

# 2022 June Dairy Month Recipe Contest



Featuring  
Pies

## 2022 Winners



Front row left to right: Reita Gelandar, Bethany Franklin, Lois Becker, Jean Koski, and Betty Durham

Back row left to right: Laura Kaiser, John Kaiser, Nathan Dux, Sierra Koski, and Mildred Grap

Thank you to all that participated in this year's contest! In addition to the top ten recipes, all other recipes have been included this year.

# Cheddar Chicken Pot Pie

Reita Gelande



## Ingredients

### Pie Crust

2 cups flour  
3/4 cup lard  
1 teaspoon salt  
5 tablespoons water

### Filling

2 tablespoons butter  
1/2 medium onion, chopped  
2 tablespoons flour  
1 cup milk  
4 oz. cream cheese, softened  
1/4 teaspoon dry ground mustard  
1—8oz. Block of cheddar cheese, grated  
2 1/2 cups cooked chicken, chopped or shredded  
1 cup sliced fresh carrots, or a well drained can of carrots  
1 cup frozen peas  
2 cups fresh broccoli florets, or can use frozen, let thaw a bit and chop if needed  
Salt and pepper to taste  
1 egg  
1 tablespoon water

\*If wanted, you can cook the carrots and broccoli for a few minutes in the microwave to soften them slightly.

## Directions

Preheat oven to 350 degrees and grease a 9 inch pie dish, line with bottom pie crust.

### Pie Crust

Mix flour and salt, cut in lard using a pastry blender, then add a small amount of water until it forms a ball. Divide in half and roll half of the dough to into the bottom of a 9 inch pie plate. Set rest of dough aside for the top crust.

### Filling

In large skillet over medium-high heat, melt butter, add onion, and cook until starting to soften. Stir in flour and let cook for 1 minute. Gradually stir in milk, followed by the cream cheese. Stir frequently until cream cheese melts and mixture thickens. Season with salt/pepper to taste. Turn off heat and stir in the cheddar cheese until melted. Stir in the carrots, broccoli, peas, and chicken.

Pour mixture into pie shell. Roll out the second crust and place on top of filling, and fold under top of crust and crimp edges to seal. Cut 4 slits in the top crust.

Whisk the egg with 1 tablespoon of water and brush over the top crust. Bake until golden brown, 40-45 minutes. May need to cover the crust edge to prevent over browning. Let rest 10 minutes and then serve.

**Chocolate Peanut Butter Pie**  
Bethany Franklin



**Ingredients**

**Crust**

24 Oreo cookies (crushed)  
4 tablespoons butter (melted)

**Filling**

1 cup creamy peanut butter  
8 oz. cream cheese (softened)  
1 1/4 cup powdered sugar  
1 cup whipping cream (whipped)

**Directions**

Mix crumbs and melted butter. Press into a 9 inch pie plate. Refrigerate while making filling.

Beat the whipping cream to stiff peaks. Set aside. Beat peanut butter and cream cheese until smooth. Add powdered sugar and whipped cream and beat until smooth. Pour into crust, smoothing the top. Chill one hour before serving.

Garnish with whipped cream or peanut butter cups.

Very rich, small slices appreciated.

**Banana Split Pie**  
Lois Becker



**Ingredients**

2 cups graham cracker crumbs  
3/4 cup butter  
8 oz. cream cheese, softened  
2 cups powdered sugar  
1 teaspoon vanilla  
Pinch of salt  
2 to 3 bananas (depending on size)  
1–15 oz. crushed pineapple (well drained)  
1 1/2 cups heavy whipping cream, whipped  
1/4 cup sugar  
1 teaspoon vanilla  
1/3 cup chopped pecans  
Maraschino cherries

**Directions**

Melt 1/2 cup butter (1 stick) and blend in graham cracker crumbs. Press into a large pie pan. Blend with mixer remaining 1/4 cup butter with cream cheese, powdered sugar, vanilla, and salt. Beat 3–4 minutes until fluffy. Spread mixture over graham cracker crumbs. Slice bananas and arrange over cream cheese mixture; top with well drained pineapple. Whip cream with sugar and vanilla until soft peaks form. Spread over pineapple, sprinkle with chopped pecans and place cherries on top. Cover and refrigerate for 2–3 hours.

