



ROYAL DAIRY RECIPES

Presented by the
2022-2023
Pennsylvania County
Dairy Princesses

#PaDairyPrincess

👍 Eat Real Dairy



#CHOOSEPA DAIRY

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. More than 250 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 that is 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 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 spokespersons of Pennsylvania's dairy industry at all official state functions and industry promotions throughout their reign all while still fulfilling their county commitments.

Pennsylvania
Dairy Princess
&
Promotion Services, Inc.

From a quick breakfast to a satisfying lunch or dinner, the struggle to make the right food choices to fuel our busy lives is experienced by every one of us. We, the 2022-23 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 13 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' or find a PA preferred logo.

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 2022-2023 Pennsylvania County Dairy Princesses





Mexican Roll Ups

Brooklyn Peters ► Butler County

- 8 ounces CREAM CHEESE
- 8 ounces SOUR CREAM
- 1 ½ cups grated sharp CHEDDAR CHEESE
- 1 cup black olives
- ¾ cup chopped jalapenos
- 1 tablespoon chopped pimento
- 1 teaspoon garlic powder
- 1 tablespoon minced onion
- 12 pack of soft tortilla shells

Mix all ingredients except the soft shells. Spread mixture on soft shells. Then roll the shells up firmly and place in refrigerator overnight. Slice into bite size pieces and serve.
Makes Plenty!





Honorable Mention

Reuben Dip

Natalie Grumbine ► Berks County

8 ounces (1 package) CREAM CHEESE
 ½ cup of mayonnaise
 ½ cup thousand island dressing
 1 cup sauerkraut
 (drained and press juices out)
 2 cups chopped corned beef
 2 cups grated SWISS CHEESE

bowl. Grease a small casserole with BUTTER, and add all the mixed ingredients. Cook for 15 to 20 minutes until hot and bubbly.

Serve with toasted breads, pitas or crackers.

Heat oven to 400 degrees. Mix all the ingredient in a large mixing





Royal Recipe



Winner

Cottage Cheese Pancakes

Cheyenne Bastian-Brown ► **Lycoming County**

2/3 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
4 large eggs, separated, room temperature
1 1/4 cups small curd **COTTAGE CHEESE** or **RICOTTA CHEESE**
2/3 cup **WHOLE MILK**
1/2 teaspoon vanilla
Fresh fruit

Whisk flour, baking powder and salt in a small bowl. Beat egg whites in a large mixer bowl until stiff (not dry). Thoroughly whisk egg yolks, **COTTAGE CHEESE**, **MILK** and vanilla in a large bowl until well blended. This mixture will not be smooth. Add dry ingredients; gently whisk together just until blended. Fold in beaten egg whites. Heat a lightly greased large nonstick skillet or griddle over medium heat until hot. Cook in batches, spooning 1/4 cup batter into skillet for each pancake. When a few bubbles form, the top starts to dry around the edges and the bottom side is golden brown, turn pancakes. Cook until second side is golden brown. Serve the **COTTAGE CHEESE** pancakes with Cinnamon Maple **BUTTER** and fresh fruit.





Cream Cheese Mashed Potatoes

Selina Horst ► Franklin County

5 pounds potatoes
8 ounces CREAM CHEESE
1 stick BUTTER
1 ½ cups MILK (start with ½ cup)
salt and pepper to taste

Peel and cube potatoes and then cook until soft. Mash potatoes and then 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 for 2-3 hours

Note: This recipe can easily be cut in half.





Creamy Butternut Squash Soup

Rachel Jelliff ► Bradford County

Ingredients

(Herb Yogurt Swirl)

½ cup plain **GREEK YOGURT**

2 tablespoons **MILK**

½ teaspoon chopped fresh thyme or ¼ teaspoon dried thyme leaves

¼ teaspoon garlic salt

(Soup)

1 tablespoon **BUTTER**

1 cup coarsely chopped onion

1 butternut squash, peeled, cut into 1-inch pieces

3 cups chicken broth or vegetable broth

1/8 to ¼ teaspoon ground red pepper

Salt

Parmesan Pepita Crisps

Directions

(Herb Yogurt Swirl)

Mix all ingredients in a small bowl. Cover and refrigerate until serving.

