



*Pennsylvania Dairy Princess and
Promotion Services, Inc.*

Recipe Book

A COLLECTION OF RECIPES
FROM THE 2025 CLASS OF
COUNTY DAIRY PRINCESSES

CHOOSE PA DAIRY
goodness that matters



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 2025-2026 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.

*Your 2025-2026
Pennsylvania County Dairy Princesses*

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APPETIZERS AND DRINKS





Chicken Alfredo Garlic Bread

INGREDIENTS

- 1 loaf Italian bread
- 8 Tbsp. **BUTTER**, divided
- 4 cloves garlic, minced and divided
- 2 tsp. parsley, minced
- 1 tsp. red pepper flakes
- 2 oz. **CREAM CHEESE**
- ¼ cup **PARMESAN CHEESE**, grated
- ½ cup **HEAVY CREAM**
- ½ cup chicken breast fillet, diced
- Salt & pepper to taste
- 1 cup shredded **MOZZARELLA CHEESE**

INSTRUCTIONS

Heat oven to 425°F. Cut the loaf of bread in half widthwise and set aside. Combine 6 Tbsp. **BUTTER**, half of the garlic and parsley in a food processor and blend until smooth. Spread **BUTTER** on both halves of the bread and place on a sheet pan. Bake bread in preheated oven for 10 minutes or until the bread starts to turn golden brown around the edges. Remove from the oven and set aside. Heat skillet over medium heat. Add the remaining 2 Tbsp. of **BUTTER** and the remaining half of minced garlic and red pepper flakes. Sauté garlic, stirring frequently, until softened, about 1 minute. Reduce heat to low and add **CREAM CHEESE**. Then add **PARMESAN CHEESE**, and **HEAVY CREAM** and bring to a simmer stirring continuously until **CREAM CHEESE** and **PARMESAN** have melted and the mixture takes on a smooth, thickened consistency. If needed, add more **CREAM** to thin the sauce. Remove from heat and season to taste with salt and pepper. Spread the sauce mixture on each half of the bread and top with chopped chicken and **MOZZARELLA CHEESE**. Return to oven and bake for an additional 15 minutes, or until **CHEESE** is melted and golden. Slice garlic bread into wedges and serve immediately.





Crab Dip

INGREDIENTS

- 1 lb. crab meat
- 16 oz. **CREAM CHEESE**
- 1 cup **SOUR CREAM**
- 2 cups **CHEDDAR CHEESE**
- 3 Tbsp. Mayonnaise
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. Old Bay Seasoning
- ¼ tsp. lemon juice

INSTRUCTIONS

Combine all ingredients together until smooth with a mixer. Bake at 350° for 30 minutes. Serve warm with nacho chips or crackers.

FUN FACT:

WHOLE MILK
CONTAINS
APPROXIMATELY
3.25% FAT CONTENT
BY WEIGHT AND IS
RICH, CREAMY
TEXTURE WHILE SKIM
MILK IS NON-FAT OR
FAT-FREE
CONTAINING LESS
THAN 0.5% FAT
CONTENT BY WEIGHT
IS VERY LIGHT IN
TEXTURE, WITH
ALMOST NO
CREAMINESS





Dill Pickle Dip

INGREDIENTS

- 8 oz. pkg. **CREAM CHEESE**, softened
- ½ cup **SOUR CREAM**
- 2 Tbsp. pickle juice
- ¼ tsp. garlic powder
- 1 Tbsp. fresh dill
- 1 cup chopped dill pickles

INSTRUCTIONS

Stir **CREAM CHEESE** in a bowl until smooth.
Mix all the other ingredients together and refrigerate for at least 1 hour before serving.
Serve with chips, pretzels or fresh veggies.
Enjoy!

FUN FACT:

ENJOYING THREE
SERVINGS OF
DAIRY FOODS
INCLUDING MILK,
CHEESE OR
YOGURT IS A
DELICIOUSLY
EASY WAY TO
HELP BUILD
STRONGER BONES
AND HEALTHIER
BODIES.





