50 wonderful ways to use Cottage Cheese

by Lucerne

Recipes from the Test Kitchen of the American Dairy Association
Dear Mrs. Homemaker:

Few housewives realize the many different ways in which they can use cottage cheese to give good flavor, greater variety and welcome economy to the meals they prepare every day for their families and guests.

This cookbook has been prepared for your help and satisfaction. The 50 recipes have all been kitchen-tested, and they’re GOOD! Try them!

Cottage cheese is a readily available economical food, which can either be ordered from your milk man or purchased at your food store. One of the best sources of high grade food protein, it is a healthful food, containing in concentrated form all the nutritive qualities of pure fresh skim milk.

There are two main types of cottage cheese available today — “creamed” or “dry.” The “dry” cottage cheese (sometimes called Curd cottage cheese) is that cheese to which no cream has been added; the “creamed,” as its name suggests, is “creamed” in fresh dairy cream. Size of curds and creaminess are based on local market preferences.

With only one exception (Baker’s Cheese Cake) all the recipes in this book use CREAMED COTTAGE CHEESE.

We invite you to look at these taste-tempting recipes, and then use them. You’ll be pleasantly surprised to discover the many ways cottage cheese will give economical, flavorful variety to your meals every day.
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**appetizers**

**Deviled Dip**

Makes 1½ cups

1½ cups creamed cottage cheese  
1 2¼-oz. can deviled ham  
1 teaspoon finely chopped parsley  
1 tablespoon finely chopped onion  
Few grains freshly ground pepper

Combine all ingredients and mix until well blended, either by hand or with an electric mixer.

**Green and White Dunk**

Makes 1 cup

1½ cups creamed cottage cheese  
1 tablespoon prepared horseradish  
3 green onions finely chopped, including tops  
Salt and pepper

Beat cottage cheese with a rotary or electric mixer until smooth. Add horseradish and chopped onion. Season to taste with salt and pepper.

**Cheese Potpourri**

Makes 3 cups

2 cups creamed cottage cheese  
1 cup shredded sharp Cheddar cheese  
2 tablespoons prepared horseradish  
¼ cup finely chopped onion  
 Few drops Worcestershire sauce  
3 tablespoons mayonnaise  
Salt and pepper

Combine first six ingredients. Season to taste with salt and pepper. Chill thoroughly before serving. Pumpernickle, whole wheat or rye bread and crackers are especially good with this dip.
Cottage-Blue Chip Dip

Makes 1½ cups

1½ cups creamed cottage cheese
1/3 cup crumbled Blue cheese
1/8 teaspoon pepper
1/2 teaspoon Worcestershire sauce
2 tablespoons finely chopped onion
3 tablespoons cream

Beat cottage cheese with a rotary or electric mixer until smooth. Add remaining ingredients and mix well. More cream may be added for a thinner dip. Serve chilled.

Stuffed Celery Filling

Makes 1 cup

2/3 cup creamed cottage cheese
1 1/2 teaspoons seasoned salt
1 3-oz. package cream cheese

Combine all ingredients and mix until well blended. Wash and dry celery stalks. Cut into long pieces or finger length pieces. Fill center groove with cheese mixture. Add a sprinkle of seasoned salt over each piece of stuffed celery. Chill before serving.

casseroles and main dishes

Deep Sea Salmon Casserole

2 quart casserole 6-8 servings

1/4 cup butter
1/3 cup chopped onion
1/3 cup chopped celery
1/4 cup chopped green pepper
3 tablespoons flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 cup milk
1 10 1/2 oz. can cream of mushroom soup
1 cup creamed cottage cheese
1 cup (7 3/4 oz. can) salmon, flaked and boned
2 cups cooked peas
2 cups crushed potato chips
2 tablespoons butter

**Scalloped Tuna Casserole**

1 quart casserole 4 servings  
350° preheated oven 1 hour  
2 eggs, well beaten  
1 7-oz. can tuna fish, drained and flaked  
1 1/2 cups creamed cottage cheese  
2 cups soft bread crumbs  
1 teaspoon salt  
1/8 teaspoon pepper  
1 4-oz. can button mushrooms  
2 tablespoons chopped green pepper  
2 tablespoons chopped pimiento  
2 tablespoons chopped onion  
1/4 cup grated Parmesan cheese  

Beat eggs in mixing bowl. Add all ingredients except grated cheese and mix well. Pour into a buttered 1 quart casserole. Top with the grated cheese. Set the casserole in a pan of warm water and bake in a preheated 350° oven for 1 hour.

