




Royal Recipes

#PaDairyPrincess

 Eat Real Dairy



Presented by the 2020-2021
Pennsylvania County Dairy Princesses ...



#CHOOSEPA DAIRY



What is the Pennsylvania Dairy Princess and Promotion Program?

What is the Pennsylvania Dairy Princess and Promotion Program?

Qualified young women and men engage in a year of service through the Pennsylvania Dairy Princess and Promotion Program on behalf of the Keystone State's dairy industry. Approximately 300 youth with dairy industry connections publicly represent dairy foods and farmers while learning career and communication skills through promotion events and training at the county and state level. Serving as a dairy promoter is an honor and an education – equally beneficial to the individual, the industry, and the dairy consumer.

Being crowned a county dairy princess is the pinnacle of service to their county for the young ladies participating in the program. They serve for a one-year period from June 1st through May 31st. Preceded by rigorous professional training, the county princesses compete in several contests

at the State Pageant each September. The Pennsylvania State Royalty team, consisting of one state princess and 2 alternates, is selected to represent the state's dairy industry for a year. The state dairy princess and alternates serve as the representatives of Pennsylvania's dairy industry at all official state functions and industry promotions throughout their reign.



Pennsylvania
Pdpps
Dairy Princess
&
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From a quick breakfast to a satisfying dinner, the struggle to make the right food choices to fuel our busy lives is experienced by every one of us. We, the 2020-21 Pennsylvania County Dairy Princesses, happily share our family recipes in a toast to good health for your family. The recipes include dairy foods from aged cheeses to fresh milk and much more but each will provide your family with 9 essential nutrients to keep you healthy!



Each of us has different backgrounds; some were born and raised on a Pennsylvania dairy farm while others are working on a dairy farm as our first job. One thing we all have in common is our love of cows, respect for the farmers we represent and a taste for the diverse, delicious and nutritious foods produced from MILK.



We're blessed in Pennsylvania to be able to get fresh milk and dairy products 365 days a year and 24 hours a day. If you want to make sure you purchase milk and dairy products produced and processed from a local farm, select milk products with a plant code starting with '42'.



We look forward to meeting you in our communities this year! We are here to answer your questions and be your connection to the dairy farmers producing food for your families.

**Your 2020-2021 Pennsylvania
County Dairy Princesses**

Funfetti Cake Batter Dip

Gabrielle Swavely ► Centre County



1 1/2 cups **HEAVY WHIPPING CREAM**

2 1/2 tablespoons sugar

8 ounces **CREAM CHEESE** (softened)

1/3 – 2/3 cups **MILK** (start with 1/3 and go from there) 1 box Funfetti cake mix sprinkles for garnishing

Place sugar and **WHIPPING CREAM** into a mixer and whisk **CREAM** until reaches stiff peaks. Add **CREAM CHEESE** to mixer and mix until smooth and creamy. Add cake mix and **MILK** and stir with a wooden spoon until combined. Dip will be thick so add more **MILK** a little at a time. (I usually use closer to 2/3 cups of **MILK** to get my desired consistency). Serve garnished with sprinkles on top and whatever dipper you prefer. Great with animal crackers, vanilla wafers and graham crackers.





Homemade Bread

Hailie Ruppenthal ► Fulton County

½ cup **MILK**
3 tablespoons sugar
2 teaspoons salt
3 tablespoons **BUTTER**
2 packages (¼ ounce each) active dry yeast
1 ½ cups warm water (105 ° to 115 °)
5 to 6 cups all-purpose flour, divided

In a small saucepan combine **MILK**, sugar, **BUTTER** and salt over low heat until **BUTTER** melts and sugar dissolves. Let cool till lukewarm. Combine warm water and yeast in the bowl of a mixer with a dough hook attached. Add **MILK** mixture and flour mix on low speed for about a minute. Add remainder of flour ½ cup at a time. Mix for two minutes or until dough clings to hook and cleans sides of the bowl. Knead on low for an additional two minutes or until the dough becomes smooth, elastic and slightly sticky. Shape into a ball and place in a greased bowl. Cover and set in a warm place to rise for an hour or until doubled. Punch down dough and divide in half. Place in loaf pans and recover for an additional hour or until doubled. Preheat the oven to 400° degrees, bake for about 30 minutes or until golden brown. Immediately remove from pans and put on a wire rack to cool. Makes two loaves.