(Soup)

Heat **BUTTER** in a 3-quart saucepan on medium heat until melted. Add onion, sauté until tender, about 3 minutes. Add squash, broth, and ground red pepper. Bring to a boil, reduce heat to low. Cover and simmer until squash is tender, about 40 minutes. Puree squash mixture in a blender. Return pureed mixture to pan, season with salt. To serve, bring soup to a boil. Ladle into a shallow soup bowl.

Swirl Herb Yogurt on top. Serve with Parmesan Pepita Crisps.



Crunchy Potato Casserole

Holly Harvatin ► **Susquehanna County**

1 can cream of chicken soup
 8 ounces **SOUR CREAM**
 24 ounces O'Brien Potatoes
 2 cups **CHEDDAR CHEESE**
 1 teaspoon salt
 ¼ teaspoon pepper
 Topping:
 2 cups Rice Chex
 1 stick **BUTTER**

Preheat oven to 350 degrees.
 Mix the first 6 ingredients together stirring thoroughly.
 Put in a 13 X 9 greased glass baking dish. Crush rice Chex and melt the stick of **BUTTER**.
 Mix crushed cereal and **BUTTER** and sprinkle over potato mixture.
 Bake for 1 hour.





Early American Corn Pudding

Elektra Kehagias ► Wayne County

BUTTER (to grease a casserole dish)

1/4 teaspoon pepper

5 eggs

2 tablespoons of **BUTTER**

2 cups of corn (fresh or frozen)

1 cup of **MILK**

1/4 cup of flour

1 cup **HEAVY CREAM**

1/2 teaspoon salt

Directions for 6 to 8 servings:

Fill the baking pan with an inch of water and set it in the oven. Heat the oven to 325°. Grease the casserole dish with **BUTTER**. Set it aside. Crack the eggs into the mixing bowl. Beat with a fork or whisk until bubbles form on the top. If you are using fresh corn, cut it from the cob. If you are using frozen corn, run the bag under cold water to separate the kernels. Stir the corn into the eggs. Sprinkle the flour, salt and

pepper over the eggs and corn and mix them together. Melt 2 tablespoons of **BUTTER** in the saucepan over low heat. Add the melted **BUTTER**, **MILK** and **CREAM** to the corn mixture. Stir. Pour the corn mixture into the greased casserole dish. Place the casserole dish into the baking dish of water inside the oven. Bake the corn pudding for 1 hour and 15 minutes, or until a knife inserted into the casserole comes out clean. Remove the casserole dish from the oven. Set the corn pudding on the trivet at the table and serve it warm.

* One of my favorite recipes! Remember Early Americans did not use sugar for this recipe. Some people may prefer to add a little sugar. I hope that you enjoy this traditional American dish



English Muffin Bread

Sara Kennedy ► **Tioga County**

Cornmeal
 2 cups **MILK**
 4 ½ teaspoons yeast
 ½ cup warm water
 2 cups bread flour
 1 tablespoon sugar
 2 teaspoons salt
 ½ teaspoon baking soda
 2 tablespoons **BUTTER**

Grease & shake cornmeal to coat bottom and sides of 2 loaf pans. Scald **MILK** and set aside to cool. Dissolve yeast in warm water. Mix together flour, sugar, salt, and baking soda. Pour cooled **MILK** over dry ingredients. Add yeast and mix. Add enough bread flour to make the dough the consistency of banana bread (1-2 cup more). Don't over mix. Put into 2 pans and let raise 30-40 mins. Sprinkle tops with cornmeal. Bake at 400 degrees for 25 minutes. Melt **BUTTER** and brush on tops of loaves.





