

# More 'Mooo-ey' Dairy Delicious Recipe Entries

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Cook on slow heat until thick and bubbly. Serves approximately 4.

*My husband Ed and I live in the Finger Lakes region of New York State.*

Sandra Hartman  
Waterloo, N.Y.

## CREAM CHEESE POUND CAKE

1½ cups butter, room temperature  
8 ounces cream cheese, room temperature  
2½ cups sugar  
6 eggs, room temperature  
3 cups all-purpose flour (no sifting necessary)  
2 teaspoons vanilla  
Cream butter and cream cheese. Gradually add sugar, beating 5-7 minutes until light and fluffy. Add eggs, one a time, beating well after each addition. Gradually add flour, beat until just blended. Stir in vanilla. Pour into large greased and floured bundt pan or tube or two small bundt pans. Bake at 300 degrees for 1-1½ hours (baking time is dependent on size of pan) or until cake tests done. Cool in pans 15 minutes before removing to wire rack to cool completely. Yield: 12-16 servings.

*I reserve this cake for guests and gifts. The cake freezes well. Serve in thin slices, great plain or with fresh fruit, fruit salad or Danish dessert.*

*Lancaster County natives my husband Don and I moved to Centre County in 1991. Our two grown children and grandson resides in eastern Lancaster County. Lancaster Farming is a little piece of home.*

Jane Zimmerman  
Spring Mills

## BAKED OATMEAL

½ cup melted butter  
1 cup brown sugar  
2 beaten eggs  
3 cups oatmeal  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon vanilla  
1 teaspoon cinnamon  
Beat butter, sugar, and eggs. Add remaining ingredients and pour batter into 9x13-inch baking pan. Bake at 350 degrees for 25-30 minutes.

*This is good for breakfast, hot or cold, with plenty of milk. We use it instead of shoo-fly.*

Mrs. Benuel Fisher  
Paradise

## SALMON CHOWDER

1 can salmon  
3 tablespoons butter  
3 tablespoons flour  
1 quart scalded milk  
1½ teaspoon salt  
Dash pepper  
Drain salmon, remove skin and bones. Flake with fork. Melt butter, blend in flour until smooth. Gradually stir in milk. Cook until slightly thickened. Add salmon, salt and pepper. Heat through.

*We live on a dairy farm. I have milked cows for 39 years. We have a daughter and two married sons. We also have a precious 3½-year-old granddaughter. God has been good to us.*

Judith Kann  
Spring Grove

## CREAM OF ASPARAGUS SOUP

2 pounds asparagus (washed, trimmed, cut into 2-inch chunks)  
1 cup chicken broth (bouillon)  
2 tablespoons butter  
2 tablespoons heaping tablespoons flour  
1 cup milk  
1 cup heavy cream

1½ teaspoon salt  
¼ teaspoon pepper  
Simmer asparagus covered in chicken broth until very tender. Note: to garnish soup with a few tips, remove 10-12 when crisp but tender and reserve.

Put asparagus in food processor or blender with the liquid and puree. Melt butter in saucepan over medium heat, blend in flour with wire whisk. Add milk slowly, stirring until smooth. Mix in puree and cream. Heat, stirring occasionally until hot but not boiling. Do not boil! Add salt and pepper to taste. Ladle into bowls. If you wish, garnish with asparagus tips. Enjoy!

*My name is Kathy and I'm a first-time entry fan. I've skimmed through Section B for years and have gotten many great recipes. Your picture of the many Holsteins caught my eye. At the time I was making soup and thought, "Hey, why not?"*

*My husband Richard and I are lucky enough to have a 180-acre farm. It is simply our little piece of Paradise. We milk approximately 40 cows from 1985-1998. With rising health insurance costs, I got a job off the farm. Three years later with drought, low milk prices, and rising costs, my husband sold the last of the cows in March 1998. What a hard decision. He also has gotten a full-time job and farms the land at night and weekends. I'm not complaining, I'm thankful for the time we had and look forward to spending more time with Richard and not working at the same time. Ha!*

*As an ex-dairy farmer, I'm still pushing milk to everyone I know. (Good for business). Most of my recipes have dairy products in them.*

*I have a nice size asparagus patch, so I make many dishes with asparagus. We love it.*

Kathy Dietrich  
Kutztown

## TOTALLY EXCELLENT HASH BROWNS

4 cups shredded hash browns  
8 slices American cheese  
¾ cup half and half  
1 tablespoon butter  
¼ cup seasoned bread crumbs  
Salt and pepper to taste

Place shredded hash browns in 9x9-inch baking pan. Arrange processed cheese slices over hash browns.

