

Milk: Ingredient For Happy Families

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SHARON'S HOT MILK CAKE

Heat to boiling point and set aside:

- 1/4 pound butter
- 1 cup milk
- Cream together:
- 4 eggs
- 2 cups sugar

- Add:
- 2 teaspoons baking powder
 - 1 teaspoon vanilla
 - 1/4 teaspoon salt
 - 2 cups flour

Add milk and butter mixture all at once and mix rapidly. Pour into two greased and floured 9-inch cake pans and bake at 325 degrees for 25-30 minutes or until toothpick inserted in middle comes out clean. Remove from pans and cool on racks. Frost.

Chocolate Frosting:

- 1/4 pound butter, melted
- 2/3 cup baking cocoa powder
- 3 cups powdered sugar
- 1/3 cup milk
- 1 teaspoon vanilla

Combine butter and cocoa. Add milk, powdered sugar and vanilla. Frost cake.

Sharon's Hot Milk Cake has become a favorite of my sons, Scott and Eric, as well as their father. Our dairy farm is located in Northampton County. We have 104 milking and dry registered Holsteins and about 115 replacement heifers.

My husband David and sons farm about 425 acres of corn, alfalfa, and small grains, all of which are fed on the farm.

Our daughter Julie Ann and son-in-law Brent live in Connecticut and are always a big help when they come home for a weekend.

For many years, 4-H and open showing plus many other 4-H projects have been part of our kids' lives. This is my 38th year as a 4-H leader with the Horse and Pony Club, horse judging, and hipology coaching, as well as community club.

Elizabeth Longenbach
Northampton

- ### WHITE CHIP CHOCOLATE COOKIES
- 2 1/4 cups all-purpose flour
 - 2/3 cup Nestle Toll House baking cocoa
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1 cup butter
 - 3/4 cup granulated sugar
 - 2/3 cup brown sugar
 - 1 teaspoon vanilla extract
 - 2 eggs
 - 2 cups Nestle Toll House Premier white morsels

Combine flour, cocoa, baking soda, and salt in a small bowl. Beat together butter, sugar, brown sugar, and vanilla in large mixer bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto greased baking sheets.

Bake in preheated oven at 350 degrees for 9-11 minutes. Let stand for two minutes. Remove to wire racks to cool completely. Makes about five dozen cookies. They're delicious!

Verna Beiler
Mill Hall

MASHED POTATOES

- 3 quarts milk
- 1 quart water
- 8-ounces cream cheese
- 2 cups sour cream
- 1 1/2 teaspoons salt
- 1 teaspoon celery salt
- 12 tablespoons butter
- 1 1/2 tablespoons sour cream and onion powder
- 4 cups mashed potato powder

Heat milk to boiling point, add water. Add remaining ingredients. After these ingredients are all melted, gradually add 4 cups mashed potato powder.

Recipe makes three full-sized vegetable dishes. Can be made a few days ahead. Put into refrigerator or freeze until ready to use.

Delicious!

We live on a dairy farm, south of Annyville, Lebanon Co. We have four children at home and two married. At the present, we are milking only 63 cows, have only a few calves, but have quite a few dry cows to freshen in a few months. We raise all of our heifers. Farming is busy, yet very worthwhile.

Edna Horning
Lebanon



Laura Horning with grandchildren Gavin, Alex, and Dustin Horning.

PUDDING DESSERT

- 1 cup chopped nuts
- 1 cup flour
- 1/2 cup butter
- 8-ounces cream cheese
- 1 cup powdered sugar
- 1 cup whipped cream
- 2 packages instant pudding (lemon or chocolate)
- 4 cups milk

Mix together nuts, flour, and butter. Put in 9x13-inch baking pan. Bake at 350 degrees for 10 minutes. Cool. Mix together cream cheese, powdered sugar, and whipped cream. Spread on cooled crust. Mix instant pudding with milk. Pour over cheese layer. Chill for several hours. Frost with whipped cream and nuts. Serves 12.

I'm a mother of three, grandmother of nine, and great grandmother of one.

My hobbies are flower gardening, raising vegetables, bird watching, and trying new recipes from Lancaster Farming. I also enjoy reading Ida's Notebook and other interesting articles in the B section.

Laura Horning
Mifflintown

BUTTERMILK SALAD

- 6-ounce box Jell-O in desired flavor
- 1 large can crushed pineapple
- 2 cups buttermilk
- 12-ounces whipped cream topping

Heat pineapple to boil. Add Jell-O, stir until dissolved. Cool until syrupy. Add buttermilk and whipped cream. Add fresh fruit such as strawberries or peaches. Optional: Sprinkle with nuts.

My husband and I are retired. We are not farmers. I now live in South Carolina but was raised in Maryland. We go to Maryland about four times a year to see my son and sister.

While there we attend auctions in and around Maryland and Pennsylvania. For our enjoyment, we buy and sell at auctions in South Carolina and Georgia. While in Pennsylvania, I was wrapping glassware and obtained a copy of the Lancaster Farming paper. I just loved it, so when I returned home, I called and subscribed to it. My favorites are (of course) recipes and the question and answer column. When we are planning a trip that way, I check out auctions that we would like to attend.

When in the Lancaster area, we go to the Amish markets. I always bring home chipped beef and scrapple.

Hazel Peterson
Walholla, S.C.

POTATO CHEESE SOUP

- 6-8 potatoes, peeled, diced
- 2-3 carrots, sliced
- 1-2 celery stalks, diced
- 1 onion, chopped
- 8-ounces cream cheese, softened
- 1/4 cup butter
- 1 can cream of mushroom soup, undiluted
- 2 cups milk
- Salt and pepper to taste
- 1/4 pound Velveeta cheese
- 4 bacon strips, fried, crumbled

Place potatoes, carrots, celery, and onion in a large kettle; cover with water. Cook until tender. In a mixing bowl, combine cream cheese, butter, and soup; stir well. Add milk, salt, pepper, and Velveeta cheese cubes; add to vegetables and heat. Add bacon just before serving. Yield: 10-12 servings.

This recipe is a favorite of our family. We live on a dairy farm near Manheim. Beside farm work, we enjoy spending time with family and friends. We were blessed with three daughters, Amber, 18; Amanda, 15; and Ashley, 10.

Curt and Pearl Hoover
Manheim

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