

Make Mine Milk

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With four boys and four girls, the pantry of Elmer and Hannah King needs to be refilled constantly.

COCOA CHIP BARS

1 box yellow cake mix
1 egg
½ cup oil
Mix together ingredients until crumbly. Press all but one cup into the 9x13-inch pan. Combine the following:

8-ounces cream cheese
½ cup sugar
1 egg
1½ cups cocoa chips
Mix together. Spread over crumbs in pan. Top with remaining crumbs. Bake 30 minutes at 325 degrees.

We live on a dairy farm. We are milking approximately 85 cows. Our family consists of four girls and four boys. When we bake something good, it doesn't stay in the pantry very long. Our girls are the oldest so they do a lot of baking. We enjoy all the recipes you print in June.

Elmer and Hannah King
Ronks

CHOCOLATE MOUSSE CAKE

1 chocolate cake mix
14-ounce can sweetened condensed milk
2 1-ounce squares unsweetened chocolate, melted
½ cup cold water
1 4-serving size instant chocolate pudding
½ pint whipping cream, stiffly beaten

Preheat oven to 350 degrees, and bake cake in two 9-inch round layers. Remove from pan and cool completely. In large bowl, beat sweetened, condensed milk and chocolate until smooth. Gradually beat in water and dry pudding mix. Chill at least 30 minutes. Beat until smooth. Fold in whipped cream. Chill at least one hour. Place one layer cake on a plate top with 1½ cups mousse mixture. Top with second layer. Frost sides and top. Chill. Garnish as desired. Store in refrigerator.

If this is too much chocolate for you, the mousse is great on a yellow cake too.

This recipe is from my daughter Annette's mother-in-law. It is a favorite recipe of the family since several are "Chocoholics."

We have a dairy farm in northern Pennsylvania I help on weekends and during the summer since I am a teacher. I teach consumer and family science at Athens High School. We have three daughters, Teresa is a speech teacher in Meadville. Annette is the head of social work at a nursing facility in New Jersey. Eileen, former Pennsylvania alternate dairy princess, just graduated with an associated degree in early childhood and is working as a teacher in daycare.

Sylvia Murphy
Ulster

CREAM CHEESE PIE

1 cup graham cracker crumbs
6 tablespoons butter
3 tablespoons sugar
12-ounces cream cheese
2 eggs
½ cup sugar
1 tablespoon vanilla
Mix first three ingredients together. Put into a 9-inch pie pan and bake 10 minutes at 350 degrees. Set aside. Cream together cream cheese, eggs, sugar, and vanilla. Pour into crust and bake 20 minutes. Cool.

Sour Cream Topping:
1 cup sour cream
2 teaspoons sugar
2 teaspoons vanilla
Mix together sour cream, vanilla, and sugar. Put on top of cream cheese mixture. Bake 10 minutes more.

Strawberry Topping:
2 tablespoons corn starch
1½ tablespoons strawberry
Jell-O
½ cup water
½ cup sugar
½ cup strawberries

Mix together all ingredients except strawberries, and cook over medium heat until thickened. Cool and add strawberries. Put on cooled cream cheese pie.

Note: You don't need to add the sour cream topping if you don't wish to do so.

We enjoy your paper and recipes. We live on an 80-acre dairy farm in Lancaster County. Have a safe summer.

Alta Horst
Ephrata

CREAMY RICE PUDDING

Boil together 2 minutes:
½ cup uncooked rice
1 cup water

Add:
1 quart whole milk
Cook about 40 minutes, stirring until creamy. Remove from stove. Beat in separate bowl:
2 eggs
1 teaspoon vanilla
½ cup sugar
½ cup milk

Add to cooked rice mixture slowly and stir. Return to stove until good and hot, not boiling. Cool in bowl. Add nutmeg. Cover with wax paper to prevent crust.

We are retired dairy farmers. We saved a portion of our property and now run a bed and breakfast.

We are the parents of two grown children and five grandchildren. Our lifestyle is very busy and active. We entertain guests from all around the world.

I use this recipe quite often for breakfast and it is very well accepted.

Arlene Hershey
Oxford

MACARONI AND CHEESE CASSEROLE

4 cups uncooked macaroni
½ cup butter
½ cup flour
5 cups milk
4 cups cheddar cheese
Salt and pepper, to taste
Heat oven to 350 degrees.

Cook pasta according to directions; drain. In large saucepan over medium heat, melt butter. Blend in flour, salt and pepper; gradually stir in milk. Cook, stirring constantly, until sauce thickens, and mixture begins to boil. Add cheese; stir until cheese is melted. In 3-quart casserole, stir together pasta and sauce. Bake 30 minutes or until bubbly. 8-10 servings.

We work on dairy farms in Lebanon County. We also have a few head of Holsteins ourselves.

Our children, Royell, 7, and Ry, 2 in August, enjoy helping mom and dad get cows in the barn. They also like to help Grandma feed the calves. Grandpa farms the fields with "Big" IH tractors. Ry farms in the house with little ones too. Mom is part of the dairy promotion committee. Royell (former Lil Dairy Miss) likes to help with promotions and is active in Brownies.

Sherry, Bob, Royell,
and Ry Bashore
Annville

CHEESE BALL

8 ounces Velveeta cheese
1 package cream cheese
2 teaspoons Worcestershire sauce
1 teaspoon lemon juice
2 tablespoons finely chopped onions

Roll in nuts. Have Velveeta and cream cheese at room temperature. Mix together everything and shape into a ball. Chill and serve with crackers. Delicious!

