

Dairy Recipe Entries Wrap Up June Dairy Month

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longer talk but would enjoy cards from our readers. Her address is 1785 Quarry Road, Lebanon, PA 17046.

POTATO PUFF BUNS

2 packages yeast
1 cup warm water
2 cups milk, scalded
1 1/4 cup shortening
1 cup sugar
3 teaspoons salt
4 eggs, well beaten
2 cups mashed potatoes
12 cups flour
2 teaspoons melted butter
Crumble yeast over lukewarm water, scald milk, then cool to lukewarm. Cream shortening, sugar, and salt; blend in eggs and mashed potatoes.

Add yeast mixture to milk and stir into creamed mixture. Add flour to make soft dough.

Place in large greased bowl. Rub the melted butter over it. Cover, let rise in warm place until doubled. Punch down, let rise.

Pinch off dough into cookie size and roll (they don't need to be perfectly round) and lay on greased cookie sheet. Let rise.

Bake at 350 degrees, which may vary in ovens, for 15-20 minutes or until golden brown. Cut them in the middle and fill with your favorite icing. Delicious!

Hello from White Birch Farm!

My husband Curvin and I with our two children, Ryan, five, and Jessica, three, live on a 120-acre dairy farm. We milk 90 cows and raise all our heifers.

Life on the farm is busy, but a nice place to raise a family. The children enjoy feeding the calves and helping Daddy with other small farm chores.

Lancaster Farming is always extra special in June, we're anxious to see all the recipes and hope to try some new ones! Have a safe and happy summer.

Ruth Ann Weaver
Myerstown

CREAM CHEESE FILLED COOKIES

Cookie:
1 cup butter
1 cup shortening
2 cups granulated sugar
3 eggs
3 teaspoons baking powder
1 teaspoon salt
2 teaspoons vanilla
4 1/2 cups flour

Filling:
16 ounces cream cheese
4 cups confectioners' sugar
5 tablespoons flour
2 teaspoons vanilla

Topping:
1 1/2 cups chocolate chips
6 tablespoons butter
Before baking, press a hole in the center of the cookie. When cool, spread filling on top of the cookie and a drop of topping on top of the filling. Bake at 350 degrees 8-10 minutes or until the cookies are slightly brown at the edges. Yield: 10 dozen.

We like to use this recipe for cookie exchanges, gatherings, or just for our family at home on the farm. The combination of cookie, filling, and chocolate make it an enjoyable treat anytime, anywhere!

Thank you for publishing such an interesting newspaper; it is usually the highlight of Saturday evenings to browse through the Lancaster Farming and see what's new in the farming, buying, selling, and cooking line. Keep up the good work!

Mary Zook
Lititz

PEANUT BUTTER PIE

1 baked 9-inch pie crust
2 cups milk
3 tablespoons butter
1/2 cup sugar
2 eggs
2 tablespoons cornstarch
1/4 teaspoon salt
1 teaspoon vanilla

Topping:
3/4 cup peanut butter
1 1/2 cups confectioners' sugar
1 cup whipping cream

Put milk, butter, and sugar in a heavy saucepan and heat until almost boiling.

Beat together eggs, cornstarch, and salt, and add to milk, stirring all the time until thick. (I like to add a little of the hot milk to egg mixture before pouring into the milk. I also use a wire whisk as the pudding gets smoother). Add one teaspoon vanilla.

Mix peanut butter and confectioners' sugar together to make crumbs. Save two tablespoons crumbs to put on top of pie. Sprinkle the rest of the crumbs in the bottom of the pie crust and pour warm pudding on top. Let cool, then whip one cup whipping cream and put on top of pie. Sprinkle crumbs on top.

This pie is my husband and three sons' favorite pie. I used to work as a cook at a restaurant where I learned to make it.

Although we don't live on a farm my husband and I both grew up on a dairy farm and our sons, ages 5 and 3 years old and a one-year-old, love to go to the uncle's farm about a quarter mile down the road from us.

Irene Hörning
Mifflinburg

up the sides of a greased 9-inch spring form pan.

Bake at 350 degrees for 5-7 minutes or until set. Cool for 10 minutes.

In a mixing bowl, beat cream cheese and brown sugar until smooth. Add the pumpkin, cornstarch, cinnamon and nutmeg; mix well.

Gradually beat in milk and eggs just until blended. Pour into crust.

Place pan on a baking sheet. Bake at 350 degrees for 55-60 minutes or until center is almost set. Combine the sour cream, sugar, and vanilla; spread over filling. Bake five minutes longer.

Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen; cool one hour longer. Chill overnight.

Remove sides of pan. Let stand at room temperature 30 minutes before slicing. Sprinkle with cinnamon. Refrigerate leftovers. Yield 12-14 servings.

This is a good dessert to serve when our family gets together for a holiday meal. My husband and I have three sons, two of whom are married and we have five grandchildren.

Anna Martin
Denver

BROCCOLI CASSEROLE

1/4 cup chopped onion
4 tablespoons butter
2 tablespoons flour
1/2 cup water
8 ounces Velveeta cheese
3 eggs
1/2 cup bread crumbs

1-pound package frozen chopped broccoli
2 tablespoons butter
Place broccoli in colander to



The Martin family of Denver includes A.J., Hannah, Andrea, Josh, Anna, Nell, Rona, Brenda, Jon, Gene, Chris, and Dale.

