



# Home on the Range



## Contest Entry Recipes Showcase Dairy Goodness

Lancaster Farming's June Dairy Month Recipe Drawing showcases dairy goodness.

This is the second week contest entry recipes are featured on the "Home On The Range" pages. Entries will also appear in the next two issues of *Lancaster Farming*.

The recipes are printed in no

particular order. Even if your recipe appeared, you may be a winner. The state dairy princess and alternates will draw the winning entries. A list of readers' names who will receive one of the \$500 worth of prizes will be printed in the June 28th issue.

Until then, happy reading and cooking.

### Cheese layer:

- 6 ounce cream cheese, softened
- ¼ cup butter, softened
- ½ cup sugar
- 1 egg
- 2 tablespoons flour
- ½ teaspoon vanilla
- ¼ cup chopped pecans
- 1 cup (6 ounce) semi-sweet chocolate chips
- 3 cups miniature marshmallows

### Topping:

- ¼ cup butter
- 2 ounce cream cheese, softened
- 1 square (1 ounce) unsweetened chocolate
- 2 tablespoons milk
- 3 cups confectioners' sugar
- 1 teaspoon vanilla

In a mixing bowl, cream together butter and sugar. Add eggs, chocolate, and vanilla. Mix well. Combine flour and baking powder; stir into chocolate mixture. Fold in pecans. Pour into a greased 13x9x2-inch baking pan.

In a mixing bowl, combine cream cheese and butter. Beat in the sugar, egg, flour, and vanilla. Mix well. Fold in pecans; spread over the chocolate layer. Sprinkle with chips. Bake at 350 degrees for 20-25 minutes or until edges pull away from sides of pan. Sprinkle with marshmallows. Bake 2 minutes longer or until puffed. Cool on a wire rack.

In a saucepan, combine first 4 topping ingredients. Cook and stir over low heat until smooth. Transfer to a mixing bowl, add confectioners' sugar and vanilla. Beat until smooth. Spread over cooled bars. Store in refrigerator. Makes 2 dozen.

*We live on a dairy farm in Lebanon County. We raise corn, alfalfa, and soybeans. Farming usually keeps one busy. I enjoy the B-section, especially the recipes, and the interesting articles on other subjects.*

Edna Horning  
Lebanon

### ONE DISH SCALLOPED POTATO CROCKPOT MEAL

- Layer the following in 3 layers in a 3½-quart crockpot (buttered with 2 tablespoons butter).
- 9 medium potatoes, peeled and sliced
- 1 medium onion chopped
- ½ cup sliced carrots
- 1 cup peas
- 6 heaping tablespoons flour mixed with 2 teaspoons salt
- 1 pound open pork sausage, fried and crumbled
- 1 cup shredded American cheese
- 3 cups milk

Pour 3 cups of milk over all.

Bake on high for 3 hours, or can simmer on low after it's cooking and half soft, for all morning.

I like to make this when we go to church, or anywhere, or even on a busy day.

*My husband is Wilmer, a devoted dairy farmer. We rent a 40 cow tiestall barn and farm 150 acres. We have five children, who love it on the farm. I grew up on a dairy farm. We used bucket milkers and I helped carry the milk in buckets to the bulk tank. We also churned our butter by hand in an old-fashioned wooden butter churn.*

(Turn to Page B12)



The Whipple and McCloskey families, standing from left, Pam, Grampy W. and Lynn Ann. Middle, Steve holding Zack, Granny holding Camryn Faith, Bryan with Madison and Ashley. Katey Grace is sitting on the floor.

### CORN BREAD

- 1 cup yellow corn meal
- ¼ cup sugar
- 1 beaten egg
- 1 cup milk
- 1 cup flour
- ¼ cup melted butter
- 3 teaspoons baking powder

Mix everything together and pour into greased pie plate or muffin tin. Bake at 425 degrees for 20-25 minutes until golden brown.

Debbie Button  
Jarrettsville, Md.

### APRICOT STREUSEL SWIRL COFFEE CAKE

#### Cake:

- 2 cups flour
- ½ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon baking soda
- ¼ cup milk
- 2 eggs
- ¼ cup oil
- 1 teaspoon grated lemon peel
- 3 tablespoons lemon juice
- ¼ cup apricot preserves

#### Streusel Topping:

- ½ cup flour
- ½ cup packed brown sugar
- ¼ cup butter
- ½ cup chopped pecans, walnuts, or sliced almonds

#### Icing:

- 1 cup confectioners' sugar
- 2 to 3 tablespoons lemon juice or milk

Preheat oven to 375 degrees. Prepare streusel topping.

