

## Dairy Recipe Entries Wrap Up June Dairy Month

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We look forward to all the different dairy recipes. We live on a dairy farm in Lancaster County and enjoy this paper, especially B Section.

A. Horst  
Ephrata

### RHUBARB CUSTARD BARS

2 cups all purpose flour  
¼ cup sugar  
1 cup cold butter  
Filling:  
2 cups sugar  
7 tablespoons all purpose flour  
1 cup whipping cream  
3 eggs, beaten  
5 cups finely chopped, fresh or frozen rhubarb, thawed and drained  
Topping:  
6-ounces cream cheese, softened  
½ cup sugar  
½ teaspoon vanilla extract  
1 cup whipping cream, whipped

In a bowl, combine the flour and sugar. Cut in butter until the mixture resembles coarse crumbs. Press into a greased 13x9x2-inch baking pan. Bake at 350 degrees for 10 minutes.

Meanwhile, for filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in the rhubarb. Pour over crust. Bake at 350 degrees for 40-45 minutes or until custard is set. Cool.

For topping, beat cream cheese, sugar and vanilla until smooth. Fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in the refrigerator. Yield: 3 dozen.

Marie Fox  
Denver

### PEANUT BUTTER PUDDING

4 cup milk  
2 tablespoons cornstarch  
2 tablespoons flour  
1 egg  
pinch of salt  
½ cup sugar  
¼ teaspoon vanilla  
¼ cup creamy peanut butter  
Mix first six ingredients together and cook over medium heat until thickened. Remove from heat and add vanilla and peanut butter. Pour into serving dish and top with whipped cream topping, chopped peanuts, shaved chocolate candy or whatever is desired.  
I live on a dairy farm in the Finger Lakes area. I help with the milking whenever possible. I enjoy trying new recipes.

Crystal Zimmerman  
Romulus, NY

### PEANUT BUTTER CREAM PIE

8-ounces cream cheese  
¾ cup powdered sugar  
½ cup peanut butter  
8-ounces whipped cream topping  
Beat together cream cheese, powdered sugar and peanut butter. Beat again and fold into whipped cream topping.  
Crust:  
1 package graham crackers  
3 tablespoon butter melted  
Crush graham crackers and mix with melted butter. Press graham crackers in pie dish, and fill with peanut butter cream.  
Be creative: top with chopped peanut butter cups or swirl with chocolate if desired.  
My husband Glen and I live on a 60 acre farm. We raise 12 acres of tobacco, feed, 115 teers, brake and train horses for other people. We have three girls and one boy which love the outdoors.

Emma Zimmerman  
New Holland

### BUSTIER BAR DESSERT

1 lb. Oreo cookies, crushed  
½ gallon vanilla ice cream  
¼ cup butter, melted

Keep some of crushed cookies for topping. Mix rest with butter and press into 9x13-inch pan. Freeze for 15 minutes. Pour ice cream over crumbs. Freeze until firm for about 3 hours.

Next layer:  
1 cup powdered sugar  
¾ cup evaporated milk (5-ounce can)

1½ cup salted peanuts or almonds  
1 cup chocolate chips  
¼ cup butter

Bring sugar, milk, chocolate chips, and butter to boil. Boil 5-8 minutes. Stir in 1 teaspoon vanilla. Allow to cool to room temperature. Spoon chocolate sauce over ice cream. Sprinkle with nuts. Freeze until firm. Spread 8-ounces whipped cream topping on top. Sprinkle with rest of cookie crumbs. Freeze 3 hours before serving.

A rich, but delicious treat.  
N. Weaver  
Fredericksburg

### VANILLA PUDDING

3½ cups milk, scalded  
½ cup cornstarch  
½ cup milk  
¼ cup sugar or brown sugar  
2 eggs

Put some of hot milk with egg, cornstarch, and sugar mixture. Mix with the rest of the hot milk until it thickens. Remove from heat and add 1 tablespoon butter, and 1 teaspoon vanilla. Put in blender when still hot and you'll have very smooth pudding.

My husband Paul and I live on a dairy farm in Cumberland County. Farm 150 acres have 50 cows and raise all our heifers. We have five children so it's a nice place to raise a family and use some of the dairy product.

Wilma Zimmerman  
Newville

### CORN MEAL MUFFINS

½ cup butter  
1 cup sugar  
1 egg  
2 cups cornmeal  
2 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
2 cups buttermilk  
Line muffin tins with paper cups. Heat oven to 400 degrees. You can mix by hand. Melt butter, add sugar and egg, then mix. In another bowl, mix cornmeal, flour, salt, and baking soda.