Sesame Cheese Log

INGREDIENTS

- 2 – 8 oz. pkgs. **CREAM CHEESE**, softened
- 1 cup shredded **MONTEREY JACK CHEESE**
- ½ cup crumbled cooked bacon
- 2 Tbsp. sesame seeds, toasted
- 2 Tbsp. minced chives
- 2 Tbsp. Worcestershire sauce
- 1 tsp. liquid smoke
- ½ cup cooked crumbled bacon
- 1 Tbsp. minced chives
- ½ cup sesame seeds, toasted

INSTRUCTIONS

Combine the first 7 ingredients with an electric mixer until smooth and uniform. Shape mixture into a ball and place on waxed paper in refrigerator for 8 hours or overnight.

Combine the last 3 ingredients of bacon, minced chives and sesame seeds. Roll the **CHEESE** ball in the topping mixture.

Refrigerate overnight for full flavor before serving. Great with crackers or vegetables.

FUN FACT:

COW'S MILK IS AN EXCELLENT SOURCE OF 13 ESSENTIAL NUTRIENTS INCLUDING PROTEIN, CALCIUM, VITAMINS A, D AND B12, RIBOFLAVIN, NIACIN, PHOSPHORUS, ZINC, SELENIUM, IODINE, POTASSIUM, AND PANTOTHENIC ACID.





Whipped Lemonade

INGREDIENTS

- 2 cups **HEAVY CREAM**
- ½ cup freshly squeezed lemon juice
- ½ cup **SWEETENED CONDENSED MILK**
- 3 cups ice

INSTRUCTIONS

Combine **HEAVY CREAM**, lemon juice, **SWEETENED CONDENSED MILK**, and ice in a blender cup. Blend until smooth and creamy. Pour into glasses and serve immediately. Makes 4 servings.

FUN FACT:

HEAVY CREAM IS IDEAL FOR WHIPPING AND CONTAINS APPROXIMATELY 36% OR HIGHER FAT CONTENT. IT IS OFTEN USED FOR MAKING RICH SAUCES, SOUPS, AND DESSERTS.



BREAKFAST





Crustless Spinach Bacon Quiche

INGREDIENTS

- $\frac{3}{4}$ lb. of bacon
- 1 cup cooked spinach
- 6 eggs
- 1 $\frac{1}{2}$ cups **MILK**
- 1 $\frac{1}{2}$ cups **SWISS CHEESE**
- 1 tsp. country-style sausage seasoning
- $\frac{1}{4}$ tsp. nutmeg

INSTRUCTIONS

Cook the bacon until it is slightly crispy.

*Chop the bacon and spinach. Whisk the eggs and **MILK** together in a large bowl. Add the **SWISS CHEESE** and seasoning, then add the bacon and spinach. Stir together.*

Pour into a greased deep-dish pie pan and bake at 375 F for 45 minutes. Remove from oven and allow to cool for 5 minutes before serving.



**"MY DAD IS
DIABETIC AND
WE DEVELOPED
THIS RECIPE
WHEN WE WERE
TRYING TO FIND
LOW CARB
RECIPES THAT
THE WHOLE
FAMILY WOULD
LIKE."**



Summer Garden Omelette

INGREDIENTS

- 2 Tbsp. **BUTTER**
- 1/3 cup onion, chopped
- 1/4 cup bell pepper, chopped
- 1/2 cup zucchini, chopped
- 4 eggs
- 1/4 cup **MILK**
- 1 tsp. salt
- 1/4 cup **CHEDDAR CHEESE**

INSTRUCTIONS

Melt the **BUTTER** in a pan over medium heat, add onion, bell pepper, and zucchini. Cook until vegetables are tender.

Beat eggs, **MILK** and salt in a bowl. Pour over vegetables, and reduce to low heat. Cook without stirring for 2 minutes. Cover pan and cook for additional 3 minutes.

Place **CHEESE** on top of egg, cook till **CHEESE** melts. Fold in half and serve garnished with additional shredded **CHEESE**.

FUN FACT:

NATURAL,
HARD CHEESES
LIKE CHEDDAR,
SWISS AND
PARMESAN ARE
LOWER IN
LACTOSE AND
EASIER TO
DIGEST.