**Italian Beef and Spaghetti**

9 x 13 inch 8 servings 350° preheated oven 20-25 minutes  
1/4 cup butter 1/2 teaspoon dried sweet basil  
1 medium onion, chopped 2 cups (2 8-oz. cans) tomato sauce  
1 pound ground beef 2 tablespoons chopped parsley 10 oz. thin spaghetti  
2 teaspoons salt 2 cloves garlic  
1/4 teaspoon pepper 1 1/2 cups creamed cottage cheese  

Melt butter in skillet. Add onion, beef and parsley and brown. Add salt, pepper and basil, then tomato sauce. Mix well and simmer for 10 minutes. Cook spaghetti in boiling salted water to which the garlic has been added, following package directions. Rinse and drain. Remove garlic. Combine spaghetti with cottage cheese. In a buttered baking dish, place a layer of the spaghetti, then a layer of the sauce. Repeat layers, ending with sauce. Bake in a preheated 350° oven for 20-25 minutes or until top is bubbly.

**Corn and Cheese Fondue**

1 1/2 quart casserole 6 servings 350° preheated oven 55-60 minutes  
2 eggs, well beaten 2 tablespoons chopped pimiento  
2 cups soft bread crumbs 1/2 teaspoon salt  
2 cups (1-lb. can) cream style corn 1 1/2 cups cooked green beans, drained  
1/4 cup chopped onion Paprika  
2 cups creamed cottage cheese  

Beat eggs in mixing bowl. Add all other ingredients except paprika. Pour into a buttered 1 1/2 quart casserole and sprinkle the top with paprika. Set the casserole in a pan of warm water and bake in a preheated 350° oven for about 55-60 minutes, or until the casserole is set.
**Herb and Cottage Cheese Scrambled Eggs**

4 servings

- 6 eggs
- ¼ teaspoon sweet basil
- ½ teaspoon salt
- ¼ teaspoon thyme
- ¼ teaspoon marjoram
- 3/4 cup creamed cottage cheese
- 2 tablespoons butter

Beat eggs and seasonings together until well blended. Mix in cottage cheese. Melt butter in skillet. Add egg mixture and cook over medium heat, stirring occasionally, until eggs are the desired firmness.

**Ham and Noodle Medley**

2 quart casserole 6-8 servings 350° preheated oven 30 minutes

- 1 cup medium noodles
- ½ teaspoon salt
- 2 tablespoons butter
- ¼ teaspoon pepper
- ½ cup chopped green pepper
- ¼ cup chopped celery
- 1/2 cups milk
- 1/2 cup chopped cooked ham
- ½ cup chopped cooked celery
- 1 small onion, chopped
- 1/2 cups creamed cottage cheese
- 2 tablespoons flour

Cook noodles in boiling salted water according to package directions. Rinse and drain. Melt butter in saucepan. Saute green pepper, celery and onion in butter. Blend in flour and seasonings. Gradually add milk and mix until well blended. Cook, stirring constantly, until smooth and thickened. Remove from heat. Add ham, cottage cheese and noodles. Pour into a buttered 2 quart casserole and bake in a 350° preheated oven for 30 minutes or until the top is bubbly and brown.

**Gourmet Casserole**

9 inch square baking dish 6 servings 350° preheated oven 30 minutes

- 1 8-oz. package wide noodles
- 1/2 teaspoon dried basil
- ¼ cup butter
- ¼ teaspoon sugar
- 1 medium onion, chopped
- ½ cup water
- 1 clove garlic, minced
- Salt and pepper
- 1 tablespoon chopped parsley
- 1 cup creamed cottage cheese
- 1 cup cooked or canned tomatoes
- 1½ cups grated Parmesan cheese
- 1 cup (8-oz. can) tomato sauce

Cook noodles in boiling salted water until tender, according to package directions. Rinse and drain. Melt butter in saucepan. Saute onion, garlic and parsley. Add tomatoes and tomato sauce, basil, sugar and water. Simmer for 15-20 minutes. Season to taste with salt and pepper. Combine noodles, tomato sauce and cottage cheese. Pour half of the noodle mixture into a buttered 9 inch square baking dish. Top with 4 of the Cheddar cheese slices and half of the grated Parmesan cheese. Repeat layers. Bake in a 350° preheated oven for 30 minutes. Remove from oven and let stand 5-10 minutes before serving.
Cottage Cheese Baked Potatoes

6 servings

- 6 medium sized baking potatoes
- Butter
- ¼ cup butter
- 2 cups creamed cottage cheese
- ½ cup milk

Wash and scrub potatoes. Dry. Butter skin lightly and prick with a fork. Bake in a preheated 425°F oven for 45 minutes to 1 hour or until tender when pricked with a fork. Remove from oven and cut in half lengthwise. Scoop out the insides and mash thoroughly. Add butter, cottage cheese and milk and beat until fluffy. Then add pepper, seasoned salt and crumbled bacon. Mix well. Return mixture to potato shells. Place in baking dish and return to oven. Bake until brown, about 10-15 minutes. If desired, sprinkle with paprika before or after baking.