# Key Lime Delight

Jean Koski



## Ingredients

### Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup brown sugar
- 1/2 cup butter

### Filling

- 3/4 cup whipping cream
- 1 - 14 oz. can sweetened condensed milk
- 12 oz. cream cheese (softened)
- 2 tsp. lime zest
- 1/2 cup lime juice

### Decorator Whipped Cream

- 2 tsp. unflavored gelatin (Knox)
- 8 tsp. cold water
- 2 cups whipping cream
- 1 cup powdered sugar
- 1 tsp. vanilla
- 1/8 tsp. salt

## Directions

Mix crust ingredients. Press into 10 inch pie plate. Whip the cream to stiff peaks. Set aside. Beat cream cheese and sweetened condensed milk until smooth. Slowly add lime juice and zest. Beat until smooth. Fold in whipped cream. Transfer to pie crust. Refrigerate 12 hours.

### Decorator whipped cream instructions

1. Measure water into a small microwave safe bowl or measuring cup. Stir the gelatin into it. Set it aside while you make the other preparations.
2. In the bowl of a stand mixer, combine the cream, powdered sugar, vanilla, and salt. Beat with the whisk attachment on high for 1 minute. This is the time to taste and adjust for additional sugar (if desired).
3. While the mixer is running, microwave the gelatin mixture for 20 seconds or until the chunk of gelatin turn to thick, syrupy liquid.
4. Continue beating the cream on high while slowly pouring the gelatin into the cream in a thin stream. Beat until stiff peaks form.
5. Fit a decorating bag with a Wilton 1M tip and fill with cream. Apply slow even pressure to squeeze cream out of the tip while swirling to create pastry decoration.

Decorate with decorator whipped cream. Garnish with lime slices.

# Cool Sour Cream Raisin Pie

Betty Durham



## Ingredients

### Crust

2 cups flour  
3/4 cup lard, softened  
1 teaspoon salt  
5 tablespoons of water

### Filling

1 cup raisins  
1 cup sour cream  
2 eggs  
1/2 teaspoon cinnamon  
1/4 teaspoon cloves  
1/4 teaspoon salt  
1—8 oz. package of cream cheese, softened  
1/2 cup sifted powdered sugar  
1 cup whipping cream

## Directions

### Crust

Mix flour and salt, cut in lard, then add small amounts of water until it forms a ball. Divide in half; roll out one half to fit underside of 9 inch pie pan, prick all over with a fork. Bake at 400 degrees until light golden brown. Let cool completely and then slip into the right side of the pan.

### Filling

Chop raisins, add sour cream, sugars, eggs, spices, and salt. Bring to a boil, cook at reduced heat until thickened, stirring constantly. Let cool completely. Blend cream cheese and powdered sugar. Whip cream and fold into cheese mixture. Spread half of cheese mixture into pie shell, top with raisin mixture, then top with rest of cheese mixture. Refrigerate to set and then enjoy.

# Chocolate Peanut Butter Truffle Pie

Laura Kaiser



## Ingredients

### Crust

1 cup flour  
1/2 cup butter, softened  
2 tablespoons sugar

### Truffle Filling

1/2 cup heavy whipping cream  
1 cup dark chocolate chips  
1/2 teaspoon vanilla

### Peanut Butter Filling

8 oz. cream cheese  
1 cup peanut butter  
1 cup powdered sugar  
1 cup heavy whipping cream  
1 tablespoon sugar

### Topping

1/4 cup dark chocolate chips  
1 tablespoon shortening  
2 tablespoons coarsely chopped peanuts

## Directions

Mix together and pat in a 9 inch pie pan with fingers. Bake at 350 degrees for 20 minutes or until light brown. Cool.

In saucepan, heat heavy whipping cream until hot. Remove from heat. Stir in dark chocolate chips and vanilla until smooth. Spread truffle filling bottom of crust. Freeze for 15 minutes.

Beat cream cheese, peanut butter, and powdered sugar until smooth. In blender, add heavy whipping cream and sugar. Beat for about 20 seconds or until cream has stiffened. Fold in whipped cream. Spread over truffle filling. Refrigerate for 2 hours or until set.