SOUP AND SALAD





Cheesy Vegetable Chowder

INGREDIENTS

- 2 cups diced potatoes
- ¼ cup **BUTTER**
- ½ cup sliced carrots
- ¼ cup flour
- ½ cup sliced celery
- 2 cups **MILK**
- 2 cup frozen corn
- 10 oz. **SHARP CHEDDAR CHEESE**,
- ¼ cup chopped onions shredded
(other variety as desired)
- 1 ½ tsp. salt
- ¼ tsp. pepper
- 2 cups boiling water

INSTRUCTIONS

Combine potatoes, carrots, celery, corn, onions, salt and pepper in a pot. Add the boiling water. Cover and simmer for 10 minutes. Do NOT drain.

In a separate larger saucepan, make a cream sauce with **BUTTER**, flour and **MILK** over medium heat stirring constantly. Once thickened and simmering reduce heat to low, then add the **CHEESE** stirring until melted, stirring frequently. Add undrained vegetables from other pan and stir and heat thoroughly but do not let it boil.

FUN FACT:

PASTEURIZATION IS THE PROCESS OF HEATING MILK TO AT LEAST 161° FAHRENHEIT FOR 15 SECONDS TO REMOVE PATHOGENS. THIS SIMPLE PROCESS DESTROYS HARMFUL BACTERIA WHILE MAINTAINING MILK'S QUALITY, TASTE AND NUTRITIONAL VALUE.





Mango Curry Chicken Salad

INGREDIENTS

- 2 ½ cups skinless, boneless chicken breast, grilled (cut into 1/2-inch pieces)
- ¾ cup **YOGURT**
- 1 tsp. curry powder
- ¼ cup mango, cubed
- 1 cup dried sweetened cranberries
- ¼ cup walnuts, coarsely chopped
- ⅓ cup **MOZZARELLA CHEESE**, cut into small cubes

INSTRUCTIONS

Grill chicken breasts, then cut into small pieces, and set aside.

In a medium bowl, blend **YOGURT** and curry with a whisk and stir in chicken, mango, cranberries, walnuts, and **MOZZARELLA**.

Mix well. Chill in refrigerator for 1 hour. Serve on croissants, wraps or lettuce leaves.

FUN FACT:

**YOGURT, WITH
LIVE AND
ACTIVE
CULTURES,
CONTAINS
FRIENDLY
BACTERIA AND
ENZYMES WHICH
HELP DIGEST
LACTOSE.**





Best Grape Salad

SALAD INGREDIENTS

- 2 lbs. green seedless grapes
- 2 lbs. red seedless grapes
- 8 oz. **SOUR CREAM**
- 8 oz. **CREAM CHEESE**, softened
- 1 / 2 cup granulated sugar
- 1 tsp. vanilla extract, to taste

TOPPING INGREDIENTS

- 1 cup brown sugar, to taste
- 1 cup crushed pecans, to taste

INSTRUCTIONS

Wash and stem grapes set aside to dry.

Mix **SOUR CREAM, CREAM CHEESE**, white sugar and vanilla by hand until blended. Stir grapes into mixture and pour in large serving bowl.

For topping: Combine brown sugar, and crushed pecans. Sprinkle over top of grapes to cover completely. Chill overnight before serving.

FUN FACT:

COTTAGE CHEESE IS PACKED WITH PROTEIN, MAKING IT A SMART CHOICE FOR BUILDING MUSCLE, STAYING FULL AND MAINTAINING ENERGY.



ENTREES





Broccoli Au Gratin

INGREDIENTS

- 4 broccoli heads, cut into florets
- 2 Tbsp. olive oil
- 8 oz. mushrooms, sliced
- 2 tsp. kosher salt
- 1 tsp. cracked black pepper
- 1 tsp. onion powder
- ½ cup unsalted **BUTTER**, plus **BUTTER** for pan
- ½ cup flour
- 2 cups **MILK**
- 1 cup crushed Ritz crackers or butter crackers
- 1 cup shredded **CHEDDAR CHEESE**

INSTRUCTIONS

Preheat oven to 400°F and use **BUTTER** to grease an 8-inch baking dish. Bring 1" of water to boiling on medium-high heat in a saucepan with steamer basket. Steam broccoli for 4-6 minutes until bright green and tender, but still crisp. Can also use microwave to steam. Remove to a plate and set aside. Heat oil in skillet over medium-high heat. Add the mushrooms and cook until they have released their moisture and start to brown 4-5 minutes. Add salt, pepper, onion powder and **BUTTER**. Stir until the **BUTTER** is melted. Sprinkle the flour over the mixture and stir until a paste forms. Cook for 3 more minutes until the paste is golden brown and has a nutty aroma. Slowly pour the **MILK** into the mixture a little at a time, stirring constantly. Once all **MILK** is added, bring to a simmer and cook for another 4 minutes until thickened. Remove from heat and add broccoli. Transfer the mixture to the baking dish.

