

Royal Dairy Recipes

Presented by the 2023-2024
Pennsylvania County Dairy Princesses



#PaDairyPrincess

#CHOOSEPA DAIRY

👍 Eat Real 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 state's dairy industry. Approximately 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 in several contests at the State Competition each September. The Pennsylvania State Royalty team, consisting of one state princess and 2 alternates, is selected to represent the state's dairy industry. 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 one-year reign all while still fulfilling their county commitments.

Questions?

Find more recipes and check out our

Dairy E-store at www.padairy.org





Broccoli Cheddar Squares

Makayla Bedford ▶ Sullivan County

- 1 cup flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 medium onion, chopped
- 2 eggs
- 1 cup **MILK**
- 1/2 stick **BUTTER** = 1/4 cup
- 1 16 oz. package broccoli, thawed and drained
- 8 oz. shredded **CHEDDAR CHEESE**

Preheat oven to 350 °. Melt butter in a 9 x 13 inch pan in oven. Mix first three dry ingredients. Beat eggs in mixer bowl, add **MILK**. Then, add dry ingredients. Fold in onion, broccoli and **CHEDDAR CHEESE** gently. Spread in pan on top of melted **BUTTER**. Bake uncovered for 35 minutes or until golden brown. Let cool for 5 minutes before cutting into squares to serve.



Cannoli Dip

Mackenzie Thomas ▶ Lebanon County

2 cups **RICOTTA CHEESE**

1 8 oz. pkg. **CREAM CHEESE**, at room temperature

1 1/2 cups confectioners' sugar

1 tsp. vanilla extract

1 cup miniature semisweet chocolate chips

1. Beat **RICOTTA CHEESE** and **CREAM CHEESE** together in a bowl until smooth; add sugar and vanilla. Continue to beat mixture until sugar is completely dissolved. Gently fold in chocolate chips.
2. Cover bowl with plastic wrap and place in the refrigerator until chilled, at least 10 minutes, before serving with pizzelle cookies, broken waffle cones, graham crackers, teddy grahams, or chocolate chip cookies.



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Cream Cheese Corn Dip

Remington Weaver ▶ Centre County

8 oz **CREAM CHEESE**

1 1/2 tsp. garlic salt

1 large jalapeño, finely chopped, or two small jalapeños

3 Tbsp. **BUTTER**

2 Tbsp. **MILK**

12 oz. frozen corn (or 4 ears of corn, corn kernels removed
or about 2 1/2 cups)

1. Preheat oven to 350°. Grease an 8 x 8 inch pan or similar-sized baking dish.
2. Place the **CREAM CHEESE**, garlic salt, jalapeño, **BUTTER**, and **MILK** in a saucepan over medium heat. Cook, stirring occasionally, until the mixture is creamy and the **CREAM CHEESE** is melted. Stir in the corn.
3. Transfer to the prepared baking dish and bake for 20 minutes. Serve with crackers, celery, carrots, tortilla or corn chips.

"My family enjoys this corn dip when we have family picnics. I like to use corn chips as a dipper in this tasty side."

- Remy





Pepperoni Pizza Dip

Breann Poole ► Fayette County

- 8 oz. **CREAM CHEESE**, softened
- 1/2 cup **SOUR CREAM**
- 1/2 cup grated **PARMESAN CHEESE**
- 3/4 tsp. dried oregano
- 1/4 tsp. ground black pepper
- 1 cup pizza sauce
- 1 1/2 cups shredded **MOZZARELLA CHEESE**
- 13 slices pepperoni

1. Preheat oven to 375°
2. Mix **CREAM CHEESE**, **SOUR CREAM**, **PARMESAN CHEESE**, oregano and black pepper. Mix well. Spread on the bottom of a 9 inch round pie plate.
3. Top **CHEESE** mixture with pizza sauce, spread evenly. Then sprinkle with **MOZZARELLA CHEESE**. Arrange pepperoni slices over the **CHEESE**.
4. Bake dip in preheated oven for 20-25 minutes or until bubbly and the **CHEESE** is melted.
5. Serve warm with toasted baguette slices or your favorite crackers
6. You can also add your favorite pizza toppings like olives, peppers, bacon, etc.



