

2024 ROYAL DAIRY RECIPES

A collection of Pennsylvania's County Dairy Princess Recipes





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 2024–2025 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 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 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 in '42' or find a PA Preferred logo on the packaging.

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.

Sincerely,

Your 2024-2025 Pennsylvania County Dairy Princesses



Recipe for a Dairy Princess

A sprinkle of kindness
Three heaping teaspoons of serenity
A tablespoon of respect
Ounces of courage
A cup of flexibility
An overflowing scoop of creativity
A quart of interaction for all ages
A gallon of laughter
Packaged in a wealth of dairy
knowledge and love



2024-2025 Dairy Princess Recipe Winners

Recipe Winner - Peaches n' Cream Cheesecake

Danni Wilcox - Lycoming County

Recipe Runner Up - Apple Berry French Toast

Miranda Schury - Washington County

Honorable Mention Recipes

Keeley Alcorn - Warren County

Casey Zirk - Adams County

Sadie Innerst - Perry County

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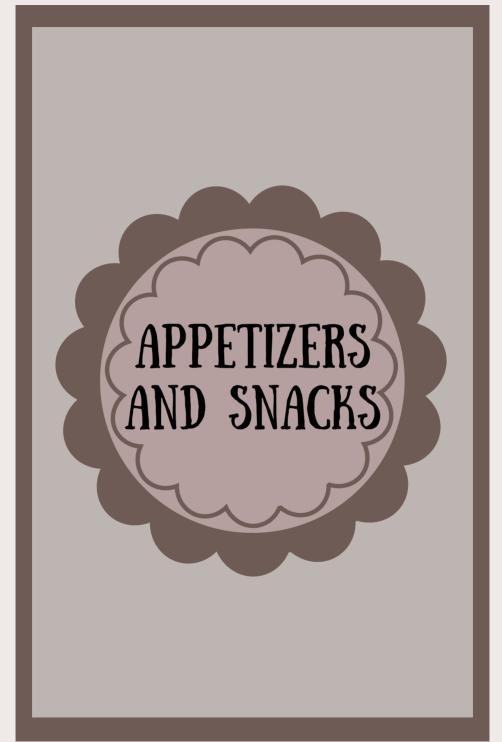
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Berks County

INGREDIENTS

16 oz. container SOUR

CREAM

1 oz. ranch salad dressing

mix

2 cups shredded

CHEDDAR CHEESE

DIRECTIONS

Put **SOUR CREAM** into a large mixing bowl. Then add the ranch dip mix and stir to combine well.

Add the **CHEDDAR CHEESE** and stir. Serve this dip with Fritos scoops or veggies!

DID YOU KNOW?

Cream cheese has 2 grams of protein per serving.



INGREDIENTS

- 1- 8 oz. pkg. CREAM CHEESE
- 1 medium green pepper, chopped
- 3 slices sweet onion, chopped
- 3 Tbsp. BUTTER, softened
- ½ tsp. salt
- 2 eggs, beaten
- 2 Tbsp. sugar
- 2 Tbsp. apple cider vinegar

DIRECTIONS

Mix first 4 ingredients and set aside. In a saucepan, over low heat, cook eggs, sugar and vinegar, stirring constantly. When mixture has thickened, pour over **CREAM CHEESE** mixture. Mix all together and refrigerate.

Note: best made 1 day ahead and served with plain chips, crackers or vegetables.



Tashia Woods Cambria County

INGREDIENTS

6 quarts of MILK

½ cup sugar (or ½ tsp. for each cup of MILK)

¾ cup instant coffee (or 1 rounded tsp. for each cup of **MILK**)

2 quarts of **VANILLA ICE CREAM**

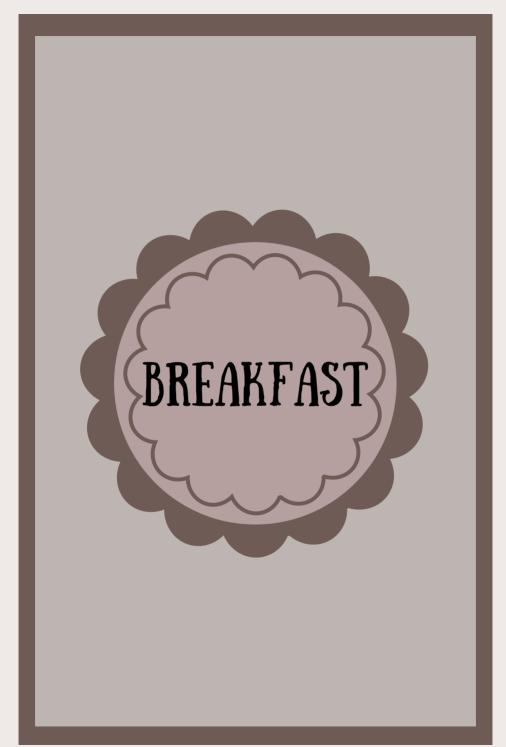
DIRECTIONS

Scald **MILK**, mix with coffee and sugar.

