

Royal Recipes

Presented by the **2019-2020**
Pennsylvania County

Dairy Princesses



CHOOSE PA DAIRY
goodness that matters

From a quick breakfast to a satisfying dinner, the struggle to make the right food choices to fuel our busy lives is experienced by every one of us. We, the 2019-20 Pennsylvania County Dairy Princesses, happily share our family recipes in a toast to good health for your family. The recipes include dairy foods from aged cheeses to fresh milk and much more but each will provide your family with 9 essential nutrients to keep you healthy!



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

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



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

**Your 2019-2020
Pennsylvania County
Dairy Princesses**

What is the Pennsylvania Dairy Princess and Promotion Program?



Qualified young women and men engage in a year of service through the Pennsylvania Dairy Princess and Promotion Program on behalf of the Keystone State's dairy industry. Approximately 300 youth with dairy industry connections publicly represent dairy foods and farmers while learning career and communication skills through promotion

events and training at the county and state level. Serving as a dairy promoter is an honor and an education – equally beneficial to the individual, the industry and the dairy consumer.

Being crowned a county dairy princess is the pinnacle of service to their county for the young ladies participating in the program. They serve for a one-year period from June 1 through May 31. Preceded by rigorous professional training, the county princesses compete in several contests at the State Pageant each September. The Pennsylvania State Royalty team, consisting of one state princess and two alternates, is selected to represent the state's dairy industry for a year. The state dairy princess and alternates serve as the representatives of Pennsylvania's dairy industry at all official state functions and industry promotions throughout their reign.



Burger or Hot Dog Buns (Serving size:12)

1 cup of **MILK**

½ cup of water

¼ cup of **BUTTER**

4 ½ cups of all-purpose flour

1 tablespoon of yeast (or 1 packet of Fleischmans yeast)

2 tablespoons white sugar

1 ½ teaspoon of salt

1 egg

1) In a small saucepan, heat **MILK**, water and **BUTTER** until very warm, 120 degrees. 2) In a large bowl, mix together 1 ¾ cup of flour, yeast, sugar, and salt. Mix **MILK** mixture into flour mixture, and then mix in egg. Stir in the remaining flour, ½ cup at a time beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. 3) Divide dough into 12 equal pieces. Shape into smooth balls, and place on a greased baking sheet. Flatten slightly, and let rise for 30-35 minutes. 4) Bake at 400 degrees for 10-12 minutes until golden brown.

For Hot Dogs

Just shape each piece into a 6x4 inch rectangle. Starting with the longer side, roll up tightly, and pinch edges and ends to seal. Let raise about 20-25 minutes, then bake as above.

Audrey Starkweather
Tioga County Dairy Princess



Cheesy Cornbread

- 1 cup self-rising cornmeal
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 ½ cups (6-ounce) **SHREDDED CHEDDAR CHEESE**
- ½ cup chopped onion
- 1 cup **MILK**
- 3 tablespoons bacon drippings (or 3 tablespoons of melted **BUTTER**)
- 1 teaspoon garlic powder
- 3 eggs, beaten
- 1 7-ounce can whole kernel corn, drained
- 1 2-ounce jar diced pimiento, drained

Combine cornmeal, baking soda, and salt, add **SHREDDED CHEDDAR CHEESE**, onion, **MILK** and remaining ingredients, stirring just until dry ingredients are moistened. Spoon into a greased 10-inch cast-iron skillet. Bake at 350 degrees for 45 minutes or until golden brown.

Yields: 10 servings.

Sara Lang
Butler County Dairy Princess



Cheese Muffins

2 Cups Flour
1 Tablespoon Baking Powder
1 Tablespoon Fresh Chives/Green Onions (Chopped)
1 Teaspoon Dried Basil
¼ Teaspoon Salt
¼ Teaspoon Dried Oregano
¼ Teaspoon Garlic Powder

½ Cup **BUTTER**
¼ Cup Sugar
2 Eggs
1 Cup **MILK**
1 Cup **CANADIAN SHARP CHEDDAR CHEESE**
1 Cup Cooked Ham/Pepperoni

Preheat the oven to 350 °F (180°C). Then, butter a 12-cup muffin pan, or line it with paper liners. In a bowl, whisk together flour, baking powder, chives, basil, salt, oregano and garlic powder. In a large bowl, using an electric mixer, beat the **BUTTER** with the sugar until creamy. Beat in the eggs until they are well blended. Using a wooden spoon or spatula, stir in half of the flour mixture. Then, stir in **MILK** until blended. Stir in the remaining flour mixture just until moistened. Gently fold in the shredded **CHEESE** and ham. Spoon scoops of the mixture into the prepared muffin pan. Bake for about 30 minutes, or until a test is inserted in the center comes out clean. Let them cool afterwards in pan on a rack for 5 minutes. Serve them warm, or let them cool completely.

