
1 cup confectioners' sugar  
1 pint whipped cream, whipped  
Using electric mixer, combine these ingredients and spread on cooled baked crust.

Third layer:

At this point, top with your favorite pie filling and refrigerate. You can also make your own topping using a package of frozen sliced strawberries thickened with a small amount of clear gel mixed with sugar and a touch of lemon juice. To this add about ¼ quart of fresh strawberries, halved. Carefully layer on top of the cream cheese mixture and refrigerate until set.

*This recipe not only looks good but tastes equally as good as it looks.*

*The recipe contains more than a substantial amount of dairy products. It is a "hit" wherever I take it.*

*My husband and I live on a 200-acre dairy farm. We also rent another 300 acres. My husband is semi-retired and works for our only son, who now runs the farm. Our son has 225 head of Holstein cows and employs another full-time helper plus six high school boys, as needed. I keep the books for our son so everything is up to date on a daily basis.*

*Neither of us would exchange life on the farm for anything. However, we do like to travel with our local bus company that arranges multiday tours. In fact we just returned from a four-day tour to Parkersburg, West Virginia, where we explored Blennerhasset Island. This is a five-mile-long island in the middle of the Ohio River.*

*As great as it is to get away, it is equally as great to return home to the farm.*

Mrs. Kent (Charlotte) High  
Pottstown

## GRAPE-NUT PUDDING

1 quart milk  
½ cup flour  
¼ teaspoon salt  
1 cup whipping cream  
¼ cup sugar  
2 egg yolks  
2 teaspoons vanilla  
¼ cup grape nut cereal

Add enough milk to flour to make a smooth, thin paste.

Add eggs and salt to paste. Beat. Heat remaining milk and sugar until almost scalding and stir in paste mixture. Stir constantly until thickened. Cool; fold in vanilla. Add cream (whipped) and grape nuts just before serving.

*I like reading the B Section in Lancaster Farming.*

*We have two girls and three boys ages 2-9. We are produce farmers with a broiler house, a bike shop, and soil-grown greenhouse tomatoes — which keeps us busy all summer.*

Mrs. Elvin Z. Zimmerman  
Mifflinburg

## BROCCOLI AND RICE CASSEROLE

Saute:

½ cup butter  
½ cup onion  
1 cup diced celery

Add:

1 cup milk  
1 cup water  
1 can any cream soup

Add:

½ pound velveeta cheese (stir until melted)

Pour over 1 cup dry minute rice and one 10-ounce package of frozen broccoli. Bake uncovered at 350 degrees for 50 minutes.

*My husband and I own a dairy farm in Snyder County. We have two daughters, Janelle, 12 and Danielle, 7, who help us with our 50 dairy cows. This recipe is a favorite of our family.*

Deborah Ewing  
McClure

## PINK ARCTIC FREEZE

Two 3-ounce packages cream cheese

2 tablespoons sugar

1-pound can (2 cups) whole cranberry sauce

½ cup chopped nuts

1 cup heavy cream, whipped

2 tablespoons mayonnaise or salad dressing

9-ounce can (1 cup) crushed pineapple, drained

Soften cream cheese; blend in mayonnaise and sugar. Add nuts, fruits, whipped cream; add to mixture and mix well. Pour into 8½ by 4½-inch loaf pan or comparable size mold. Freeze firm 6 hours or overnight. Before serving, let stand at room temperature 15 minutes. Slice, turn out on lettuce if desired. Makes 8-10 servings.

*My family operates a 40-cow dairy farm in eastern New York on the Hudson River. Much of my time is spent as the Greene County dairy princess, promoting dairy products to the public.*

*I enjoy doing school programs, hosting special events, and writing newspaper articles, teaching people about the importance of dairy products to their diet. The dairy industry affects the lives of so many people that educating the public is crucial to the future. Enjoy June Dairy Month!*

Sarah Van Orden  
Catskill, N.Y.

## CREAMY HASH BROWN CASSEROLE

32-ounce package frozen Southern-style hash brown potatoes, thawed

1 pound American cheese, cubed

1 can condensed cream of chicken soup, undiluted

2 cups sour cream

¼ cup butter, melted, divided

3 tablespoons chopped onion

¼ teaspoon paprika

2 cups cornflakes, slightly crushed

In a large bowl, combine hash browns, cheese, soup, sour cream, ¼ cup butter, and onion. Spread into a greased 13x9x2-inch baking dish. Sprinkle with paprika. Combine cornflakes and remaining butter. Sprinkle on top. Bake uncovered at 350 degrees for 50-60 minutes or until heated through.

Donna Bollinger  
Lititz

## EASY BUTTERSCOTCH PUDDING

1½ quarts milk  
1 cup molasses  
1 cup brown sugar  
1 cup flour  
½ cup butter  
1 tablespoon vanilla  
5 eggs

In heavy kettle, bring milk and butter to boiling. Beat together remaining ingredients and stir into hot milk. Continue stirring until pudding is thick.