In a medium mixing bowl, stir together flour, sugar, baking powder, salt, and soda. In a small mixing bowl, beat together milk, eggs, oil, lemon peel, and juice. Pour liquid mixture into dry ingredients and stir just until moistened. Batter will be lumpy.

Turn into sprayed or oiled 8x8x2-inch pan. Drop preserves by teaspoons in a checkerboard pattern over the top of batter. Sprinkle with streusel topping. Swirl preserves and topping into batter with spoon.

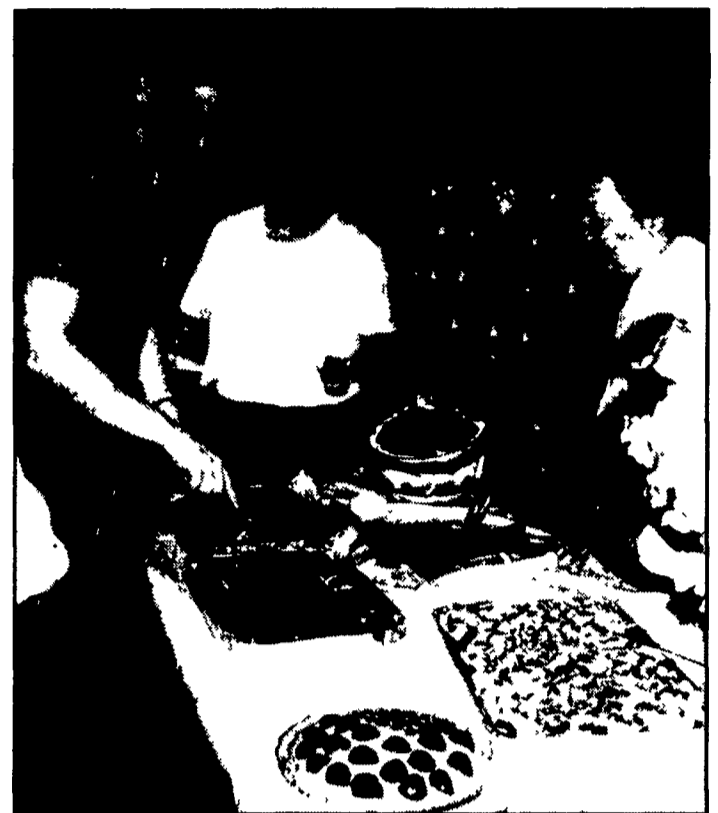
Bake until center top springs back when lightly touched and wooden pick inserted in center comes out clean, about 25 to 30 minutes. Let cool on rack for at least 10 minutes before serving (preserves will be hot).

Streusel Topping: In small bowl, stir together flour and brown sugar. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Stir in nuts.

Edna Weaver  
Kutztown

### CHOCOLATE CHEESE LAYERED BARS

- ½ cup butter, softened (no substitutes)
- 1 cup sugar
- 2 eggs
- 1 square (1 ounce) unsweetened chocolate, melted
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking powder
- ½ cup chopped pecans



Examining the entries in the Digging Into Dairy Dessert Contest, from left, are Terry Shuey, chairperson for Lebanon County dairy promotion; Sherry Bashore, co-chairperson; and judges Art Sweinhart, Lebanon Fair board; and Annabelle Melito, home economist. The winning entry is in front of Shuey.

## Featured Recipe

The Digging Into Dairy Dessert Contest sponsored at the Lebanon County Dairy Princess Pageant was a night for indulging in the sweetest concoctions made with real dairy products.

Terry Shuey, chairperson for county dairy promotion, said the 11 entries show the versatility and good taste dairy products provide.

Judges Annabelle Melito and Art Sweinhart selected the winning entries on the basis of appearance, taste, texture, and amount of dairy products used.

First place goes to dairy farmer Billie Hill. Here is the winning recipe.

### Chocolate Chip Coffee Cake

- 1 cup butter, softened
- 2 cups sugar
- 3 large eggs
- ½ teaspoon almond extract
- 2 cups buttermilk
- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon baking soda

Cream together butter, sugar, eggs, and extract. Add the remaining ingredients. Blend well with electric mixer.

Spray 9x13-inch pan with vegetable spray or grease and flour. Pour two-thirds of batter into pan; sprinkle with ¼ cup milk chocolate chips on top. Put on remaining batter. Top with two thirds cup milk chocolate chips. Bake in 350 degree oven for 45-50 minutes.

When completely cool, combine the following ingredients and drizzle over cake:

- ½ cup milk chocolate chips
- 1½ teaspoons shortening



Cindy Eshleman, center, and her family live in Jonestown.