Weekend Kettle

Sarah Kosack ► Erie County

1-pound pasta shells
2 tablespoons oil
2 pounds beef, thawed
1 heaping cup onion, chopped
6-8 garlic cloves, minced
1 tablespoon plus 1 teaspoon Italian seasoning
1 tablespoon plus 1 teaspoon basil
1 tablespoon plus 1 teaspoon oregano
1 ½ teaspoon freshly ground black pepper
2 tablespoon plus 2 teaspoons Kosher salt, divided
¼ cup flour
28 ounce can crushed tomatoes
4 cups beef stock
1 cup **HEAVY CREAM**
1 cup **WHOLE MILK RICOTTA**
12 ounces **COLBY CHEDDAR CHEESE**, shredded

Cook pasta in Dutch Oven, $\frac{3}{4}$ full with water plus 2 tablespoons of salt. Cook until al dente. Drain and set aside in another bowl. Do not rinse.

In now empty Dutch oven, add oil and brown beef. Remove cooked beef from pan, drain oil except for 2 tablespoons. Add onions to pan, cook 8-10 minutes or until translucent over a medium low heat. Add garlic and cook until fragrant, around 1 minute. Turn off heat, add Italian seasoning, basil, oregano, black pepper, and 2 teaspoons of

salt to onion mixture. Return to medium to low heat, sprinkle flour over the top and stir and cook flour. Slowly, add beef broth, stirring well, and crushed tomatoes. Gently simmer for 20 minutes, stirring occasionally.

Return the beef and shells to pan. When hot, add **HEAVY CREAM**, **RICOTTA**, and **CHEESE**. Stirring well. Do not bring it to a boil. Bring to simmer, adjust to your taste.

Easy to reheat, especially after a long day in the barn.





Royal Recipe



Honorable Mention

Bacon Cheeseburger Casserole

Darcy Heltzel ► **Blair County**

Ingredients:

Beef Layer:

- 1 onion quartered and sliced
- 1 pound hamburger
- 2 ounces **CREAM CHEESE**
- ½ cup prepared crumbled bacon
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon garlic powder
- 1 tablespoon **BUTTER**

Cheese Sauce:

- 3 large eggs
- ½ cup **HEAVY CREAM**
- 1 cup shredded **CHEESE** divided
- 2 tablespoons mustard

Instructions:

Beef Layer

Sauté onion in **BUTTER**, add ground beef and 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.





Bacon Mac 'N Cheese Cornbread Skillet

Kallie Wolfe ► **Schuylkill County**

1-3/4 cups of uncooked elbow macaroni
 8 bacon strips, cooked
 1 cup of shredded **SMOKED CHEDDAR CHEESE**
 1 cup of shredded **PEPPER JACK CHEESE**
 4 ounces **CREAM CHEESE**, cubed
 6 large eggs
 3 cups 2% **MILK**, divided
 4 green onions, chopped
 1 teaspoon salt, divided
 ½ teaspoon pepper, divided
 1 pkg. of cornbread/ muffin mix
 ½ teaspoon smoked paprika

Preheat oven to 400°. Cook macaroni according to package directions. Meanwhile, in a 12-in. cast-iron or other ovenproof skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1 tablespoon in pan.

Drain macaroni; add macaroni to drippings. Stir in shredded **CHEESES** and **CREAM CHEESE**; cook and stir over medium heat until **CHEESE** is melted, 2-3 minutes. In a separate bowl, whisk 2 eggs, 1 cup **MILK**, green onions, ½ teaspoon salt and ¼ teaspoon pepper; pour into skillet. Cook and stir until slightly thickened, 3-4 minutes. Remove from the heat. Reserve ¼ cup bacon for topping; sprinkle remaining bacon over macaroni. Place cornbread mix, paprika and remaining 4 eggs, 2 cups **MILK**, ½ teaspoon salt and ¼ teaspoon pepper in a blender; cover and process until smooth. Pour over macaroni and bacon. Bake until puffed and golden brown, 30-35 minutes. Let stand 10 minutes before serving. Sprinkle with reserved ¼ cup bacon and additional green onions.



