

# Contest Entry Recipes Showcase Dairy Goodness

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cracker crumbs. Drizzle with melted butter. Bake uncovered at 350 degrees for 35-40 minutes or until juices run clear. Makes 8-12 servings.

*I rely on this recipe alot for Sunday lunch. I set the time bake on the oven and it's ready when we come home from church. The chicken is moist and tender.*

*My husband, Sylvan, sells equipment for an agriculture business. We have three daughters with one married and living in Tennessee. We have two grandchildren, Leah (4 years) and Patrick (2 weeks). I enjoy clipping recipes from Lancaster Farming and always look forward to dairy month.*

Loretta Witmer  
Womelsdorf



Loretta Witmer sends this photo. Front from left, daughter Rachel Rudolph holding 2-week-old Patrick, Leah Rudolph, Emily, and Loretta Witmer. Back from left, son-in-law Bryan Rudolph, Sylvan, and Rhoda Witmer.

## CREAM PUFF CAKE

1 cup water  
1 stick butter  
1 cup flour  
4 eggs  
1 (8-ounce) package cream cheese, softened  
2 packages (large) instant vanilla pudding  
3 cups cold milk  
whipped topping  
chocolate syrup  
In saucepan combine water and butter; bring to boil. Add flour all at once, stirring it until a ball forms. Remove from heat, let cool 5 minutes. Beat in eggs, 1 at a time. Spread dough in lightly greased and floured 9x13-inch pan. Bake at 400 degrees for 35 minutes. Let cool.

Combine cream cheese, pudding mix and 1 cup milk. Beat until smooth. Add remaining 3 cups of milk. Spread over crust. Chill 15 minutes. Spread whipped topping over pudding layer, drizzle chocolate syrup over the top. Enjoy! Good on a hot day!

*This is a very easy dessert to make for a refreshing treat. I enjoy reading all the recipes in your newspaper each week. I live on a farm close to Newburg. I love the country life. Although I work away from home, I'm a grill cook at the Shippensburg University. It's great to come home to the "quiet" of the country. My four granddaughters are the "light" of my life. They are so full of wonder at this age.*

Jane Coheck  
Newburg

## ECLAIR CAKE

4 cups milk  
1 cup sugar  
½ cup cornstarch  
4 eggs, separated  
1 teaspoon salt  
1 tablespoon vanilla  
½ to 1 cup cream whipped graham crackers  
Scald ¾ cups milk. In blender, blend sugar, cornstarch, salt, egg yolks, and ½ cup milk. Stir into scalded milk. Cook and stir until thickened. Remove from heat; add vanilla. Put plastic wrap on top and cool. When cool



Jane Coheck's four granddaughters are the "light" of her life.

add beaten egg whites and ½ to 1 cup cream whipped.

Line 9x13-inch pan with graham crackers, spread half of pudding; another layer crackers; the rest of pudding; another layer crackers then frost.

## Frosting:

3 tablespoons butter  
½ cup cocoa  
3 tablespoons corn syrup  
1 tablespoon vanilla  
½ cup sugar  
Melt over low heat, add sugar and little water until spreadable. Frost immediately while warm.

*We live on a dairy farm and milk around 60 cows. This is one of our daughter's favorite puddings. I enjoy looking at the B-section of Lancaster Farming.*

Marilyn Huber  
Myerstown

## FAVORITE PUMPKIN PIE

8 eggs, separated  
4 cups fine pumpkin  
2½ cup granulated sugar  
4 tablespoons flour  
2 teaspoons cinnamon  
¾ teaspoon pumpkin pie spice  
4 tablespoons light baking molasses  
8 cups milk

Beat egg yolks and add fine pumpkin. Sift together sugar, flour, cinnamon, and pumpkin pie spice. Add to egg yolk and pumpkin mixture. Then add baking molasses and milk. Then add egg whites, beaten stiff, folding in gently.

Pour into unbaked pie shells. Bake at 350 degrees until almost set. Will take about 35 to 45 minutes. Depending on the oven it may take longer.