Pour half and half evenly into pan. Melt butter in pan. Mix in bread crumbs. Distribute crumbs evenly over ingredients in pan. Bake at 350 degrees 30-35 minutes.

Variations: Add ½ cup peas and 1 cup chopped or grated ham before adding the cheese slices.

*My husband Ephraim and I had dairy farmed in the area for 40 years. In the meantime I also worked at Pepperidge Farms for 10½ years. Now we are supposed to be semi-retired. We now have a log home in the same area. We operate the Log House Bed and Breakfast.*

*These are very good hash browns. I always add ham and peas with mine. It's very well accepted for a breakfast meal with my guests.*

Arlene Hershey  
Oxford

## CHEESY HAM CUPS

6 slices deli ham  
½ cup finely chopped green onions  
2 cups shredded Cheddar cheese, divided  
6 eggs  
8 ounces plain yogurt  
2 tablespoons minced fresh parsley

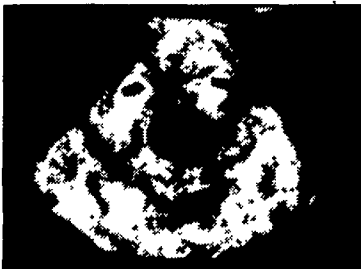
Place each ham slice in a greased 10-ounce ramekin or custard cup. Sprinkle with onions and one cup cheese. In a bowl, beat eggs and yogurt until blended; pour into cups. Sprinkle with parsley and the remaining cheese. Bake, uncovered, at 350 degrees for 25-30 minutes or until knife inserted near the center comes out clean. Serve immediately. Yields 6 servings.

*These individual ham and cheese casseroles are a unique way to serve brunch, and they are easy to make too. This can also be put into a 9-inch square casserole instead of individual cups.*

*It is so good you will want to make it often. My daughter shared this recipe the first time I tasted it and it is now a family favorite.*

*I was raised on a farm, but now live in a small town. I am married and have two daughters and six grandchildren. I love to read, walk, and collect antiques. I learned to cook from my grandmother and love trying new recipes. I hope I never lose my love for cooking whether for a small group or a large one.*

Shirley Grosh  
Palmyra



Edna Horning sent this recipe for Dalmatian Cups, which are sure to delight children and adults.

## CREAM CHEESE SHEET CAKE

1 cup plus 2 tablespoons butter, softened  
6 ounces cream cheese, softened  
2¼ cups sugar  
6 eggs  
¾ teaspoon vanilla extract  
2¼ cups flour  
Frosting:  
1 cup sugar  
½ cup evaporated milk  
½ cup butter  
½ cup semisweet chocolate chips

In a mixing bowl, cream butter, cheese, and sugar. Add eggs one at a time, beating well after each. Beat in vanilla. Add flour, mix well. Pour into a greased 15x10x1-inch baking pan. Bake at 325 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely.

For frosting, combine sugar and milk in saucepan, bring to a boil over medium heat. Cover and cook for three minutes. Do not stir.

Stir in butter and chocolate chips until melted. Cool slightly. Stir; spread over cake. Yield: 24-30 servings.

*This cake is very easy to make and is delicious. I love trying new recipes and I always look forward to when Lancaster Farming comes.*

Rebecca King  
Parkesburg

## CARAMEL PUDDING

1 stick butter  
2 cups brown sugar  
½ cup water  
2 quarts milk  
5 tablespoons flour

5 tablespoons cornstarch  
5 eggs  
2 teaspoons vanilla  
Cook all together then add vanilla.

*This is one of our favorite dessert recipes, and very easy to prepare. We live on a dairy farm in Lebanon County, and milk around 70 cows. We have three boys and four girls. We all enjoy life on the farm.*

Janet Good  
Lebanon

## SAVORY BROCCOLI- CORN CASSEROLE

½ cup butter  
2 cups crumbly herb-seasoned stuffing  
¼ teaspoon poultry seasoning  
16-ounce package frozen chopped broccoli, thawed and drained  
15-ounce can cream style corn  
½ cup half and half  
2 eggs  
2 tablespoons chopped onion  
½ teaspoon salt  
½ teaspoon pepper

Bake at 375 degrees, uncovered, for 40-45 minutes in a two-quart casserole dish. Let stand five minutes before serving. Reserve half of the buttered stuffing mix (first three ingredients) for topping