In a small bowl, microwave dark chocolate chips and shortening, stirring every 15 seconds, until melted. Spread topping over pie and sprinkle with peanuts.



# Easy Coconut Banana Cream Pie

John Kaiser



## Ingredients

### Crust

1 cup flour  
1/2 cup butter, softened  
2 tablespoons sugar

### Filling

1 can (14 oz.) of sweetened condensed milk  
1 cup milk  
1 package (3.4 oz.) banana cream instant pudding  
1 cup flaked coconut  
3 cups heavy whipping cream  
2 tablespoons sugar  
2 medium bananas, sliced and dipped in lemon juice  
Toasted flaked coconut (optional)

## Directions

Mix crust ingredients together and pat in a 9 inch pie pan with fingers. Bake at 350 degrees for 20 minutes or until light brown. Cool.

Combine sweetened condensed milk, milk, pudding, and coconut in large bowl. Mix well. In blender, add heavy whipping cream and sugar. Beat for about 20 seconds or until cream has stiffened. Fold 1/2 of the whipped cream into pudding mixture. Arrange a single layer of bananas on bottom of pie crust. Pour filling into crust. Top with remaining whipped cream. Refrigerate for 4 hours or until set. Top with toasted coconut.

# Oreo Dairy Cream Pie

Nathan Dux



## Ingredients

2 cups Oreo crumbs  
1/2 cup butter (melted)  
1 tablespoon sugar  
3.4 oz. instant chocolate pudding  
3.4 oz. instant vanilla pudding  
3 cups white milk  
3 cups whipping cream—whipped  
5 tablespoons Nestles chocolate milk mix

## Directions

Combine melted butter with Oreo crumbs and sugar. Pat into and up sides of large pie plate, save 1/2 cup of Oreo crumb mixture for garnish. Mix both pudding mixtures together with the milk. Whisk until thick, then pour into pie plate on Oreo crust. Whip the whipping cream. Take 2 cups of whip cream and fold in to that the 5 tablespoons of Nestles Quick and spread on pudding layer. Take remaining whip cream and spread on next. Crumble the 1/2 cup of Oreo crumbs and garnish the top of the pie.

# Chocolate Raspberry Pie

Sierra Koski



## Ingredients

### Raspberry Mixture

2 cups unsweetened raspberries  
4 tablespoons sugar  
1 tablespoon corn starch

### Crust

1 1/2 cups graham cracker crumbs  
6 tablespoons melted butter  
2 tablespoons sugar

### Filling

1/2 cup whipping cream  
8 oz. cream cheese (softened)  
1/2 teaspoon vanilla  
1/3 cup sugar

### Decorator Whipped Cream

2 teaspoons unflavored gelatin (Knox)  
8 teaspoons cold water  
2 cups whipping cream  
1 cup powdered sugar  
1 teaspoon vanilla

## Directions

Stir ingredients from raspberry mixture together. Cook on medium, boiling 2 minutes until thick. Cool for 15 minutes.

Mix crust ingredients together and press into a 9 inch pie plate. Refrigerate until raspberries are cool.

Beat whipping cream and set aside. Beat remaining ingredients until fluffy. Fold in whipped cream.

Assemble: Layer raspberries in crust. Top with filling. Melt 1 oz. semi-sweet chocolate and 3 tbsp. butter. Cool for 5 minutes. Pour over pie. Refrigerate.

### Decorator whipped cream instructions

1. Measure water into a small microwave safe bowl or measuring cup. Stir the gelatin into it. Set it aside while you make the other preparations.
2. In the bowl of a stand mixer, combine the cream, powdered sugar, vanilla, and salt. Beat with the whisk attachment on high for 1 minute. This is the time to taste and adjust for additional sugar (if desired).
3. While the mixer is running, microwave the gelatin mixture for 20 seconds or until the chunk of gelatin turn to thick, syrupy liquid.
4. Continue beating the cream on high while slowly pouring the gelatin into the cream in a thin stream. Beat until stiff peaks form.
5. Fit a decorating bag with a Wilton 1M tip and fill with cream. Apply slow even pressure to squeeze cream out of the tip while swirling to create pastry decoration.