Orange Cream Punch

Madison Sleeman ► Warren County

- 1 quart vanilla **ICE CREAM**
- 1 pint orange sherbet
- 16 ounce can lemon-lime flavored carbonated beverage
- 1 quart cold **MILK**

Place **ICE CREAM** and sherbet in a punch bowl. Pour in **MILK** and lemon lime soda. Stir gently and serve.

This is one of our favorites not just for promotions but for family gatherings as well.





Pretzel Dip



Lauren Smoker ► Mifflin County

- 1 cup **SOUR CREAM**
- 2 cups mayonnaise
- 1 teaspoon celery salt
- 2 tablespoons onion flakes
- 1 teaspoon garlic salt

In large bowl, mix all ingredients together. Stir and serve with pretzels.





Taco Dip

Victoria DiAndrea ► Delaware County

8 ounces **SOUR CREAM**

4 ounces whipped or softened **CREAM CHEESE**

4 ounces taco sauce

shredded **CHEESE**

chopped lettuce

Mix **SOUR CREAM**, **CREAM CHEESE** and taco sauce in a large mixing bowl until there is no lumps and all ingredients are combined. Scoop your mixture into a serving dish. Sprinkle your desired amount of **CHEESE** and lettuce over top of the dip. Additional toppings may be added, if desired. Serve with corn chips or Doritos.





Fruit 'n' Cream Crepes



Brooke Gochmour ► Bedford County

1/3 cup 2% **MILK**
2 tablespoons beaten egg
1/4 teaspoon vanilla extract
1/4 cup all-purpose flour
1 1/2 teaspoons confectioners' sugar
1/4 teaspoon baking powder
dash salt
2 teaspoons **BUTTER**, divided

Filling

2 ounces **CREAM CHEESE**, softened
3 tablespoons plus 1/2 teaspoon confectioners' sugar, divided
4 teaspoons 2% **MILK**
1/8 teaspoon vanilla extract
1/3 cup each fresh blueberries, strawberries, and raspberries

In a small bowl, combine the first seven ingredients. Cover and refrigerate for 1 hour. In an 8-inch nonstick skillet, melt 1 teaspoon of **BUTTER**. Stir batter and pour about 2 tablespoons into the center of the skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry. Turn over and cook 15-20 seconds longer. Remove to a wire rack. Make 3 more crepes, adding remaining **BUTTER** to the skillet as needed. For the filling, in a small bowl, beat the **CREAM CHEESE**, confectioners' sugar, **MILK**, and vanilla until smooth. Spread 1 rounded tablespoon on each crepe. Top with 1/4 cup fruit mix and roll up. Sprinkle with remaining confectioners' sugar and enjoy!





Tropical Sunshine Smoothie

Elizabeth Chidester ► Susquehanna County



Runner Up

Royal Recipe

whole mango
1/2 cup orange juice
1 banana
1/4 cup pineapple
1 cup of vanilla **YOGURT**
1/4 cup of whole **MILK**

Blend all ingredients together. For a thicker smoothie use frozen fruit. Serve and enjoy!

Note: Top with **WHIPPED CREAM** before serving for even more dairy delight!

*My sister and I love creating new smoothie flavors, and this one is a popular hit. Named a Tropical Sunshine Smoothie for the beautiful color and tropical taste from the fruit, this smoothie is a great combination of nutrients from the **MILK** and **YOGURT** in it. It's a great, healthy way to start any day!*





Cheddar Cheese Soup

Abby Shuck ► Somerset County

4 tablespoons **BUTTER**
1 large onion, finely chopped
1/3 cup finely chopped red bell pepper
1/3 cup finely chopped green bell pepper
4 cloves garlic, minced
1/2 cup all-purpose flour
2 cups chicken stock
1 1/2 cups **WHOLE MILK**
1 1/2 cups **HEAVY WHIPPING CREAM**
12-ounces **SHARP YELLOW CHEDDAR CHEESE** grated (about 4 cups)
salt
1/4 teaspoon cayenne pepper
bacon, chopped parsley leaves or salsa optional for garnish

Melt the **BUTTER** over medium-high heat in a saucepan. Add chopped onion and peppers and sauté until soft. Add garlic and sauté briefly. Add flour and stir continuously until blended.