Homemade Waffles

Carlie Knott ▶ Somerset County

- 1 egg, beaten
- 1/4 cup melted **BUTTER**
- 1 1/2 cups **MILK**
- 3 Tbsp. sugar
- 1 Tbsp. baking powder
- 1 tsp. vanilla
- 1/4 tsp. salt
- 2 cups flour

1. Mix all ingredients together in a large measuring cup or bowl until smooth.
2. Pour batter into preheated waffle iron and cook to your desired level of brown.
3. Top with **BUTTER**, fresh fruit, syrup or gravy.

This recipe can be used for pancakes also.

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

#CHOOSEPA DAIRY



Stuffed Berry French Toast

Meredith Cole ► Bradford County

2 cups mixed berries	1/3 cup MILK
2 Tbsp. powdered sugar	1 tsp. granulated sugar
1/3 cup sweetened condensed MILK	1 tsp. vanilla extract
6 oz. container VANILLA YOGURT	1/4 tsp. cinnamon
2 eggs	1 small loaf (10 ounces) French bread

1. Place berries in a small bowl and sprinkle with powdered sugar. For the sauce, spoon about 1/4 of the berries, sweetened condensed MILK and YOGURT into a blender (or food processor) and puree until smooth; set aside.
2. Cut bread into twelve 1 1/2-inch pieces. Cut into each piece almost all the way through to create a pocket. Stuff the bread slices with remaining sweetened berries and press lightly to close; set aside. Reserve any unused berries to garnish top at serving time.
3. Whisk eggs, MILK, granulated sugar, vanilla and cinnamon in a medium bowl. Heat a large non-stick skillet over medium heat. Spray skillet with nonstick cooking spray. Dip stuffed bread slices in egg mixture to coat and cook until lightly browned on both sides, turning once. Repeat in batches until all the bread is cooked through.
4. Spoon sauce onto serving plate, arrange French toast on top and garnish with any remaining berries.

Yield: 4 servings of 2 slices of French Toast with berries and sauce

Our favorite holiday breakfast!



Sour Cream Coffee Cake

Avery Fogal ► Lycoming County

- 1 cup **BUTTER**
- 2 cups sugar
- 1/2 tsp. vanilla
- 2 eggs
- 1 cup **SOUR CREAM**
- 2 cups flour
- 1 tsp. baking powder
- 1/4 tsp. salt

Toppings:

- 1/2 cup chopped pecans
- 1 tsp. cinnamon
- 1/4 cup light brown sugar

1. Cream **BUTTER** and sugar. Add eggs and mix well.
2. Fold in **SOUR CREAM** and vanilla. Add flour, baking powder, and salt.
3. Mix topping ingredients together. Spoon one-half of the batter into a greased tube pan and cover with one-half of the toppings mixture. Repeat, ending with toppings.
4. Bake at 350 ° for 50 to 60 minutes. Cool and sprinkle with powdered sugar.

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Royal Recipe



Honorable Mention

Banana Bread

Naomi Custer ► Washington County

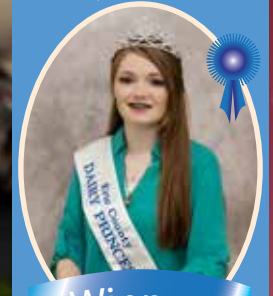
- 1 stick **BUTTER**, at room temperature
- 1 cup sugar
- 2 large eggs
- 1 1/2 cups of unbleached all-purpose flour
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 cup ripe bananas, mashed
- 1/2 cup **SOUR CREAM**
- 1 tsp. vanilla extract
- 1/2 cup chopped nuts or chocolate, if desired

1. Preheat the oven to 350°F. **BUTTER** a 9 x 5 x 3 inch loaf pan. Set aside.
2. Cream **BUTTER** and sugar until fluffy. Add eggs, beat to incorporate.
3. In a separate bowl, whisk together flour, baking soda, and salt. Add to the **BUTTER** mixture and mix until combined.
4. Add bananas, **SOUR CREAM**, and vanilla. Mix to combine. Stir in optional nuts and/or chocolate.
5. Pour into the prepared pan. Bake for 1 hour and 10 minutes. Let cool for 10 minutes before removing.
6. Remove from pan to cooling rack. Cool. Serve.