Baked Ham and Cheese Sliders

Kaitlin Sleeman ► Warren County

$\frac{3}{4}$ cup melted BUTTER
 1 $\frac{1}{2}$ tablespoons Dijon Mustard
 1 $\frac{1}{2}$ teaspoons Worcestershire Sauce
 1 $\frac{1}{2}$ tablespoons poppy seeds
 1 tablespoon dried minced onion
 24 mini sandwich rolls (Hawaiian Rolls work great)
 1 pound thinly sliced cooked deli ham
 1 pound thinly sliced SWISS CHEESE

Directions

Preheat oven to 350 degrees. Grease a 9 x 13-inch pan baking dish. In a bowl, mix BUTTER, Dijon mustard, Worcestershire sauce, poppy seeds, and dried onion. Separate the tops from bottoms of the rolls and place the bottom pieces into the prepared baking dish. Layer about half of the ham onto the rolls. Arrange the SWISS

CHEESE over the ham and top with remaining ham slices in a layer. Place the tops of the rolls onto the sandwiches. Pour the mustard mixture evenly over the rolls. Bake at 350 degrees in a preheated oven until the rolls are lightly browned and the CHEESE has melted, about 20 minutes. Cut ham and CHEESE rolls into individual pieces to serve.

LOVE these sliders as a family. We love to use American cheese sometimes and we switch up the meats. This is perfect for any party you may attend or a meal at home as well.





Buffalo Chicken Mac and Cheese

Victoria DiAndrea ► **Delaware County**

8 ounces macaroni noodles (or pasta of your choice)
3 tablespoons **BUTTER**
3 tablespoons flour
2 cups **MILK**
½ teaspoon salt
½ teaspoon pepper
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon ground mustard
4 ounces **CREAM CHEESE**
1 ½ cups shredded **MOZZARELLA CHEESE**
1 cup shredded **CHEDDAR CHEESE**
⅓ cup **SOUR CREAM**
buffalo hot sauce (according to preference)
½ cup shredded chicken

smooth consistency. Slowly add **MILK** and spices, then bring to a boil. When the mixture begins to boil, reduce heat to medium and stir frequently until it thickens. Reduce heat to low, slowly add **CREAM CHEESE, SOUR CREAM** and other **CHEESES**. Continue to stir until all the **CHEESES** are melted and sauce is smooth. Add hot sauce, shredded chicken and noodles. Adjust hot sauce according to preference. The spice level will increase with cooking. Pour into baking dish. Bake for 30 minutes

Preheat oven to 350°. Cook pasta or noodles according to directions on package. While pasta is cooking, melt **BUTTER** in a large pot over medium heat. Slowly stir in flour until it is a



Easy Fettuccine Alfredo

Bailey Little ► Centre County

16-ounce package fettuccine
5 tablespoons salted BUTTER
½ teaspoon garlic powder
2 cups HEAVY WHIPPING CREAM
1/4 teaspoon ground black pepper
2/3 cup PARMESAN CHEESE

First, cook the fettuccine according to the package directions (or you can make your own pasta- it's even more delicious with homemade pasta!) Next, make the Alfredo sauce by melting the BUTTER and then adding the garlic to cook for a minute. Add in WHIPPING CREAM and pepper and bring to a simmer on low to medium heat. Add in the CHEESE and stir until the sauce thickens.

This homemade alfredo sauce can be tossed with the pasta so the pasta soaks up all of the sauce or spooned over the hot pasta.





Four Cheese Mac and Cheese

Lindsey Koontz ► Bedford County

1 teaspoon onion powder
 4 quarts chicken broth
 1- 12 ounce **EVAPORATED MILK**
 1-pound Elbow macaroni
 2 teaspoons salt
 2 teaspoons white pepper
 2 tablespoons **BUTTER**
 1 ½ cups **CHEDDAR CHEESE**
 ½ cup **COLBY JACK CHEESE**
 1 cup **HALF AND HALF**
 1 cup **MOZZARELLA CHEESE**
 1 cup **MUENSTER CHEESE**

with the other half of the **CHEESE** and put in the oven for 10 minutes or until golden brown.

