

Home on the Range

Creating An Enchanted Easter Try These Recipes This Holiday

COOL AND MINTY PARTY CAKE

- 14-ounce can sweetened condensed milk
- 2 teaspoons peppermint extract
- 8 drops green food coloring, optional
- 2 cups whipped cream or whipped topping (do not use non-dairy)
- 1 package white cake mix
- Green creme de menthe
- 8-ounce container whipped topping

Line 9-inch round layer cake pan with aluminum foil. To prepare ice cream layer, in a large bowl combine sweetened condensed milk, peppermint extract and food coloring if desired.

Fold in whipped cream. Pour into prepared pan; cover. Freeze at least 6 hours or until firm.

Meanwhile, prepare and bake cake mix as package directs for two 9-inch round layers. Remove from pan; cool thoroughly.

With fork, poke holes in layers one inch apart halfway through each layer. Spoon small amounts of creme de menthe in holes.

Place on cake layer on serving plate; top with ice cream layer then with second cake layer. Trim ice cream layer to edge of cake layers.

Frost quickly with whipped topping. Return to freezer at least six hours before serving. Garnish as desired. Freeze leftovers.

WHITE CHOCOLATE CHEESECAKE

- 8 ounces cream cheese, softened
 - 2 cups cold milk
 - 2 four-ounce packages white chocolate instant pudding and pie filling
 - 8 ounce whipped topping, thawed
 - 1 graham cracker pie crust
- Beat cream cheese and 1/2 cup of the milk in a large bowl with a wire whisk until well blended.

Add remaining 1 1/2 cups of milk and all of the pudding mix. Beat with a wire whisk for one

minute. Gently stir in the whipped topping until well blended. Spoon over pie crust. Refrigerate four hours or until set.

Sara Derstine
Tioga Co. Dairy Ambassador

ULTIMATE CHOCOLATE BROWNIES

- 1/4 cup unsweetened cocoa
- 1/2 teaspoon baking soda
- 2/3 cup butter, melted and divided
- 1/2 cup boiling water
- 2 cups sugar
- 2 eggs
- 1 1/3 cups flour
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 cup semi-sweet chocolate chips

Stir together cocoa and baking soda in large bowl; stir in 1/3 cup butter. Add boiling water; stir until mixture thickens. Stir in sugar, eggs, and remaining 1/3 cup butter; stir until smooth.

Add flour, vanilla, and salt; blend completely. Stir in chocolate chips. Pour into prepared 13x9-inch cake pan.

Bake at 350 degrees 35-40 minutes or until brownies begin to pull away from sides.

Cool completely in pans on wire rack. Meanwhile, prepare frosting. Sprinkle with additional chocolate chips.

