

# Udderly 'Cowtastic' Dairy Recipe Entries

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## CREAMY RASPBERRY DESSERT

**Crust:**  
1 cup graham cracker crumbs  
3 tablespoons sugar  
¼ cup butter, melted

**Filling:**  
10-ounces frozen raspberries, thawed

¼ cup cold water  
1 envelope unflavored gelatin  
8-ounces cream cheese, softened

½ cup sugar  
1 cup whipping cream, whipped  
Cream for garnish

Combine crumbs, 3 tablespoons sugar and butter. Press into bottom of an 8-inch or 9-inch springform pan. Bake at 350 degrees for 10 minutes. Cool. Meanwhile, for filling, drain raspberries and reserve juice. Set berries aside. In a small saucepan, combine juice, cold water, and gelatin. Let stand 5 minutes. Cook and stir over low heat until gelatin dissolves. Remove from heat; cool for 10 minutes. In a mixing bowl, beat cream cheese and sugar until blended. Add berries and gelatin mixture; beat on low until thoroughly blended. Chill until partially set. Watch carefully, as mixture will set up quickly. By hand, gently fold in whipped cream. Spoon into crust. Chill for six hours or overnight. Just before serving, run knife around edge of pan to loosen. Remove sides of pan. Top with fresh raspberries and whipped cream. Yield: 10 servings.

*Do ahead and delicious, this dessert is a favorite because of its pretty color, creamy texture, and terrific flavor. A light, no bake filling makes it easy. Try garnishing with fresh berries and sprigs of mint.*

Verna Beiler  
Mill Hall

## ONION SQUARES

2 cups onions  
2 tablespoons butter  
2 cups biscuit mix  
¼ cup grated cheese  
½ cup milk  
½ teaspoon salt  
1 beaten egg  
½ cup sour cream

Saute onions in melted butter until transparent, about 20 minutes. Mix biscuit and cheese, stir in milk to form dough. Divide and put in two 8-inch pans. Spread onions on top and sprinkle with salt. Combine egg and sour cream and spread on onions.

Bake at 425 degrees for 15-20 minutes.

*A yummy dish for onion lovers! We enjoy it along with potatoes and chicken with gravy.*

*Located in Berks County, our 100 plus acre dairy provides food, fun, and work for our family of 8 boys and 3 girls. We also have some produce and a small wood-working shop.*

Rebecca Zook  
Bethel

## TURKEY CHICKEN CASSEROLE

1 can cream of mushroom soup  
1 can cream of celery soup  
1 package onion soup mix  
1 cup cooked rice  
1½ cups milk  
2-3 cup cooked chicken or turkey, cut up

Combine all ingredients in a large casserole. Bake 45 minutes at 350 degrees.

Nancy Hershey  
Manheim

## LUSCIOUS STRAWBERRY CREAM PUFFS

½ cup butter  
1 cup water  
1 cup flour  
¼ teaspoon salt  
3 eggs, room temperature

Place water and butter in saucepan. Sift flour then measure again and blend in the salt. Grease a large cookie sheet. Preheat oven to 450 degrees. Bring butter and water to a boil quickly then when boiling point is reached, add the flour all at once. Cook the batter, stirring constantly until it is smooth and forms a ball. Remove from heat and beat in the eggs, one at a time. Spoon batter into greased baking sheet, forming approximately 12 mounds. Allow 2 inches between each one. Bake in preheated oven for 30 to 35 minutes. If they seem to be browning too quickly, reduce temperature to 375 degrees. Test for doneness by removing one from the oven. If it does not collapse, they are done. When they are cold, split, and fill with the following mixture:

1 teaspoon vanilla  
1 cup strawberries, mashed  
¼ cup sifted confectioners' sugar  
½ teaspoon lemon juice  
1 cup whipping cream, whipped with 4 tablespoons confectioners' sugar and 1 teaspoon vanilla

Combine mashed strawberries with ½ cup confectioners' sugar and ½ teaspoon lemon juice. Refrigerate until sugar is dissolved. Drain well and add to the cream, which is whipped with confectioners' sugar and vanilla.

*June is dairy month and strawberry season. This is one of our favorite recipes. We live on a 90-acre dairy farm and milk about 40-45 cows. We raise our own replacement heifers and farm hay, corn, and tobacco. Our son, Abram, 2½ years, would rather be on the farm with his dad than anywhere else.*

Mrs. David Stoltzfus  
Quarryville

## DATE AND NUT COOKIES

½ cup butter  
2 cups brown sugar  
2 eggs  
1 teaspoon vanilla flavoring  
¼ cup milk  
3½ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 cup dates, chopped  
½ cup pecans or walnuts, chopped

Cream butter, sugar, eggs, and vanilla, beat 2 minutes. Add dry ingredients and milk. Mix in dates and nuts. Drop by rounded teaspoonfuls on lightly greased cookie sheet. Bake at 350 degrees for 10 minutes.