Boil the elbow macaroni noodles in the chicken broth until cooked fully. Preheat the oven to 350F degrees. Drain the broth from the noodles and then add the **BUTTER** to the noodles. Put the stove on low heat and then add the **HALF AND HALF** and half of the **CHEESE**. Wait until the **CHEESE** and **HALF AND HALF** is blended then put the mixture into a pan. Then top the mixture





Ooh So Good Chicken Bacon Zucchini Boats

Kaylee Knapp ► Clarion/Venango County

- 3 zucchini
- 2 cups chicken, cooked and shredded
- 4 slices bacon, cooked and chopped
- 4 ounces [CREAM CHEESE](#)
- ¼ cup ranch dressing
- 1 cup shredded [CHEDDAR CHEESE](#)

Preheat oven to 350 degrees. Slice zucchini length wise and spoon out the inside to form a boat then place in greased baking dish. Combine scooped zucchini, chicken, half the bacon, [CREAM CHEESE](#), ranch dressing, and half the shredded [CHEDDAR CHEESE](#) and spoon into zucchini boats. Top with remaining [CHEDDAR CHEESE](#). Bake 20-30 minutes or until zucchini is fork tender. Top with remaining bacon serve and **Enjoy!!**





Spinach Stuffed Shells

Mary Walter ► SUN Area

24 cooked large pasta shells
 1 (10 ounce) package chopped frozen spinach, thawed and drained
 ½ teaspoon dried basil leaves
 ½ teaspoon dried marjoram leaves
 1 teaspoon dried oregano leaves
 3 cloves garlic, finely chopped
 ¼ teaspoon ground black pepper
 ½ tsp salt
 ½ cup cholesterol-free egg substitute
 1 ½ cups nonfat **RICOTTA CHEESE**
 ½ cup grated **PARMESAN CHEESE**
 1 cup (4 ounces) shredded reduced fat **MOZZARELLA CHEESE**
 2 (14 ounces) cans crushed tomatoes

Combine spinach, **RICOTTA**, **PARMESAN CHEESE**, egg substitute, and seasonings in a large bowl. Spoon into shells. Place shells in prepared pan. Top with tomatoes with liquid and **MOZZARELLA CHEESE**. Bake at 350 degrees for 20 minutes or until cheese melts. Makes 4 servings.

Spray a 13 x 9-inch baking pan with nonstick cooking spray.





Swiss Chicken Breast

Shelly Bliss ► Huntingdon County

4 boneless chicken breasts
6 slices **SWISS CHEESE**
1/2 cup **MILK**
1/2 cup **BUTTER**, melted
1 can cream of chicken soup
3 cups seasoned croutons,
crushed

Place chicken in a 9 x 13 inch
baking dish and top with
CHEESE. Stir **MILK** and soup until
smooth and pour over chicken.

Toss croutons in **BUTTER**, then
sprinkle on top. Bake at 350
degrees for 1 hour. Serve and
enjoy!

*This creamy, cheesy chicken is
a family favorite and a delicious
way to incorporate dairy into a
meal.*





Berry Cool Cream & Pretzel Pie

Ashlee Riley ► Mercer County

4 cups miniature pretzels,
chopped
6 tablespoons **BUTTER**, melted
¼ cup sugar
¾ cup boiling water
1 package (6 ounce) strawberry
gelatin
¼ cup lemon juice
1-pound fresh strawberries,
hulled, divided
2 cups **HEAVY WHIPPING
CREAM**, divided
1 jar (7 ounce) marshmallow
creme
2/3 cup whipped **CREAM CHEESE**
2/3 cup **SWEETENED
CONDENSED MILK**

Place pretzels in a food
processor; pulse until chopped.
Add the **BUTTER** and sugar;
pulse until combined. Reserve
1/3 cup pretzels mixture for
topping. Press the remaining
mixture onto bottom of a
greased 9-in. spring form
pan. Refrigerate 30 minutes.

Meanwhile, in a bowl, add
boiling water to gelatin; stir 2
minutes to completely dissolve.
Stir in lemon juice. Refrigerate for
30 minutes, stirring occasionally.
Chop half the strawberries; slice
remaining berries and reserve
for topping. In a large bowl, beat
1 cup **HEAVY CREAM** until stiff
peaks form. Beat marshmallow
cream, **CREAM CHEESE** and
**SWEETENED CONDENSED
MILK** into cooled gelatin mixture
until blended. Gently fold in
the chopped strawberries and
HEAVY WHIPPING CREAM.
Pour into crust. Refrigerate,
covered, until firm, 4-6 hours.
Beat remaining 1 cup **HEAVY
WHIPPING CREAM** until stiff
peaks form; spread over pie. Top
with the reserved strawberries
and pretzel mixture.