Put in the refrigerator and chill. This will improve the flavor if you let it stand.

To serve: pour mixture in a chilled bowl and add the ICE CREAM.

Serves 50. To serve 125, use 15 quarts of MILK and 5 quarts of ICE CREAM, increasing coffee and sugar proportionally.





INGREDIENTS

- 1 cup brown sugar
- ½ cup melted **BUTTER**
- 3 tsp. cinnamon
- 3 tart apples, peeled and sliced
- ½ cup dried cranberries
- 1 loaf French bread sliced about 1" thick
- 6 large eggs
- 1 ½ cups MILK
- 1 Tbsp. vanilla

WHIPPED CREAM, to top

DIRECTIONS

Combine brown sugar, BUTTER, and 1 tsp. cinnamon in 13 x 9-inch baking dish. Add apples and cranberries, toss to coat. Spread evenly and arrange bread on top. Pat down in pan as much as possible. Mix eggs, MILK, vanilla and remaining cinnamon. Pour over bread to soak. Cover and refrigerate overnight. Bake covered with foil at 375 degrees for 40 minutes, uncover for 5 minutes and continue to bake. Let stand 5 minutes before serving. Dollop with WHIPPED CREAM on top. This great to make on Christmas Eve and to just pop in the oven on Christmas morning.



GRANDMA OCKER'S SUNRISE BREAKFAST CASSEROLE

Ashley Ocker Franklin County



INGREDIENTS

2 - 12 oz. pkgs. sausage links

9 eggs

3 cups MILK

½ tsp. dry mustard

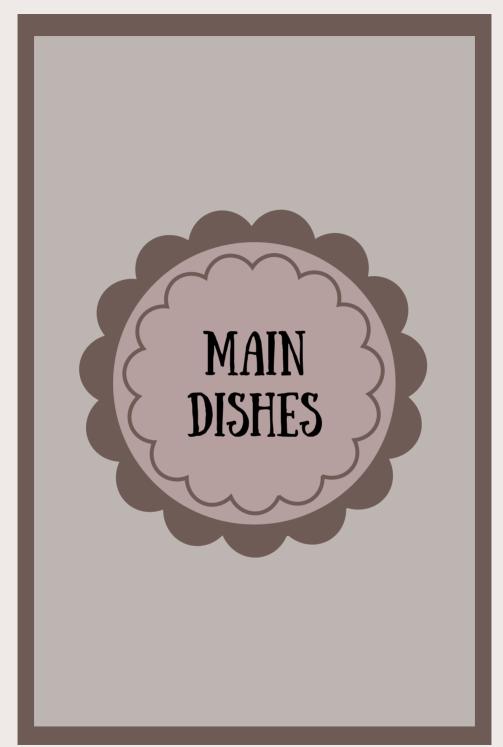
8 cups shredded potatoes

1 ½ cup shredded CHEESE

DIRECTIONS

Brown sausage links. Cool and cut into bite size pieces.
Combine eggs, MILK, dry mustard, and salt. Add the potatoes, CHEESE, and sausage. Mix well. Place in 13 x 9-inch pan. Cover and refrigerate overnight. Bake uncovered at 350° for 1 hour or until set and golden brown. Let stand for 10 minutes before serving.

Note: May use 2 lbs. ground sausage instead of links. Usually about 1 ½ hours to bake fully.





Anna Longenecker Blair County

INGREDIENTS

6 - 12 oz. chicken tenderloins

ı carne asada seasoning packet

1 - 14.5-oz. can chicken broth

½ cup salsa

8 tortilla wraps

Your favorite shredded **CHEESE**

SOUR CREAM

DIRECTIONS

Combine chicken, carne asada seasoning, chicken broth, and salsa into a crockpot and cook on high for 2-3 hours or low for 4-6 hours. Shred the chicken and separate the juice from the chicken. Dip a tortilla into the juice and place on a hot skillet. And your desired amount of chicken and your favorite CHEESE onto the wrap and fold in half. Serve with **SOUR CREAM**. Enjoy this high protein, low carb meal by customizing it with your favorite CHEESES!