Whisk in the **MILK**, chicken stock and **HEAVY WHIPPING CREAM**. Bring soup to a low simmer, and continue to let simmer for 20 minutes, or until soup thickens. Gradually add the grated **CHEESE** and stir until completely melted and smooth. Season with salt and fresh pepper.

Serve in small bowls, topped with salsa, crumbled bacon, and chopped parsley (optional).





Loaded Baked Potato Soup

Taylor Bride-Marshall ► Bradford County

4 large potatoes (Russet or Idaho)
12 slices of thick-sliced bacon
1/2 cup of flour
2 cloves garlic, chopped
Half white onion, chopped

6 cups of whole **MILK**
5 ounces of shredded
SHARP CHEDDAR CHEESE
salt and pepper (to taste)
1/2 cup **SOUR CREAM**

Peel and cut your potatoes into cubes. Place cubed potatoes in a pot and boil until tender, about 15 minutes. At the same time, fry the bacon in a separate pan. Once potatoes are tender, drain and place them back in the pot. Lightly mash the potatoes leaving them smooth with a few potato chunks. Set aside.

Remove bacon and chop bacon into small pieces. Leave bacon drippings in the pan. Sauté chopped garlic and onion in the drippings until tender. Add flour and stir to combine, about 1 minute. Whisk in **MILK** and cook over medium heat for about 15 minutes, until thick and smooth.

Pour **MILK** mixture into the large pot with the potatoes. Incorporate the mixture into the potatoes. Add in chopped bacon (save some bacon for garnish), **CHEESE, SOUR CREAM**. Season with salt and pepper. Stir until **CHEESE** is completely melted. Remove from heat.

Ladle soup into bowls. Add a dollop of **SOUR CREAM**, sprinkle **SHREDDED CHEESE** and leftover bacon to the top for garnish. Serve and enjoy.





Loaded Cheddar Broccoli Soup

Audrie Risser ► Lebanon County

5 cups whole **MILK**
2 pounds **CHEDDAR CHEESE**
2 sticks **BUTTER**
1 cup flour
4 medium potatoes, cubed
2 cups broccoli, finely chopped
2 large carrots, cut in small pieces
1 large onion, diced
1 1/2 cups diced cooked ham
5 cups water
salt and pepper to taste

In a medium pot, boil potatoes, broccoli, carrots and onion in the five cups of water. Cook until the vegetables are tender, but not mushy. In a large pot melt the **BUTTER** and whisk in the flour to make a roux. Add **MILK**, one cup at a time, while continuously whisking. Let the mixture simmer for 5 minutes then add all of the **CHEESE**. When both pots are finished, add the unstrained vegetables and diced ham to the **MILK** mixture and stir together. Add salt and pepper to taste and enjoy!



Share a picture of you or your family enjoying one of these recipes on your social media page(s) using **#dairydeliciousdishes**.



Southern Skillet Corn

Riley Syester-Campbell ►

Wyoming-Lackawanna County

3 cups corn kernels,
cut fresh from cob (can use frozen)
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon sugar
1/4 cup **BUTTER**
1/2 cup water
1 tablespoon flour
1/4 cup **MILK**



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Combine corn, salt, pepper, sugar, **BUTTER** and water in a 10-inch skillet. Cover and simmer 15 minutes on medium heat, stirring occasionally. Combine flour with **MILK**, blending until smooth. Stir into corn. Cook five more minutes, stirring constantly.

Optional: Omit water and steam corn with **BUTTER** on medium low for 15 minutes in a covered skillet, stir occasionally. Stir 1 tablespoon of flour directly into corn and add 1/2 cup of **MILK**, sugar and seasonings.

This recipe is great for other fresh vegetables, we tried it with yellow summer squash with great results. Depending on the vegetable the sugar could be omitted.