Yields 12 muffins.

Kyleigh Jones
Susquehanna County Dairy Princess



Cheesy Pizza Dip

- 1 8-ounce package **CREAM CHEESE**, softened
- 1 teaspoon Italian seasoning
- ¼ teaspoon garlic powder
- 3 cups shredded **CHEDDAR CHEESE**
- ¾ cup pizza sauce
- ½ cup finely chopped green pepper
- ½ cup finely chopped sweet red or yellow pepper
- Tortilla chips or breadsticks

Preheat oven to 350 degrees. In a bowl, combine **CREAM CHEESE**, Italian seasoning and garlic powder; spread on the bottom of a greased 9-inch pie plate. Sprinkle half of the **CHEDDAR CHEESE** over the **CREAM CHEESE** layer. Top with the pizza sauce and peppers. Sprinkle with the remaining **CHEDDAR CHEESE**. Bake at 350 degrees for 20 minutes. Serve warm with tortilla chips or breadsticks. Serves 6-8.

The perfect cheesy snack for a game or movie night!

Vannika Rice
Blair County Dairy Princess



Welsh Rarebit

4 cups **SHARP CHEDDAR**, sliced or cubed

$\frac{3}{4}$ cup **MILK**

$\frac{1}{2}$ teaspoon dry mustard

$\frac{1}{2}$ teaspoon Worcestershire sauce

$\frac{1}{4}$ teaspoon salt

dash of pepper

Melt **SHARP CHEESE** over hot water (Use a double broiler).

Do not let it boil.

Gradually stir in the rest of the ingredients.

Serve over toast. Serves 6

Tastes great at breakfast time!

Michaela Freney
Delaware County Dairy Princess



Cheesy Potatoes (Time: 40 minutes)

- 30-ounce bag hash browns (or country style shredded potatoes or cubed potatoes thawed),
- 1 bunch green onions (chopped, about ¼ cup)
- 16 ounces **SOUR CREAM**
- 10.5 ounce can cream of chicken (or celery soup)
- 1 teaspoon kosher salt
- ½ teaspoon pepper
- ¼ cup melted **BUTTER** (plus 2 Tablespoons)
- 2 cups shredded **CHEDDAR CHEESE**
- ½ cup crushed Ritz crackers (or cornflakes, potato chips or panko crumbs, optional)

Preheat oven to 350 degrees and **BUTTER** a 9×13” baking dish. Set aside. In a medium-sized bowl, combine potatoes, green onions, **SOUR CREAM**, cream of chicken, salt, pepper, ¼ cup melted **BUTTER** and 1 cup of **CHEDDAR CHEESE**. Stir until combined. Then spread into the baking dish. Top with remaining shredded **CHEDDAR CHEESE** and crushed Ritz crackers. Drizzle remaining 2 Tablespoons of melted **BUTTER** on top. Bake for 30 minutes, or until golden brown and bubbling hot. If using cubed potatoes instead of shredded hash browns, bake for about 40 minutes.

Nikayla Peters
Crawford County Dairy Princess



Yogurt Peanut Butter Banana Dog Treats

- 1 32-ounce plain **YOGURT**
- 3 tablespoons peanut butter
- 1 large banana
- 1 tablespoon honey

Put all ingredients in a blender, blend until creamy.
Pour creamy mixture into ice tray.
Freeze for about 2 hours.
Pop out of molds and share with
your four-legged furry friend!

Shelby Shields
Franklin County Dairy Princess



Frosted Raspberry Salad

- 1 6-ounce package raspberry gelatin
- 1 ½ cups of boiling water
- 1 16-ounce can cranberry sauce
- 1 16-ounce can juice-pack crushed pineapple
- 1 8-ounce **CREAM CHEESE**, softened
- ¼ cup sugar
- 1 cup of **SOUR CREAM**
- ½ cup of chopped pecans

Dissolve the gelatin in the boiling water in a bowl. Whisk in the cranberry sauce until smooth. Stir in the undrained pineapple. Spoon into a lightly oiled 9x13 inch dish. Chill until set. Beat the **CREAM CHEESE** and sugar in a mixer bowl until smooth. Stir **SOUR CREAM** and pecans. Spread over the prepared layer. Chill, covered until set.