Put the crackers and **CHEESE** in a food processor and grind into a fine crumb mixture. Sprinkle the crumbs over the broccoli mixture. Bake for 25 minutes until bubbling and topping browned. Let cool for a few minutes before serving.





Baked Rotini

INGREDIENTS

- 1 lb. ground meat or Italian sausage (optional)
- 24 oz. jar of pasta sauce
- 16 oz. box of rotini pasta (white or whole wheat)
- 4 oz. **COTTAGE CHEESE**
- ½ cup **PARMESAN CHEESE** (grated or shredded)
- 2 eggs
- 2 cups shredded **MOZZARELLA CHEESE**

INSTRUCTIONS

Preheat the oven to 350°F and grease a 9x13 baking dish. Brown the ground meat or sausage, add pasta sauce.

Prepare rotini according to the instructions on the box, then add the sauce.

In another bowl, mix the **COTTAGE CHEESE**, **PARMESAN CHEESE**, and eggs.

Layer rotini, **COTTAGE CHEESE** mixture, and **MOZZARELLA CHEESE** until the baking dish is full. End with a layer of **MOZZARELLA**. Cover the dish with foil to prevent the **CHEESE** from burning and cook for 30 minutes. Remove foil and bake for an additional 10 minutes or until the **CHEESE** is golden.