CHEDDAR CHICKEN SPAGHETTI

Brianna Walker York County



INGREDIENTS

- 1 -7 oz. pkg of spaghetti noodles
- 2 cups cubed cooked chicken
- 2 cups shredded **CHEESE**
- 1 10.5 oz. can cream of chicken
- 1 cup MILK

DIRECTIONS

Cook spaghetti in water until noodles are slightly soft.
Combine in a bowl, the chicken, one cup of CHEESE, the cream of chicken and MILK. Drain spaghetti and add to the mixture. Lightly grease 13 x 9-inch pan and put mixture into it. Sprinkle the last cup of CHEESE on top. Bake at 350 degrees for 20–25 minutes or until CHEESE on top is melted.



Lyma Dunbar Schuylkill County

INGREDIENTS

1- 10 oz. can of any condensed cream soup

2 Tbsp. BUTTER

1 lb. smoked kielbasa

2 cups cooked rice

1 - 15 oz. can peas with juice

1 cup shredded CHEDDAR CHEESE

DIRECTIONS

Prepare the rice and cut kielbasa into half inch pieces. In a pan, combine soup and **BUTTER** and warm to a simmer. Add can of peas with liquid, the cooked rice, and kielbasa to pan. Stir until heated through. Reduce heat and add shredded **CHEDDAR CHEESE**. Cook until melted.

DID YOU KNOW?

Butter is pure, natural and adds rich full flavor and superior performance for cooking, baking and spreading. Butter makes everything better.



Olivia Spako Sullivan County



INGREDIENTS

- 12 oz. penne pasta
- 2 Tbsp. extra-virgin olive oil
- 1 cup thinly sliced yellow onion
- 3/4 tsp. salt, divided
- 12 cups baby spinach
- 2 medium cloves garlic, minced
- 1 cup HALF-AND-HALF
- 1 cup shredded GRUYERE CHEESE (can
- substitute with Swiss)
- 4 oz CREAM CHEESE, softened
- 1 1/2 tsp. Dijon mustard
- 1 tsp. grated lemon zest
- 1 Tbsp. lemon juice
- 1 tsp. crushed red pepper
- 1/4 tsp. ground pepper
- 3 1/2 cups shredded rotisserie chicken
- 2 Tbsp. parsley

CREAMY ROTISSERIE CHICKEN & SPINACH CASSEROLE CONTINUED

DIRECTIONS

Bring water to a boil in a large pot over high heat. Cook pasta according to package directions. Reserve 1/2 cup cooking water; drain well. Wipe the pot clean.

Heat oil in the pot over medium-high heat. Add onion and 1/4 tsp. salt; cook, stirring often, until softened, 4 to 5 minutes. Add spinach and garlic; cook, stirring occasionally, until the spinach is bright green and wilted, 3 to 4 minutes. Reduce heat to medium-low. Add HALF-AND-HALF, GRUYERE CHEESE, CREAM CHEESE, mustard, lemon zest, lemon juice, crushed red pepper, black pepper and the remaining 1/2 tsp. salt; cook, stirring constantly, until the CHEESE is melted, and the mixture is mostly smooth, about 2 minutes.

Stir in the pasta, chicken, and parsley, adding the reserved cooking water, 2 tablespoons at a time, if needed, to keep the sauce fluid and creamy. Cook until the pasta and chicken are coated and warmed through.

DID YOU KNOW?

Gruyere a semi-hard cheese made from cow's milk that was first made in the town of Gruyère, Switzerland



Keeley Alcorn Warren County



Honorable Mention

INGREDIENTS

8 Slices Bread

(Sourdough or your

choice)

4 Tbsp. BUTTER,

softened

4 oz. CREAM CHEESE,

softened

1 cup shredded

CHEDDAR CHEESE

1/4 cup diced jalapenos

(fresh or pickled)

4 slices bacon, cooked

and crumbled

1 Tbsp. chopped fresh

cilantro (optional)

Salt and Pepper to taste

JALAPENO POPPER GRILLED CHEESE SANDWICHES

DIRECTIONS

In a mixing bowl, combine softened CREAM CHEESE, shredded CHEDDAR CHEESE, diced jalapenos, crumbled bacon, chopped cilantro, salt, and pepper. Mix until well combined. Spread the softened **BUTTER** on one side of each slice of bread. Place a non-stick skillet or griddle over medium heat. Take a slice of bread, buttered side down, and spread a generous amount of CREAM CHEESE mixture on the unbuttered side. Place another slice of bread, buttered side up, on top of the **CREAM CHEESE** mixture to form a sandwich. Repeat the process with the remaining slices of bread and **CREAM CHEESE** mixture to make more sandwiches. Place sandwiches in the preheated skillet or griddle and cook until the bread is golden brown, and the CHEESE is melted, about 3-4 minutes per side. Once cooked remove from the skillet or griddle to cook for a few moments. This is truly a hit at home with family and friends.