Delicious on a spring picnic or a dessert after dinner!

Veronica Kiner
Cumberland County Dairy Princess



Dairy Delicious Taco Salad

1 8-ounce **CREAM CHEESE**

1-pint **SOUR CREAM**

2 pounds hamburger

1 packet taco seasoning

1 onion

3 large tomatoes

1 bag shredded lettuce

2 cups **MEXICAN BLEND CHEESE**

1 bag Doritos

Brown hamburger and add seasoning and let cool. Mix **CREAM CHEESE** and **SOUR CREAM** spread in 9x13" pan. Then place brown hamburger on top of **CREAM CHEESE** mixture. Then layer your shredded lettuce, diced tomato, and diced onion. Take 2 cups of **CHEESE** blend and put on top of diced veggies. Top with crushed Doritos right before serving. Serves 15

This is great to take to picnics!!

Stephanie Younker
Berks County Dairy Princess



White Pizza

1 package of premade pizza dough
¼ cup of **RICOTTA CHEESE**
2 tablespoons of Land O' Lakes
Garlic and Herb **BUTTER** Spread
1 teaspoon chopped garlic

½ teaspoon of garlic salt
4 tablespoons **PARMESAN CHEESE**
¾ cup (6-ounce) **MOZZARELLA CHEESE**
½ cup of slow roasted garlic tomatoes
½ cup of frozen broccoli

RUNNER UP WINNER



- Main Dishes

Preheat oven to 400 degrees. Roll out pizza dough until ¼ inch thick. Grease 8-inch round pan and press dough onto it, cut off excess (note: no dough should be over the edge). Poke the dough at the bottom of the pan with a fork. Spread garlic **BUTTER** over dough, avoid crust. Sprinkle garlic salt and **PARMESAN CHEESE** evenly over garlic **BUTTER**. Combine chopped garlic and **RICOTTA CHEESE**. Spread over dough as sauce. Sprinkle **MOZZARELLA CHEESE** over **RICOTTA CHEESE**. Then spread tomatoes and broccoli over **CHEESE** evenly. Bake pizza for 10 minutes or until crust is golden brown

Kassandra Stermer
Fulton County Dairy Princess



Meat and Potato Casserole **HONORABLE MENTION WINNER**

4 cups thinly sliced and peeled potatoes
2 tablespoons **BUTTER**, melted
1 pound ground beef
1 10-ounce package frozen corn
1 can (10 ³/₄ ounces) condensed cream of celery soup undiluted

1/₃ cup of **MILK**
1/₄ teaspoon garlic powder
1 tablespoon chopped onion
1 cup **CHEDDAR CHEESE**, shredded

Mix the potatoes with **BUTTER** and salt in a 13x9" sized pan. Then arrange them in the pan. Next, bake the potatoes, **BUTTER**, and salt mix at 400 degrees for 30 minutes. While the potatoes, **BUTTER**, and salt mix is baking, fry the ground beef on a 12-inch skillet at medium heat. Once the mix and beef is done spread the ground beef and corn over the potatoes, **BUTTER**, and salt mix. In a small mixing bowl, combine the soup, **MILK**, garlic powder, pepper, onion, and **1**/₂ cup of **CHEESE**. Once it is mixed pour over the beef and potatoes. Bake uncovered at 400 degrees for 20 minutes. After it is done, sprinkle with **CHEESE** and bake for 3 minutes or until the **CHEESE** is melted. Serves 6-8.

Delicious on any day of the year and super easy to make.