Bacon Cheeseburger Casserole

Dana Heltzel ► Blair County

Beef Layer

1 onion chopped
2 pounds ground beef
4-ounces **CREAM CHEESE**
3/4 cup crumbled bacon
1/2 teaspoon garlic salt
salt and pepper to taste

Cheese Sauce

3 eggs
2 cups shredded **CHEESE**
3 tablespoons mustard
3/4 cup **HEAVY CREAM**

Beef Layer

Sauté onion in **BUTTER**. Add ground beef, garlic salt and cook. Add salt and pepper to taste. Stir in **CREAM CHEESE** until dissolved. Mix in crumbled bacon. Pour into 9x13 baking dish.

Cheese Sauce

Mix eggs, **HEAVY CREAM**, shredded **CHEESE**, and mustard together. Pour over beef layer and stir in. Bake at 350 degrees for 30 minutes or until done. Add extra **CHEESE** on top of casserole if desired.





Cream Cheese Mashed Potatoes

Selina Horst ► Franklin County

5 pounds potatoes
8 ounces **CREAM CHEESE**
1 stick **BUTTER**
1 1/2 cups **MILK** (start with 1/2 cup)
salt and pepper to taste

Peel and cube potatoes and cook until soft. Mash potatoes and add **CREAM CHEESE**, **BUTTER** and **MILK** until it is the consistency you like. Mix in salt and pepper. Grease casserole dish before putting in the mashed potatoes. Put dots of **BUTTER** on top of potatoes before baking. Bake at 350 degrees for 1 hour or 250 degrees for 2-3 hours. This recipe can easily be cut in half.





Crock Pot Mac and Cheese

Madison Nihart ► Cambria County

- 8-ounces elbow macaroni
- 4 cups shredded sharp **CHEDDAR CHEESE**
- 12 fluid ounces can **EVAPORATED MILK**
- 1 1/2 cups **MILK**
- 2 eggs
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

In a large pot, cook the macaroni in boiling water for 10 minutes or until it is al dente, drain. In a large bowl, mix the cooked macaroni, 3 cups of the sharp **CHEDDAR CHEESE**, **EVAPORATED MILK**, **MILK**, eggs, salt and pepper. Transfer to the crock pot. Sprinkle with the remaining 1 cup of shredded **SHARP CHEDDAR CHEESE**. Cover and cook on low for 5 to 6 hours or until the mixture is firm and golden around the edges. Serve warm.





Italian Crockpot Chicken

Katerina Coffman ► Huntingdon County

8 ounces **CREAM CHEESE**
6 ounces of finely shredded
PARMESAN CHEESE
16 ounce jar of Italian Dressing
8 ounces of pasta



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Add chicken breasts to the slow cooker. Pour over one 16 ounce jar of Italian dressing. Sprinkle with 3 ounces of finely shredded **PARMESAN CHEESE** and ground pepper. Add **CREAM CHEESE**. Place the lid on the slow cooker and cook on high for 4 hours or low for 5-6 hours. Shred the chicken with two forks right in the slow cooker.

Separately cook 8 ounces of pasta according to the package directions on the stove-top. I use penne pasta for this recipe. Combine cooked pasta with crockpot contents and add remaining 3 ounces of finely shredded **PARMESAN CHEESE**.





Lazy Day Lasagna

Katelyn R. Taylor ► Lycoming County



1-12-ounces **COTTAGE CHEESE**
2 cups of shredded **MOZZARELLA CHEESE**
2 eggs
32-ounce jar of spaghetti sauce
3/4 pound cooked ground beef
9 uncooked lasagna noodles
1/4 cup water
grated **PARMESAN CHEESE**