*Hello ... We like these pies. It gives a lot. At times we just make custard instead of pies. There are 11 people at our table. We all like to see what recipes turn up. Thank you ev-*

*eryone for your efforts. We live on a 9-acre plot. So I can have a large garden to play with.*

Grace Shirk  
Shippensburg

## SOUR CREAM COFFEE CAKE

4 cups flour  
6 eggs  
2 cups sugar  
1 pint sour cream  
½ teaspoon salt  
½ pound butter  
1½ teaspoon baking soda  
Cream butter and sugar. Add eggs and beat thoroughly. Add flour and dry ingredients alternating with sour cream.

Pour ½ of batter into greased tuber pan. Place a layer of topping then pour remaining batter. Finish with a layer of topping. Bake at 350 degrees for 60 minutes.

## Topping:

½ cup brown sugar  
1 cup nuts  
2 tablespoons cinnamon  
*I was raised on a dairy farm in West N.Y. My brother now operates the farm and I have gone to work at the Sorrento Cheese plant. My family still enjoys the farm aromas, such as fresh mown hay, spring rains, and flower blossoms.*

Cindy Kihlmeier  
Eden, N.Y.

## CHEESE PIE APPETIZER

8-ounce shredded sharp cheddar  
8-ounce shredded mozzarella  
2 cups mayonnaise  
1 medium onion, minced  
1 can (4-ounce) chopped green chiles

Mix and place in a 9-inch pie pan. Cover with sliced pepperoni and ½ cup sliced black olives. Bake at 350 degrees for 25 minutes. Chill and use crackers for dipping.

*Travels Well! We are great cheese lovers and enjoy this dish as a treat. You can use the fat free mayo and "hot" chili peppers for variation.*

*We dairy farm in West N.Y. along Lake Erie and have a variety of weather changes.*

Joan Mammoser  
Eden, N.Y.

## OUR FAVORITE EGG CUSTARD

6 eggs (separated)  
3 pints hot milk  
1 tablespoon vanilla  
½ cup sugar  
¼ teaspoon salt  
½ can condensed sweet milk  
Combine egg yolks, hot milk, vanilla, sugar salt, and sweet milk. Beat egg whites very stiff and add last.

Put custard mix in glass cups or small casseroles then place them in a cake pan ½ full with water. Bake at 350 degrees for ½ hour. Let sit in oven an extra 15 minutes until firmly set after oven is turned off.

The custard makes a nourishing treat for the children and is nice and smooth for the baby.

*We live on an 80-acre farm in Lititz. We milk approximately 50 dairy cows and raise alot of hay for haylage. We also have a small shop where we sell vegetables, fresh flowers, etc. The children can help when school's out. We enjoy the Lancaster Farming recipes very much. With a family of 10 (Raymond, 12 years, Mary Grace, 11 years, Marian, 10 years, Wilmer, 8 years, Linda, 6 years, Reuben Lee, 5 years, Rosanna, 3 years, and Jacob Allen, 1½ years) it's a challenge to keep the cookie container from being empty. I have clipped alot of recipes and bound them in a scrapbook. Thanks to Lancaster Farming for all the effort!*

Susan Stoltzfus  
Lititz

## SALSA MACARONI AND CHEESE DISH

1 pound ground beef  
1 jar (16-ounce) salsa  
1½ cups water  
1 package (7-ounce) elbow macaroni uncooked  
¾ pound (12-ounce) velveeta cheese

Brown meat in a large skillet; drain. Stir in salsa and water, bring to a boil. Stir in macaroni, reduce heat to medium-low; cover. Simmer 8 to 10 minutes or until macaroni is tender. Add cheese and stir until melted. Makes 4 to 6 servings.

Note: I use homemade salsa and sometimes cook the macaroni first. We really love this dish.