Naomi Diehl
Mifflin County Dairy Princess



Mrs. Olson's Stove Top Mac and Cheese

2 tablespoons **BUTTER**
2 tablespoons flour
2 cups water
3 ½ cups **MILK**
1-pound elbow macaroni
¾ teaspoon salt
¼ teaspoon garlic powder

HONORABLE MENTION WINNER

¼ teaspoon onion powder
½ teaspoon smoked paprika
¼ teaspoon black pepper
4 cups shredded **CHEDDAR CHEESE**
1 cup shredded **MOZZARELLA CHEESE**
1 tablespoon chopped parsley

Melt the **BUTTER** in a large pot over medium heat. Add the flour, then whisk until combined (about 30 seconds). Pour in the water and whisk until smooth and just thickened, add the **MILK** and whisk until combined. Stir in the macaroni, salt, garlic powder, onion powder, smoked paprika and pepper, then bring the mixture to a simmer. Cook for 8-10 minutes, stirring occasionally until pasta is done. Turn the heat on low, then stir the **CHEESES**. Keep stirring until the sauce is smooth. Sprinkle with parsley and serve. Serves 8

Comfort food at its best!

Khristyn Maurer
SUN Area Dairy Princess



- Main Dishes



White Chicken Enchilada Pasta

- 12-ounce penne pasta
- 12-ounce cooked chicken, chopped (about 2 cups)
- 4-ounce green chilies
- 2 cups shredded **MONTEREY JACK CHEESE**
- 3 tablespoons **BUTTER**
- 3 tablespoons flour
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1 teaspoon southwestern seasoning
- 2 cups chicken broth
- 1 cup **SOUR CREAM**

Pre-heat oven to 350 degrees. Spray a 9x13 inch pan with cooking spray. Cook pasta according to package directions. Drain and set aside. Melt **BUTTER** in a small 2-quart saucepan over medium heat. Whisk in flour and cook 1 minute. Add broth, garlic powder, onion powder and southwestern seasoning. Whisk until smooth. Allow sauce to thicken. Remove from heat and stir in **SOUR CREAM** and chilies. Toss together pasta, sauce, chicken and half of **CHEESE**. Pour into prepared pan. Top with remaining **CHEESE**. Bake 25-30 minutes until bubbly and **CHEESE** is melted. Serves 8.

Abby Stoltzfus
Somerset County Dairy Princess



Baked Spaghetti

1-pound hamburger
2 chopped onions
1 8-ounce **CREAM CHEESE**
½ cup **SOUR CREAM**

2 tablespoons **MILK**
1-quart spaghetti sauce
1 8-ounce cooked spaghetti
Grated **PARMESAN CHEESE**

Brown hamburger with one onion, drain and add spaghetti sauce. Cook other onion in **BUTTER**, add **CREAM CHEESE, SOUR CREAM** and **MILK**. Cook spaghetti, drain and pour into 9x13" pan. Mix in 2/3 of meat sauce. Put **CHEESE** mixture on top and cover with the rest of the meat sauce. Sprinkle with grated **PARMESAN CHEESE**. Cover with foil and bake for 25 minutes at 350 degrees. Serves about 12.

Paige Peiffer
Lebanon County Dairy Princess



Chicken Cordon Bleu Casserole

- | | |
|---|---|
| 4 cups cornflake crumbs | 1-pound cooked ham, diced |
| 1 cup grated PARMESAN CHEESE | ½-pound sliced fresh mushrooms |
| ¼ cup BUTTER , melted | 1 bunch green onions, sliced |
| 10 cooked skinless, boneless chicken breast halves - (cut into stripes) | 1 (10.75 ounce) can condensed cream of chicken soup |
| Salt and ground black pepper | 1 cup SOUR CREAM |
| 6 cups shredded SWISS CHEESE | 2 tablespoons BUTTER melted (optional) |

Preheat oven to 325 degrees Fahrenheit (165 degrees C). Grease a 9x13-inch baking dish.

Mix the cornflake crumbs, **PARMESAN CHEESE**, and 1/4 cup melted **BUTTER** in a large bowl, spread 2/3 of the crumb mixture into the bottom of the prepared baking dish. Layer half of the chicken breast strips over the crumb layer. Sprinkle with salt and black pepper. Cover these layers with half of the **SWISS CHEESE**, then layer the ham, mushrooms and green onions.

Mix the cream of chicken soup and **SOUR CREAM** together in a bowl, and spread the mixture over the top of the green onion layer. Place the chicken strips onto the top layer of the casserole. Cover with the remaining **SWISS CHEESE**. Cover the whole mixture with the remaining breadcrumbs. Drizzle two more tablespoons of **BUTTER** onto the casserole if desired.