In large bowl, mix **COTTAGE CHEESE**, **MOZZARELLA CHEESE** and eggs, until well blended, set aside. In medium bowl, mix together spaghetti sauce and cooked ground beef. In 12x8x2 baking dish spread 3/4 cup of meat sauce on bottom of pan. Layer 3 uncooked noodles on top of meat sauce. Spread 1/2 of the **COTTAGE CHEESE** mixture and 1 1/2 cups of meat sauce. Layer 3 more uncooked noodles on top of meat sauce. Spread remaining **COTTAGE CHEESE** mixture. Top dish with remaining uncooked noodles and remaining meat sauce. Pour water around corners of dish. Cover tightly with foil. Bake in oven at 375 degrees for 45 minutes. Remove foil, bake for 15 more minutes (or until noodles are tender). Let stand for 10 minutes before serving.
Top with **PARMESAN CHEESE**, enjoy. Serves 6



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Shepherd's Pie Twice Baked Potatoes

Anna Brubaker ► Perry County

6 large russet potatoes
2 tablespoons olive oil
1 pounds ground beef
1 med. onion, chopped
1 med. green pepper, chopped
1 med. sweet red pepper, chopped
4 garlic cloves, minced
16 ounces frozen mixed vegetables
3 tablespoons Worcestershire sauce
1 tablespoon tomato paste
1 tablespoon steak seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
dash cayenne pepper

2 teaspoons paprika, divided
1/2 c. **BUTTER** cubed
3/4 c. **HEAVY WHIPPING CREAM**
1/2 c. **SOUR CREAM**
1/2 c. shredded **CHEDDAR CHEESE**
1 c. shredded **MONTEREY JACK CHEESE**
1/4 c. shredded **PARMESAN CHEESE**
1 tablespoon minced chives
Toppings
1 c. shredded **CHEDDAR CHEESE**
2 tablespoons minced chives
1 teaspoon paprika

Scrub and pierce potatoes. Rub with oil and bake at 375° degrees until tender, about 1 hour. In a large skillet, cook the beef, onion, pepper and garlic over medium heat until beef is no longer pink. Drain and add mixed vegetables, Worcestershire sauce, tomato paste, steak seasoning, salt, pepper, cayenne pepper and paprika. Cook and stir until vegetables are tender. When potatoes are cool enough to handle, cut a thin slice off the top of each and discard. Scoop out the pulp, leaving thin shells. In a large bowl, mash the pulp with **BUTTER**. Add the **WHIPPING CREAM, SOUR CREAM, CHEESES** and chives until combined. Spoon meat mixture into each potato shell. Top with potato mixture and sprinkle with remaining paprika. Place on baking sheet. Bake at 375° for 20 minutes. Sprinkle with **CHEESE**, bake until melted, about 5 minutes longer. Sprinkle with chives and paprika.





Uncle Tim's Cottage Bacon Mac

Erica Teagarden ► Washington County

- 1 pound of bacon
- 1 small sweet onion
- 1 pound of elbow noodles
- 1/2 cup of **BUTTER**
- 16 ounces of 4% **COTTAGE CHEESE**

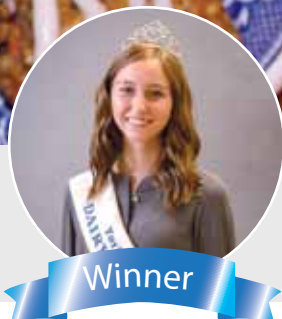
Cut bacon into small pieces and dice a small sweet onion. Add both ingredients into a frying pan and fry until crisp, but not burnt. While the bacon is frying get a pot of water boiling and cook elbow noodles according to package directions. Once the bacon is done, set aside and finish noodles. Drain your noodles and while still hot add 1/2 cup **BUTTER** and mix so noodles don't get sticky. Add the bacon and onion while still hot, and mix up completely. (Suggestion: add a couple of teaspoons of bacon grease for flavor.) Once all hot foods are incorporated, add **COTTAGE CHEESE**. Mix together in the noodle mixture. Serve immediately. You can add more **COTTAGE CHEESE** to your liking. Serves 6-8.