Buffalo Chicken Crockpot Pasta

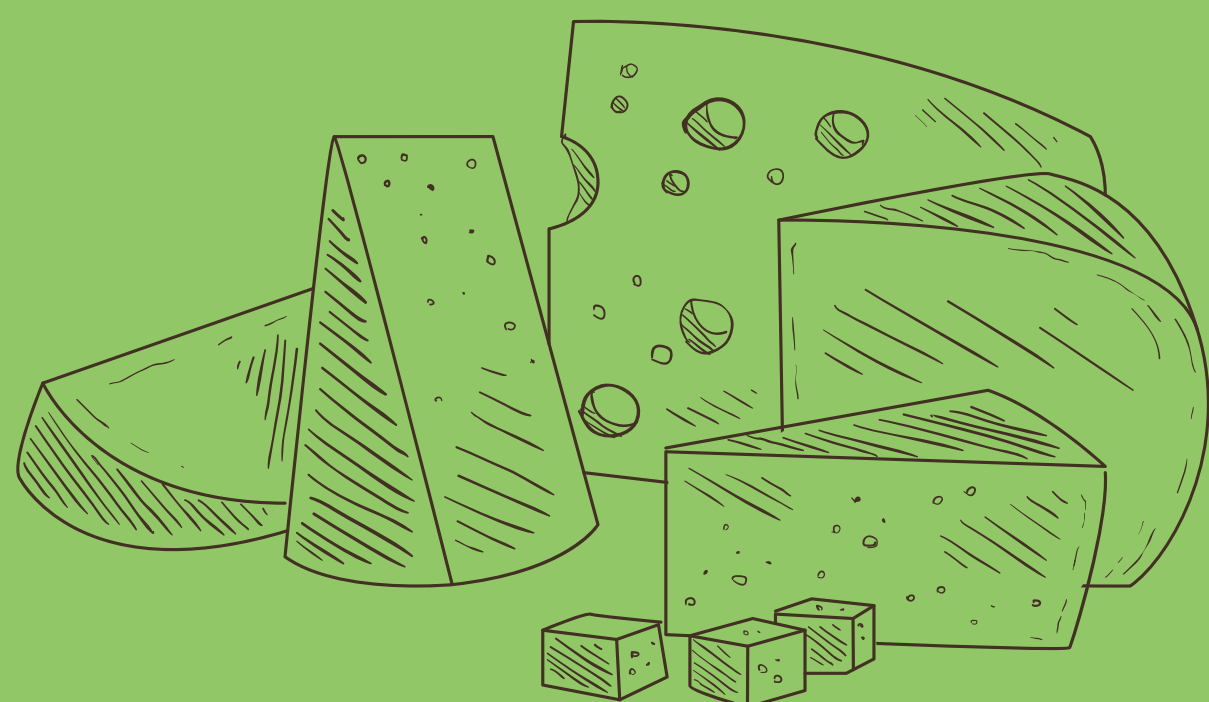
INGREDIENTS

- 1 lb. chicken breast
- 1 chopped onion
- 1 Tbsp. dry ranch seasoning
- ½ tsp. each of salt, pepper, paprika, garlic powder, and Italian seasoning
- ½ cup of buffalo sauce
- 4 oz. **CREAM CHEESE**
- ¼ cup grated **PARMESAN CHEESE**
- ½ cup **MOZZARELLA CHEESE**
- 2 Tbsp. of Ranch dressing
- 16 oz. your favorite pasta
- Dried parsley for garnish

INSTRUCTIONS

Add the chicken, chopped onion, dry ranch seasoning, salt, pepper, paprika, garlic powder, Italian seasoning, and ½ cup of buffalo sauce to a crockpot. Cook on low for 4-6 hours. Shred or chop up the chicken and add it back to the crockpot. Add **CREAM CHEESE, PARMESAN CHEESE, and MOZZARELLA CHEESE**, and ranch dressing to the crockpot and stir well.

Boil a box of pasta according to the directions on the package and drain. Add cooked pasta to the crockpot and mix together. Top with additional **PARMESAN CHEESE** and dried parsley. Add more buffalo sauce if spicier taste is desired.





Cowboy Casserole with Tater Tots

INGREDIENTS

- 1 lb. ground beef
- 1 onion diced
- ½ tsp. salt
- ½ tsp. pepper
- 1 tsp. paprika
- 1 tsp. parsley
- 1 tsp. Italian seasoning
- 1 tsp. onion powder
- 1 Tbsp. minced garlic
- 10 oz. can cream of mushroom soup
- ¼ cup **SOUR CREAM**
- ½ cup shredded **COLBY JACK CHEESE**
- ½ cup shredded **CHEDDAR CHEESE**
- ½ cup **MOZZARELLA CHEESE**
- 30 oz. bag of frozen Tater Tots or crispy crowns

INSTRUCTIONS

Brown 1 lb. of ground beef and diced onion in a skillet over medium-high heat. Season with salt, pepper, paprika, parsley, Italian seasoning, and onion powder. Once the beef is cooked, drain any extra grease. Add minced garlic, cream of mushroom soup, **SOUR CREAM** and **CHEESES**. Stir everything together. Top with a little bit more **CHEESE**. Next, add frozen Tater Tots or crispy crowns on top. Bake at 400°F for 30 minutes or until Tater Tots are crispy on top. Enjoy!!

FUN FACT:

**SOUR CREAM
CONTAINS
APPROXIMATELY
20% FAT
CONTENT AND IS
MADE BY
FERMENTING
CREAM WITH
LACTIC ACID
BACTERIA,
RESULTING IN A
TANGY FLAVOR**





Creamy Cajun Shrimp Pasta

INGREDIENTS

- 1 lb. shrimp (peeled, deveined and tail less)
- 2 tsp. Cajun seasoning
- 6 Tbsp. olive oil
- 12 oz. linguine
- 1 yellow onion
- 2 tsp. minced garlic
- 1 cup **HEAVY CREAM**
- ½ cup **MILK**
- 1 cup shredded **MOZZARELLA CHEESE**
- ½ cup of freshly cut parsley

INSTRUCTIONS

Mix shrimp (If allergic to shell fish, chicken can be substituted), Cajun seasoning and olive oil in a bowl and mix.

Bring a large pan of water to boil over high heat, add linguine and cook until desired doneness. Drain linguine, spray off the linguine with cold water. Rinse the pot, then bring water to a boil over high heat. Add shrimp and cook until they turn pink.

Dice onion, then add it and minced garlic into a saucepan over medium heat and then add your **HEAVY CREAM** and **MILK** into the pan along with the **MOZZARELLA CHEESE** and some of the fresh parsley stir until thick. Combine cream sauce with shrimp, then serve over linguini pasta and garnish with fresh parsley.

Savor the flavor!



