

More Udderly Fantastic Recipes From Readers

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CREAM CHEESE DESSERT

4 cups graham cracker crumbs
1 cup butter
2 cups sugar
2 envelopes flavored gelatin
½ teaspoon salt
3 egg yolks, beaten
5 cups milk
2 ounces cream cheese
2 packages whipped cream topping
2 teaspoons vanilla
Blueberry filling

Mix cracker crumbs with butter. Press into a dish. Mix 2 cups sugar with envelopes of gelatin and salt. Set aside. Beat egg yolks and milk. Cook with first mixture until it boils, stirring constantly. Remove from heat and beat in cream cheese. Chill. Fold in whipped topping or cream. Pour mixture into cracker-lined dish. Top with blueberry filling. Makes 3 large dishes.

This is one of my favorite dishes. And it's easy to make—a good dish for company.

Anna Mac Nolt
Shippensburg

BLUEBERRY AND CHEESE STREUSEL

Batter:
2½ cups all-purpose flour
1½ cups sugar
1 teaspoon salt
¾ cup butter
2 teaspoons baking powder
¾ cup milk
2 eggs
1 teaspoon vanilla
1 cup fresh blueberries

Filling:
1 cup ricotta cheese
1 egg
2 tablespoons sugar
1 tablespoon lemon peel, grated

Topping:
½ cup nuts
½ cup brown sugar
1 teaspoon cinnamon

Prepare batter by combine flour, sugar, and salt in a large bowl. Using two knives cut in butter. Set aside one cup crumb mixture. To remaining mixture, add baking powder, milk, eggs, and vanilla. Beat for 2 minutes then pour mixture into a lightly oiled 13x9x2-inch baking pan. Layer blueberries over batter. Combine filling ingredients and layer on top of blueberries. Combine topping ingredients and mix with reserved crumb mixture. Sprinkle over filling layer. Bake at 350 degrees for 50 minutes or until toothpick inserted in center comes out clean. Makes 20 servings.

This is really good. The children all love this. This is good served slightly warm. We are currently milking between 57-60 cows. This keeps us busy. The whole family helps out in the barn. I also enjoy gardeing in my sparetime and cooking.

God has blessed us good this past year with better milk prices. We have so much to be thankful for. Hope you enjoy this recipe.

Louise Kurtz
Morgantown

BUTTER DROP COOKIES

2 cups butter
3 cups sugar
4 tablespoons milk
4 eggs
2 teaspoons vanilla
5 cups flour
1 teaspoon salt
1 teaspoon baking powder
Cream butter, sugar, and milk.

Beat in eggs and vanilla. Add dry ingredients and mix well. Bake at 350 degrees. Brush with butter after they come out of oven.

Melt together:
1 teaspoon shortening
1 cup chocolate

Dip half of cookie in chocolate and then chopped peanuts. Let cool until hard and delicious.

Louella Martin
Lititz

WATERMELON COOKIES

1 cup butter, softened (no substitutes)
1½ cups sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup (8 ounces) sour cream
1 can (12 ounces) whipped vanilla frosting
Red and green food coloring
Miniature chocolate chips

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine flour, baking soda, and salt; add to the creamed mixture alternately with the sour cream. Cover and refrigerate for two hours or overnight.

On a heavily floured surface, roll out half of the dough at a time to ¼-inch thickness. Cut with a 3-inch round cookie cutter; cut circles in half.

Place on ungreased baking sheets. Bake at 375 degrees for 9-10 minutes or until bottoms are lightly browned and cookies are set. Cool on wire racks.

Place two-thirds of the frosting in a bowl; add red coloring to the remaining frosting. Spread pink frosting on tops of cookies. Frost the edges with green frosting using a pastry bag with a small star tip if desired. Place chocolate chips randomly over the pink frosting for seeds. Yields about 8½ dozen.

This recipe is delicious! And the cookies look like real watermelons. This is a good treat for summer picnics, family gatherings, and much more. It's also fun to make.

A convenient can of prepared frosting and a few drops of food coloring make this recipe a breeze.

Sarah Ann Lapp
Myerstown

FRUIT DIP

8-ounces cream cheese
7-ounces marshmallow creme
2 teaspoons vanilla

Mix together cream cheese and marshmallow creme. Add vanilla for a little zip. Serve with favorite fruit.

Christine Messner
Schuylkill Co. Dairy Princess



This is a picture of Dwane Newswanger's parents with all their grandchildren.

QUICK BUTTERMILK CINNAMON ROLLS

Syrup:
1 cup molasses
1 cup brown sugar
½ cup hot water
½ cup butter
Make syrup first. Heat to dissolve and pour half of the syrup into two 9x13-inch pans before putting rolls in.