"Like many, my mom went through a 'Martha Stewart phase.' While we tease her every time it is brought up, this recipe and Martha's chocolate chip cookies remain a family favorite. I chose this recipe to submit as many are surprised to hear about the hidden dairy products."



Royal Recipe



Winner

Crockpot Cheeseburger Soup

Amber Lassiter ▶ Erie County

4 small russet potatoes, peeled and diced
1 small white or yellow onion, chopped
1 cup shredded carrots
1/2 cup diced celery
1 tsp. dried basil
1 tsp. dried parsley
3 cups chicken broth
1 pound lean ground beef

3 Tbsp. **BUTTER**
2 Tbsp. all-purpose flour
2 cups **MILK**
1/2 tsp. salt
1/2 tsp. black pepper
1 pkg. 16 oz. **VELVEETA PROCESSED CHEESE**, cubed or 2 cups shredded **CHEDDAR CHEESE**

1. Place potatoes, onions, carrots, celery, dried basil and parsley in a large crock pot. Pour chicken broth over vegetables. Cover with lid. Cook on low heat 6 to 8 hours or on high heat 4 to 5 hours or until potatoes are tender.
2. About 45 minutes before serving, cook and crumble ground beef in a large skillet over medium-high heat. Drain and discard any grease. Pour cooked ground beef into crock pot. Carefully wipe out hot skillet with a paper towel then add **BUTTER**. When **BUTTER** is melted, whisk in flour and cook until golden brown and bubbly (about 1 minute.) Whisk in the **MILK**, salt and pepper. Pour mixture into the crock pot and stir to combine everything.
3. Add the cubed Velveeta **CHEESE** or shredded **CHEDDAR CHEESE** to crock pot. Stir again. Cover with lid and cook another 30 minutes or until **CHEESE** is melted. Serve and enjoy!

"Cheeseburger soup is one of my moms most requested meals in the colder months of the year."



Royal Recipe



Honorable Mention

Crockpot Corn Casserole

Abigayle Corbin ► **Huntingdon County**

- 2 sticks **BUTTER**, melted
- 1 16 oz. container of **SOUR CREAM**
- 2 eggs
- 2 cans whole kernel corn, drained
- 2 cans of creamed corn
- One box of chicken flavored stuffing mix
- One box of Jiffy cornbread mix

1. Spray your crockpot with cooking spray.
2. Combine wet ingredients in a crock pot and stir well.
3. Stir in dry ingredients. Combine well. Cook on low for 3-4 hours.
(Note: Stir a few times in the first hour or so).

Recipe for a Dairy Princess

**A sprinkle of kindness
Three heaping teaspoons of serenity
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.**



Easy Cheesy Smashed Potatoes

Shelby Alexander ▶ Tioga County

2 pounds baby potatoes

5 Tbsp. salted **BUTTER**

1/2 tsp. onion powder

1/2 tsp. salt

1/4 tsp. pepper

1/2 tsp. paprika

1 tsp. thyme

1/2 tsp. garlic powder

1 cup of freshly grated **PARMESAN CHEESE**

1. Boil potatoes for 20-25 minutes in a large pot of water or until soft and spread out evenly on two large greased baking sheets. Smash potatoes with the bottom of a cup.
2. Melt the **BUTTER** in the microwave and then add the onion powder, salt, pepper, paprika, thyme, and garlic powder. Brush this on each potato and top with the grated **PARMESAN CHEESE**.
3. Bake at 400° for 15 minutes or until golden brown.