DESSERTS





Blueberry Cheesecake Cookies

INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp. baking power
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 cup salted **BUTTER**, softened
- 4 oz. **CREAM CHEESE**, softened
- 1 cup sugar
- ¼ cup **SOUR CREAM**
- 1 large egg
- 2 tsp. vanilla extract
- 1 cup white chocolate chips
- 2 cups fresh blueberries

INSTRUCTIONS

Preheat the oven to 350° F. Line 2 baking sheets with parchment paper and lightly spray with nonstick spray. Set them aside.

In a medium-sized bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside. Use a stand mixer or a medium-sized mixing bowl with a handheld mixer on medium-high, cream the **BUTTER, CREAM CHEESE**, and sugar for 1-2 minutes. Add the **SOUR CREAM**, egg and vanilla extract. Mix until completely combined. Lower the mixer speed to low, then add the flour mixture. Mix just until the dry ingredients are well incorporated. Do not over mix! Gently fold in the white chocolate chips and the blueberries. Using a 1-1 ½ Tbsp. cookie scoop, place the dough 2 inches apart on the cookie sheets. Bake for 12-14 minutes until the edges are golden. Allow the cookies to cool on the cookie sheet for 5-8 minutes before moving to cooling rack.





Eclair Dessert

ECLAIR INGREDIENTS

- 1-lb. box graham crackers, crushed
- 2 small pkgs. instant vanilla pudding
- 3 ½ cups **MILK**
- 8 oz. **WHIPPED CREAM**

ICING INGREDIENTS

- 6 Tbsp. cocoa
- 2 Tbsp. vegetable oil
- 2 tsp. white corn syrup
- 2 tsp. vanilla
- 3 Tbsp. **BUTTER**, softened
- 1 ½ cups powdered sugar
- 3 Tbsp. **MILK**

INSTRUCTIONS

Place one layer of graham crackers in bottom of 9x13-inch pan . Beat pudding and **MILK** for 2 minutes; then gently fold in **WHIPPED CREAM**. Put half of the pudding on the crackers. Put on another layer of graham crackers, the rest of the pudding mixture and one more layer of crackers. Mix together the icing ingredients in a separate bowl. Whip until smooth. Spread icing as a glaze over the dessert.





Orange Creamsicle Cheesecake

INGREDIENTS

- 12 oz. vanilla wafers
- 1 ½ cup granulated sugar, divided
- 4 Tbsp. unsalted **BUTTER**, melted
- 2 – 8 oz. pkgs. **CREAM CHEESE**
- 1– 3 oz. box orange Jello
- 1 cup boiling water
- 2 cups **HEAVY CREAM**
- ½ cup powdered sugar
- ½ tsp. vanilla extract
- Zest of one orange

INSTRUCTIONS

Pulse vanilla wafers in a food processor until it resembles crumbs. Add ½ cup granulated sugar and melted **BUTTER**, pulsing to combine. Generously **BUTTER** a 9-inch springform pan and press mixture into the bottom of the pan and slightly up the sides. Chill in the freezer for at least 30 minutes. In a large mixing bowl, beat together **CREAM CHEESE** and 1 cup granulated sugar with a hand-held mixer until smooth and creamy. In a separate bowl, whisk together orange Jello and boiling water until dissolved. In a separate medium bowl, whip **HEAVY CREAM**, powdered sugar, vanilla extract and orange zest until stiff peaks form. Combine half of the **WHIPPED CREAM** mixture with the orange Jello mixture and the other half with the **CREAM CHEESE** mixture. Alternate spreading each mixture into the pan, starting with the **CREAM CHEESE** mixture and ending with **WHIPPED CREAM**. Chill in the fridge for at least 4 hours or overnight before serving.