Jaylene Hess  
Gettysburg

## TUNA DISH

1 small can tuna  
8 ounces cream cheese, at room temperature  
¼ cup walnuts, chopped  
4 slices bread  
1 medium can crushed pineapple, drained - keep juice  
Spread pineapple on bottom of 9x5x2½-inch baking dish. Cover with two slices of bread. Mix pineapple juice and cheese together. Use half of the mixture and add tuna to it. Pour this over bread in dish. Add two more bread slices and pour remaining cheese mixture over this. Cover and let stand in refrigerator a few hours or overnight if possible. Just before serving, put crushed walnuts on top. This makes it look nicer

*My husband, Clifton, and I were married a few years ago after he returned from WWII. We bought and have lived in the same dairy farm for over 50 years.*

*I spent my life as a housewife and an elementary school teacher.*

*Our son and his wife built a new home on the farm and have raised their family here and continue on with the dairy on a much larger scale.*

Grace Bachtel  
Horse Shoe Run, W.Va.

## CHEEZY SCALLOPED POTATOES

6 medium potatoes (peeled)  
4 tablespoons butter  
4 tablespoons flour  
2 teaspoons salt  
2½ cups milk  
3-4 slices American cheese  
1 onion, chopped  
1 cup shredded cheese  
Peel potatoes and slice thin. Make a sauce of butter, flour, salt, and milk.

When thick, remove from heat and add cheese slices and onion. Place potatoes in casserole, cover with sauce, then sprinkle with shredded cheese. Bake, uncovered, 1-1½ hours at 375 degrees.

*Growing up on a dairy farm, it was always a Sunday dinner dish or when my mother had to make a larger dinner during busy farming times. I grew up on a dairy farm with two sisters. We all learned to make larger casserole dishes that always came in handy. I'm not sure why, but they never seem*

*to taste quite as good as mom's.*

Kathie Wampler  
Abbottstown

## PUMPKIN CUSTARD PIE

1 cup pumpkin  
1 cup white sugar  
1 cup brown sugar  
3 tablespoons flour  
3 eggs  
1 teaspoon salt  
½ teaspoon nutmeg  
½ teaspoon cinnamon  
3 cups milk  
Mix pumpkin, flour, sugar, spices, and salt. Add egg yolks. Beat egg whites and fold in last. Bake at 325 degrees until firm. Makes two pies.

*My husband, Willis, and I live on a dairy farm in Lancaster County. We have five boys and two girls who help a lot on the farm. Everyone loves pumpkin pies so they grace our table pretty often*

Etta Hoover  
East Earl

## STRAWBERRY FLUFF

1½ cups graham cracker crumbs  
3 tablespoons sugar (optional)  
3 tablespoons butter, melted  
1 pack large marshmallows  
2 cups milk  
1 cup whipping cream  
frozen strawberries, cherries, or raspberries  
instant Clear-Jel

Chill graham cracker crumbs, sugar, and butter one hour.

Melt marshmallows in milk. Chill until it starts to jell. Whip one cup whipping cream and then whip marshmallows mixture and whipped cream together. Pour on top of graham cracker crumbs and top with frozen strawberries thickened with instant Clear-Jel. You can also use cherry or raspberry.

Chill two hours. Makes two dishes.

*We love this dessert and it is easy to make. I live with my parents on a 58-acre dairy farm. I am 19 years old and have three brothers and two sisters.*

Marlene Burkholder  
Shippensburg

## DALMATIAN CUPS

30 chocolate cookie wafers  
2 cups cold milk (purchased, or scalded raw milk)  
3-ounce package instant vanilla pudding  
1 cup whipping cream, whipped  
Topping:  
Miniature marshmallows (eyes), also chocolate sprinkles on eyes, optional)  
miniature M&Ms (nose)  
black string licorice(mouth)  
cookie halves (ears) Break half of the cookie wafers in large chunk in a large plastic bag with a rolling pin, or use a food processor. Pour milk into a large bowl. Add pudding mix. Beat with a wire whisk for one to two minutes. Let stand five minutes, or until thickened. Stir in the whipped cream and cookie pieces. Spoon into eight dishes. Refrigerate. Decorate just before serving.

*I made this recipe once as the dessert for hot lunch in school. The children liked it!*

*I enjoy the various articles of the B section and have cut lots of recipes out already.*

*We live on a dairy farm, and as we are in the spring season, it is a very busy tie of year. We have three children married and three at home, Steve, 20; Dwayne, 14; and Marilyn, 11. We also have one dog, a few cats and kittens, and guinea pigs.*

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