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Sweet Potato Casserole

Rachel Bowman ► Bedford County

- 2 pound can sweet potatoes, drained
- 4 eggs, well beaten
- 2 tsp. vanilla
- 1 tsp. salt
- 1 cup sugar
- 1 cup MILK
- 1 stick BUTTER, melted

Topping:

- 1 cup brown sugar
- 3/4 cup BUTTER, melted
- 3/4 cup flour
- 1/4 cup water

1. Preheat oven to 350° Use a mixer to mash the sweet potatoes. Then mix in other ingredients. Spray a 9 x 13 inch pan with cooking spray. Pour mixture into pan.
2. Mix topping ingredients and drizzle over sweet potato mixture. Bake for 35 minutes or until golden brown.



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Zucchini Casserole

Elyse Dilling ► Blair County

- 6 cups zucchini, diced or sliced
- 1 cup diced onion
- 1 can cream of celery soup
- 1 cup **SOUR CREAM**
- 1 cup shredded carrots
- 1 box stove top stuffing mix
- 1/2 cup **BUTTER**, melted

1. Cook the zucchini and onion together for 5 minutes and drain off any moisture. Fold in celery soup, **SOUR CREAM** and carrots, then set aside.
2. Combine the stuffing mix with the melted **BUTTER**. Place half of the stuffing mixture on the bottom of a 9 x 13 baking dish.
3. Place the zucchini mixture on top of the stuffing then finish by putting the remaining stuffing mixture over the zucchini.
4. Bake at 350 ° for 30 minutes.

"This is a recipe my grandmother makes for summer picnics."

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Bubble Pizza

Alexis Butler ► Schuylkill County

- 1 pound hamburger (or venison)
- 1 16 oz. jar pizza sauce
- 2 12 oz. tubes refrigerated Pillsbury buttermilk biscuits
- 1 16 oz. bag shredded **MOZZARELLA CHEESE**
- 1 16 oz. bag shredded **CHEDDAR CHEESE**
- 1 pkg. Little Smoky Sausages

1. In large frying pan, brown the hamburger over medium heat.
2. Drain the grease and stir in jar of pizza sauce.
3. Pull the buttermilk biscuits apart into small pieces that resemble bubbles and place them next to each other in a greased 9 x 13 baking pan; fill the pan with the bubbles.
4. Place the beef/sauce mixture on top of the bubble biscuits.
5. Spread bag of shredded **MOZZARELLA** and **CHEDDAR CHEESES** on top of pan.
6. Cut Little Smoky Sausages into small slices and place on top of cheese.
7. Bake uncovered at 400° for approximately 20 minutes, or until bubbles rise.

"This recipe is often made by my grandmother and it is always a favorite among all the grandchildren! And this is super "fun to eat as well!"

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Chicken Bacon Ranch Pasta

Ashlynn McQuait ▶ Fulton County

4 Large strips thick cut bacon
2 Tbsp. **BUTTER**
12 oz. boneless skinless
chicken breasts
2 Tbsp. ranch seasoning
(dry mixture)
Salt

Black pepper
1 Tbsp. all-purpose flour
2 cups chicken broth
3/4 cup whole **MILK**
1 16 oz. box penne pasta
2 cups extra sharp shredded
CHEDDAR CHEESE

1. Chop bacon into pieces and fry until lightly crisp. Place on towel to drain fat.
2. Dice chicken breast into small chunks and sauté in bacon grease left in skillet on medium heat until cooked through. Set aside.
3. Melt **BUTTER** in skillet. Mix in ranch seasoning and stir until well mixed.
4. Whisk in flour.
5. Add chicken broth and **MILK**. Add salt and pepper as desired. Stir over medium heat until it is thickened. Add **CHEESE**.
6. Boil pasta in pan to al dente. (You can boil in additional chicken broth if desired.)
7. Drain pasta. Stir in additional **BUTTER** and coat pasta until **BUTTER** is melted.
8. Add pasta to sauce mix and bacon pieces. Stir in until pasta is coated.
9. Serve—can top with additional shredded **CHEDDAR CHEESE** if desired.