DID YOU KNOW?

Cream cheese is a good source of calcium, which is essential for strong bones and teeth. It also contains Vitamin A, important for maintaining healthy skin and vision.



MEAT & POTATO CASSEROLE

Ravyn Bashore Lebanon County



INGREDIENTS

- 1 lb. ground beef
- ½ onion, diced
- ½ tsp. oregano
- ¼ tsp. salt
- 2 cloves garlic
- 2 cups frozen vegetables
- 1 Tbsp. BUTTER
- 1 Tbsp. flour
- 1 ½ cups MILK
- ½ cup CHEESE
- ½ cup SOUR CREAM
- 2/3 bag frozen diced potatoes

DIRECTIONS

Brown meat with onion and dry seasonings. Add frozen vegetables and garlic. In a small skillet, melt **BUTTER** and stir in flour until smooth. Stir in **MILK** gradually, simmer. Turn off heat and add **CHEESE**. Add **SOUR CREAM** to meat mixture and pour into 9 x 13-inch baking dish. Add potatoes over meat, then top with **CHEESE** sauce; shake pan to let sauce settle. Bake at 400 degrees F for 45-60 minutes or until potatoes brown.



Jillian Smiley Somerset County

INGREDIENTS

1 lb. ground beef

12 oz. Spam, grated or

ground

1 tsp. oregano

1 tsp. parsley

1 jar spaghetti sauce

½ lb. CHEDDAR

CHEESE, grated

½ lb. AMERICAN

CHEESE, cut into small

cubes

8-10 buns

DIRECTIONS

First grate the spam. Then brown the hamburger and spam together. Mix remaining ingredients except for buns and cubed **AMERICAN CHEESE**. Open the buns on a baking sheet. Spread the mixture on top of the open face buns, then put cubes of **AMERICAN CHEESE** on top and bake for 10–15 minutes. Then enjoy!

DID YOU KNOW?

American Cheese is well known for its low melting point. This makes it preferable for burgers, dips, sauces and more.



Lily Bramm Chester County

STROGANOFF



INGREDIENTS

1 lb. Ground beef

8 oz. SOUR CREAM

1 can cream of mushroom soup

1 cup MILK

1 lb. Egg noodlesPepper to taste

DIRECTIONS

Cook noodles. In another pot brown ground beef, then mix together all other ingredients. Combine meat sauce and drained noodles by stirring gently

DID YOU KNOW?

Milk contains 13 essential nutrients including protein, calcium, phosphorus, vitamin A, vitamin D, riboflavin (B2), niacin (B3), pantothenic acid (B5) and cobalamin (B12), iodine, potassium, selenium and zinc.



Elsie Ely Allegheny County

INGREDIENTS

1 egg

3/4 cup MILK

1/4 cup or 4 oz. shredded

CHEDDAR CHEESE

3/4 cup plain

breadcrumbs

1/2 cup chopped onion

1 tsp. salt

1 lb. lean ground beef

2/3 cup ketchup

1/2 cup packed brown

sugar

1/2 tsp. dry mustard

DIRECTIONS

In a bowl, beat the egg and

MILK. Stir in CHEESE,

breadcrumbs, onion, and salt.

Add beef and mix well. Shape into nine loaves and place in

greased 13" x 9" baking dish.