One-Bowl

Buttercream Frosting

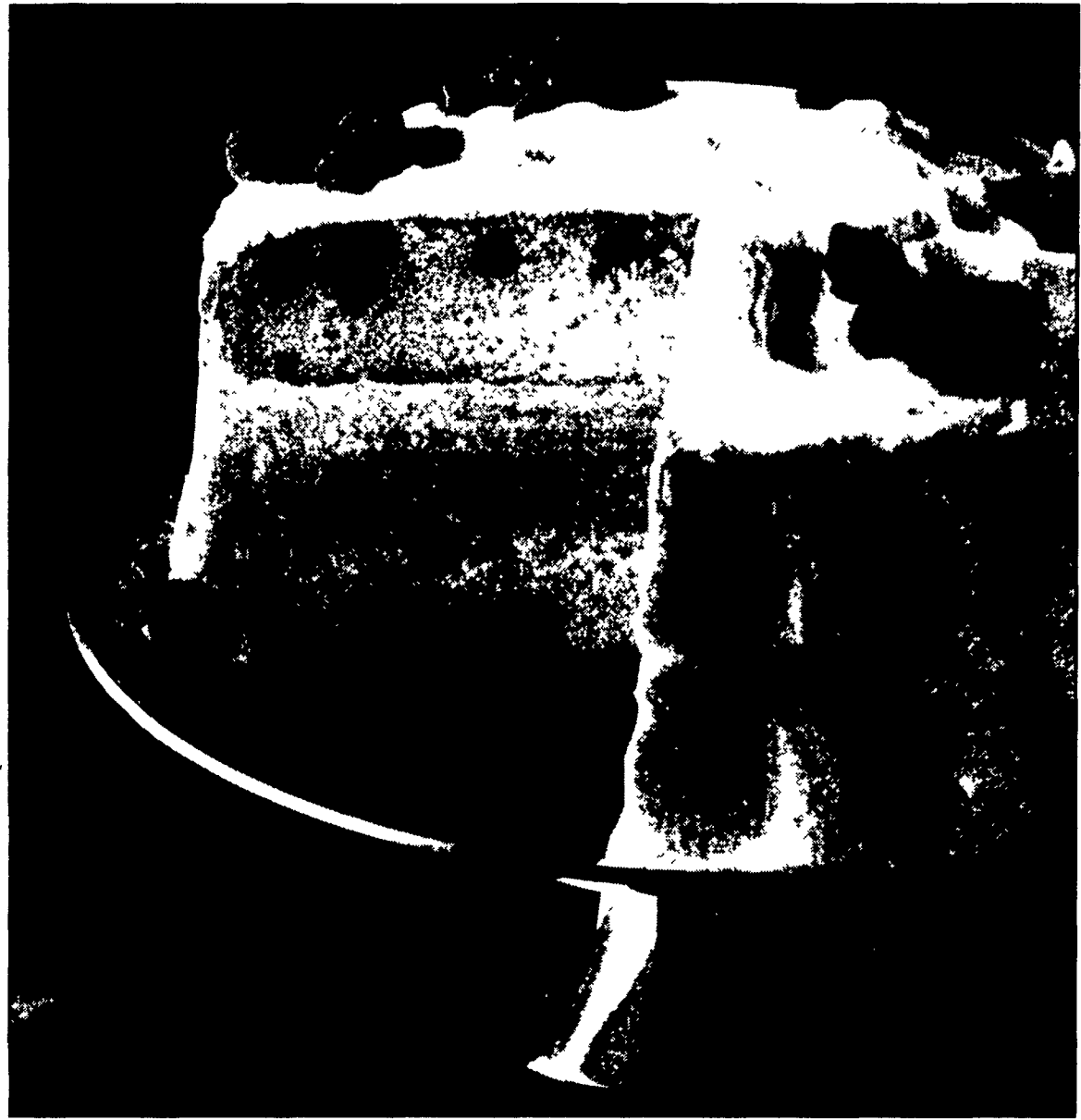
- 6 tablespoons butter, softened
- 2 1/2 cup powdered sugar
- 1/2 cup unsweetened cocoa
- 4-6 tablespoons milk
- 1 teaspoon vanilla extract

Beat butter in medium bowl. Add powdered sugar and cocoa alternately with milk, beating to spreading consistency. Stir in vanilla.

A reader writes, "everyone loves chocolate. It is comforting and luscious and goes with just about any occasion. Here are a few of my family's favorite chocolate recipes."

WHOOPIE PIES

- 1 cup shortening
- 2 cups sugar



Try this Cool and Minty Party Cake for a refreshing dessert this Easter.

- 2 whole eggs
- 2 egg yolks
- 1 cup buttermilk
- 1 cup hot water
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 4 cups flour
- 1 cup cocoa
- 1/2 teaspoon salt
- 1 teaspoon vanilla.

Cream shortening and sugar. Add eggs and yolks. Cream well. Mix baking powder with flour; add soda to buttermilk. Mix cocoa with first ingredients after they are creamed. Alternate flour, hot water, and buttermilk. Add vanilla and salt. Mix well. Should be light and fluffy. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 400 degrees for 8-10 minutes. Cool on wire racks.