Carrot Cake Cookies

Lacy Kilgore ► York County



Royal Recipe

Cookies

1 ½ sticks of **BUTTER**
 1 cup packed brown sugar
 ½ cup granulated sugar
 2 eggs
 1 teaspoon pure vanilla extract
 1 ½ cups all-purpose flour
 1 teaspoon baking soda
 1 teaspoon ground cinnamon
 1 ¼ teaspoons ground nutmeg

½ teaspoon kosher salt
 1 cup packed shredded carrots
 ¾ cup unsweetened shredded coconut
 ½ cup raisins
 2 cups oats

Glaze

1 cup powdered sugar, 4 teaspoons **MILK**, 1-ounce **CREAM CHEESE** (room temp), ¼ teaspoon pure vanilla extract

Cookie Directions

Preheat oven to 350 degrees and line baking sheet with parchment. With electric mixer, mix **BUTTER** and sugars until fluffy. Add eggs, one at a time, along with the vanilla. In separate bowl, mix flour, baking soda, cinnamon, nutmeg and salt. Add dry ingredients to **BUTTER** mixture until combined. Stir in carrots, coconut, raisins and oats until combined. Scoop out and make rounds to put on baking sheet. Bake for 15-18 minutes or until golden and let cool. *Optional:* replace unsweetened coconut with sweetened flake coconut and reduce granulated sugar to 1/3 cup.

Glaze Directions

Mix **CREAM CHEESE** powdered sugar, **MILK** and vanilla until combined. Drizzle on each cookie. Let harden before serving.





Creamy Dark Chocolate Pudding

Morgan Gooch ► Chester County

- 1 cup packed light brown sugar
- 1/3 cup unsweetened cocoa
- 1/8 teaspoon salt
- 1/3 cup water or coffee
- 1 1/2 cups plus 1/4 cup of **MILK**
- 1/4 cup cornstarch
- 1 cup plain **GREEK YOGURT**
- 2 teaspoons pure vanilla extract



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Whisk sugar, cocoa and salt together in medium saucepan. Whisk in water or coffee until mixture is smooth. Stirring constantly, bring to simmer over medium heat. Immediately whisk in 1 1/2 cups of **MILK**. In a small bowl, stir together remaining 1/4 cup **MILK** and cornstarch until no lumps are visible. Whisk cornstarch mixture into cocoa mixture. Continuing to stir so pudding doesn't scorch on bottom of pan, bring pudding to simmer over medium heat. Reduce heat to low for 1 minute longer while stirring. Remove from heat and scrape pudding into bowl. Whisk in **GREEK YOGURT** and vanilla. Press piece of plastic wrap directly onto surface of pudding, so skin doesn't form, and refrigerate until chilled, about 2 hours.



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Frozen Raspberry Cream Dessert

Kristin Johns ► Berks County

4 cups crushed vanilla wafer (11-ounce box)

1/2 cup melted **BUTTER**

4 cups fresh or frozen black raspberries

2 cups **HALF & HALF**

1 cup sugar

1/2 cups **SOUR CREAM**

Combine vanilla wafers and **BUTTER** and press half of it into a 9"x13" pan. Sprinkle raspberries into the pan. Whisk together **HALF & HALF**, sugar and **SOUR CREAM** and pour over the raspberries. Sprinkle with the remaining crumbs. Cover and freeze for 3 hours. Let soften 20 minutes before cutting into squares and serving.





Hot Milk Cake

Toni Traver ► Luzerne County

1/2 cup **BUTTER**
1 cup **MILK**
2 teaspoons vanilla extract
4 eggs at room temperature
2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
powdered sugar for dusting, optional

Preheat the oven to 325 degrees. Adjust oven rack to the middle position. Grease and flour a bundt cake pan. In a small saucepan over low heat, melt the **BUTTER**. Stir in **MILK** and vanilla and continue to heat until small bubbles form around the outside of the pan and the mixture is very hot, but not boiling. Reduce heat to low.

Meanwhile, in an electric mixer fitted with the whisk attachment, combine eggs and sugar on medium-high speed for 5 minutes. In a medium bowl, sift together flour, baking powder and salt. Once the egg and sugar mixture has tripled in volume, slowly add the hot **MILK** mixture, mixing on low speed until incorporated. Slowly add the dry ingredients. Pour the batter into the prepared pan and bake for 1 hour, checking 5 minutes prior to baking end time. A toothpick inserted into the middle of the cake should come out clean, with a few crumbs attached. Do not over-bake. Cool in the pan for 10 minutes before inverting onto a cooling rack or serving plate to cool completely. Dust with powdered sugar if desired.





