

Finish June Dairy Month With Flair With These Fine Recipes

Hopefully you have already clipped the recipes out of previous weeks of the recipe contest's entries, since this week marks the last installment of delicious dairy recipes sent in from our readers.

Each entry had at least one dairy product, so readers who prepare these recipes will enjoy combinations of milk, cheese, butter, sour cream, ice cream, or buttermilk provided by hard working dairy producers.

Many of the readers who sent in recipes described cooking for their family and guests, so hopefully these recipes will not only become mealtime satisfiers for a hungry family, but will also expand your hospitality file.

Your recipes are still welcomed every week. Upcoming topics are: July 12, blueberries, and July 19, peaches. Please feel free to send us your summertime fruity favorites for those weeks.

DROP SAND TARTS

2 sticks butter, melted
1½ cup sugar
2 eggs
2 cups flour
½ teaspoon baking soda
Cream together butter and sugar. Add eggs and beat. Stir in flour and baking soda. Drop by teaspoon on greased sheet. Sprinkle with colored sugar or cinnamon. Bake at 350 degrees.

We have Holsteins, Linebacks, and a few chickens. Our four children help to feed and care for them. Royell, 10, is part of the Lebanon Co. Dairy Royalty. Ry, 4, likes to farm like dad with his toys. Millena, 2, likes to help wash dishes. Ravyn, 7 months, is just starting to explore everything.

Sherry Bashore
Annville

CHOCOLATE CHIP ICE CREAM PIE

½ cup chocolate syrup
¼ cup semi-sweet chocolate chips
2 cups rice krispie cereal
¼ cup sour cream
1 quart chocolate chip ice cream, softened
pat of butter
Coat bottom and sides of an 8-inch glass pie plate with pat of butter. Combine chocolate syrup and chocolate chips in a small microwave-safe bowl. Microwave

on "high" for about 45 seconds. Stir until smooth. Reserve ¼ cup of this mixture and set aside.

Combine remaining chocolate mixture and cereal in a medium bowl and mix to coat cereal. Press mixture over bottom and sides of prepared pie plate. Freeze until firm about 15 minutes.

Combine reserved chocolate mixture and the sour cream in a small bowl and mix well. Set aside.

Spread half of the ice cream in the prepared pie plate. Drizzle with half of the sour cream mixture. Top with remaining ice cream and drizzle with remaining sour cream mixture. Freeze pie covered until firm about 1 hour.

Helpful hint: to cut clean even slices dip knife into bowl of hot water before cutting each slice.

My daughter, Kaitlyn, 14, found this recipe. She receives rave reviews from her Dad, brother, Justin, and myself each time she prepares it. This dessert has become one of our family's favorites.

Our whole family enjoys cooking and baking old family favorites as well as trying new recipes from the Lancaster Farming Paper. But most of all we enjoy eating them!

Besides spending time in the kitchen, we breed and raise rabbits and pygmy goats. Our family also raises chickens so we have "farm fresh brown eggs" to use in all of our recipes.

Nancy Mader
Myerstown

BANANA SPLIT DESSERT

5 cups graham cracker crumbs
¾ cup butter, melted
3 bananas
½ gallon ice cream
1 cup chopped nuts
1 cup chocolate chips
½ cup butter
2 cups confectioners' sugar
1½ cup milk
1 teaspoon vanilla
1 pint whipped cream
Prepare crust from crumbs and ¾ cup butter, reserve 1 cup crumbs. Press remaining crumb mixture into bottom of 11x15-inch baking pan. Slice banana crosswise and layer over crust. Press ice-cream on top of bananas, sprinkle nuts over ice cream. Freeze until firm.
Melt chocolate chips with ½



Kaitlyn, daughter of Nancy Mader, holds a pygmy goat the family raises on their Myerstown farm.

cup butter; add powdered sugar and milk. Cook until thick, stir constantly, remove from heat and add vanilla. Cool chocolate mixture, pour over ice cream, freeze until firm.

Whip cream until stiff and spread over everything. Top with reserved crumbs. Put back into freezer. Remove 10 minutes before serving. Makes 25 servings.

We live on a dairy farm. The dairy barn was built three years ago. My husband's name is Ivan. We have seven children, Earl, 15; Jay Paul, 13; Ivan Ray, 11; Karen, 9; Lavern, 7; Elva Jane, 5; and Elvin, 19 months. They enjoy dairy work except nobody likes to wash the bulk tank or put the milkers together. We don't have a pipeline so it's a little more work to wash up. The children all think bulk tank milk is a lot better, now, then milk that's just cooled in the refrigerator from a dairy cow.

Anna Stauffer
New Holland

BACON CHEESEBURGER PASTA

8 ounces uncooked spiral pasta
1 pound ground beef
6 strips of bacon, diced
1 can condensed tomato soup, undiluted
1 cup shredded cheddar cheese (I usually use more)
Cook pasta according to package directions. Meanwhile in a skillet, cook beef over medium heat until no longer pink; drain and set aside. In the same skillet, cook bacon until crisp; remove with a slotted spoon to paper towels. Discard drippings. Drain pasta; add to the skillet. Add soup, beef, and bacon; heat through. Sprinkle with cheese, cover, and cook until the cheese is melted.

My husband, Mark, and I custom raise over 200 replacement dairy heifers in Snyder County. We have two boys, Aaron, 12 and Jared, 11, who show dairy heifers in 4-H. Between raising heifers, 4-H, soccer, baseball, and violin lessons, things are really busy at our place. This is our favorite family meal and it is really quick to make.