Chicken Cordon Bleu

Sara Haag ► Berks County

Breadcrumbs:

1/2 cup panko breadcrumbs
Oil cooking spray

Chicken:

2 small chicken breasts,
6-7 oz. each
4 slices **SWISS CHEESE**
4 slices of ham, about 2.5oz
3 Tbsp. mayonnaise
3 Tbsp. **PARMESAN CHEESE**

1 1/2 Tbsp. Dijon mustard
Salt and pepper

Dijon Cream Sauce:

(makes 1 cup)
1 1/2 Tbsp. **BUTTER**
1 1/2 Tbsp. flour
1 1/4 cups **MILK**
2 Tbsp. Dijon mustard

1. Preheat oven to 400°.
2. Spread panko breadcrumbs on a baking tray and spray with oil. Bake for 3 minutes or until light golden. Remove and scrape into bowl.
3. Cut a pocket into each chicken breast.
4. Fold the **SWISS CHEESE** in half and place 2 pieces inside each pocket. Do the same with the ham. Close the pocket and seal with 2 toothpicks. Sprinkle with salt and pepper.
5. Mix the mayonnaise, mustard, salt and pepper in a bowl. Spread onto the top and sides of the chicken (not underside). Sprinkle panko over the chicken, using your other hand to press the breadcrumbs onto the side of the chicken. Spray with oil.
6. Bake for 25 to 30 minutes, or until golden brown and just cooked through. Remove toothpicks, serve with the Dijon Cream Sauce.

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Fabulous Fettuccini

Sydney Roberts ▶ Wayne County

2 lbs. fettuccini noodles

Fettuccini Sauce:

2 sticks salted **BUTTER**

1 1/2 qts. **HEAVY WHIPPING CREAM**

1 cup shredded or grated **PARMESAN CHEESE**

1 tsp. garlic powder

1 8 oz. **CREAM CHEESE**

Salt or pepper to taste

1. Cook 2 lbs. fettuccini noodles, drain and set aside to keep hot.
2. Melt **BUTTER** in sauce pan. Heat sauce ingredients together, stirring with whisk until smooth and creamy. Serve immediately with drained pasta. Top with grilled chicken, roasted vegetables, or sun dried tomatoes for a refreshing twist!

Chicken Cordon Bleu - Continued from previous page

Dijon Cream Sauce:

1. Melt **BUTTER** over medium heat in a small saucepan. Add flour and cook for 1 minute.
2. Add half the **MILK** and whisk until the flour mixture is blended in.
3. Add remaining **MILK**, mustard and **PARMESAN CHEESE**. Cook for 3 minutes, whisking constantly, until thick. It will continue to thicken as it cools.
4. Remove from heat, add salt and pepper to taste. Serve with chicken.



Creamy Baked Mac & Cheese

Ellie Widerman ► Adams County

- | | |
|--|---------------------------------------|
| 1 pound dried elbow pasta | 2 cups shredded GRUYERE CHEESE |
| 1/2 cup unsalted BUTTER | 1/2 Tbsp. salt |
| 1/2 cup all purpose flour | 1/2 tsp. black pepper |
| 1 1/2 cups whole MILK | 1/4 tsp. paprika |
| 2 1/2 cups HALF AND HALF | |
| 4 cups shredded medium sharp CHEDDAR CHEESE | |

1. Preheat oven to 325° and grease 3 qt. 9 x 13 baking dish. Bring a large pot of salted water to a boil. When boiling, add dried pasta and cook 1 minute less than the package directs for al dente. Drain and drizzle with a little bit of olive oil to keep from sticking.
2. While water is coming up to a boil, shred **CHEESES** and toss together to mix, then divide into three piles. Approximately 3 cups for the sauce, 1 1/2 cups for the inner layer, and 1 1/2 cups for the topping.
3. Melt **BUTTER** in a large saucepan over medium heat. Sprinkle in flour and whisk to combine. Mixture will look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the **HALF AND HALF**, while whisking constantly, until smooth. Slowly pour in the remaining half and half and the whole **MILK**, while whisking constantly, until combined and smooth.
4. Continue to heat over medium heat, whisking very often, until thickened to a very thick consistency. It should almost be the consistency of a semi thinned out condensed soup.