*These are delicious with a big glass of cold milk. I usually double the recipe and they don't seem to stay around long.*

Marian Zeiset  
Millersburg

## SAUSAGE EGG BREAKFAST CASSEROLE

1 pound sausage meat  
6 slices toasted bread  
6 eggs  
1½ cups cheese (any kind)  
1½ cups milk  
Salt and pepper to taste

Brown sausage and put in bottom of 9x13-inch pan. Put bread on top of sausage. Beat eggs. Add milk. Salt and pepper. Pour over bread. Top with cheese. Let set overnight. Bake at 325 degrees for 45-50 minutes.

Marlene Witmer  
Leola

## EDDIE ARNOLD PUDDING

8-ounces cream cheese, softened  
2 medium cans fruit cocktail, drained

1 small package instant vanilla pudding  
2 cups milk

1 cup miniature marshmallows

In 2-quart bowl, whip cream cheese until creamy. Slowly add instant vanilla pudding mix and milk. Beat well. Fold in fruit cocktail and miniature marshmallows. Keep refrigerated until ready to serve.

*My husband Robert and I live on a small farm in Weishample. We are semi-retired.*

*Robert raises broilers for Pennsylvania. He also raises corn, grain, and beans on the farm for resale.*

*We have four married children, 3 grandchildren, 5 step grandchildren, 1 step great grandson.*

*I like to cook and bake—also do some gardening and canning. I like working with plants and flowers.*

Marjorie Ludwig  
Hegins

## MICROWAVED INDIVIDUAL CHERRY CHEESECAKE

2 8-ounce packages cream cheese, softened  
2 eggs  
½ cup sugar

12 vanilla wafers  
21-ounce cherry pie filling

Blend cream cheese, eggs, and sugar; beat until smooth. Put 12 paper baking cups into a microwave muffin pan. Place 1 vanilla wafer in bottom of each cup. Fill each baking cup with cream cheese mixture, pouring over the wafer and filling ¾ full. Bake in microwave oven on high power for 2 minutes. Give pan ¼ turn; bake one minute longer. Let cool; top with pie filling.

**Note:** After baking in microwave oven, cheesecake may not look done; however, it will set quickly upon cooling.

*These are quick, easy, and delicious. We operate a small dairy farm, so I like to use lots of dairy products in my cooking.*

Elaine Martin  
Ephrata

## PUMPKIN TORTE DESSERT

24 graham crackers, crushed  
½ cup sugar  
½ cup melted butter  
Mix and press into pan. Next mix together:

2 eggs  
8-ounces cream cheese  
½ cup sugar  
Pour on top of cracker crumbs. Bake for 20 minutes at 350 degrees then cool. Combine:

2 cups pumpkin  
3 egg yolks  
½ cup sugar  
½ cup milk  
½ teaspoon salt  
1 teaspoon cinnamon

Cook until thick then add 1 envelope gelatin and ¼ cup cold water. Cool. Then add 3 beaten egg whites, add ¼ cup sugar. Put on top of cream cheese. Cover with whipped cream.

*We live on a steer farm, but we still drink a lot of milk and enjoy dairy products.*

*I have a family of six children, and this recipe is a favorite to all.*

V. Ringler  
Denver

## LAYERED PUDDING DESSERT

1 cup crushed vanilla wafers, divided

3-ounce package cook-and-serve vanilla pudding mix

2 cups milk  
2 medium ripe bananas, divided

3-ounce package strawberry gelatin

1 cup whipped topping

Spread half of the crushed wafers in the bottom of a greased 8-inch square pan. Prepare pudding mix according to package directions, using the 2 cups milk; spoon hot pudding over crumbs. Slice one banana; place over pudding. Top with remaining crumbs. Chill for one hour. Meanwhile, prepare gelatin according to package directions; chill for 30 minutes or until partially set. Pour over crumbs. Slice remaining banana and place over gelatin. Spread whipped topping over all. Chill for 2 hours.

