

# Udderly 'Cowtastic' Dairy Recipe Entries

(Continued from Page B2)

## WHOOPIE CAKE

1 box devil's food cake mix  
1 small package instant chocolate pudding  
4 eggs  
½ cup vegetable oil  
1½ cups milk

Mix together. Divide into 2-lined cookie sheets with aluminum foil. Spray with vegetable spray. Pour batter into pans. Bake at 350 degrees for 15 minutes. Remove from pans. Cool. (Use 15½ x 10½ -inch cookie pans with sides).

### Filling:

2 egg whites  
2 teaspoons vanilla  
4 tablespoons flour  
2 tablespoons milk  
1 cup shortening

Combine ingredients and beat well. Add 1 box confectioners' sugar and beat until fluffy. Put filling between cakes.

*This happens to be my family's favorite recipe. I don't mean just my immediate family either.*

*My mom, sisters, and even my husband's side of the family take this baked good to reunions and family get togethers. It sure does beat making whoopie pies.*

*My husband and I are expecting our fourth child and I'm always in search of quick and easy recipes. We live on a dairy farm, which makes milk a very easy commodity to us. That's why I also look for milk as being part of a good wholesome recipe.*

**Pam Funk  
Lancaster**

## BLANC MANGE (CORNSTARCH) PUDDING

½ cup sugar  
3 tablespoons corn starch  
¼ teaspoon salt  
2½ cups milk  
1 teaspoon vanilla

Cook together all ingredients but vanilla in microwave for 2 minutes. Stir. Cook 5-6 minutes more, stirring each minute, one time. When thick, add vanilla.

*Hello, again from Sugar Valley. Power saws have been running all day due to a bad storm last night. Joe had lost of limbs to saw up from the many trees that were damaged.*

*Hay making has begun. Our Amish neighbors will get some of the hay. We appreciate when they help with the baling.*

*Our Wyoming son, Tim, is expected home this week along with our 15-year-old grandson, Jason. He plans to help Joe with hay making if the weather is fit.*

**Doris and Joe Heggenstaller  
Loganton**

## DEEP DISH MEXICAN-STYLE PIZZA

3 packages refrigerated butter-milk biscuits  
1½ cups thick and chunky salsa, divided  
4 cups shredded cheddar cheese, divided  
½ cup chopped green bell pepper  
½ cup chopped green onions  
½ cup pitted and sliced ripe olives

1 pressed garlic clove  
Butter  
Preheat oven to 375 degrees. In a large mixing bowl, cut biscuits into quarters. Stir in one cup salsa and two cups cheese. In a separate bowl, mix chopped peppers, chopped green onions, sliced ripe olives, and pressed garlic. Add vegetable mixture to biscuit mixture. Mix well. Spread into a buttered 9x13-inch baking dish. Pour remaining salsa on top. Sprinkle with remaining cheese. Bake 30-35 minutes, or until golden brown. Yield: 9 servings or 24 appetizers.

Approximately 380 calories and 19 grams fat per serving.

*Since having my daughter, Shellbi, nearly three years ago, I've become a stay-at-home "mommy" and homemaker. We enjoy flower and vegetable gardening and being outside.*

*My husband, Stephen, keeps busy raising six flocks of broiler chickens per year, averaging 90,000 each time. He also helps his father on the home farm. He enjoys hunting when time permits.*

*Even though our farming operation only includes broilers and steers, dairy products are a large part of our diet.*

*We look forward to the weekly delivery of the Lancaster Farming. Keep on shining!*

**Valerie Alesh  
Bethel**

## IMPOSSIBLE PUMPKIN PIE

2 cups pumpkin  
5 eggs  
1 cup sugar  
1 cup milk  
¼ teaspoon nutmeg  
½ cup butter  
1 teaspoon vanilla  
½ cup biscuit mix  
½ teaspoon cinnamon  
¼ teaspoon ginger

Combine in blender or mix with beater until well mixed. Pour into a 10-inch pie plate. Bake at 350 degrees for 45 minutes or until done.

*I've been on a dairy farm all my life. I am a cook at the local school cafeteria and a tax collector. I help at the barn with the calves and washing cows.*

**Mary Lee Byers  
Millerstown**

## CHERRY-CHEESE DANISH FOR A CROWD

16 ounces cream cheese, room temperature  
¼ cup granulated sugar  
1 large egg  
2 teaspoons vanilla extract  
2 packages refrigerated crescent-roll dough  
21-ounce can cherry pie filling, well drained

Glaze: 1 egg yolk beaten with 1 teaspoon water.

Garnish: confectioners' sugar  
Heat oven to 350 degrees. Lightly butter a jelly roll pan (cookie sheet with sides).

In a medium-size bowl, mix cream cheese, sugar, egg, and vanilla with a large wooden spoon until smooth.

Remove dough from 1 crescent roll package. Unroll and place in middle of prepared pan. Pat out with fingers, pressing perforations together, until dough completely covers bottom of pan. Warm in oven 4 minutes until slightly dry (to set bottom crust).