Combine ketchup, brown sugar

and mustard into a sauce then

spoon over loaves. Bake

uncovered at 350 degrees for 45

min or until the meat is no

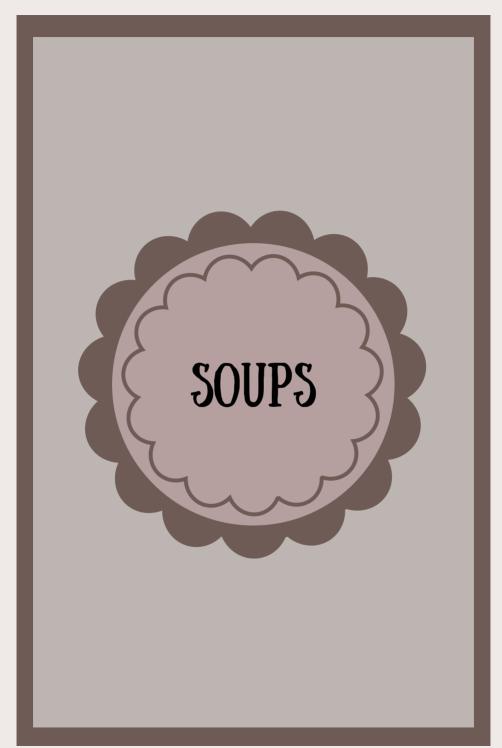
longer pink.

Kids don't love meatloaf, but

they love cheeseburgers – add

this sneaky good dish to the

weekly rotation!





Kendall Craft Crawford County

INGREDIENTS

2 cups potatoes, peeled and chopped
½ cup carrots, peeled and chopped
½ cup celery chopped
½ cup BUTTER
½ cup flour
4 cups WHOLE MILK
1 pound shredded
CHEDDAR CHEESE
2 cups ham, cubed

Salt & pepper to taste

DIRECTIONS

Boil chopped veggies in water, add salt and pepper to taste. In a separate pan melt BUTTER and flour together, and gradually stir in the MILK until thickened. Add CHEESE and stir until it melts. Drain the vegetables reserving 2 cups of vegetable water. In a large pot combine the MILK mixture, vegetables, and vegetable water. Stir, eat, and enjoy.



INGREDIENTS

8 slices of bacon cooked and crumbled. Reserve about 2 tablespoons of crumbled bacon for garnish

- 11 Tbsp. BUTTER
- ²/₃ cup all-purpose flour
- 7 cups MILK
- 4-6 potatoes baked, peeled and cubed
- 4 green onions chopped, plus additional for garnish
- 2 cups shredded **SHARP CHEDDAR CHEESE**, plus additional for garnish
- 1 cup SOUR CREAM
- 1 tsp. salt
- 1 tsp. ground black pepper

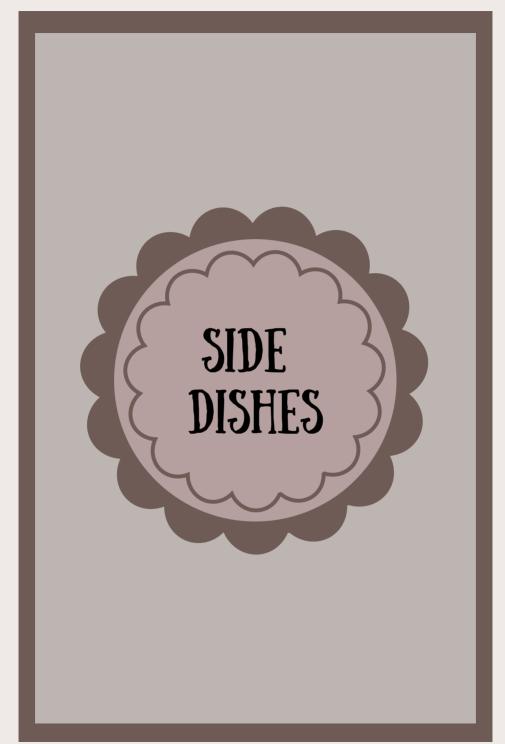
ULTIMATE LOADED BAKED POTATO SOUP CONTINUED

DIRECTIONS

In a large pot, melt **BUTTER** over medium heat. When the **BUTTER** has melted, whisk in flour and allow the mixture to cook for a few minutes. Slowly add in 7 cups of **MILK**, 1 cup at a time, whisking really well between each cup. When all 7 cups of **MILK** have been added, continue whisking until the mixture starts to thicken a bit. Add in cubed baked potatoes and green onions. Then bring to a boil making sure to stir frequently. Reduce the heat to low, then stir in the cooked bacon, **CHEESE**, **SOUR CREAM**, salt, and pepper. Serve immediately once the **CHEESE** has melted. Garnish each bowl of soup with additional **CHEDDAR CHEESE**, bacon crumbles, and chopped green onions.

DID YOU KNOW?

Sour cream is a delicious dairy product made by culturing cream with a lactic acid bacterial culture.