Pistachio Chip Ice Cream

INGREDIENTS

- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup **MILK**
- $\frac{1}{3}$ cup pistachio butter
- 2 drops almond extract
- $\frac{1}{4}$ tsp. vanilla extract
- 1 drop green gel food color
- 2 cups **HEAVY CREAM**
- $\frac{1}{2}$ cup roasted salted pistachios
- $\frac{1}{2}$ cup dark chocolate chips

INSTRUCTIONS

Combine sugar and **MILK** in a saucepan and bring to a boil over medium-high heat, stirring occasionally. Boil mixture for 3 minutes, then turn off the heat and pour into a bowl. Let cool to room temperature, about 30 minutes. Add pistachio butter, almond extract, vanilla extract, and green food coloring. Whisk together, then refrigerate until completely chilled, about 2 hours. Pour very cold **WHIPPING CREAM** into a large mixing bowl, and whisk until soft peaks form. Transfer in half the pistachio mixture, and mix briefly to combine. Add remaining pistachio mixture and mix just until combined. Use a spatula to transfer the mixture into a frozen container. Sprinkle half the nuts and chocolate chips over the top, and stir gently with a fork until distributed evenly. Scatter remaining chips and nuts over the top as evenly as possible. Place a piece of plastic wrap on top of the **ICE CREAM**, cover with the lid, and transfer to a freezer until completely frozen, at least 4 hours and preferably overnight. Scoop and serve sprinkled with chopped or grated pistachios





Strawberry Cheesecake Dump Cake

INGREDIENTS

- 1 can strawberry pie filling
- 1 cup sliced fresh strawberries
- 8 oz. pkg. **CREAM CHEESE**, softened
- 1 large egg
- ½ cup white sugar
- 1 tsp. vanilla extract
- 1- 15.25 oz. box vanilla cake mix
- 10 Tbsp. **BUTTER**, melted

INSTRUCTIONS

Preheat the oven to 350° F. Pour pie filling into 9x13-inch baking dish. Gently fold in fresh strawberries.

Beat **CREAM CHEESE**, egg, sugar, and vanilla together in a bowl with an electric mixer until well combined and smooth.

Spoon mixture over strawberries. Sprinkle cake mix in an even layer over the **CREAM CHEESE** mixture, making sure not to mix the layers. Pour melted **BUTTER** over the top. Bake in the preheated oven until golden brown and bubbly, 40 to 50 minutes. Let stand for 10 minutes before serving.

FUN FACTS:

COOKING WITH BUTTER OFFERS NUMEROUS HEALTH BENEFITS, INCLUDING ENHANCED FLAVOR, IMPROVED NUTRIENT ABSORPTION, AND A RICH SOURCE OF ESSENTIAL VITAMINS.





Tres Leches Cake

CAKE INGREDIENTS

- 3 cups flour
- 1 Tbsp. + 1 tsp. baking powder
- 1 cup **BUTTER**
- 2 cups white sugar
- 4 eggs
- 1 tsp. vanilla
- 1 cup **MILK**

SAUCE INGREDIENTS

- 1 ½ cup **MILK**
- 1- 12 oz. can **EVAPORATED MILK**
- ½ cup **SWEETENED CONDENSED MILK**
- 1 Tbsp. grated lime zest