Cover the casserole with aluminum foil, bake in preheated oven for 45 minutes, remove foil and continue to bake until casserole is boiling, and **CHEESE** is melting. (If not, add 15 minutes)

Laurel Fogleman
Centre County Dairy Princess



Lasagna

½ cup onion
1-pound ground beef
1 teaspoon salt
½ teaspoon pepper
1 package lasagna noodles

2 eggs
3 cups **RICOTTA CHEESE**
½ cup **MOZZARELLA CHEESE**
1 45-ounce jar of Prego sauce

Sauté onion. Add ground beef and brown meat slowly, while sprinkling salt and pepper over the meat. Drain grease. Add Prego and simmer covered on low for 20 minutes, stir often. Cook the noodles in salted boiling water until soft, then drain. Beat eggs and **RICOTTA CHEESE** together in bowl. In a 13x9x2-inch baking dish line the bottom with tinfoil; layer sauce mixture on the bottom. Add a layer of noodles, and then a layer of half the **RICOTTA CHEESE** mixture. Sprinkle half of the **MOZZARELLA CHEESE** and repeat. Bake at 375 degrees for about 30 minutes or until done. Let stand for 45 minutes before serving. Serves 8-10.

Great for a cold winter day.

Morgan Larson
Erie County Dairy Princess

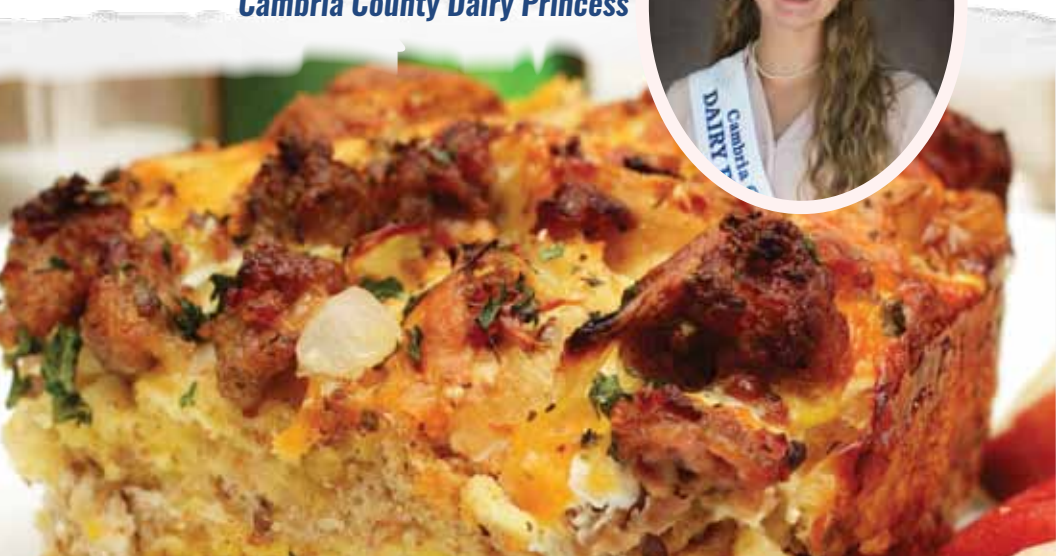


Savory Breakfast Casserole

- | | |
|---|--|
| 1 loaf Italian, seedless, white bread | 8 strips bacon cooked crispy |
| 1 dozen eggs, beaten | 1 cup diced green pepper |
| 1 cup MILK or LIGHT CREAM | 1 cup diced onion |
| Dash Worcestershire sauce | 2-3 cups shredded CHEDDAR CHEESE
(or a CHEESE of your choice) |
| 1 teaspoon spicy brown mustard (optional) | 2-3 tablespoons BUTTER |

Grease a 9x13 baking dish generously with **BUTTER**. Break up bread into cubes and pieces. Cook bacon so that it is crispy and reserve fat in the pan. Crumble the bacon. Cook green pepper and onion in excess fat. Set aside to cool. In a large bowl, mix the eggs, **MILK** (or **CREAM**), Worcestershire, mustard, and whisk together. Add peppers and onion to egg mixture and combine well. Put half the bread cubes into the greased pan and pour half the egg mixture over the bread. Sprinkle bacon over evenly and along with half the **CHEDDAR CHEESE**. Put remaining bread and egg mixture in dish and add more **CHEDDAR CHEESE**. Place saran wrap over casserole dish and then with aluminum foil. Let in fridge overnight. Preheat oven to 350 degrees. Remove saran wrap and cover with aluminum foil. Bake for 45 minutes, remove foil and test with toothpick. May need up to an additional 20 minutes without foil. Serve hot and top with **CHEESE**. Serves 8-10.