Continued on next page ►



Mock Italian Calzone

Callie Whiting ► Mercer County

Tortillas

BUTTER

Filling:

RICOTTA CHEESE

MOZZARELLA CHEESE

Italian sausage, cooked
(or pepperoni)

Pizza sauce

Italian seasoning

Optional - veggies of your choice

1. Take the tortilla and flatten it out
2. Put your filling on to the tortilla. I like **RICOTTA** and **MOZZARELLA CHEESE**, pepperoni, black olives and diced onions.
3. Fold it together and place it in the air fryer for 20 minutes. (If you don't have an air fryer, bake in the oven for 350° for 20 minutes.)
4. Once done, place some melted or soft **BUTTER** on top and spread on top.
5. Sprinkle on Italian seasoning.
6. Enjoy with pizza sauce for dipping!

Creamy Baked Mac & Cheese - Continued from previous page

5. Remove from the heat and stir in spices and 1 1/2 cups of the **CHEESES**, stirring to melt and combine. Stir in another 1 1/2 cups of **CHEESE**, and stir until completely melted and smooth.
6. In a large mixing bowl, combine drained pasta with **CHEESE** sauce, stirring to combine fully. Pour half of the pasta mixture into the prepared baking dish. Top with 1 1/2 cups of shredded **CHEESES**, then top that with the remaining pasta mixture.
7. Sprinkle the top with the last 1 1/2 cups of **CHEESE** and bake for 15 minutes, until **CHEESE** is bubbly and light golden brown.



Lasagna Flatbread

Daisy Snow ▶ Butler County

- 1 15 oz. container **RICOTTA CHEESE**
- 1 8 oz. pkg. shredded **MOZZARELLA CHEESE**, divided
- 1 3 oz. pkg. **PARMESAN CHEESE**
- 1 egg
- 1/2 tsp. Italian seasoning
- 1 pound sausage
- 1/2 26 oz. jar marinara sauce
- 6 flatbreads

1. Preheat oven to 375°.
2. Combine **RICOTTA CHEESE**, 1/2 of the **MOZZARELLA CHEESE**, **PARMESAN CHEESE**, egg, and Italian seasoning in a bowl.
3. Cook sausage in a skillet over medium heat until no longer pink, 5 to 10 minutes; drain. Stir in marinara sauce.
4. Spread 1/6 of the cheese mixture evenly on each flatbread, cover with sausage mixture. Top with remaining **MOZZARELLA CHEESE**.
5. Bake in the preheated oven until **CHEESE** is melted and bubbly, 10 to 15 minutes.





Roast Beef & French Onion Grilled Cheese Sandwich

Lakin Bingaman ► Franklin County

- 2 slices thick sourdough bread
- 2 oz. shaved roast beef
- 1 oz. sliced or grated mild **PROVOLONE CHEESE**
- 1/2 cup onion thinly sliced or chopped
- 1 Tbsp. grated **PARMESAN CHEESE**
- 1/2 Tbsp. prepared horseradish sauce
- 2 Tbsp. of **BUTTER**, divided

1. In a small pan, heat 1 tablespoon of **BUTTER**. Sauté onions 8-10 minutes or until tender and slightly caramelized. Set aside.
2. Heat a nonstick or cast-iron pan over medium heat. Spread each slice of bread with horseradish sauce. Place **PROVOLONE CHEESE** on bread, followed by onions, roast beef and remaining slice of bread. Spread top of bread with softened **BUTTER** and half of the shredded **PARMESAN**. Place **BUTTERED** side down in heated pan. While sandwich is cooking, spread remaining softened **BUTTER** and **PARMESAN CHEESE** on top of bread. Cook approximately 3-4 minutes or until lightly browned. If necessary, turn heat down so the bread doesn't burn. Flip sandwich over and cook another 3-4 minutes or until lightly browned.