Add to butter mixture, flour mixture and buttermilk, alternately until mixed well (Don't add all at once. Mix alternately several times, about 3.) Put in muffin tins and bake at 400 degrees for 18-20 minutes.

This is an old corn pone recipe my mother made years ago. It was baked in a 9x13 cake pan and sliced like cake.

We prefer the muffins for breakfast — warm with butter and jam. Also good with a pot of chili. You can freeze leftover muffins and reheat in microwave for a just baked taste.

My husband Marvin and I live on a 90 acre farm in Somerset County. We raise beef cows and have chickens. We are retired now, and are enjoying the good life, planting a large garden, and enjoying the outdoors, and babysitting two grandchildren.

Nancy Kring  
Address Unknown

### SOUR CREAM TWISTS

¾ cup flour  
1 cup butter  
1 cup sour cream  
2 eggs  
1 teaspoon salt  
1 teaspoon vanilla  
Combine these ingredients in a large bowl. In a small bowl, dissolve 1 package dry yeast in ¼ cup warm water (105-115 degrees). Add dissolved yeast to large bowl and beat smooth.

Cover and chill 2 to 48 hours.

Divide dough in half. Keep second half chilled.

Roll out dough to 8x12-inch rectangle. Sprinkle with 3 tablespoons sugar. Fold in thirds like a letter. Re-roll and sprinkle with sugar, fold twice more. Roll a fourth time and sprinkle no sugar. Cut in strips ¼ inch by 4. Twist twice and put on greased baking sheet. Repeat with other piece of dough. Cover lightly and let rise 30 minutes. Bake at 375 degrees for 12 to 15 minutes. Serve with a tall glass of cold milk.

I am the wife of a farmer, who helps out when not teaching at a local high school. We have three daughters. One is a speech teacher, one is a social worker in New Jersey and one works in customer relations for a large company. The third daughter was Bradford County dairy princess and Pennsylvania State alternate dairy princess in 1997-1998. We met many fine people across the state that year. I enjoy baking, but cannot presently as a new kitchen is "in the works." It will be grand when it is done. I enjoy all the recipes in this paper.

Sylvia Murphy  
Ulster

### CABBAGE CASSEROLE

½ cup of butter  
1 medium head of cabbage, cored and thinly sliced or chopped  
1 large onion finely chopped  
1½ cups of milk  
4 eggs  
14 saltine crackers, finely crushed  
salt and pepper  
Melt butter in a large pot. Add cabbage and onion. Stir in milk, lower heat to medium and simmer for 5 minutes. Remove pot and cool slightly.

Stir eggs, lightly beaten. Add ½ cup of crushed crackers, salt and pepper. Pour into a casserole dish and add remaining crackers on top. Bake at 325 degrees for 30 minutes.

Pat Giampietro  
Phoenixville

### CREAMSICLE CAKE

1 box orange cake mix  
1 cup boiling water  
1 small box orange Jell-O  
Bake orange cake mix as directed. While warm, poke holes in cake with fork. Mix in 1 cup boiling water with 1 small box orange Jell-O. Pour mixture over cake and chill.

Topping:  
1 cup milk  
1 small box instant vanilla pudding  
3 tablespoons orange juice  
½ pint whipping cream (whipped)

Mix first three ingredients, and add to whipped cream. Spread on chilled cake. Refrigerate until served.

Wow! It's hard to believe that my year as Dauphin County Dairy Princess is coming to a close. It's definitely been a year of learning for me and my entire court, but we've had a ton of fun doing it. I'd like to thank everyone who's made this year possible for me, especially the dairy farmers. If it wasn't for hard work and dedication of dairy farmers, and the dairy industry, I would not have had this marvelous opportunity.

Heidi Miller  
Dauphin County  
Dairy Princess  
Pennsylvania  
First Alternate

### SHORTCAKE

½ cup butter  
1 cup sugar  
2 eggs  
½ teaspoon salt  
½ cup milk  
2 cups flour  
2 teaspoons baking powder  
Cream together butter and sugar until fluffy. Add eggs, mix well. Add flour, baking powder, and salt alternately with milk.  
Bake in 9-inch square pan at 350 degrees for 25 minutes or until toothpick comes out clean.

Jaylene Hess  
Gettysburg

### BANANA BRAN MUFFINS

1 cup butter  
1 cup brown sugar  
6 mashed bananas  
½ cup milk  
2 teaspoons vanilla  
4 eggs  
3 cups flour  
1 cup natural wheat bran  
2 teaspoons baking soda  
2 teaspoons baking powder  
½ teaspoon salt  
Combine ingredients and pour into muffin pans. Bake at 375 degrees for 25 minutes or until it tests done.