Remove from oven and cool slightly. Spread cream cheese mixture over dough evenly to edges. Scatter cherries evenly over cheese.

Unroll remaining sheet of crescent-roll dough and separate into 8 triangles along perforations. Arrange triangles on top of cherries. They will not cover the surface completely; just be sure to space them evenly. Brush triangles with egg glaze.

Bake 30 minutes, or until top crust is golden and cheese mixture is set.

Cool in pan on wire rack before dusting with confectioners' sugar. Serves 16.

*I live on a farm with my husband Mark and two sons, Aaron, 7, and Jared, 5. We raise replacement dairy heifers, corn, and soybeans. I look forward to the recipe section of Lancaster Farming every week.*

**Irene Harris  
Middleburg**

## GERMAN RAW APPLE CAKE

½ cup butter  
½ cup brown sugar  
1 cup granulated sugar  
2 eggs  
2¼ cups cake flour  
¼ teaspoon salt  
2 teaspoons cinnamon  
2 teaspoons baking soda  
1 cup sour cream or buttermilk  
2 cups raw apples, diced

Mix all ingredients together, adding apples last. Pour into greased 13x9-inch cake pan. Top with the following:

¼ cup granulated sugar  
¼ cup brown sugar  
½ teaspoon cinnamon  
½ cup chopped nuts or coconut

Sprinkle on top of batter. Bake at 350 degrees for 30 to 40 minutes.

*This is an easy and very yummy cake! Hello to all you dairy fans. We again look forward to the month of June and its extra special this year.*

*Last year we were blessed with our first boy. A whooper who weighed 10 pounds 2 ounces. Born on June 10. Jeremy was happily greeted by dad, mom, Jessica, 7, and Anne, 6. So he'll be one soon and he is a dairy fan for he loves his goat milk. His favorite sounds are "moo" or "baa."*

*A healthy, happy, and safe summer to all.*

*At least once a day, stop to smell a flower or watch a bird. It'll be good to you.*

**Roy and Vera Martin  
Bowers**



The "Cow Lady," Erica Davis, believes that fieldwork can get done sooner with the high energy available in her milk punch.

## 'REAL'

### RASPBERRY PUNCH

1 pint milk  
1 cup vanilla ice cream  
1 pint raspberry sherbet  
1 cup ginger ale

Mix ingredients in a blender until frothy. Or, in a large bowl, mix softened ice cream and sherbet together. Slowly add milk. Add ginger ale. Makes four cups.

*During the past year this recipe has become a favorite in the family and also with friends who have tasted it at promotions — even those who were not sure what milk punch was! I can guarantee this milk punch will be making its debut at Penn State when I go to the main campus in a few months!*

*Enjoy this easy-to-make tasty drink during the next few months when fieldwork is in full bloom. You won't have to spend a lot of time making it and the workers will thank you. They will appreciate not only the taste, but the energy and nutrients that all milk products provide. Who knows — fieldwork may even get done sooner!*

**Erica Davis  
"Cow Lady"**

### BROWN SUGAR FROSTING

1 cup light brown sugar, packed  
½ cup butter, melted  
¼ cup milk

1½ cups confectioners' sugar  
Combine brown sugar, butter, and milk in a saucepan. Bring to a boil over high heat; reduce to medium low heat and stir two minutes. Remove from heat. Place in electric mixer bowl. Add powdered sugar, mixing until desired consistency is reached.

Great on a two-layer yellow cake!

**Joann Frazier Hensley  
McGaheysville**

### POOR MAN'S STEAK

2 pounds ground beef  
1 cup cracker or bread crumbs  
1 cup milk  
1 teaspoon pepper  
1 chopped onion

Mix well. Shape into patties, dip in flour, then fry or grill. Place in a baking dish. Cover with one can cream of mushroom soup, diluted with water. Bake at 350 degrees for 45 minutes.

*My family and I live on a dairy farm. We milk 57 cows and raise our own calves. This recipe is a favorite of ours, especially when grilled. Enjoy!*

**Lynette Kay Martin  
Myerstown**

### OLD GERMAN SAND TARTS

2½ cups granulated sugar  
1 pound real butter  
2 eggs (well beaten)  
4 cups flour

After all the ingredients are mixed, roll dough into 2 long rolls or 4 small rolls. Cover with wax paper and put in the refrigerator for a couple of hours. Then take the dough out of refrigerator and cut in thin slices and bake at 325-350 degrees for 6-8 minutes. Note: I bake mine a little longer, about 10 minutes.

*This recipe is one of my favorites, especially at Christmas time. I'm married and have lived in Lancaster County all my life. I have three grown children: Terry, Sandy, and Ron, and two grandchildren, Chris and Ashlee. I hope you enjoy this recipe as much as we do.*

**Dorothy Gainer  
Holtwood**

(Turn to Page B16)



The children of Dorothy Gainer, from left, Terry, Sandy, and Ron.