Alice Hoover
Cambria County Dairy Princess



Cheeseburger Potato Soup

- | | |
|-----------------------------|--|
| 1/2 pound hamburger | 4 cups diced potatoes |
| 4 tablespoons BUTTER | 1/4 cup flour |
| 3/4 cup onion | 1 8-ounce SHREDDED CHEDDAR CHEESE |
| 3/4 cup shredded carrots | 1 1/2 cups MILK |
| 3/4 cup diced celery | 3/4 teaspoon salt |
| 1 teaspoon dry basil | 1/2 teaspoon pepper |
| 1 teaspoon parsley flakes | 1/4 cup SOUR CREAM |
| 3 cups chicken broth | |

In a large pan brown hamburger. Separately melt 2 tablespoons **BUTTER** with onion, carrots, celery, basil, and parsley, cook until softened. Add chicken broth, potatoes and hamburger. Bring to a boil and simmer for 10-12 minutes. In another pan, add 2 tablespoons **BUTTER** and flour. Stir and cook for 3-5 minutes. Add to soup and bring to a boil. Cook and stir for 2 minutes, then reduce heat and add shredded **CHEDDAR CHEESE, MILK**, salt, pepper and **SOUR CREAM**. Heat until **CHEESE** is melted. Serves 6-8.

Faith Berrier
Juniata County Dairy Princess



Cheesy Corn Casserole

HONORABLE MENTION WINNER



- 1 stick (¼ pound) **BUTTER**, melted
- 1 teaspoon **BUTTER**
- 1 can (15.25 ounces) whole kernel corn, drained
- 1 can (14.75 ounces) cream-style corn
- 1 8-ounce carton **SOUR CREAM**
- 1 8.5-ounce box dry corn muffin mix
- 1 ½ cups grated **CHEDDAR CHEESE**

Preheat oven to 375 degrees F. Lightly **BUTTER** a 2-quart casserole dish. Melt the stick of **BUTTER** in the microwave. In a large mixing bowl, mix the melted **BUTTER**, cans of corn, **SOUR CREAM**, dry corn muffin mix, and grated **CHEDDAR CHEESE**. Pour into the casserole dish. Bake for 45 minutes. Serves 8-10.

This recipe is my favorite side dish at holiday dinners!

Loghan Hirkey
Wyoming/Lackawanna Dairy Princess



Golden Broccoli Gratin

Prep Time: 20 minutes

Cook Time: 60 minutes

Servings: 6

2 tablespoons **BUTTER**
¼ cup all-purpose flour
3 cups **WHOLE MILK**
½ cup of thinly sliced onion
½ bay leaf
pinch of nutmeg
salt and pepper to taste
1 ½ pound of broccoli

¼ cup grated **PARMESAN CHEESE**
1 cup fresh bread crumbs
2 tablespoon olive oil
1 cup mixed shredded **CHEESES**
(**CHEDDAR, MONTEREY JACK, SWISS**)
¼ cup **HEAVY CREAM**

Sauce: To make the sauce, in a saucepan, melt the **BUTTER** over medium heat. Stir in the flour and cook, stirring, until the mixture forms a loose ball, about 1 minute. Remove from heat and whisk in the **MILK**, 1 cup at a time, mixing after each until smooth. Return the pan to medium heat and whisk until the mixture comes to a boil. Add the onion, bay leaf, nutmeg, and season to taste with salt and pepper. Reduce the heat to low and cook, stirring frequently, until thickened, about 10 minutes. Strain through a fine mesh sieve into a large bowl. Keep warm. You should have about 2 ½ cups.

Preheat oven to 375 degrees. **BUTTER** a 11 x 7-inch baking dish. Fill a large saucepan ¾ full of water and bring it to a boil. Meanwhile, cut the heads from the broccoli. Divide the heads into bite sized florets and then peel and slice the stalks. Add 3 tablespoons salt and the broccoli to the boiling water and cook for 2 minutes. Drain well.