Wanda Yoder  
Belleville

### SILVER DOLLAR PANCAKES

2 eggs  
2 cups buttermilk  
4 tablespoons oil  
2 cups flour  
2½ tablespoons sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
Beat eggs and add remaining ingredients in order listed and beat until smooth. Drop by tablespoon into hot pan. Serve with butter and syrup. Makes 10-12 4-inch pancakes.

Marsha Kuhns  
Reedsville

### MORE RICE PUDDING, PLEASE

6 cups milk  
1 large can evaporated milk  
2½ cups water  
1 cup rice  
4 large eggs  
1 cup sugar  
1 teaspoon vanilla  
Bring rice, water, milk, and evaporated milk to boil. Boil 40 minutes or until rice is tender and mixture is thick and creamy. Remove from heat; keep hot. In a large bowl, mix eggs, sugar, and vanilla until very frothy.

Add rice mixture slowly to egg mixture and fold in. Sprinkle with cinnamon and/or nutmeg if desired. Chill.  
So good, we love it! Love your recipes, keep them coming.

Mrs. Arlene Nace  
Quakertown

### SCALLOPED OYSTERS

4 cups coarsely crushed crackers  
2 cups milk  
10-ounce can oysters  
1 scant tablespoon salt  
1 egg  
pepper to taste  
½ cup butter  
Line bottom of 1½ quart casserole dish with crackers, then oysters and crackers, making two layers of each. Add milk to the eggs and pour over the mixture when you are ready to put it in the oven. Arrange butter in slices on top and bake at 350 degrees for 45-60 minutes.

We like this casserole for special occasions, holidays, etc. We use a lot of milk as the children all like it. I always look forward to reading the dairy recipes in June for more ideas.

My husband, Mervin, and I have seven children: Matthew, 9; Lowell, 7; Lillian, 6; Mary Alice, 4; Lloyd, 3; Mervin Lee, 1; and Minerva, 2 months.

Alice Zimmerman  
Terre Hill

### SOUR CREAM POTATOES

2 pounds cooked, shredded potatoes  
½ cup onions  
1 cup Velveeta cheese  
1 quart sour cream  
1 can cream of chicken soup  
Mix together and put in a baking dish.

Topping:  
Mix  
½ cup melted butter  
1 cup cornflakes or bread crumbs  
Sprinkle on top with paprika. Can make a day ahead.

We enjoy reading Lancaster Farming. Thanks to all for sharing delicious recipes.  
MaryElla Shirk  
Narvon

### SWEDISH EGGS

12 slices bread  
1 pound Velveeta cheese  
12 eggs  
4 cups milk  
2 cups chopped ham  
½ cup butter  
½ teaspoon salt  
½ teaspoon pepper  
Place cubed bread, and then cubed cheese in a greased 9x13-inch pan. Melt butter and pour over bread and cheese. Put chopped ham on top. Beat remaining ingredients and pour over everything. Refrigerate overnight; bake at 350 degrees for 1½ hour, covered. Uncover the last 10 minutes.

This recipe can easily be halved and baked in a 9-inch square pan. Delicious!

Janet Weaver  
Shippensburg

### OATMEAL BARS

Bars:  
1 cup butter  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
1½ cups flour  
1 teaspoon baking soda  
3 cups quick oats  
¾ cup raisins, chocolate chips, butterscotch chips, or nuts  
Cream butter, sugar, and eggs; add remaining ingredients. Turn into a large pan — 12x18x1 or both 9x13 and 8x8 pans. Bake at 350 degrees for 20 minutes.

Topping:  
5 tablespoons butter  
1½ cups powdered sugar  
1 teaspoon vanilla  
little milk  
Combine all ingredients and beat to a spreading consistency. Frost bars while still warm.

We live on a 90-acre dairy farm in Lykens Valley. We milk 44 cows and have lots of replacement heifers. We have nine big work horses that we use to farm our land with. I enjoy baking and trying out new recipes.

Elizabeth Stoltzfus  
Millersburg

### YELLOW CAKE

1 cup butter  
3 cups sugar  
4 large eggs  
3 teaspoons vanilla  
4½ cups flour  
6 teaspoons baking powder  
2 teaspoons salt  
2 cups milk  
Preheat oven to 350 degrees. In a large bowl, cream together butter and sugar until mixture is light and fluffy. Blend in vanilla. Beat eggs in one at a time. Add sifted dry ingredients alternately with milk until batter is fluffy. Bake 30-35 minutes. I add one yellow

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