

Add Dairy To Your Diet With These Contest Recipes

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LEMON PIE A LA MODE

1/2 cup butter
1/3 cup fresh squeezed lemon juice
1/4 cup sugar
2 eggs plus 3 egg yolks (save the 3 egg whites for later)
1 quart vanilla ice cream (may add more)
1 10-inch baked pie shell
Melt butter in double boiler. Add lemon juice and 1/4 cup sugar. Beat the whole eggs and yolks and stir into butter mixture. Cook, stirring constantly until thick and smooth. Remove from heat and cool completely. Spoon a small amount of lemon mixture on pie crust, just enough to cover bottom. Spoon softened ice cream (half of it) into pie shell. Freeze. Then carefully spread half the filling over ice cream. Freeze again till firm. Repeat. Freeze till completely frozen.

Beat egg whites until foamy. Add 1/2 cup sugar gradually; beat until stiff. Spread on pie, sealing to edges. Bake in hot oven at 450 degrees for 4-5 minutes or until brown. Immediately put in freezer. Delicious!

Sometimes our children ask for this pie for their birthday, instead of cake. We are a dairy farming family of seven children and milking 61 cows. Doing chores makes hearty appetites. I'm looking forward to all the June recipes!

Dorcas Reiff
Mount Joy

NORTHERN ITALIAN CUSTARD OR "BONAT"

1 dozen eggs
1 cup sugar
1 teaspoon salt
3 tablespoons vanilla
7 1/2 cups milk
1 1/2 cups sugar
In 8- or 9-inch round cake pan (5- to 6-inch deep) crystallize the 1 1/2 cups sugar on stove top at medium heat, stirring constantly until sugar is melted and becomes golden in color. When this is finished, remove from heat and set aside while you mix the custard, as follows:

In large mixing bowl combine eggs, sugar, and salt; then add milk and vanilla and mix well. Pour milk mixture in pan with crystallized sugar and bake in water bath in oven preheated to 350 degrees for 1 hour 20 minutes or until tester comes out clean. Cool completely in pan in refrigerator, then run knife around edge of custard to loosen. Invert immediately onto serving plate. Makes 20-25 servings.

This recipe is very, very old. My mother had a lady friend who came here from Italy over 85 years ago and she would make this dessert for special occasions. She called it "Bonat" but we refer to it as Northern Italian Custard. It is most delicious. I hope your readers try it and enjoy it as much as we do.

My husband, Bill, and I are both retired. He was Roadmaster in London Grove Township and I was a legal secretary for 45 years. We were blessed with two children, Lisa, married to Ken Pratt, with two children, Tyler (12 years) and Conner (3 years), both of whom are our pride and joy. Our son is Skip and he is married to Wendy and they expect their first child the latter part of June. Our daughter and family live here in Chester County and our son and wife live in Montgomery County. We all enjoy different parts of the Lancaster Farming.

Babe Hopkins
Avondale



Babe Hopkin's grandchildren, Tyler Pratt and Conner William Pratt.

ECLAIR DESSERT

1 pound box graham crackers
2 small boxes French vanilla pudding (instant)
3 1/2 cups milk
1 8-ounce cool whip

Frosting:
2 packages pre-melted chocolate (baking)
2 teaspoons white karo syrup
2 teaspoons vanilla
3 tablespoons soft butter
3 tablespoons milk
1 1/2 cup powdered sugar
Butter bottom of 9x13-inch dish. Line bottom of dish with graham crackers.

Mix pudding with milk for two minutes on low mixer. Blend in cool whip. Put half of pudding over crackers. Put second layer of crackers, then rest of pudding. Top with crackers. Refrigerate for two hours.

For frosting beat all ingredients together and spread over top of crackers. Refrigerate overnight.

Richard Beachel
Turbotville

MISSISSIPPI MUD

1 package oreo cookies
1/2 cup butter
1 package (8-ounce) cream cheese
1 cup sugar
1 (12-ounce) cool whip
1 large package instant chocolate pudding
2 1/2 cups milk

Crush cookies in blender, reserving 1/8 cup. Melt butter, pour over cookies and mix well. Press into a 9x13-inch pan.

Chill between layers. Whip cream cheese and sugar until creamy; fold in 1/2 of cool whip and spread over crust.

Prepare pudding with milk and spread over cream cheese. Chill 3 to 5 minutes until firm. Spread remaining cool whip then sprinkle with remaining cookie crumbs.

Yum. Yum. This is a great dessert my daughters just love. I work fulltime as a nurse and am attending school on the side. I am kept very busy. I enjoy reading the B-section of your paper each week.

Jeannette Burkitt
Newburg

STRAWBERRY-PINEAPPLE CREAM PIE

Pastry for single-crust pie
1 package (3- or 3 1/2-ounce) regular vanilla pudding mix
1 1/4 cups milk
1 can (8 3/4-ounce) crushed pineapple
1 teaspoon vanilla
1/2 cup whipping cream
3 cups fresh strawberries
2 tablespoons sugar
2 teaspoons cornstarch
red food coloring (optional)
unsweetened whipped cream

Prepare and roll out pastry. Line a 9-inch pie plate. Trim pastry to 1/2-inch beyond edge. Flute edge; prick pastry. Bake at 450 degrees for 10 to 12 minutes or till golden. Cool on rack.

For filling, in saucepan cook pudding mix according to package directions except use the 1 1/4 cups liquid. Thoroughly drain pineapple; reserve 1/2 cup liquid. Fold drained pineapple and vanilla into cooked pudding. Cover surface with clear plastic wrap or waxed paper. Cool to room temperature; do not stir. Whip the 1/2 cup whipping cream till soft peaks form. Fold whipped cream into pudding mixture. Turn the pineapple mixture into baked pastry shell.