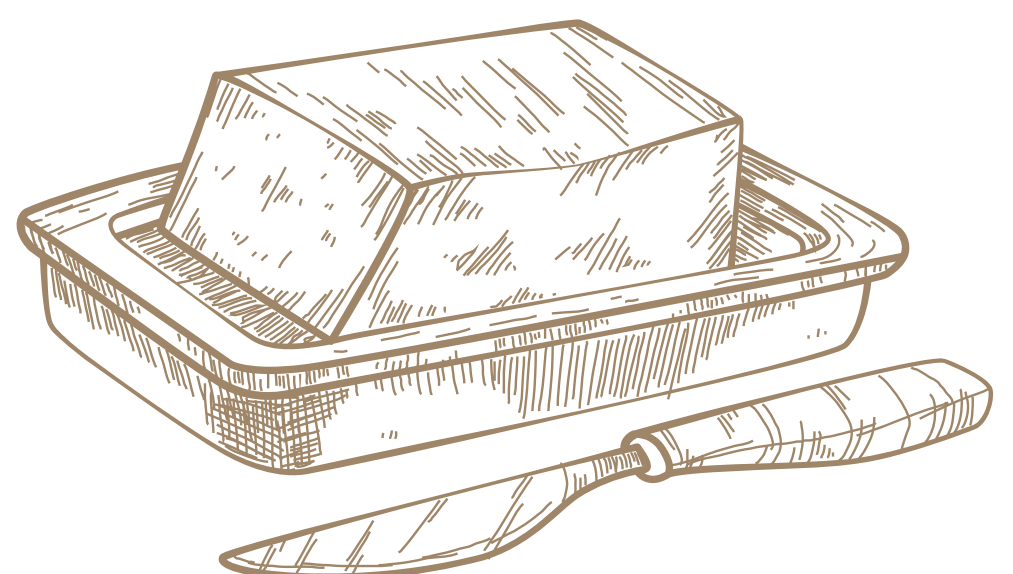
INSTRUCTIONS

Heat oven to 350°F. Grease and flour 13x9 inch pan. In a medium bowl, mix the flour and baking powder with a fork. In a large mixing bowl, combine the **BUTTER** and sugar, then beat at high speed to mix well. Add the eggs, one at a time, beating well after each addition and stopping to scrape down the bowl, until mixture is light and fluffy. Add half of the flour mixture, then half of the **MILK**, beating at low speed each time until the flour or **MILK** disappears into the batter. Add another fourth of the flour, the remaining **MILK**, and the remaining flour in the same way. Pour batter into the prepared pan and bake for 35-40 minutes, until the cake is golden brown. While the cake bakes, make the **MILK** sauce. Combine **MILK, EVAPORATED MILK and SWEETENED CONDENSED MILK** in a medium sauce pan. Heat gently over medium heat, stirring often, until the mixture forms a smooth, steaming hot sauce. Do not let it come to a boil. Cool cake in the pan on a wire rack for 10 min. Sprinkle the lime zest over the cake. Poke holes with a tooth pick in the top of the cake about 1 inch apart. Slowly pour the warm **MILK** sauce over the warm cake in stages, stopping to let the cake absorb some of the sauce before adding more. All of the **MILK** Sauce may not be needed. More can be added later, as the cake cools. Let the cake stand for 1 hour. Cover and refrigerate, allowing the cake to come to room temperature before serving. Garnish with sweetened **WHIPPED CREAM** and fresh fruit if you like!



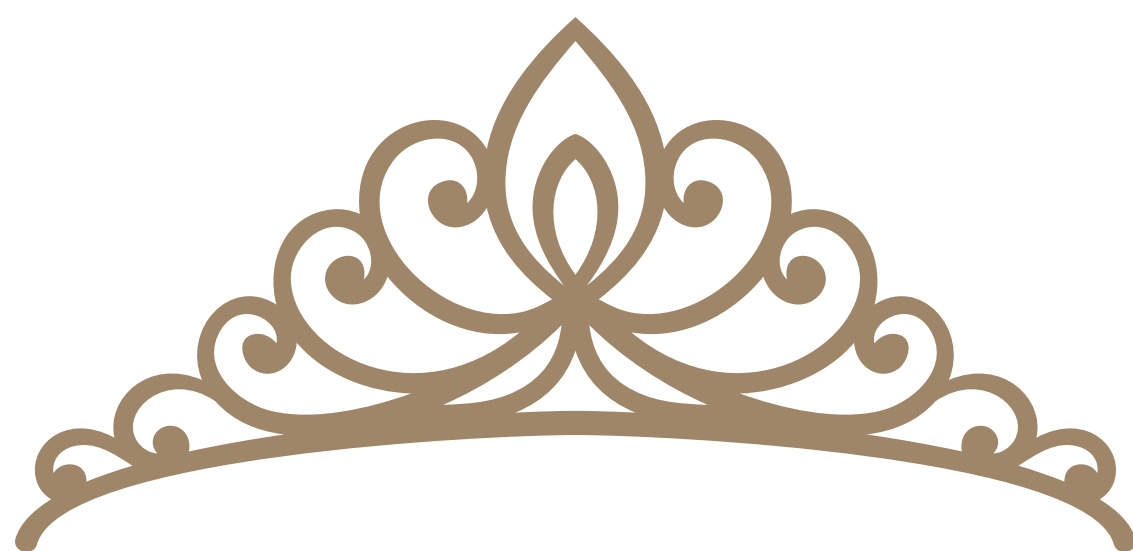
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- A TABLESPOON OF
RESPECT
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- A CUP OF FLEXIBILITY
- AN OVERFLOWING SCOOP
OF CREATIVITY
- A QUART OF INTERACTION
FOR ALL AGES
- A GALLON OF LAUGHTER
- PACKAGED IN A WEALTH
OF DAIRY KNOWLEDGE
AND LOVE





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