PUMPKIN CHEESECAKE

Crust:
1 1/2 cups graham cracker crumbs
1/4 cup sugar
1/2 cup butter, melted

Filling:
24 ounces cream cheese, softened
1 cup packed brown sugar
15-ounce can solid pack pumpkin
2 tablespoons cornstarch
1 1/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
5-ounce can evaporated milk
2 eggs

Topping:
32 ounces sour cream
1/2 cup sugar
1 teaspoon vanilla extract
Additional ground cinnamon
In a bowl, combine crumbs and sugar; stir in butter. Press onto the bottom and 1 1/2 inches

thaw and drain. Saute onion and butter. Stir in flour and water.

Cook over low heat, stirring until mixture thickens and comes to a boil. Add cheese and cook until cheese is melted.

Combine broccoli and sauce. Beat eggs well and add to mixture gently.

Pour into greased 1 1/2-quart casserole. Cover with bread crumbs and set with two tablespoons butter.

Bake at 350 degrees for 30-40 minutes.

This is a recipe our family enjoys and hopefully your family will, also. I look forward to your weekly paper and Home on the Range and Cook's Questions, also Ida's newsy articles. I especially look forward to all the June recipes for lots of new recipes. Happy cooking.

Norma VanHorn
Middleburg



The Newswanger family includes Dwane and Karey along with children Christopher, 9; Heidi, 6; Jeremy, 4; and Nicole, 2.

CREAM CHEESE APPLE MUFFINS

3 ounces cream cheese
3/4 cup sugar
2 eggs
1/2 cup milk
1/4 cup butter, melted
1 tablespoon lemon juice
1 teaspoon vanilla
1 1/2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup diced, peeled apples
1/2 cup crushed bran flakes

Topping:
1 1/2 teaspoon sugar
1 teaspoon cinnamon
In mixing bowl combine cream cheese and sugar. Add eggs, milk, butter, lemon juice, and vanilla. Beat until smooth.

Add dry ingredients to cream cheese mixture and mix just until moistened.

Fold in apples and bran flakes. Fill muffin cups 3/4 full. Combine topping ingredients and sprinkle over batter.

Bake at 375 degrees for 20-25 minutes. Yield: 1 dozen.

Dwane and I live on a small farm with our four children; Christopher, 9; Heidi, 6; Jeremy, 4, and Nicole, 2.

We enjoy living in the country where the children have lots of space to play. They enjoy helping to care for the animals too. We enjoy Lancaster Farming — especially the B section.

Karey Newswagner
Bainbridge

ONE DISH

CHICKEN AND GRAVY

1 frying chicken, cut up
1/4 cup flour
1/4 cup butter, melted
1 teaspoon onion, chopped
1 cup light cream
1 can cream of mushroom soup
1 cup mild cheddar cheese, grated
Dash salt
Dash pepper
Dash paprika
Roll chicken in flour and place skin down in melted butter in a 9x13-inch baking dish. Bake uncovered at 425 degrees for 30 minutes.

In a bowl mix cream, soup, cheese, salt, and pepper and pour over chicken. Sprinkle with paprika. Cover with foil and bake at 325 degrees for 20 minutes.

Serve with rice. Makes 4-6 servings.

My husband and I enjoy this quick and easy recipe. It's also a very nice company dish. I

don't have to spend a lot of time in the kitchen. I can spend that time with my friends and family. That's what life is all about, isn't it.

Darlene Heisey
Mt. Pleasant Mills

SUNDAY DINNER CASSEROLE

2 cups dry macaroni
3 cups milk
2-3 cups cubed Velveeta cheese
2 cups cooked cubed ham
2 tablespoons dry onion or one fresh onion
2 cans cream of mushroom soup
1/2 quart frozen peas
1/2 quart frozen corn

Mix together. Pour into a 6-quart casserole dish. Let it set overnight or make early Sunday morning. Bake 1 1/2 hours at 350 degrees.

Mary Martin
New Holland

FLUFFY TAPIOCA PUDDING

3 tablespoons minute tapioca
3 tablespoons sugar
1 or 2 eggs, separated
2 tablespoons sugar
1/8 teaspoon salt
2 cups milk
3/4 teaspoon vanilla

Mix tapioca, salt, 3 tablespoons sugar, milk, and egg yolks in pan. Let stand five minutes.

Beat egg whites until foamy; gradually beat in two tablespoons sugar, beating to soft peaks. Set aside.

Cook tapioca mixture over medium heat to a full boil, stirring constantly 6-8 minutes. Gradually add to beaten egg whites, stirring until just blended. Stir in vanilla. Serve warm or chilled.

This is quick and easy to make. Since we live on a dairy farm, there's always plenty of milk. We also have a few chickens to supply us with eggs.

I always look forward to June Dairy Month recipes.

We with you all a happy and healthy summer.

Alverta Zeiset
Mifflinburg

BAKED CARROTS

2 1/2 cups cooked mashed carrots
1 tablespoon chopped onion
3 tablespoons melted butter
3 egg yolks, beaten
1 cup bread crumbs
2 cups rich milk
2 tablespoons sugar
1/2 teaspoon salt
Dash pepper
3 stiffly beaten egg whites

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