In saucepan crush 1/2 cup of the strawberries; stir in reserved pineapple liquid. Bring to a boil; reduce heat and simmer for two minutes. Press hot mixture through sieve; discard pulp. Combine sugar and cornstarch; gradually stir in sieved strawberry mixture. Return mixture to saucepan; cook and stir till thickened and bubbly. Tint the strawberry mixture with a little red food coloring if desired.

Slice remaining strawberries in half lengthwise. Arrange sliced berries over cream filling; spoon strawberry mixture over. Cover; chill several hours. To serve, garnish pie with unsweetened whipped cream.

We recently vacationed in Las Cruces, N.M. and had lunch at a local inn. This was the featured dessert for the month. I was able to locate the recipe and wanted to share it with my fellow Pennsylvanians. It is a delightful dessert for the upcoming summer months. My favorite hobby is cook-

ing and trying out new recipes. I collect cookbooks from the places that my husband, Ray, and I visit. I don't think I will ever be able to make all the recipes in the books, but it is fun to look through them and make some. I also like to concoct my own recipes and try them out on my husband. He hasn't objected to too many of them so I guess I am doing something right!

Lee Laverty
Mount Joy

PINEAPPLE UPSIDE DOWN CAKE

1 can pineapple (8-10 slices)
3 tablespoons shortening
1 cup sugar
3 eggs
1 1/2 cups flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup milk
1 cup brown sugar
3 tablespoons butter

Melt butter in a 8-inch skillet or a heavy baking pan. Add brown sugar; stir well until blended. Arrange pineapple slices in skillet or pan.

To make batter, cream shortening and sugar together. Add eggs and beat until light. Sift flour and measure. Sift flour, salt, and baking powder together alternately with milk. Beat thoroughly after each addition.

Pour batter over pineapple slices and bake at 350 degrees for 45-50 minutes. Invert onto a rack on plate. Serve with cream. Enjoy!

This cake is very good for lunch or a quick afternoon snack. It is quick to make and tastes great. Note: I put maraschino cherries in the middle of the pineapples.

Sandra Witmer
Conestoga

TOASTED BUTTER PECAN CAKE

3 tablespoons butter
1 1/2 cups chopped pecans
1/4 cup butter
1 1/2 cups sugar
1 1/2 teaspoons vanilla
2 eggs
2 cups sifted flour
2 teaspoons baking powder
1/4 teaspoon salt
3/8 cup milk

Butter pecan frosting
4 tablespoons softened butter
3 cups confectioners' sugar
2 1/2 to 3 tablespoons light cream

1 teaspoon vanilla
Dot 3 tablespoons butter over chopped pecans in shallow pan. Toast in moderate oven at 350 degrees for 15 minutes, stirring occasionally.

Cream 3/4 cup butter, add sugar gradually, creaming till light. Add vanilla. Then add eggs, one at a time, beating well after each.



Deidre Wellsewitz with triplet goat babies.

Sift together dry ingredients and add to creamed mixture alternately with milk, beating after each addition. Fold in 1 cup of the toasted pecans. Bake in 2 greased and lightly floured 8x1 1/2-inch round pans in moderate oven at 350 degrees for 30-35 minutes. Cool completely.

To make frosting: mix till smooth butter, confectioners' sugar, light cream, and vanilla. Stir in remaining toasted pecans. Frost cake.

My husband Glenn, and I live in southern Lancaster County. We have three children, Sandy, Ron, and Terry and two grandchildren, Chris and Ashlee. I hope you enjoy this cake for it is very good.

Dorothy Gainer
Holtwood

CRACKER PUDDING

1 quart milk
1/4 cup sugar
1 cup crushed saltines
2 eggs, beaten
1/2 cup coconut (optional)
1 teaspoon vanilla
whipped topping

Cook milk, sugar, crackers, eggs, and coconut until thickened. Then add vanilla. Pour into serving dish. When cold and ready to serve, top with cool whip.

We live on a dairy farm with 275 cows and roughly 175 heifers of all ages. Always work to be done!

Verna Zimmerman
Danville

DOT FUDGE ICE CREAM BAR DESSERT

1 can (16-ounce) chocolate
1/2 cup butter
1/2 cup sugar
1 container (12-ounce) whipped topping

Put chocolate syrup into medium bowl, microwave on high for 2 minutes. Do not boil. Add peanut butter and mix till smooth. Allow to cool.

Line a 9x13-inch dish with 8 1/2 ice cream sandwiches. Spoon half of chocolate mixture over these. Spread half the cool whip over next. Repeat with remaining ingredients and freeze till firm. Cut into squares to serve and top with peanuts and maraschino cherries.

Mmmmm Good! Great for summer picnics. I live on a 10-acre farmette, have two horses, three cats, and one dog. I enjoy reading the recipe section of Lancaster Farming. Keep up the good work! A great paper.

Gloria Spangler

MACARONI AND CHEESE

1/2 pound elbows
1 pound velveeta
1/2 pound sharp cheddar cheese
10 slices American cheese
milk to cover

Preheat oven to 325 degrees. Cook elbows as directed and reserve. Grate mild and sharp cheddars and sprinkle on bottom of 9x13x2-inch dish. Dot cheddar with small pieces of velveeta, cover with American cheese slices and spread elbows over all. Pour in milk to cover all (not over 1/2 inch from top). Cover with foil and bake 15-20 minutes to melt cheese, remove and stir well. Recover and bake 20 minutes or till bubbling. Thickens as it cooks.

I farm with my brother and dad in central N.J. We do hay and raise all kinds of animals. Goats, cows, and poultry. Our farm is very busy with always plenty to do. I think our farm is a beautiful place to live.

Deidre Wellsewitz
Flemington, N.J.

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