Dorcas Zimmerman
Goodville

COCONUT CREAM PIE

¼ cup cornstarch
½ cup sugar
¼ teaspoon salt
2 cups scalded milk
3 egg yolks
3 tablespoons butter
1 teaspoon vanilla
Combine ingredients except vanilla and cook until mixture thickens. Add vanilla. Place in baked pie shell.

Topping:
3 egg whites, whipped
6 tablespoons sugar
1 teaspoon vanilla
Place on pie filling. Bake 350 degrees for 12-14 minutes.

I was raised on a very large dairy farm and the youngest of six children. My dear husband and I have been married 44 years and have three grown children, all college educated with very good positions in employment.

My husband has been retired for 12 years. He retired from the federal government after 38½ years (2 years of military). I am semi-retired after 30 years of cosmetology.

We live on a farm where we raise beef cattle, but are very heavy users of all real dairy products.

We also have six grandchildren. All love Grandma to serve ice cream every meal.

I am entering this recipe as it uses a lot of dairy products, and which is one of my family's favorite.

I love to take these (contest) recipes when completed to all social and church activities.

DeVona Black
Three Springs



Gail Dewitt and family live in Northampton County.

SPICED EGGNOG CHEESECAKE

Crust:
8 boards graham crackers
1 teaspoon sugar
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon ground cinnamon
¼ cup butter, melted

Filling:
4 8-ounce packages cream cheese (room temperature)
¾ cup sugar
¼ cup flour
¼ teaspoon ground nutmeg
¼ teaspoon ground cinnamon
Pinch ground cloves
1 egg
1¼ cups prepared eggnog
1 teaspoon vanilla
8-ounces sour cream

Heat oven to 350 degrees. **Crust:** Crush crackers in plastic bag. Add sugar, ginger, nutmeg, and cinnamon. Add butter, knead bag to blend. Press over bottom of 9-inch round springform pan. Bake crust at 350 degrees for 10 minutes. Cool.

Filling: Beat cream cheese in bowl until smooth. Mix sugar, flour, nutmeg, cinnamon, and cloves in small bowl. Add to cream cheese; beat until smooth. Beat in egg. Beat in eggnog in slow stream. Beat in vanilla. Pour into springform pan; tap pan lightly to release air bubbles. Bake at 350 degrees for one hour. Remove from oven. Spread with sour cream. Bake 5 more minutes. Cool in pan on rack until cool enough to touch. Refrigerate until serving. 12 servings.

We have lived in Northampton County for 30 years. We have seen the area grow tremendously but are lucky to look out our windows and still see fields of corn and hay.

We are a family of three along with a dog, cat, and a gecko.

Don is retired and buys and sells antique tractors. Kristopher is in third grade and is playing coach pitch. I am a supervisor in a school district in New Jersey.

Gail DeWitt
Bangor

PUDDING WICHES

1½ cups cold milk
½ cup peanut butter
3-ounce package instant chocolate pudding
24 graham crackers

Add milk gradually to peanut butter in deep bowl. Beat until smooth. Add dry pudding mix. Let set 5 minutes. Spread ½-inch thick on crackers. Top with another cracker. Freeze several hours before eating. A favorite snack for children.

They're a delicious treat for a hot summer day!

Edna Jane Martin
Lewisburg

BREAKFAST CASEROLE

16 slices buttered bread
8 slices cheese
8 slices smoked meat
6 eggs
3 cups milk
½ teaspoons dry mustard
½ teaspoon salt
1 cup crushed cornflakes
½ cup melted butter

Place eight slices bread (buttered side down) in well greased 11x15-inch pan. Some of the sandwiches may need to be cut in half. Top each slice of bread with meat and cheese. Put remaining bread on top (buttered side up).

Mix eggs, milk, mustard, and salt. Pour over sandwiches; refrigerate overnight. Before baking, sprinkle with cornflakes and melted butter.

Bake covered for 30 minutes at 350 degrees, uncover, and continue baking 15 minutes.

We operate an 80-cow dairy in Franklin Co. We have four children, three girls, and one boy. Their ages are 20, 18, 15, and 6. I am always looking for breakfast recipes because that is my most difficult meal to prepare. This recipe is my family's favorite.

Becky Lichtenberger
Shippensburg

CHOCOLATE CREAM PIE

Crust:
1 cup quick cooking oats
½ cup sifted flour
½ cup brown sugar
½ teaspoon salt
½ cup butter

Combine oats, flour, brown sugar, and salt. Cut in butter until crunchy. Press firmly in bottom and sides of 9-inch pie plate. Bake in 375-degree oven for about 15 minutes. Cool completely and fill with chocolate cream filling.

Filling:
¾ cup granulated sugar
¼ teaspoon salt
1 tablespoon corn starch
2 egg yolks
1¼ cups milk
1 tablespoon butter
1 teaspoon vanilla

Scald milk while you mix together the dry ingredients. Add egg yolks to dry ingredients to make a paste. Add a little cold milk if needed so it will pour then mix in hot milk and stir until it bubbles. Pour into crust and cool completely. Sweetened whipped cream can be added for topping.

This is a favorite family recipe and doesn't take long to make. Any baked pie crust can be used.

We live on a dairy farm with about 40 cows. Our children enjoy the outdoors and the barn.

Rachel Stoltzfoos
Quarryville