# Berry Impossible Cheesecake Pie

Mildred Grap



## Ingredients

### Filling

3/4 cup milk  
2 teaspoons vanilla  
2 eggs  
1 cup sugar  
1/2 cup Bisquick baking mix  
2 packages (8oz. each) cream cheese, cut into about 1/2 inch cubes and softened

### Topping

1 cup sour cream  
2 teaspoons vanilla  
2 tablespoons sugar

## Directions

Heat oven to 350 degrees, grease a 9 inch pie plate. Place milk, vanilla, eggs, sugar, and baking mix in blender. Cover and blend on high for 15 seconds. Add cream cheese. Blend on high for 2 minutes. Pour into pie plate. Bake until center is firm and browned, 40-50 minutes. Cool. Spread cheesecake topping, carefully over top. Garnish with berries, if desired.

# Million Dollar Pie

## Ingredients

### Crust

1 1/4 cup graham cracker or vanilla wafer crumbs  
2 tablespoons sugar  
1/2 stick butter (melted)

### Filling

2/3 cup sugar  
8 oz. cream cheese (softened)  
1 cup whipping cream  
1/2 cup coconut  
1/2 cup chopped pecans  
8 oz. crushed pineapple (drained)

## Directions

Combine all ingredients for the crust. Press into a 9 inch pie plate. Refrigerate while making filling.

Whip cream and set aside. Beat sugar and cream cheese until smooth. Add whipped cream, mixing well. Pour into crust and chill. Garnish with pecans or coconut if desired.

# Oreo Pie

## Ingredients

1 package of Oreo cookies  
1/2 cup dry instant vanilla pudding  
12 oz. cool whip  
1 cup milk  
8 oz. softened cream cheese

## Directions

### Crust

Take 10 Oreos (with the filling) and put in a food processor and pulse until you have fine crumbs. Press the Oreo crumbs into a pie plate, making sure to firmly press it into an even layer on the bottom and around the sides.

### Filling

Combining the milk and vanilla pudding, whisk together and set aside.

In a separate bowl, whip together the cream cheese and cool whip until smooth and creamy.

Take 7 Oreos, with the filling, and put in a food processor and pulse until you have fine crumbs.

Combine the Oreo crumbs with the cream cheese and cool whip, mix.

Stir in the pudding mixture and mix until smooth.

Take 7 more Oreos and break into small pieces and add to the mixture and fold in.

Put the filling in the prepared Oreo crust.

Garnish the top of the pie with more Oreos.

Cover and chill in the refrigerator at least two hours or overnight.

# Summer Cream Cheese Pie

## Ingredients

### Crust

1 1/2 cups of graham crackers  
1/3 cup butter melted  
3 tablespoons sugar

### Filling

2 eggs  
1/2 cup sugar  
8 oz. cream cheese softened  
1/2 teaspoon vanilla  
1/2 teaspoon cinnamon

### Topping

1 cup sour cream  
2 tablespoons sugar  
1/2 teaspoon vanilla  
Fresh fruit for garnishing

## Directions

1. Mix graham cracker crumbs and sugar, then add melted butter. Mix well. Press in bottom and sides of a 9 inch pie pan.
2. Beat eggs and add sugar. Add cream cheese, cinnamon, and vanilla. Add to crust and bake at 350 degrees for 20-30 minutes until firm in the center. Let cool.
3. Mix sour cream, sugar, and vanilla. Add to the top of filling. Refrigerate and add fresh fruit before serving.

# Rhubarb Cheesecake Pie

## Ingredients

### Crust

1 1/4 cup of flour  
1/2 teaspoon sugar  
1/4 teaspoon salt  
1/2 cup butter, chilled and grated  
1/4 cup ice water

### Filling

2 1/2 cups of rhubarb  
1/2 cup strawberries  
1/2 cup sugar  
1 tablespoon flour  
1 (8oz.) package cream cheese  
2 eggs  
1/2 cup sugar

### Topping

3/4 cup sour cream  
2 tablespoons sugar  
1 teaspoon vanilla

## Directions

### Crust

Chill the butter until it<sup>WEP</sup>s very cold, then grate it with a cheese grater. Put it back in the fridge. In a large bowl, combine flour, sugar, and salt. Using a pastry blender or with your hands, cut in butter until mixture resembles coarse crumbs. Add the ice water a tablespoon at a time, just enough to form dough into a ball. Flatten dough into a ball and wrap it tightly in plastic wrap and refrigerate for at least one or two hours. After chilled, roll out dough to about 1 inch thick and to the size of your pie pan, trim and flute edges and poke middle with a fork. Wrap in plastic wrap and return to the fridge for 20 minutes.

