

# More Udderly Wonderful Dairy Contest Recipe Entries

(Continued from Page B6)

Combine pudding mix and milk. Beat 2 minutes with medium speed. Spread over coconut layer and top with fruit. Spread remaining whipped topping. Garnish with fruit and nuts. Refrigerate. Eat! Eat! Eat!

*This recipe has been a favorite dessert of my family — great when made with fresh strawberries. I always read my mom's recipes found in the Lancaster Farming. I love to try new recipes on my family!*

Jeanette Burkett  
Newburg

## CHEESEBURGER PIE

- 1 pound ground beef
- 1 small onion, chopped
- 1/4 cup chopped green pepper
- 1 clove garlic, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 8-ounce can tomato sauce

1 egg  
2 cups shredded sharp cheddar cheese  
1 package crescent rolls  
Paprika  
Brown ground beef with onion, green pepper, and garlic. Add salt, pepper, and tomato sauce; simmer five minutes. While simmering, prepare crust by spraying a 9-inch pie plate with cooking spray and lining it with crescent rolls, separated and placed to cover bottom and sides. Combine egg and one cup cheese, pour on top of the crescent rolls. Place ground beef mixture on top and cover with additional cup of cheese. Sprinkle with paprika. Bake in a 350-degree preheated oven for 20-25 minutes.

*I'm a farm wife and mother of 5-year-old Sydney and 18-month-old twins Amelia Faith and Ann Grace. We are looking forward to beginning home schooling with Sydney in August.*

*My husband Sam and his father raise beef cattle, bred heifers, hay and corn as well as work off the farm jobs. Summer is a very busy time for our family.*

*We have a large garden as I enjoy canning and freezing as much of our food as possible along with our own beef. I love to cook and this recipe is one of our favorites that even the twins*

are already enjoying.

*We are thankful to God for our many blessings, to be able to raise our family on a farm and for me to be home with our children.*

Lori Bowen  
Wytheville, VA

## PEANUT BUTTER PUDDINGWICHES

- 1 1/2 cups peanut butter, divided
- 3 cups cold milk, divided
- 1 small package instant chocolate pudding mix
- 2 cups whipped cream topping, divided
- 1 small package instant vanilla pudding mix
- 32 whole graham crackers

Line two 13x9x2-inch pans with foil. Set aside. In a mixing bowl, combine 1/2 cup peanut butter and 1 1/2 cups milk until smooth. Slowly beat in chocolate pudding mix until blended; fold in 1 cup whipped topping. Pour into one prepared pan. Freeze until firm. Repeat with vanilla pudding and remaining peanut butter, milk, and whipped topping. Freeze until firm.

Break or cut graham crackers into squares. Cut frozen pudding mixture into 32 squares, about 2 1/2 x 2 1/4 inches. Place each square between two crackers.

Wrap in plastic wrap. Freeze overnight. Yields: 32 sandwiches.

*You'll love the homemade taste and goodness of these peanut buttery pudding treats if you like frozen ice cream sandwiches. I keep them on hand for my 15 grandchildren.*

Mary Grubb  
Elverson

## SLOW-COOKED BUTTERY HAM

- 5-pounds boneless smoked ham
- 1 1/2 cups water
- 1 1/2 cups brown sugar
- 2 tablespoons vinegar
- 1 cup butter
- 1 teaspoon salt
- 1/4 teaspoon pepper

Slice ham in 1/2-inch slices and cut slices in half. Layer in large crockpot. Melt butter over medium heat until browned. Add remaining ingredients, pour over ham. Cook on low 6-8 hours or on high 3-4 hours. Simple and delicious!