Royal Recipe



Runner Up

Best Pumpkin Mousse Recipe

Emily Wright ▶ Crawford County

- 1 3.4 oz. pkg. instant vanilla pudding
- 1 tsp. pumpkin spice
- 1/2 tsp. cinnamon, plus more for garnish
- 1/2 tsp. kosher salt
- 1 15 oz. can pumpkin purée
- 2 Tbsp. maple syrup
- 1/2 tsp. pure vanilla extract
- 1 cup whole **MILK**
- 1 1/2 cups **HEAVY CREAM**

1. In a large bowl, whisk together pudding mix, spices, and salt. Add pumpkin, maple syrup, vanilla, and whole **MILK** and beat with a hand mixer until smooth.
2. In another large bowl, whip **HEAVY CREAM** until stiff peaks form, 3 to 4 minutes. Fold two-thirds of the **WHIPPED CREAM** into pumpkin mixture until smooth. Spoon or pipe into serving dishes and top with remaining **WHIPPED CREAM**. Garnish with a sprinkle of cinnamon and serve.

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Fair Winning Cheesecake

Courtney Marvin ▶ Susquehanna County

Graham cracker crust:

2 1/2 cups graham cracker
crumbs
1 stick **BUTTER**

Topping:

2 cups **SOUR CREAM**
2 tsp. vanilla
4 Tbsp. sugar

Cheesecake:

(Recipe works best with ingredients at room temperature):

3 8 oz. pkgs. **CREAM CHEESE**
4 eggs
2 Tbsp. plus a little extra of lemon juice
1 1/4 cups sugar
2 tsp. vanilla

1. Mix together graham cracker crumbs and softened **BUTTER**.
2. Press into greased springform pan.
3. Bake in 350° oven for 10 minutes. Set aside to cool.
4. Cream together **CREAM CHEESE** and sugar, a little sugar at a time.
5. Add lemon juice and vanilla then one egg at a time, mixing well.
6. Pour into graham cracker crust and bake for 55 minutes at 350°.
7. While cheesecake is baking, beat together **SOUR CREAM**, vanilla and sugar for 5 minutes. Once crust is done baking, pour this over top of crust and bake for another 10 minutes. Cool thoroughly.
8. Serve with fresh fruit, canned fruit pie filling, glazes or **WHIPPED CREAM**.

"This Recipe placed 1st at my county's fair, the Harford Fair! Enjoy!"



No-Bake Cookie

Mackayla Quick ► Wyoming-Lackawanna County

1 stick **BUTTER**

2 cups sugar

1/2 cup cocoa powder

1/2 cup **MILK**

2 cups quick oats

1/2 cup coconut flakes

1 tsp. vanilla extract

1/2 cup peanut butter

1. In a large mixing bowl mix your quick oats and coconut.
2. Melt the **BUTTER** in a saucepan. Once the **BUTTER** is completely melted add sugar, cocoa powder, and **MILK**. Bring to a rolling boil, then continue to stir for 1 minute.
3. After removing the saucepan from the heat, stir in peanut butter and vanilla extract.
4. Pour quick oats and coconut into the saucepan and mix. Then spoon your cookies individually onto a sheet of waxed paper and cool.

Fruit Smoothie

Sophie Westrick ► Cambria County

2 cups frozen fruit

3 Tbsp. **MILK**

1/2 cup of **YOGURT**

1. Put frozen fruit in a blender and gradually add in **MILK** until all is blended into a

smooth consistency.

2. Then add **YOGURT** and blend until all ingredients are mixed together.
3. Pour into tall glass and garnish with fruit.