Rolls:
2 packages yeast
½ cup warm water
1½ cups buttermilk
2 eggs
5½-6 cups flour
½ cup butter, softened
½ cup sugar
2 teaspoons baking powder
2 teaspoons salt

In large mixing bowl, dissolve yeast in warm water. Add 2½ cups flour and remaining ingredients. Blend a half minute on low speed, then beat 2 minutes on medium speed. Stir in enough remaining flour to make a dough easy to handle. Dough should be soft and slightly sticky. Knead 5 minutes. Divide dough in half, roll out to 15x9-inch and spread with butter. Sprinkle generously with brown sugar and cinnamon. Rollup like a jelly roll. Stretch to make even. Cut into 15 slices. Put in prepared pans. Let rise, covered, until doubled, about one hour. Bake at 350 degrees for 25-30 minutes.

Immediately invert onto another pan and enjoy! Yields: 30 rolls.

My mother got this recipe from her sister, and my family enjoys it.

We are dairy farmers so we enjoy using the readily available dairy products.

My husband Llewellyn and I have five children; Linnea, 11; Kayla, 8; Sharita, 6; Weldon, 4; and Jenna, 22 months.

We like to read all the entries during the month of June.

Anita Moyer
Bernville



This is Marlene Sattazahn with her four grandchildren, from left, Brett Sattazahn, 8; Jenna Sattazahn, 3; Tyler Sattazahn, 6; and Ashley Mohn, 5, who is also the Berks County Little Miss Dairy Princess.

GRAHAM CRACKER PUDDING

3 cups milk
1 cup graham cracker crumbs
½ cup sugar

Mix together ingredients and cook 2 minutes, stirring constantly. Will not thicken until cooled. Before serving, fold in 3-ounces whipped cream topping and bananas. May garnish with cream and bananas.

We live on a dairy farm, milking about 60 cows. It gives enough work to keep us busy. This is a good, easy dessert to make using our own product. We have five children, ages 10 to 18.

Marilyn Huber
Myerstown

BUTTERMILK COCONUT PIE

1½ cup sugar
2 tablespoons flour
½ cup melted butter
3½-ounce can coconut
½ cup buttermilk
3 eggs

1 teaspoon vanilla
9-inch unbaked pie shell
Combine sugar and flour. Add melted butter, eggs, buttermilk, vanilla, and ½ coconut. Pour into shell. Sprinkle with remaining coconut.

Bake in a preheated 325 degree oven for 65 minutes or until set.

My husband Andy and I live on a beef farm in Southern York County. We have two wonderful children, Wade, 23, and Katie, 15. Enjoy reading "Home On The Range" section.

Belinda Myers
Dallastown

BAKED CORN

1 cup corn
½ cup milk
1 beaten egg
1 tablespoon melted butter
¾ tablespoon corn starch
1 tablespoon sugar
Salt and pepper, to taste
Put everything in a blender and mix. Pour into small greased casserole dish and bake at 350 degrees for one hour or until set. Serves 3-4 people. For a larger dish simply double or triple the recipe.

This recipe was given to me from my mother-in-law, Mary Ella Newswanger. It's our favorite baked corn recipe. My husband, Dwane, and I and our three children, Christopher, Heidi, and Jeremy live outside of Elizabethtown. We enjoy Lancaster Farming.

Karey Newswanger
Elizabethtown

APRICOT CRUMBLE CAKE

8-ounces cream cheese
½ cup butter
¼ cup sugar
2 eggs
¼ cup milk
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
12-ounces apricot preserves

Topping:
2 cups shredded coconut
½ cup brown sugar
½ cup butter, melted

Thoroughly blend softened cream cheese, butter, and sugar. Gradually add eggs, milk, and vanilla. Add sifted dry ingredients, mixing until well blended. Pour half of batter into a greased and floured 13x9-inch pan. Cover with apricot preserves, top with remaining batter. Bake at 350 degrees 35-40 minutes. Combine remaining ingredients and spread on cake. Broil until golden brown.

My husband Clarence and I live on a dairy farm. We have three children. Karen is a librarian at the Elco School District. Kevin lives on our farm and helps with the farm work and is herdsman. Kirk is employed by Sire Power, Inc. Karen and her husband Steve Mohn are the parents of Ashley, the Berks County Little Miss. Kevin and his wife Sherri are the parents of Brett, Tyler, and Jenna. Kirk is still looking. All the family members help on the farm whenever needed.

Marlene Sattazahn
Womelsdorf



The Kurtz children from Morgantown include Justin, 11; Matt, 9; Heidi, 5; and Josiah, 3.