Maxine's Texas Sheet Cake

Abigail Bryan ► Crawford County

1 cup of water
2 sticks of **BUTTER**
4 tablespoons of cocoa
2 cups of sugar
2 cups of flour

2 eggs
1/2 cup **WHOLE MILK**
1 tablespoon of vinegar
1 teaspoon of baking soda
1 teaspoon of vanilla extract

Preheat oven to 375 degrees. Put water, **BUTTER** and cocoa into a saucepan and heat till bubbling. Remove pan from heat and add sugar, flour, eggs, **MILK**, vinegar, baking soda and vanilla extract. Mix well then pour into large jelly roll pan with sides. Place in oven and bake for 20 – 25 minutes.

Frosting
6 tablespoons **WHOLE MILK**
1 stick of **BUTTER**
4 tablespoons of cocoa
4 cups of powdered sugar

1 teaspoon of vanilla extract
1 cup chopped nuts (optional)
1 tablespoon of peanut butter (optional)

Put **BUTTER**, cocoa and **MILK** into a saucepan and bring to a boil. Remove from heat and add powdered sugar and vanilla extract. Mix well, then add nuts and peanut butter. Once cake is done, spread frosting on the hot cake.

Great Aunt Maxine was always asked to serve this favorite cake at family and community gatherings and her daughters have carried on the tradition.





New York Cheesecake

Jillian Verelst ► Sullivan County

Crust

2 cups graham cracker crumbs
5 tablespoon sugar
1/4 teaspoon cinnamon
6 tablespoons melted **BUTTER**

Filling

24-ounces **CREAM CHEESE**, room temperature
1 cup sugar
1 teaspoon vanilla
5 eggs separated
1/4 cup **HEAVY CREAM**
3 tablespoons sugar

Pre heat oven to 350 degrees. Mix graham cracker crumbs, sugar, cinnamon and **BUTTER** in a mixing bowl. Pour into springform pan and press crumbs into base and half way up sides. Bake for 6 minutes and let cool. In a food processor cream the **CREAM CHEESE** and sugar together. Add vanilla and blend until smooth. Add egg yolks and the **HEAVY CREAM**. Pulse into smooth. In a separate bowl whisk the egg whites until a soft froth form. Add sugar slowly to the egg white and continue to whisk until soft peaks form. Fold into **CREAM CHEESE** mixture, a little at a time, until fully integrated. Pour into the prepared springform pan. Bake for 1 hour and 15 minutes or until firm let cool for 1 hour and 30 minutes.

*Can be baked in a water bath if desired.





Sour Cream Pound Cake

Haley Dombrowski-Little ► Erie County

3 cups flour
 3 cups sugar
 1 pint **SOUR CREAM**
 1 teaspoon baking soda
 1 cup **BUTTER**
 6 eggs separated

Cream **BUTTER** and sugar. Add egg yolks all at once. Beat until smooth. Add **SOUR CREAM** alternately with sifted dry ingredients. Blend well. Beat egg whites until stiff, then fold into sour cream mixture. Bake at 300 degrees for about 1 1/2 hours or until tester comes out clean. Bake in large greased and floured tube pan.





Old Fashioned Frosted Sugar Cookies

Sarah Arment ► Lancaster County

2 cups granulated sugar
2 large eggs, beaten
1/2 pound **BUTTER**, softened
1/2 teaspoon vanilla

1 cup **BUTTERMILK**
(or sour milk*)
1 teaspoon baking soda
4 cups flour

Preheat oven to 375 degrees. Cream together eggs, **BUTTER** and sugar. Add vanilla and beat well. In a small bowl, combine the **BUTTERMILK** and baking soda. Fold the **BUTTERMILK** mixture into the creamed ingredients. Gradually stir in the flour. Drop dough by the spoonful onto ungreased cookie sheets. Bake for 10-12 minutes or until the bottoms are lightly browned and the top of the cookie springs back when touched. Allow to cool on parchment paper before frosting. These cookies are very soft and stay soft when stored.