Casey Zirk
Adams County

Honorable Mention

INGREDIENTS

- 4 cups diced potatoes
- 2 cups broccoli florets
- 1 cup shredded CHEDDAR CHEESE
- 1/2 cup SOUR CREAM
- 1/4 cup MILK
- 2 cloves garlic, minced
- Salt and pepper to taste
- 2 Tbsp. BUTTER
- 2 Tbsp. all-purpose flour

DID YOU KNOW?

Milk has B vitamins for energy, high-quality protein for lean muscle, vitamin A for a healthy immune system and five bonebuilding nutrients, including calcium and vitamin D.

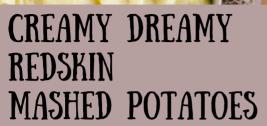
CHEESY BROCCOLI AND POTATO CASSEROLE CONTINUED

DIRECTIONS

Preheat oven to 375°F. Boil the diced potatoes in salted water until fork-tender. Drain and set aside. Steam the broccoli florets until tender-crisp. Drain and set aside. In a saucepan, melt the **BUTTER** over medium heat. Add the minced garlic and cook for 1-2 minutes until fragrant. Stir in the flour to make a roux. Cook for 2-3 minutes, stirring constantly. Gradually whisk in the MILK until smooth and thickened. Remove the saucepan from the heat and stir in the shredded CHEDDAR CHEESE and SOUR CREAM until melted and well combined. Season the CHEESE sauce with salt and pepper to taste. In a large mixing bowl, combine the cooked potatoes, steamed broccoli, and CHEESE sauce. Mix well to coat. Transfer the mixture to a greased baking dish and spread it out evenly. Bake in the preheated oven for 25-30 minutes, or until hot and bubbly. Serve warm as a comforting side dish.

DID YOU KNOW?

Cheese was made as early as 8,000-10,000 years ago. The first actual evidence of cheesemaking was found in the art on Egyptian tomb walls that dates back 4,000 years.



Elena Hazelton Tioga County



INGREDIENTS

- 4 lbs. redskin potatoes
- 2/3 cup MILK
- 4 oz. CREAM CHEESE
- 1/3 cup **SOUR CREAM**
- 3 Tbsp. BUTTER
- 1/2 tsp. garlic salt
- 1/2 tsp. onion powder
- 1 tsp. parsley

DIRECTIONS

Wash the potatoes. Do not peel the skins off. Boil the potatoes until soft. Drain the water. Pour the MILK into the pan. Add the BUTTER and CREAM CHEESE. Mash the potatoes to the desired consistency. Add SOUR CREAM, garlic salt, onion powder, and parsley. Mix thoroughly.

DID YOU KNOW?

MILK has rich nutrients like bone-building calcium and has compounds linked to lower chances of obesity.



Mercedes Guynup Butler County

INGREDIENTS

1 stick **BUTTER** at room temp 8 oz. **CREAM CHEESE** at room temp 3 cans corn, drained

4 jalapenos, finely chopped

2 cups shredded

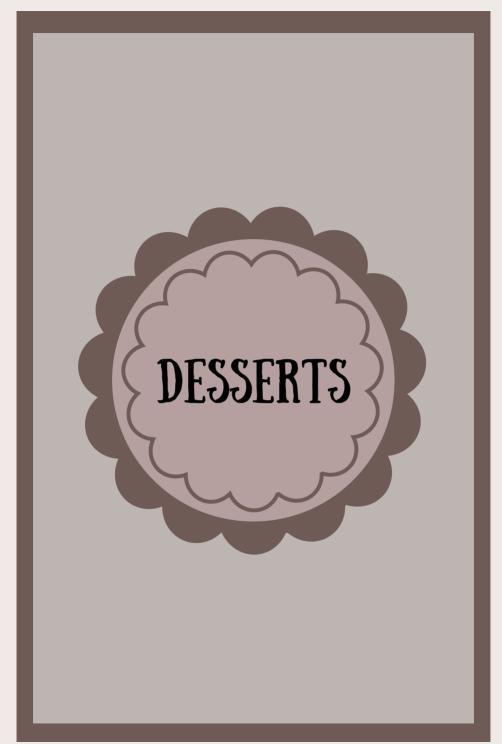
CHEDDAR CHEESE

DIRECTIONS

Mixed BUTTER, CREAM CHEESE, corn, jalapenos and shredded CHEESE in a bowl. After mixed put in 9-inch square pan and put in oven at 350 degrees for 45 minutes.

DID YOU KNOW?