### Filling & Topping

In a large bowl, stir together the rhubarb, 1/2 cup sugar, and flour. Place into the crust and bake at 400 degrees for 15 minutes. Beat the cream cheese, 2 eggs, and 1/2 cup sugar and pour over rhubarb; bake at 350 degrees for 30 minutes. Combine topping ingredients and spread on warm pie.



# Rich N Cream-E Cheese Pie

## Ingredients

### Filling

16 oz. cream cheese

3/4 cup sugar

1 teaspoon vanilla

### Crust

1 1/2 cups graham cracker crumbs

1 stick butter

1/3 cup sugar

1/2 cup finely chopped pecans

### Topping

6 oz. sour cream

2 teaspoons vanilla

3 tablespoons sugar

1/2 can of cherry pie filling

## Directions

With a beater, beat cream cheese in a bowl. Add sugar until fluffy. Bake in graham cracker crust, that has been pressed into a 9 inch pie pan, at 350 degrees for 20 minutes. In a bowl, combine toppings together and pour over baked cream cheese and crust. Bake for another 10 minutes. Chill completely and add the cherry pie filling on top before serving.

# Wisconsin Badger Pie

## Ingredients

### Crust

1/2 cup butter melted  
1 cup flour  
3/4 cup finely chopped pecans  
1/4 teaspoon salt

### Cream Cheese Layer

8 oz. softened cream cheese  
1/2 cup powdered sugar  
1 tablespoons milk  
1/2 teaspoon vanilla extract

### Chocolate Pudding Layer

1 cup granulated sugar  
1/2 cup cocoa powder  
2 tablespoons cornstarch  
2 cups whole milk  
3 egg yolks slightly beaten  
4 tablespoons butter diced up  
1 teaspoon vanilla extract

### Whipped Topping Layer

1 pint heavy whipping cream  
1/2 teaspoon cream of tartar

## Directions

Preheat oven to 350 degrees. Lightly spray a 9 inch deep dish pie plate.

In a medium sized bowl, combine pie crust ingredients. Press into pie plate and bake for 15 minutes. Let cool completely.

In a 2 quart saucepan, whisk sugar, cocoa powder, and cornstarch. In a small bowl, whisk the milk and egg yolks, then whisk into the saucepan and cook over medium heat 6-7 minutes or until pudding starts to thicken. Take off heat and whisk in the 4 tablespoons of butter. Let cool.

In a medium size bowl, beat the cream cheese, powdered sugar, 2 tablespoons milk, and vanilla extract for 1-2 minutes until smooth. In a medium size bowl, whip the heavy cream. When it starts to thicken, add the cream of tartar and powdered sugar.

Spread the cream cheese mixture over the pie crust, then the chocolate pudding, and last the whipped cream. To decorate, use a box grater to shave chocolate from a candy bar on top.

# Butterscotch Cream Pie

## Ingredients

1 cup brown sugar, packed  
4 tablespoons flour  
1/4 teaspoon salt  
2 1/2 cups milk, divided  
1/4 cup cornstarch  
1/3 cup butter  
3 egg yolks, slightly beaten  
1 1/2 teaspoons vanilla  
1 baked 9 inch pie shell

## Directions

Mix brown sugar, flour, and salt. Place in top of double boiler. Heat water to gentle boil. Stir in 2 cups milk and heat to boiling. Then stir in 1/2 cup milk mixed with cornstarch. Cook until mixture thickens. Pour about 1/2 of mixture into egg yolks and return to double boiler, stir constantly. Cook 1-2 minutes more. Remove from heat. Add butter and vanilla. Cool and pour into pie shell. Top with whipped cream.