Chicken Scallop

2 quart casserole

1 8-oz. package wide noodles
¼ cup butter
1 small onion, chopped
¼ cup chopped green pepper
3 tablespoons flour
2 teaspoons salt
½ teaspoon pepper
½ teaspoon celery seed
2 cups milk
1½ cups creamed cottage cheese
1 cup chopped cooked or canned chicken
¾ cup shredded sharp Cheddar cheese
Paprika

Cook noodles in boiling salted water according to package directions. Rinse and drain. Melt butter in saucepan. Saute onion and green pepper in butter. Add flour, salt, pepper and celery seed, mixing well. Add milk gradually and continue to cook, stirring constantly, until sauce is smooth and thickened. Remove from heat and add cottage cheese. Combine noodles, white sauce and chicken, mixing well. Pour into a buttered 2 quart casserole and top with the shredded Cheddar cheese. Sprinkle with paprika. Bake in a 350°F preheated oven for 40-45 minutes.

Double Decker Salmon Loaf

1½ quart mold

CHEESE LAYER:
½ tablespoon unflavored gelatin
2 tablespoons cold milk
¼ cup hot milk
3 cups creamed cottage cheese, sieved
¼ teaspoon chopped onion
¼ teaspoon salt

Soften gelatin in cold milk and dissolve in hot milk. Combine with remaining ingredients. Chill until mixture begins to thicken. Pour into 1½ quart mold which has been oiled or dipped in cold water. Refrigerate until firm.
Double Decker Salmon Loaf (Continued)

SALMON LAYER:
- 1/2 tablespoon unflavored gelatin
- 2 tablespoons cold water
- 2 cups red salmon, flaked
- 1/2 cup finely chopped celery
- 1 tablespoon lemon juice

Soften gelatin in cold water, then dissolve over hot water. Combine salmon, mayonnaise, celery and lemon juice. Add gelatin to salmon mixture. Pour over cheese layer. Chill until set. To serve, unmold on a large platter and garnish with water cress and tomato slices.

Sandwich Style Pancakes

Prepare your favorite pancakes. Put cottage cheese filling between two pancakes and serve with cherry sauce.

COTTAGE CHEESE FILLING: (Makes 1 1/2 cups)
- 1 1/2 teaspoons grated lemon rind
- 1 teaspoon sugar
- 1 1/2 cups creamed cottage cheese
- 1/8 teaspoon salt

Beat cottage cheese with a rotary or electric mixer until smooth. Add remaining ingredients and blend well.

CHERRY SAUCE: (Makes 1 1/2 cups)
- 2 teaspoons cornstarch
- 1 tablespoon cold water
- 1 1/2 tablespoons butter
- 2 teaspoons cornstarch
- 1 tablespoon cold water
- 2 tablespoons butter

Simmer cherries and sugar for about 5 minutes. Mix cornstarch with cold water; add to cherries. Continue to cook and stir until sauce thickens. Remove from heat and add butter. Serve warm or cold over cottage cheese pancake sandwiches.

salads

Pineapple Cheese Salad

6 individual molds
- 1 package lime flavored gelatin
- 1 1/2 cups boiling water
- 1/2 cup pineapple juice
- 2/3 cup drained, crushed pineapple
- 2/3 cup creamed cottage cheese
- 2 tablespoons chopped mara-schino cherries
- 2 tablespoons chopped walnuts or pecans

Dissolve gelatin in boiling water. Stir in pineapple juice and chill until partially set. Mix in pineapple, cottage cheese, cherries and nuts. Pour into individual molds which have been oiled or dipped into cold water and chill until firm. Unmold on salad greens.
**Sweetheart Salad**

1½ quart heart-shaped mold

PEACH LAYER:
1 package lemon flavored gelatin
1 cup boiling water

Dissolve the gelatin in the boiling water. Add peach juice. Pour a thin layer of lemon gelatin into the bottom of the mold which has been oiled or dipped in cold water. Allow this to set enough to hold the fruit in place. Arrange the cherries in the form of an arrow and place sliced peaches to conform to the shape of the mold in the jellied bottom layer. Pour remaining lemon gelatin carefully over the fruit and place in the refrigerator to set. Do not let this layer become too firm or the cottage cheese layer will separate from it when unmolded.

COTTAGE CHEESE LAYER:
1 tablespoon vinegar
1 teaspoon salt
1½ cups creamed cottage cheese
¼ cup mayonnaise
½ cup chopped salted almonds

Dissolve gelatin in boiling water. Add cold water. Mix in vinegar, salt, cottage cheese, mayonnaise and chopped almonds. Chill until partially set. When the peach layer has set sufficiently, pour the cottage cheese layer over it. Chill until set. Unmold on greens.