In a small bowl, stir together the **PARMESAN CHEESE**, bread crumbs, and oil. Then season to taste with salt and pepper. Add the mixed **CHEESES** to the hot sauce and stir to melt. Add the broccoli and **CREAM**. Pour the mixture evenly on top. Bake until the gratin bubbles and the top turns golden, about 30 minutes.

Perfect side to any family dinner.

Kaelyn Traver
Luzerne County Dairy Princess



Broccoli/Cauliflower Casserole

2 bags of Broccoli/Cauliflower mixed
or 1 bag of broccoli and 1 bag Cauliflower
5 tablespoons of **BUTTER**
1 can of Cream of chicken soup

1 package of pepperoni
2-3 cups of **CHEDDAR
CHEESE** or **CHEESE**
of your choice

Place frozen veggies in a 9x13" glass baking dish. Mix soup with **CHEESE** and then spoon over top of frozen veggies. Slice the 5 tablespoons of **BUTTER**, into 1 tablespoon slices and place over top of mixture. Place pepperoni on top to cover entire dish. Cook for 1 hour at 350 degrees. Serves 8-10.

Elizabeth Lucks
Warren County Dairy Princess



Sopapilla Cheesecake Bars

2 8-ounce cans refrigerated crescent rolls
2 8-ounce packages **CREAM CHEESE**,
at room temperature
1 ½ teaspoons vanilla extract
1 large egg

ROYAL RECIPE WINNER

1 ⅓ cups sugar
4 tablespoons unsalted **BUTTER**,
melted and cooled slightly
2 teaspoons ground cinnamon

Position an oven rack in the center of the oven and preheat to 350 degrees. Unroll one can of dough and lay it in the bottom of a 9 X 13-inch glass baking dish. Use your fingers to press the dough into the bottom of the dish as evenly as you can, pinching the perforations to seal as needed.

Beat together the **CREAM CHEESE**, vanilla, egg and 1 cup of the sugar in a medium bowl with an electric hand mixer on medium speed until smooth and fluffy, 1 to 2 minutes. Use a rubber spatula to spread the **CREAM CHEESE** mixture over the dough. Unroll the second can of dough and lay it on top of the **CREAM CHEESE** layer. Stretch the dough as needed to cover the **CREAM CHEESE** and use your fingers to pinch the perforations to seal. Do not worry if the dough is not perfectly even; that will happen as it bakes. Pour the **BUTTER** on top of the dough and use a spoon to spread it out evenly. Stir together the remaining ⅓ cup sugar and the cinnamon in a small bowl and sprinkle all over the top of the dough.

Bake until the dough is baked through and the cinnamon sugar has formed a crust on top of the dough, about 30 minutes. Cool for 15 minutes before cutting into 12 pieces. The bars can also be cooled completely before cutting and serving. Serves 12.

I made this for a food day for my high school Spanish class and the students could not get enough of them!

Rebekah Leise
Mercer County Dairy Princess



Mini Pumpkin Pie Bites

6 tablespoons wheat germ
4 tablespoons ground flax seed
4 all-natural ginger snap cookies, crushed
2 large eggs
1 15-ounce can plain pumpkin puree
12-ounce can **FAT-FREE
EVAPORATED MILK**

HONORABLE MENTION WINNER

1/2 cup brown sugar
1 1/2 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
3/4 cup **PLAIN DANNON
OIKOS GREEK NONFAT
YOGURT**
1/4 cup pure maple syrup

Preheat oven to 375 degrees. Coat a nonstick 24-cup mini muffin pan with canola oil cooking spray. Mix wheat germ, flaxseed, and ginger snaps in a bowl. Add a heaping teaspoon of the mixture to each muffin cup. Set aside. Whisk eggs in another bowl. Add pumpkin puree, **EVAPORATED MILK**, brown sugar, pumpkin pie spice, and vanilla extract. Whisk to combine. Pour mixture evenly into prepared muffin cups. Bake 25 to 30 minutes or until sides are sturdy and filling is set. Let cool 10 to 15 minutes before using a knife to loosen and remove from pan. Combine **PLAIN DANNON OIKOS GREEK NONFAT YOGURT** and maple syrup in bowl. Cover and chill. Top each with a dollop of **YOGURT** mixture. Enjoy!

Makes 12 servings to pass around at Thanksgiving Dinner.