Dairy foods are associated with multiple health benefits, including decreased risk of cardiovascular disease and reduced risk for stroke. Low-fat and fat-free dairy foods are part of the current Dietary Guidelines for Americans and American Heart Association (AHA) recommended healthy dietary patterns for Americans 2 years and older.





Perry County

INGREDIENTS

2 cups graham cracker crumbs 3/4 cup BUTTER 1 ½ c semi-sweet chocolate chips 2/3 cup MILK 1 - 14 oz. can **SWEETENED** CONDENSED MILK 1 cup chunky peanut butter 2 cups WHIPPING **CREAM**

½ cup sugar

DIRECTIONS

Melt the peanut butter and **SWEETENED CONDENSED MILK** together in a microwave for about 1-2 minutes. Cool. the mixture in a freezer, and put a large mixing bowl and the beaters in the freezer also. Melt the BUTTER in a microwave. and mix with the graham crackers. Pack the crumbs into two pie pans and bake at 425 degrees for 8 minutes. Let the crust cool. Melt the chocolate chips and MILK together. Pour that mixture into the graham cracker shell and cool. Beat the WHIPPING CREAM and sugar, in the refrigerated mixing bowl, until it is fluffy, and mix in the peanut butter mixture. Pour it into the pie shells, and chill them in the refrigerator for 4 hours.



Dallas Goodyear S.U.N. Area

BLACK MAGIC CAKE

INGREDIENTS

2 cups all-purpose flour

2 cups sugar

³/₄ cup cocoa

2 tsp. baking soda

1 tsp. baking powder

½ tsp. salt

½ cup vegetable oil

2 tsp. vanilla extract

2 eggs

1 cup black coffee

1 cup MILK

DIRECTIONS

Preheat oven to 350 degrees. Sift all dry ingredients together in a bowl. Add in eggs and liquids and stir until batter is smooth. Pour into a well-greased 9 x13-inch pan. Bake for 35 minutes or until the toothpick comes out clean. Cool in pan for 1-2 hours. While cooling make icing.

BLACK MAGIC CAKE WITH PEANUT BUTTER ICING CONTINUED

PEANUT BUTTER ICING

INGREDIENTS

1 cup **BUTTER** at room temperature

1 cup peanut butter

1 tsp. vanilla extract

½ tsp. salt

2 Tbsp. MILK

3 cups powdered sugar

DIRECTIONS

In a bowl mix the BUTTER and peanut butter together until it is smooth and creamy. Add vanilla, salt, MILK, and about half the powdered sugar. Mix on medium speed for 30 seconds. Next add the remaining amount of powdered sugar and beat on high speed until it is well blended and creamy.

RECIPE FOR A DAIRY PRINCESS

A sprinkle of kindness Three heaping teaspoons of serenity

A tablespoon of respect

Ounces of courage

A cup of flexibility

An overflowing scoop of creativity

A quart of interaction for all ages

A gallon of laughter

Packaged in a wealth of dairy knowledge



Joy Lillian Sheatz Clarion County

INGREDIENTS

3 cups flour

1 tsp. baking soda

1 tsp. salt

1 cup BUTTER,

softened

¾ cup brown sugar

¾ cup sugar

ı egg

½ cup BUTTERMILK

2 cups chocolate chips

DIRECTIONS

Preheat the oven to 350°F. Mix flour, baking soda, and salt in a bowl and set aside. In a stand mixer, cream the **BUTTER**, brown sugar, and sugar for 2 minutes. Mix in the egg and then slowly add half of the flour mixture. At low speed, mix in the **BUTTERMILK** followed by the rest of the flour mixture. Mix in the chocolate chips. Place tablespoon sized scoops of dough on a cookie sheet and bake for 8-10 minutes. Cool and enjoy.



Frances weaver Centre County

INGREDIENTS

3 cups WHOLE MILK divided 3 Tbsp. cornstarch Pinch of salt 3/4 cup sugar 3 egg yolks 1 Tbsp. BUTTER 1 tsp. pure yanilla

extract

DIRECTIONS

In a small bowl, whisk together \(\frac{1}{4} \) cup of the MILK with the cornstarch. Set aside. In a medium saucepan, whisk together the remaining MILK, salt, and sugar. Allow the mixture to heat over medium heat until it is steaming: do not let it boil. While the MILK heats, whisk the egg volks in a separate small bowl. Once the **MILK** is steaming, slowly stream ½ cup of the hot MILK mixture into the egg yolks, whisking constantly. Slowly add the egg yolk mixture back to the pot, followed by the cornstarch mixture. Continue to cook over medium heat, whisking constantly, until the mixture starts to simmer and has thickened. Remove from the heat and whisk in the **BUTTER** and vanilla. Pour into individual serving dishes. Top each with a layer of plastic wrap touching the top of the pudding to prevent a skin from forming and serve warm or allow to chill for several hours before serving.