* Sour Milk:

1 tablespoon apple cider vinegar + enough whole **MILK** to equal 1 cup

Butter Frosting

1/3 cup **BUTTER**, softened
4 1/2 cups sifted powdered sugar
1/4 cup **WHOLE MILK**
1 1/2 teaspoons vanilla

Beat **BUTTER** until fluffy. Gradually add half the powdered sugar, beating well. Slowly beat in the **MILK** and vanilla. Slowly beat in remaining powdered sugar. Beat in additional **MILK** if needed, to reach desired consistency. If desired, tint with food coloring.



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Recipes compiled by Diane Beeman, Beeman's Baked Goods
Carlisle, Pennsylvania



Need a Princess at Your Event?

County	Role	Name	Home Number
Bedford	Booking Chairperson	Shelby Gochmour	814-494-3351
Berks	Booking Chairperson	Donna Werley	610-562-2070
Blair	Booking/Princess Chair	Kristy Bigelow	814-832-2993
Bradford	Princess Chairperson	Lu-Anne Antisdell	570-395-3305
Bucks	Booking Chairperson	Ruth Ann Moyer	215-345-7327
Butler	Booking Chairperson	Sandy Stephenson	724-285-1296
Cambria	Booking Chairperson	Machelle Itle	814-886-8815
Centre	Booking Chairperson	Candace Wasson	814-237-2339
Chester	Princess Chairperson	Sharon Nolan	610-593-7465
Clarion-Venango	Booking Chairperson	Jessica Kaltenbach	814-758-7876
Clearfield	Chairperson	Shannon Henry	814-236-3150
Clinton	Chairperson	Sue Dotterer	570-726-6087
Crawford	Booking Chairperson	Christine Waddell	814-967-2444
Cumberland	Booking Chairperson	Michele Brymesser	717-319-6162
Dauphin	Booking Chair/Incentives	Darla Romberger	570-648-3540
Delaware	Chairperson	Casandra Blickley	904-521-7649
Erie	Booking Chairperson	Jill Little	814-323-7256
Fayette	Booking Chairperson	Pam Wolfe	724-439-3126
Franklin	Booking Chairperson	Patty Hege	717-375-2811
Fulton	Chairperson	Katie Waite	814-644-9909
Huntingdon	Booking Chairperson	Elaine Coffman	814-667-2287
Indiana	Chairperson	Bobbie Farren	724-465-7031
Jefferson	Pageant Chairperson	Jim Grant	814-265-0640
Juniata	Booking Chairperson	Jennifer Mahoney	717-463-2059
Lancaster	Booking Chairperson	Dale Smith	717-336-0553
Lawrence	Booking Chairperson	Donna Slick	724-714-6605
Lebanon	Booking Chairperson	Stacy Copenhaver	717-867-5283
Luzerne	Booking Chairperson	Sandy Traver	570-298-2001
Lycoming	Chairperson/Treasurer	Becky Steppe	570-279-6757
Mercer	Booking Chairperson	Carrie Prinkey	724-981-5594
Mifflin	Chairperson	Maria Yoder	717-935-2863
Montgomery	Chairperson	Gene Zvarick	484-948-6916
Perry	Chairperson	Melinda Brubaker	717-438-3862
Potter/McKean	Chairperson	Ashley Larson	814-203-0896
Schuylkill	Chairperson	Jodi Heffner	570-739-1153
Somerset	Booking Chairperson	Andrea Stoltzfus	814-267-6711
Sullivan	Booking Chairperson	Hope Verelst	570-928-4581
SUN Area	Booking Chairperson	Susan Hauck	570-966-3760
Susquehanna	Booking Chairperson	Evie Goff	570-278-1212
Tioga	Booking Chairperson	Diane Mosher	570-439-0624
Warren	Chairperson	Tiffany Sleeman	814-757-4549
Washington	Chairperson	Bridget McConn	724-350-2837
Wayne	Booking Chairperson	Tiffany Tyler	570-493-8011
Westmoreland	Booking Chairperson	Samantha Ament	724-261-6800
Wyoming-Lackawanna	Booking Chairperson	Abbey Campbell	570-744-1057
York	Booking Chairperson	Heather Gibson	717-586-3118



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