***This Berry Cool No-Bake
Strawberry Pie is your sweet
tooth cure for summer!!***



Birthday Cake Batter Ice Cream

Lynsay Trostle ► **Sullivan County**

1 1/2 cups yellow moist supreme cake mix, unprepared
 1/2 cup sugar
 1 1/2 cups **HEAVY CREAM**
 1 1/2 cups whole **MILK**
 1 tablespoon vanilla extract
 1/8 teaspoon salt
 1/4 cup rainbow sprinkles, optional

Combine cake mix and sugar in medium bowl. Whisk together

until combined and free of clumps. Add **MILK** and whisk until well combined. Add remaining ingredients and whisk until well combined again. Add to ice cream maker. Freeze. Add sprinkles during the mix-in phase of churning or stir in when you transfer the frozen ice cream to the freezer. Transfer to a quart container and freeze until ready to serve. Enjoy.





Royal Recipe



Runner Up

Cheese Fudge

Sara Stoltzfus ► **Somerset County**

1 pound **BUTTER**
 1 pound **VELVEETA CHEESE**
 4 pounds powdered sugar
 1 cup baking cocoa
 1 tablespoon vanilla extract

Melt **BUTTER** and **CHEESE** together over low heat. Remove from heat. Sift in cocoa and

powdered sugar, stirring constantly. Divide in two portions and pour into two **BUTTERED** 9x9 pans or a 10x15 pan. Makes five pounds fudge. Freezes very well. This recipe can be halved successfully.





Cinnamon Buttermilk Sugar Cookies

Lauryn Irwin ► Crawford County

½ cup BUTTER
1 cup sugar
1 egg
½ cup BUTTERMILK
2 teaspoons vanilla
3 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup sugar
1 teaspoon cinnamon

Heat oven to 400 degrees. Mix BUTTER, 1 cup sugar and egg thoroughly. Stir in BUTTERMILK and vanilla. Blend dry ingredients into BUTTER mixture. Chill dough 1 hour. Drop by tablespoons on greased baking sheet. Combine sugar and cinnamon. Sprinkle with sugar and cinnamon mixture. Bake 8 to 10 minutes. Makes about 30 cookies.





Peanut Butter Cream Cheese Frosting

Madelynn Hoffman ► Lancaster County

- 1 cup peanut butter
- 1 package of CREAM CHEESE
- 2 cups of powdered sugar
- ¼ cup MILK
- 1 teaspoon of vanilla extract

Cream the CREAM CHEESE and peanut butter together with a mixer. Add the powdered sugar slowly, then add the MILK, and vanilla extract. Excellent icing for rich chocolate cake!





Royal Recipe



Honorable Mention

No Bake Strawberry Blueberry Trifle

Evelyn Troutman ► **Lebanon County**

Ingredients

Blueberry Trifle:

- 17 ounces Angel Food Cake, cut into 1" cubes
- 1-pound fresh strawberries
- 1-pound fresh blueberries

Lemon Syrup:

- ¼ cup water
- 2 tablespoons sugar

2 tablespoons lemon juice

Frosting:

- 4 packages (24 ounces) **CREAM CHEESE**, softened at room temperature
- ¾ cup granulated sugar
- 2 cups **HEAVY WHIPPING CREAM**
- ½ teaspoon vanilla

This recipe requires a trifle dish. You can also use a deep glass mixing bowl or anything that is deep and round.

Directions

Make angel food cake according to package and let cool, or purchase at the store. Wash your fresh fruit. Prepare strawberries accordingly and cut into slices. Fruit must be completely dry before you begin assembly.