Natasha Close
Washington County Dairy Princess



Baked Rice

1-quart **MILK**

1 ½ cups rice

½ cup brown sugar

1 tablespoon of **BUTTER**

In a 2-quart casserole dish, combine **MILK**, rice and brown sugar and cover. Bake at 350 degrees for 1 hour and then add **BUTTER**. Leave uncovered and bake for another hour.

Serves 4.

Isabella Eckert
Lancaster County Dairy Princess



Strawberry Pretzel Dessert

2 cups crushed pretzel sticks

$\frac{3}{4}$ cup **BUTTER**, melted

3 tablespoons of sugar

Mix and put in bottom of pan. Bake at 350 degrees for 8-10 minutes.

1 8-ounce Philadelphia **CREAM CHEESE**

1 8-ounce Cool Whip

$\frac{3}{4}$ cup sugar

Cream together, then mix and spread on top of cooled crust.

Jell-O:

2 cups boiling water

1 large box strawberry Jell-O

2 10-ounce frozen strawberries

Add to Jell-O, 2 10-ounce packages
of frozen strawberries.

Spread over **CREAM CHEESE** mixture
and refrigerate.

Denae Hershberger
Bedford County Dairy Princess



Cream Puffs

1 cup of water
 8 tablespoons unsalted **BUTTER**
 ½ teaspoon salt
 1 ½ teaspoon granulated sugar
 1 cup all-purpose flour

3-4 eggs, plus 1 for egg wash for filling:
 2 cups heavy **CREAM**
 2 tablespoons sugar
 ¼ teaspoon vanilla

Preheat oven to 425 degrees. In a large sauce pan, bring the water, **BUTTER**, salt, and granulated sugar to a boil over medium-high heat. When it boils, immediately take the pan off the heat. Stirring with a wooden spoon, add all the flour at once and stir until the flour is incorporated. Return the pan to the heat and cook, stirring 30 seconds to evaporate some of the moisture. Scrape the mixture into a mixer with a paddle attachment. Mix at medium speed. With the mixer running, work in 1 egg at a time, add 3 of the eggs, stopping after each addition to scrape down the sides of the bowl. Mix until the dough is smooth and glossy and the eggs are completely incorporated. The dough should be thick. If the dough is still clinging to the beater, add the remaining egg. Using a pastry bag fitted with a large plain tip, pipe the dough onto the baking sheet, in 2-inch diameter rounds or balls. Whisk the remaining egg with 1 ½ teaspoons water. Brush the surface of the rounds with the egg wash. Bake 15 minutes, then reduce the heat to 375 degrees. Bake until puffed up and light golden brown. Let cool on baking sheet. To fill the cream puffs, place a pastry tip on your finger and poke a hole in the bottom of each puff. Whip the **CREAM** with the sugar and vanilla until stiff. Pipe whipped **CREAM** into each cream puff and chill.

Emily Shultz
York County Dairy Princess



Tres Leche Cake

1 ½ cups all-purpose flour
1 teaspoon baking powder
½ cup unsalted **BUTTER**
1 cup white sugar
5 eggs
½ teaspoon vanilla extract
2 cups **WHOLE MILK**

1 (14-ounce) can sweetened
CONDENSED MILK
1 (12-fluid ounce) can
EVAPORATED MILK
1 ½ cups heavy **WHIPPING CREAM**
1 cup white sugar
1 teaspoon vanilla extract

Preheat oven to 350 degrees F. Grease and flour one 9x13 inch baking pan. Sift flour and baking powder together and set aside. Cream **BUTTER** and the 1 cup sugar together until fluffy. Add eggs and the ½ teaspoon vanilla extract; beat well. Add the flour mixture to the **BUTTER** mixture 2 tablespoons at a time; mix until well blended. Pour batter into prepared pan. Bake for 30 minutes. Pierce cake several times with a fork. Combine the **WHOLE MILK, CONDENSED MILK,** and **EVAPORATED MILK** together. Pour over the top of the cooled cake. Whip **WHIPPING CREAM,** the remaining 1 cup of the sugar, and the remaining 1 teaspoon vanilla together until thick. Spread over the top of cake. Be sure and keep cake refrigerated.

Cassidy Bumbaugh
Huntingdon County Dairy Princess



Need a Princess at Your Event?

Are you hosting a community event and want to learn more about dairy farming, farmers and dairy nutrition? Call the promotion committee in your county to book an event today.



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