*This recipe has lots of variations. I like to add chopped onions and substitute chicken or turkey for the ham. I double the sauce ingredients for larger portions of meat and bake in a slow oven.*

*We have three children: twins, Janelle and Jolene, 21 months, and Jaron, 3 months.*

Laverne Sensenig  
Shippensburg

## QUICK STICKY BUNS

- 3 10-ounce cans buttermilk biscuit dough
- 2 cups granulated sugar
- 2 teaspoons cinnamon

Mix sugar and cinnamon. Cut biscuits in half. Roll or shake biscuits in sugar and cinnamon mixture. In a saucepan, make a syrup of the following:

- 1/4 cup brown sugar
- 1/4 cup butter
- 1/4 cup water

Bring syrup to a boil. Pour into a 9x13-inch baking pan. Arrange biscuits on top of syrup. Bake at 350 degrees for 15 minutes.

These are a great hit wherever we go!

Sallie Blank  
Gap

## SINGLE SERVING CHEESECAKES

- 30 vanilla wafers
- 2 8-ounce packages cream cheese, softened
- 1 cup sour cream
- 1 1/2 cups sugar
- 1/3 cup baking cocoa
- 2 tablespoons flour
- 3 eggs
- 1 teaspoon vanilla

Place one wafer in bottom of paper-lined cupcake tin. Beat together cream cheese and sour cream. Add remaining ingredients and beat well. Fill each cup almost full with cheese mixture. Bake in 350 degree oven 15-20 minutes or until just set. Remove from oven and chill completely. Before serving, garnish with heaping tablespoon of cherry pie filling and plenty of sweetened whipped cream. These are so delicious, they won't serve more than 12 people.

*We are dairy farmers who enjoy our occupation. There are ups and downs, but who else gets to see all the sunrises and sunsets while they are working?*

Ellen Martin  
Hagerstown

## ARDELL'S POTATO FILLING

- 1 cup celery, diced
- 1 cup onions, diced
- 1/2 pound butter
- 6 eggs, beaten
- 1 quart milk
- 1 quart mashed potatoes
- 1 teaspoon salt and pepper
- 2 large loaves bread cubes
- 2 pieces saffron
- 1 cup boiling water
- Parsley to taste

Cook together onions and celery. Pour over bread cubes and mix. Add remaining ingredients. Mixture may be moist. Add more milk if needed. Grease casserole dish and fill with mixture. Bake at 350 degrees for 45 minutes. Makes four casseroles and can be frozen.

*This is a recipe from my mother-in-law Ardell Bausher, who passed away July 2001. I have used this recipe for 15 years.*

*My husband Lonnie Will is a milk tester for PADHIA/Dairy One for Lebanon, Berks, and Schuylkill counties. I'm a secretary for Penn State Lebanon County Extension office, but on maternity leave until September. Our children include Drew, 11; Danielle, 10; Emily 15 months; and Doris, 2 months.*

Norma Swanger  
Lebanon

## 8-INCH HOT MILK SPONGE CAKE

- 2 eggs
- 1 cup sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 2 tablespoons butter

With electric mixer on high, beat together eggs until thick and lemon colored. Gradually add sugar, beating constantly at medium speed, 4 to 5 minutes. By hand, fold in dry ingredients. Heat 1/2 cup milk and butter until hot. Stir by hand with slotted spoon into above mixture. Stir in 1 1/2 teaspoon vanilla.

Pour batter into 8x8x2-inch baking pan, sprayed with non-stick cooking spray. Bake at 350 degrees for 25-30 minutes. Enjoy!

*We have made this recipe and topped it with sliced strawberries and whipped cream topping for a wonderful dessert for as long as I can remember.*

*My four granddaughters keep me hopping!*

*I love to read the recipes in Section B every week and have tried many of them.*

Jane Chiock  
Newburg

## BROCCOLI BREAD

- 1 package frozen, chopped broccoli, thawed
- 1/2 cup butter, softened
- 1 small onion, chopped fine
- 1 cup small curd cottage cheese
- 3-4 eggs
- 1 box Jiffy corn muffin mix

Mix together all ingredients. Pour into greased 9-inch baking dish. Bake

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