MINI APPLE CRISP CHEESECAKES

Morgan Larson Erie County



GRAHAM CRACKER CRUST INGREDIENTS

³/₄ cup graham crackers, crumbed

- 1 ½ Tbsp. sugar
- ½ tsp. cinnamon
- 3 Tbsp. salted **BUTTER**, melted

APPLE FILLING INGREDIENTS

2-3 small-medium sized apples, peeled and finely chopped

- 2 tsp. lemon juice
- 1 ½ tsp. cinnamon
- ½ tsp. nutmeg
- 2 Tbsp. light brown sugar
- 1 ½ tsp. corn starch

CHEESECAKE FILLING INGREDIENTS

10 oz. **CREAM CHEESE**, softened

6 Tbsp. sugar

1 ½ tsp. all-purpose flour

1 egg

Carmel sauce for serving (optional)

CRUMB TOPPING INGREDIENTS

1/3 cup graham crackers,

1/3 cup light brown sugar

1/3 cup quick cooking oats

¾ tsp. cinnamon

1/8 tsp. nutmeg

2 ½ Tbsp. salted **BUTTER**, melted

MINI APPLE CRISP CHEESECAKES CONTINUED

DIRECTIONS

Preheat oven to 325 degrees. Line standard cupcake pan with paper liners. Using a fork, stir together graham cracker crumbs with cinnamon and sugar. Add melted **BUTTER** and stir well. Press about 2 tablespoons of the mixture into the bottom of the paper liners and place in the fridge until ready to use.

To make the topping, stir together all-purpose flour, light brown sugar, quick cooking oats, cinnamon, and nutmeg. Add melted **BUTTER** and stir until coarse crumbs form. Place in the fridge until ready to use.

For cheesecake filling, beat softened **CREAM CHEESE** with sugar, vanilla, and flour. Add egg and mix just to combine. Spoon the filling over the crusts (fill about 2/3 of the paper cups full).

Toss chopped apples with lemon juice. Add light brown sugar, corn starch, cinnamon, and nutmeg then stir together well. Spoon apples over cheesecake filling to fill the cups almost to the top. Gently press the apples down with your palm. Finally, generously sprinkle cinnamon oat crumb topping, on top. Bake for 28–30 minutes. Let cool in the pan for about 30 minutes, then remove from the pan and store in the fridge until cool. When serving, drizzle with caramel sauce on top and enjoy!



INGREDIENTS

Lycoming County

3 c. sliced fresh peaches

3 Tbsp. BUTTER,

melted

3 Tbsp. MILK

1 -8 oz. **CREAM**

CHEESE

1 small box vanilla pudding mix (not instant)

ı egg

ı cup sugar

1 Tbsp. baking powder

3/4 cup flour

½ tsp. salt

½ cup MILK

DIRECTIONS

Grease bottom and sides of a 9-inch pie pan. In a bowl, mix flour, baking powder, salt, pudding mix,

BUTTER, egg, and ½ cup MILK.

Combine 2 minutes and pour into greased pan. Place ½ cup sugar and the sliced peaches over the batter.

Combine CREAM CHEESE, ½ cup sugar and 3 Tbsp. of MILK. Spread that to within 1 inch of side of peaches. Bake at 350 degrees for 35 minutes.

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Tioga	Cathleen	Alexander	(570) 324-2547
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Warren	Tiffany	Jackson	(814) 462-8320
Washington	Sherry	McMurray	(724) 255-9165
Wayne	Joan	Schweighofer	(570) 224-4619
Wyoming-Lackawanna	Tracy	Gates	(570) 479-5196
York	Heather	Gibson	(717) 586-3118



What is the Pennsylvania Dairy Princess and Promotion Program?

Qualified young men and women engage in a year of service through the Pennsylvania Dairy Princess and Promotion Program on behalf of the Keystone 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 - 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 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 two alternates, is selected to represent the state's dairy industry for the year. The state dairy princess team serves as representatives of Pennsylvania's dairy industry at all official state functions and industry promotions throughout their reign all while fulfilling their county commitments.



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



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