*We live on a dairy farm in Lancaster County. We enjoy all of the recipes in Lancaster Farming. We wish everyone a safe and happy summer.*

Alta Horst  
Ephrata

## GRANDMA'S BUTTERMILK PIE

¾ cup sugar  
2 tablespoons flour  
3 egg yolks  
3 tablespoons melted butter  
2 tablespoons lemon juice  
1¼ cup buttermilk  
3 egg whites  
dash salt

Combine sugar, flour, and salt. Add beaten egg yolks, melted butter, and lemon juice. Mix well and stir in buttermilk. Fold in stiffly beaten egg whites. Add little cinnamon.

Pour into unbaked 8- or 9-inch pie shell. Bake at 425 degrees for 25 minutes.

*Grandma used to bake a delicious cheese pie for her 16 children and grandchildren. Not until I was married and requested the recipe did I find out it was Buttermilk Pie.*

*Since no one in the family liked buttermilk, Grandma and mother just called it Cheese Pie. It tastes just like a cheese pie. Today my grandchildren like Grandma's Cheese Pie but do not like buttermilk. Someday I'll give them the recipe.*

Bunny Dempsey  
Schwenksville

## ITALIAN CREPES

1½ cups milk  
1 cup and 2 tablespoons flour  
3 eggs  
dash salt

Mix all together very thoroughly. Use a seasoned 8-inch cast iron frying pan. Melt a small amount of butter till hot but not browned and pour about 2 tablespoons batter into pan. Lift from heat and rotate pan so batter covers whole surface. Return to heat and let cook till lightly browned and turn with spatula and repeat.

Place on saucer and continue same procedure, including a dab of butter till batter is all. Makes about 22 creps. Interlace creps on saucer with waxed paper.

## Filling:

½ pound Italian sweet sausage (casing removed)  
15-ounce container of whole milk ricotta cheese  
1 package frozen spinach, chopped fine  
1 egg yolk  
½ cup parmesan cheese  
salt and pepper to taste  
¾ cup shredded provolone cheese  
small package shredded mozzarella cheese  
2 tablespoons spaghetti meat sauce

Cook sausage, breaking into small pieces. Drain oil from meat. Set aside. Cook spinach and squeeze liquid out. Set aside. Mix ricotta and egg yolk together. Add spinach, parmesan cheese, provolone cheese, sausage, salt, and pepper. Add 2 tablespoons sauce and mix well.

Lay a crepe on flat surface and place a heaping tablespoon of filling in center. Put a little shredded mozzarella on top of filling. Wrap the crepes long sides around filling and fold in short ends. Do all crepes.

Spread a thin layer of spaghetti meat sauce on bottom of baking dish. Lay crepes on top of sauce making sure folded edges are on bottom. Cover with nice layer of sauce and bake at 350 degrees about 35-40 minutes. Sprinkle a little parmesan cheese on top before serving.

*My family and company love lasagne but these crepes have moved to number 1. The recipe is from a friend who was a customer of mine while I was waitressing.*

Shirley Orfanella  
Quarryville

## BLENDER PUMPKIN PIE

1 cup milk  
½ cup cream  
1 cup brown sugar  
1¼ cup pumpkin or squash  
1 tablespoon flour  
1 teaspoon vanilla  
½ teaspoon salt  
½ teaspoon ginger  
½ teaspoon allspice  
1 tablespoon cinnamon  
2 eggs  
1 9-inch pie shell

Put filling ingredients into blender in order given and beat until smooth. Pour into unbaked pie shell. Bake at 350 degrees for 45 minutes until done. Serve with whipped cream or ice cream.

*This is our favorite pumpkin pie. Using fresh pumpkin is always the best but in the fall I freeze the extra pumpkins and this makes delicious pumpkin pies and desserts for all winter long.*

*We have 5 children, 2 boys, Matthew (13 years), Mervin Lee (years) and 3 girls, Louise (11 years), Lillian (7 years), and Annalisa (2 years). We live in Penn Yan, N.Y. on a dairy farm. We enjoy reading the Lancaster Farming.*

Alma Zeiset  
Penn Yan, N.Y.