To make your lemon syrup: In a measuring cup, combine ¼ cup water, 2 tablespoons sugar, and 2 tablespoons lemon juice and stir until sugar is dissolved. Set aside until needed. For frosting: Beat together **CREAM CHEESE** and ¾ cup sugar on medium speed until creamy and smooth, scraping the bowl a couple of times. With mixer on, pour in 2 cups of **HEAVY CREAM** then turn mixer to medium/high and continue beating until consistency of whipped cream. Add ½ teaspoon vanilla and beat until incorporated. Place 1/3 of your sliced angel food cake into the bottom of your trifle dish and brush

with 1/3 of your syrup. Add 1/3 of your **CREAM** and loosely spread it over cake pieces. Add ½ of the sliced strawberries. Repeat with remaining ingredients (adding ½ of the blueberries for the second fruit layer). Frost the top with the last 1/3 of the cream and decorate with remaining fruit. Be creative and add fun designs on the top of your dessert! Best served immediately!

"This is one of my favorite desserts to enjoy at a summer gathering. Quick and easy to whip up, and it's a show-stopper for sure!"

Recipe for a Dairy Princess

A sprinkle of kindness

Three heaping teaspoons of sincerity

A tablespoon of respect

Ounces of confidence

A cup of flexibility

An overflow of Creativity

A quart of interaction for all ages

A gallon of laughter

Packaged in a wealth of dairy knowledge & love

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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	Angelique Walason	814-937-1446
Berks	Booking Chairperson	Donna Werley	610-562-2070
Blair	Booking/Princess Chair	Kristy Bigelow	814-515-4775
Bradford	Princess Chairperson	Lu-Anne Antisdell	570-637-5084
Bucks	Booking Chairperson	Ruth Ann Moyer	215-345-7327
Butler	Booking Chairperson	Sandy Stephenson	724-712-5312
Cambria	Booking Chairperson	Ashley Pauley	814-961-4465
Centre	Booking Chairperson	Candace Wasson	814-237-2339
Chester	Princess Chairperson	Sharon Nolan	610-505-5201
Clarion-Venango	Booking Chairperson	Angela Knapp	814-657-4761
Clearfield	Chairperson	Shannon Henry	814-762-9313
Clinton	Chairperson	Sue Dotterer	570-726-6087
Crawford	Booking Chairperson	Amber Irwin	814-493-4433
Cumberland	Booking Chairperson	Jen Myers	717-480-7560
Delaware	Princess	Victoria DiAndrea	610-425-8251
Erie	Booking Chairperson	Cindy Szymanski	814-449-4294
Fayette	Booking Chairperson	Jessica Wolfe	724-880-0804
Franklin	Booking Chairperson	Patty Hege	717-375-2811
Fulton	Chairperson	Katie Waite	814-644-9909
Huntingdon	Booking Chairperson	Jacquita Bliss	814-643-0579
Indiana	Chairperson	Bobbie Farren	724- 465-7031
Jefferson	Chairperson	Michelle Pifer	814-590-0801
Juniata	Booking Chairperson	Karen Shearer	717-527-2221
Lancaster	Booking Chairperson	Dale Smith	717-336-0553
Lawrence	Booking Chairperson	Lauren Slick	724-714-9382
Lebanon	Booking Chairperson	Tara Bomgardner	717-639-5114
Luzerne	Booking Chairperson	Sandy Traver	570-298-2001
Lycoming	Chairperson	Laura Taylor	570-560-0324
Mercer	Booking Chairperson	Carrie Prinkey	724-977-8455
Mifflin	Chairperson	Kristin Diehl	215-360-4468
Montgomery	Chairperson	Gene Zvarick	484-948-6916
Perry	Chairperson	Amy Fleisher	717-576-7987
Potter/McKean	Chairperson	Ashley Larson	814-203-0896
Schuylkill	Princess	Kallie Wolfe	570-728-0247
Somerset	Booking Chairperson	Andrea Stoltzfus	814-267-6711
Sullivan	Chairperson	Noreen Keeney	570-637-8203
SUN Area	Booking Chairperson	Susan Hauck	570-716-3760
Susquehanna	Booking Chairperson	Evie Goff	570-396-1845
Tioga	Booking Chairperson	Carolyn Moyer	570-324-2482
Warren	Chairperson	Tiffany Jackson	814-462-8320
Washington	Chairperson	Sherry McMurray	724-255-9165
Wayne	Chairperson	Tiffany Tyler	570-493-8011
Westmoreland	Booking Chairperson	Samantha Ament	724-261-6800
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