Oreo Dirt Pie

Jolynn Durlin ► Warren County

1 pkg. original Oreos
3 cups cold whole **MILK**
2 3.4 oz. pkgs. instant vanilla
pudding mix

8 oz. **CREAM CHEESE**, softened
1/2 cup **BUTTER**, softened
1 cup powdered sugar
2 cups **WHIPPED CREAM**

1. Grind cookies in a food processor until it resembles garden dirt.
2. Beat **MILK** and pudding mix together, then set aside.
3. In another bowl beat together **CREAM CHEESE, BUTTER**, and powdered sugar until smooth, then fold into pudding mixture.
4. Layer 1/2 of the ground cookies in bottom of pie pan. Then add pudding mixture, topping it with other 1/2 of ground cookies. Add gummy worms to the top if desired.
5. Cover and let sit overnight refrigerated. Top with **WHIPPED CREAM** and enjoy!





Royal Recipe



Strawberry Shortcake Trifle

Kylee Hlavaty ▶ Lancaster County

For the cake:

2 3/4 cups all-purpose flour,
spooned into measuring cup
and leveled-off
1/2 tsp. salt
1/2 tsp. baking soda
1 cup **BUTTERMILK**

2 sticks unsalted **BUTTER**,
softened
2 cups granulated sugar
2 tsp. vanilla extract
4 large eggs, at room
temperature

1. Preheat the oven to 350° and set an oven rack in the middle position. **BUTTER** and flour a 9 x 13 inch pan, or use nonstick cooking spray with flour in it, such as Baker's Joy or Pam with flour.
2. In a medium bowl, whisk together the flour, salt and baking soda. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment (or beaters), beat the **BUTTER** and sugar on medium speed until light and fluffy, about 5 minutes. Beat in the vanilla, then beat in the eggs, one at a time, scraping down the sides of the bowl as necessary. (Don't worry if the batter looks a little curdled at this point.)
4. Reduce the speed to low, then beat in one-third of the flour mixture, followed by half of the **BUTTERMILK**. Scrape down the sides and bottom of the bowl, then add another third of the flour, followed by the remaining **BUTTERMILK**. Beat in the remaining flour, then scrape down the bowl and beat again until the batter is evenly combined. Do not overmix.

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5. Put the batter into the prepared baking pan and bake for 30 to 35 minutes, until the cake is set and lightly golden around the edges, and a toothpick inserted into the center comes out clean. Set the cake on a wire rack to cool completely. Then cube cake.

For the whipped cream:

1 cup **HEAVY WHIPPING CREAM**

1 Tbsp. sugar

1 vanilla bean

1. Place mixing bowl and metal whisk / beaters into the freezer for 15 minutes to chill.
2. To remove the seeds from the vanilla bean, place it on a cutting board. With a sharp knife, slice the bean down the middle cutting it in half.
3. Scrape the seeds from each half of the bean into the mixing bowl
4. Pour the **WHIPPING CREAM** and sugar into the bowl.
5. Beat on medium-high speed just until stiff peaks are formed.

For the macerated strawberries:

1 cup strawberries

2-4 Tbsp. sugar

1. Combine 1/4 cup sugar to every cup of fruit. Stir to combine, cover and refrigerate for 30 minutes to overnight.

Use a trifle dish or large deep clear bowl. Place first layer of cubed cake in dish or bowl for base layer, followed by **WHIPPED CREAM** layer and topped with berries. Repeat for two more layers. Serve immediately or chill to serve later.

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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
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Blair	Booking/Princess Chair	Kristy Bigelow	814-515-4775
Bradford	Princess Chairperson	Maria Noble	607-483-1413
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	814-571-4300
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Your 2022-2023 Pennsylvania County Dairy Princesses

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 2023-2024 Pennsylvania County Dairy Princesses, happily share our family recipes in a toast to good health for your family. The recipes include dairy foods from fresh milk to aged cheese and many other dairy products, 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 or have a relative involved in the dairy industry. One thing we all have in common is our love of cows, respect for the farmers we represent and a passion 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.



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