Pour into serving dishes. Chill. Put on favorite topping or eat as is.

*This is our favorite pudding. It's quick and simple.*

Charlene Brubacker  
Carlisle

## P-NUT BUTTER PIE

Crust:

25 vanilla wafers

½ cup unsalted peanuts, chopped

½ cup butter (melted)

Mix all together, then press into a 10-inch pie pan. Bake at 350 degrees for 10 minutes. Cool.

Filling:

One 8-ounce package of cream cheese

One cup peanut butter

Beat until light and fluffy, then add 1 cup sugar. Beat until well mixed, then add one cup heavy cream, whipped with one teaspoon vanilla, until forms peak. Fold into peanut butter mixture. Pour into baked shell. Chill for 2 hours. Serve with fudge sauce.

Fudge sauce:

2 ounces semisweet chocolate

14-ounce can sweetened condensed milk

2 tablespoons butter

2 tablespoons vanilla

Cook over low heat until it thickens.

*My husband Andy and I live in southern York County. We have two children, Wade, 21, and Katie, 13.*

*My favorite thing to do is bake! I enjoy reading the recipes you publish each week. Keep up the good work!*

Belinda Myers  
Dallastown

## PEACHES AND CREAM PIE

2 packages (four serving size) instant vanilla pudding

1½ cups milk, divided.

¾ cup pureed peaches (fresh or canned)

1 baked 9-inch pie crust

¼ teaspoon almond extract

2½ cups whipped cream

Prepare one package pie filling as directions indicate, using ½ cup milk and pureed peaches. Pour into pie crust. Refrigerate.

Prepare remaining package of pudding mix as package indicates, using remaining 1 cup milk. Stir in almond extract. Let stand five minutes, stirring twice. Gently fold in 1½ cups of whipped cream. Spoon over peach layer. Refrigerate three hours before serving.

To serve, arrange sliced fresh peaches and remaining cream on top.

*We live on a 93-acre dairy farm in Bedford County. We have 58 cows and about 50 replacement heifers.*

*We have three girls and a boy: Annie, 5; Joyce, 4; Rebekah, 2; and Adam, 7 months. We really enjoy life on the farm! We also enjoy Lancaster Farming.*

Mrs. Nelson Nolt  
Woodbury

## CHOCOLATY DOUBLE CRUNCHERS

½ cup butter, softened  
½ cup sugar  
½ cup packed brown sugar  
1 egg  
½ teaspoon vanilla  
1 cup flour  
¼ teaspoon baking soda  
¼ teaspoon salt  
1 cup quick cooking oats  
1 cups crushed cornflakes  
¼ cup flaked coconut

Filling:

6-ounces cream cheese, softened

1½ cups confectioners' sugar

2 cups semi-sweet chocolate chips, melted

In a mixing bowl, cream butter and sugars. Add egg and vanilla; mix well. Combine flour, baking soda, and salt. Add to creamed mixture and mix well. Add oats, cornflakes, and coconut. Shape into 1-inch balls and place 2-inches apart on greased baking sheets. Flatten with glass dipped in flour. Bake at 350 degrees for 8-10 minutes. Remove to wire racks to cool for filling; beat cream cheese and sugar until smooth. Add the chocolate; mix well. Spread about 1 tablespoon on half of the cookies and top each with another cookie. Store in refrigerator. Yield: 2 dozen.

*We live on a dairy farm in the Ephrata area. We also have a lime and fertilizer business and are partnership with my husband's parents and his brother. We have three boys, Daryl, 10; Brian, 6; and Anthony, 3. I enjoy cooking for my family.*

*These cookies never last long!*

Linda Zimmerman  
Lititz

## FAST FRUIT COBBLER

1 cup flour  
1 cup sugar  
2 teaspoons baking powder  
1 cup milk  
1 teaspoon vanilla  
2 cups canned, sliced peaches, drained

½ cup butter, melted

Combine flour, sugar, and baking powder in a two-quart baking dish. Stir in milk and vanilla to make a thin batter. Place fruit slices over the batter and drizzle the melted butter over the top. Do not stir. Bake at 350 degrees for 25-30 minutes or until nicely browned. Try cherries or berries instead of peaches. Serve warm with whipped cream or ice cream.

Rachel Groff  
Manheim

## CREAMY CARAMEL DIP

8 ounces cream cheese  
¼ cup packed brown sugar  
1 cup sour cream  
2 teaspoons vanilla  
1 cup cold milk  
3.4 ounces instant vanilla pudding

Assorted fresh fruit

In mixing bowl beat cream cheese and brown sugar until smooth. Add sour cream, vanilla, milk, and pudding mix, beating well. Cover and chill for at least 1 hour. Serve as a dip for fruit. Delicious!

*Our children really like this dip and I enjoy trying new recipes — especially those from the B section of Lancaster Farming.*

Elaine Martin  
Ephrata