Irene Harris
Middleburg

DAIRY DELICIOUS DIP

1 package (8-ounce) cream cheese, softened
½ cup sour cream
¼ cup sugar
¼ cup packed brown sugar
1 to 2 tablespoons maple syrup
fresh fruit
In a small mixing bowl, combine cream cheese, sour cream, sugars, and syrup to taste; beat until smooth. Chill until served. Serve with fruit. Makes 2 cups.

A simple, yet delicious dip when served with apples, bananas, etc.

Susie Blank
Narvon

BERRY BANANA SMOOTHIES

1 cup vanilla yogurt
1 medium banana
¼ cup each frozen, unsweetened strawberries, blackberries, blueberries, and raspberries
1 cup milk
Combine all ingredients in a blender; blend until smooth. Enjoy.

I grew up on an 100-cow dairy farm in Lebanon County. After going to college in Morrisville, New York for two years, majoring in dairy science, I took a position as a herdsman. I am now in the Fingerlakes region of New York working on a 250-cow dairy farm.

Amanda Martin
Bloomfield, N.Y.

PEANUT BUTTER PUDDINGWICHES

1-1½ cups peanut butter, divided
3 cups cold milk, divided
1 package (3.9-ounce) instant chocolate pudding mix
2 cups whipped topping, divided
1 package (3.4-ounce) instant vanilla pudding mix
32 whole graham crackers
Line two 13x9x2-inch pans with foil; set aside. In a mixing bowl, combine ¾ cup peanut butter and 1½ cups milk until smooth. Slowly beat in chocolate pudding mix until blended; fold in 1 cup whipped topping.

Pour into one prepared pan; freeze until firm.

Repeat with vanilla pudding and remaining peanut butter, milk, and whipped topping.

Pour into second pan; freeze until firm.

Break or cut graham crackers into squares. Cut frozen pudding mixture into 32 squares, about 2½x¼-inch, place each between two crackers. Wrap in plastic wrap. Freeze overnight. Makes 32 sandwiches.

Salina Fisher
Gap

BLT BRUNCH PIE

1¼ cups flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon dried basil
½ cup butter
½ cup sour cream

Filling:
¼ cup mayonnaise
1 cup (4-ounce) shredded cheddar cheese
1 can (4½-ounce) mushroom stems and pieces, drained
8 bacon strips, cooked and crumbled
1 tablespoon chopped onion
1 tablespoon chopped green pepper
3 medium tomatoes, peeled and sliced.

In a bowl, combine the first four ingredients. Cut in butter until crumbly. Stir in sour cream. Cover and refrigerate for 30 minutes. Press pastry into a 9-inch pie plate; flute edges if desired. Bake at 375 degrees for 10 minutes. Cool completely.

In a bowl, combine the mayonnaise, cheddar cheese, mushrooms, bacon, green pepper, and onion. Layer half of the tomatoes in crust; top with half of the mayonnaise mixture. Repeat layers. Bake at 350 degrees for 30-35 minutes or until golden brown. Refrigerate leftovers. Makes 6-8 servings.

Martha Fisher
Gap

RHUBARB CAKE

1½ cup brown sugar
1 egg
¾ cup oil
1 teaspoon vanilla
1 cup buttermilk
2½ cup flour
1 teaspoon salt
1 teaspoon baking soda
2 cups rhubarb
½ cup nuts
Topping:
½ cup sugar
½ teaspoon cinnamon
1 tablespoon butter
Mix brown sugar and all wet ingredients. Add dry ingredients. Mix in rhubarb and nuts.
Mix together topping ingredients and top cake. Bake at 350 degrees for about 50 minutes or till finished.

Susan Fisher
Gap

LAYERED LEMON DESSERT

1 cup cold butter
2 cups flour
1 cup finely chopped pecans
Second Layer:
2 packages (8-ounce) cream cheese, softened
1 cup confectioners' sugar
1 cup whipping cream, whipped
Third Layer:
6 eggs
1 cup sugar
¾ cup lemon juice
2 tablespoons cornstarch
¼ cup butter
Top Layer:
2 cups whipping cream
2 tablespoons sugar
1 teaspoon vanilla
In a bowl, cut butter into flour until mixture resembles coarse crumbs; stir in pecans. Press into an ungreased 13x9x2-inch baking pan. Bake at 350 degrees for 15 minutes or until lightly browned. Cool.

In a mixing bowl, combine cream cheese and confectioners' sugar; mix well. Fold in whipped cream; spread over cooled crust.

In top of double boiler, whisk together eggs, sugar, lemon juice, and cornstarch. Cook over medium heat until thick enough to coat the back of a spoon. Do not boil. Remove mixture from over water. Stir in butter. Cool. Spread over cream cheese layer.

In a small mixing bowl, beat cream, sugar, and vanilla until stiff peaks form; spread over lemon layer. Refrigerate until served. Makes 15 servings.

This is a very rich recipe. I like to substitute whipped topping for the top layer. It makes it a little less rich. Plan to make this the day you house clean or make hay, it's one you need to "work off." Oh, but it tastes so good. Here's wishing you all well from the Martin's in Bowers.

Vera Martin
Bowers

STICKY QUICKY BUNS

1½ cups flour
2 packages yeast
¾ cup milk
¼ cup oil
½ cup water
¼ cup sugar
1 teaspoon salt
1¾ cup flour
1 egg
1½ cup raw, chopped apple (optional)

Topping:
¾ cup butter
1 cup brown sugar
1 teaspoon cinnamon
¾ cup nuts (optional)
1 tablespoon corn syrup (light)
1 tablespoon water

In large bowl, mix 1½ cup flour and yeast. Heat milk, water, oil, sugar, and salt until warm. Pour into yeast mixture. Add egg. Beat on high speed for 3 minutes. By hand stir in the 1¾ cup flour (add apple). Cover and let rise

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Ry, Royell, Millena, and Ravyn are the children of Bob and Sherry Bashore, Annville.