



SUMMERTIME DESSERTS

WHOOPIE PIES**Ingredients:**

1 box spice cake mix
1 1/2 cups apple butter
1/2 cup canola oil
2 eggs
8 ounces cream cheese
4 tablespoons butter
3 cups powdered sugar
2 tablespoons milk
1 teaspoon vanilla

METHOD

Heat oven to 350 F. Line baking sheet with parchment paper. In large bowl, whisk spice cake mix, apple butter, oil and eggs. With ice cream scoop or large tablespoon, spoon batter into rounded heaps, about 2-3 inches in diameter, onto parchment paper. Space spooned batter 2 inches apart. Bake 14 minutes. Let cool. In large bowl, beat cream cheese, butter and powdered sugar until smooth. Add milk and vanilla; beat until blended. Frost flat sides of pie halves and place halves together. Refrigerate and store in sealed container.

Culinary.net

ROCKY ROAD ICE CREAM**Ingredients:**

1/2 cup cocoa powder
1 -14 oz. can sweetened condensed milk
2 cup heavy cream
1 cup half & half
1 TBS vanilla
1/2 cup chopped pecans
1 cup miniature marshmallows

METHOD

In a small saucepan put in cocoa and whisk in sweetened condensed milk until smooth. Cook over low heat, whisking constantly until slightly thickened, about 5 minutes. Remove from heat. Transfer to a bowl and stir in both creams and vanilla. Pour mixture into ice cream maker and freeze. Stir in pecans and marshmallows halfway through freezing process. Transfer to airtight container and put in freezer to harden, about an hour. Makes 2 quarts.

Joan Antonen, Arlington, SD

PRALINE PECAN CRUNCH**Ingredients:**

1 21 oz. box Quaker Oat Squares cereal (about 8 cups)
2 cups pecans
1/2 cup packed brown sugar
1 tsp. vanilla
1/2 cup light corn syrup
1/4 cup margarine
1/2 tsps baking soda

METHOD

Heat oven to 250 degrees. Mix cereal and pecans in 9"x13" pan. Set aside. Mix corn syrup, brown sugar and margarine in glass bowl. Microwave on high 1-1/2 minutes. Stir, microwave 1 to 1-1/2 minutes more or until boiling. Stir in vanilla and baking soda and pour over cereal mixture. Stir to coat evenly. Bake 1 hour, stirring every 20 minutes. Spread on baking sheet to cool. Break into pieces and store in air tight container.

NANCY STENSON, FORT PIERRE

MAMA'S CARAMEL PUDDING**Ingredients:**

1 cup sugar - melt in skillet until golden brown
2 cups milk - stir until sugar is dissolved
4 tsps. corn starch stirred into a little milk

METHOD

Cook until thickened. Serve with whipped cream.

Elaine Rowett, Sturgis, SD

Please send your favorite dairy recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2021. All entries must include your name, mailing address, phone number and cooperative name.