Filling

- 2 egg white (do not beat)
- 2 teaspoons vanilla
- 4 teaspoons flour
- 4 tablespoons milk
- 1 1/2 cups shortening
- 2 tablespoons confectioner's sugar

4 cups confectioner's sugar
Beat first six ingredients well. Add four cups confectioner's sugar and beat until fluffy.

Take one cookie and spread cream on the flat side. Add second cookie to top. Wrap each finished whoopie pie in plastic wrap.

Yield: about five dozen.

"These are a family tradition and family favorite. My little brother enjoyed making these with Grandma and can't wait to make them again," writes a reader.

COW PIES

- 2 cups milk chocolate chips
- 1 tablespoon shortening
- 1/2 cup raisins

- 1/2 cup chopped slivered almonds

In a double boiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve.

Yield: two dozen.

RAISIN CHEESE BLINTZES

- 4 eggs
- 1 cup milk
- 3 tablespoons butter, melted
- 1 teaspoon sugar
- dash salt
- 1 cup flour
- additional butter

Filling

- 2 cups raisins
- 4 cups small cured cottage cheese
- 1/2 cup sugar
- 1 tablespoon cinnamon
- dash of salt
- butter
- sour cream
- blueberry or strawberry pie filling

In bowl, whisk eggs, milk, butter sugar, and salt. Beat in flour until smooth; let stand 10 minutes.

Melt one tablespoon butter in a non-stick skillet; pour 1/4 cup batter into center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry. Remove crepe to paper towel. Repeat with remaining batter, adding butter to skillet as needed.

Place raisins in saucepan; cover with water. Bring to boil.

Reduce heat; cook, uncovered, five minutes. Drain.

In a bowl, combine cottage cheese, sugar, cinnamon, salt, and raisins. Spoon about 1/2 down the center of each crepe; fold ends and sides over filling. In a skillet, cook blintzes in butter

until heated through. Top with sour cream and pie filling if desired.

Yield: 9 servings.

"Easter is a joyous celebration in our household, often starting with sunrise Easter services and visiting family," writes a reader.

HORSERADISH DEVILED EGGS

- 6 hard cooked eggs
- 1/4 cups mayonnaise
- 1-2 tablespoons prepared horseradish
- 1/2 teaspoon dill weed
- 1/4 teaspoon ground mustard
- 1/2 teaspoon salt
- dash pepper
- dash paprika

Cut eggs in half lengthwise; remove yolks, set whites aside. In a bowl, mash the yolks.

Add mayonnaise, horseradish, dill, mustard, salt, and pepper, mix well. Pipe or spoon into egg whites. Sprinkle with paprika. Refrigerate until served.

Yield: one dozen eggs.

EASTER BEANS

- 1 pound fresh green beans, trimmed
- 1/4 cup chopped onion
- 1/4 cup chopped fully cooked ham
- 1/4 cup butter
- 1/4 cup water
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/4 pepper

In a saucepan, combine all ingredients. Cover and simmer for 15-20 minutes or until beans are tender.

Yield: four servings.

ORANGE DREAM SHAKE

- 6-ounce can frozen orange juice

(Turn to Page B7)

Farm Show Pineapple Upside Down Cake Winner

Thank you to our readers who wrote to say that they were having trouble with the winning pineapple upside down cake recipe from this year's Farm Show. Following is the corrected recipe. We apologize for the error.

PINEAPPLE UPSIDE DOWN CAKE

Topping:

- 1/2 cup melted margarine
- 1 cup firmly packed brown sugar
- 20-ounce can sliced pineapples (drained)
- 1 small jar maraschino cherries (drained and cut in half)

Cake:

- 2 1/2 cups flour
- 2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup pineapple juice
- 1/4 cup water
- 1/2 cup oil
- 2 eggs

Put margarine and brown sugar in bottom of 9x13-inch cake pan. Mix and spread over bottom of pan. Arrange pineapples on mixture. Put a cherry in center of each pineapple.

Mix all ingredients together for cake. Beat until thoroughly mixed (about 2-3 minutes).

Pour mixture over mixture in cake pan. Bake 35 to 40 minutes in 350 oven. Cool five minutes and remove from cake pan.

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