*I live on a dairy farm. We also have steers. I work at Hilltop Acres Farm Market approximately 4 days a week. I enjoy lawn work, baking and making desserts. I also make some crafts.*

Lorraine Oberholtzer  
Annville

## EGG AND CHEESE BAKE

1 cup Bisquick  
1½ cups cottage cheese  
½ pound cheddar cheese, grated  
1 tablespoon onion  
1 tablespoon parsley  
¼ teaspoon salt  
6 to 8 eggs, beaten  
1 cup milk  
¼ cup butter

Melt butter in a 9x13-inch pan. Mix ingredients in order given except butter. Pour egg and cheese mixture in pan, spreading evenly. Bake at 350 degrees for 40 minutes.

*I like to make this for breakfast on Sunday morning. It is quick and easy and while it is baking I can wake the children.*

*My husband, Richard, and our children, Shane, 6; Alex, 4; and Christine, 1, love to go to Grandpa's farm and help with the field work.*

*Richard works at M.M. Weaver and Sons, Leola. I am a homemaker, enjoying our children.*

Jeanette Rutt  
New Holland

## CARAMEL PUDDING

2 cups brown sugar  
½ cup butter  
½ cup water  
2 quarts milk  
6 eggs  
5 rounded tablespoons cornstarch  
5 rounded tablespoons flour  
Vanilla

Brown together brown sugar and butter. When browned, add ½ cup water. Remove from stove. Add 2 quarts milk.

Blend eggs, cornstarch, and flour in blender, then add to above mixture.

Bring to a boil. Add vanilla and put through blender again for a smooth pudding. Since this pudding contains both corn starch and flour, it does not separate when stirred after it has cooled.

*We live on a dairy farm and I help milk the cows. Our pet cats like to sleep on the cow's backs. I am 12 and in grade 6 at school. I am looking forward to summer vacation.*

Darla Faith Zimmerman  
Romulus, NY

## PIZZA RICE CASSEROLE

¾ pound ground beef  
1 onion, chopped  
2 cups tomato sauce  
¼ teaspoon garlic salt  
1 teaspoon sugar  
1 teaspoon salt  
Dash pepper  
¼ teaspoon oregano  
1 teaspoon parsley flakes  
½ cup cottage cheese  
2 cups cooked rice  
½ -1 cup shredded cheese

Brown ground beef and onion. Add next seven ingredients. Cover and simmer 15 minutes. Mix cottage cheese and rice. Layer rice mixture and meat mixture into buttered 6-quart casserole dish. Sprinkle with desired amount of cheese. Bake at 325 degrees for 30 minutes or until bubbly hot.

*Our family enjoys this casserole very much. Sometimes I substitute spaghetti or pizza sauce for the tomato sauce. I also use brown rice, and have increased the cottage cheese to approximately one cup since we enjoy more cottage cheese flavor.*

*Our family lives on a farm where we tend the broiler chicken flock and the heifers for the farm owner. My husband, Joseph, also works at White Oak Mills, Elizabethtown, in swine production management.*

*The Lord has blessed us with six children: James, 14; Laura, 9; Joanna, 8; Nathan, 5; David, 3; and Joel, 3 months. We are a homeschooling family. We enjoy living in the country.*

*Family member interests and hobbies include gardening, sewing, reading, biking, playing Legos, picnicking, having company, and "tinkering" on equipment or repairs. I also enjoy finding new recipes to use from the B-section of Lancaster Farming.*

Ruth Kauffman  
Manheim

## RAISIN CREAM PIE

9-inch crust, baked  
¼ cup raisins  
1 cup water  
Cook raisins in water until soft. Combine the following in blender or food processor and blend:  
2 cups milk  
½ cup flour  
3 eggs  
½ cup brown sugar  
½ cup granulated sugar  
1 tablespoon vanilla

Add to cooked raisins and cook until thickened. Pour in baked pie crust. Cool. Top with whipped cream when ready to serve.

*This pie is very good. It is also a favorite of my husband Leonard's. We have three children, Dennis, 13; Adam, 10; Diane, 5. We also operate a lawn equipment store. We all love spring, summertime, dairy products, and looking at the Lancaster Farming.*

Arlene Martin  
Newmanstown

## MICROWAVE CHEESE SAUCE

Heat 1 cup milk for 2 minutes in microwave on medium heat. Set aside. Melt 2 tablespoons butter one minute on high. Stir in 2 tablespoons flour, heat 1 minute more on high. Briskly stir in warm milk, blend well. Cook on high 2½ minutes more or until boiling. Stir in 1 cup grated cheese of your choice. Blend well. Put over cooked vegetables—very good.

Shirley Horning  
Stevens

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