**Cottage Cheese and Peach Ribbon Salad**

4 cup melon mold

Part 1 — Jellied Peach Layer:
1 package lemon flavored gelatin

Drain peaches. Heat syrup from the peaches (2 cups) to the boiling point and pour over the gelatin. Stir until gelatin is dissolved. Pour a small amount into mold which has been oiled or dipped in cold water. When just starting to congeal, arrange drained peaches, as many slices as desired, in a pattern in the gelatin. Then, when remaining gelatin is cooled and starting to congeal, pour over the peaches. Place peach layer in refrigerator to chill while preparing part 2.

Part 2 — Cottage cheese layer:
1 tablespoon unflavored gelatin
¼ cup cold water
½ cup milk

Soften gelatin in cold water, then place over hot water to dissolve. Combine milk, cottage cheese and salt. Add gelatin, stirring well. Fold in mayonnaise. Pour cheese mixture over peach layer. Return mold to refrigerator and chill until set. Unmold and garnish as desired.
**Zesty Stuffed Tomatoes**

6 servings

6 large firm tomatoes
Tomato pulp
¼ cup chopped green pepper
1 small onion, minced
2 tablespoons chopped stuffed olives

½ cup chopped celery
½ cup mayonnaise
2 cups creamed cottage cheese
¼ teaspoon Worcestershire sauce
Salt and pepper
Paprika

Wash tomatoes. Hollow out center of each and remove the pulp. Turn tomatoes upside down to drain. Chill. Dice tomato pulp and drain it well. Combine with green pepper, onion, olives, celery, mayonnaise and cottage cheese. Add Worcestershire sauce and season to taste with salt and pepper. Fill each tomato with the cottage cheese mixture, sprinkle the top with paprika and chill thoroughly. Prepare far enough in advance so the flavors in the filling are well blended.

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**Frozen Fruit Salad**

2 refrigerator trays

1 cup creamed cottage cheese
½ teaspoon salt
1 cup drained, cut pineapple
1 cup pitted, halved light cherries, drained
1 cup drained cut peaches

Combine cheese, salt, fruits, nuts and marshmallows. Mix the whipped cream and mayonnaise. Fold into cheese and fruit mixture. Divide into two refrigerator trays. Freeze until firm.

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**Cottage Cheese-Blue Cheese Salad**

8 individual molds

1 package lemon flavored gelatin
1 cup boiling water
½ cup cold water
1½ cups creamed cottage cheese

4 large stuffed olives, chopped
¼ cup chopped celery
¼ cup mayonnaise
⅓ cup crumbled Blue cheese

Dissolve gelatin in boiling water. Stir in cold water. Chill until partially set. Beat until frothy. Add cottage cheese, olives, celery, mayonnaise and Blue cheese. Pour into individual molds which have been oiled or dipped into cold water. Chill until set. Unmold on greens.
### Twin Cheese Molded Pear Salad

<table>
<thead>
<tr>
<th>8 inch ring mold</th>
<th>6-8 servings</th>
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</thead>
<tbody>
<tr>
<td>1 package lemon flavored gelatin</td>
<td>1 cup shredded sharp Cheddar cheese</td>
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<tr>
<td>½ cup boiling water</td>
<td>1 cup (1 lb. 1-oz. can) pear halves, diced</td>
</tr>
<tr>
<td>1 cup liquid from canned pear halves</td>
<td>½ cup whipping cream, whipped</td>
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<tr>
<td>1 cup creamed cottage cheese</td>
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</tbody>
</table>

Dissolve gelatin in boiling water. Stir in pear liquid. Chill until partially set. Fold in cottage cheese, Cheddar cheese, diced pears and whipped cream. Pour into an 8 inch ring mold which has been oiled or dipped in cold water, and chill until set. Unmold and garnish with salad greens.

### Lime Cottage Cheese Salad

<table>
<thead>
<tr>
<th>5 cup mold</th>
<th>5-6 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 package lime flavored gelatin</td>
<td>1 medium cucumber, peeled and grated</td>
</tr>
<tr>
<td>1 cup boiling water</td>
<td>½ teaspoon seasoned salt</td>
</tr>
<tr>
<td>¾ cup cold water</td>
<td>2 tablespoons minced onion</td>
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<tr>
<td>¼ cup lemon juice</td>
<td>1 cup creamed cottage cheese</td>
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<tr>
<td>¼ cup mayonnaise or salad dressing</td>
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</tbody>
</table>

Dissolve gelatin in boiling water. Stir in cold water and lemon juice. Chill until partially set. Add mayonnaise, grated cucumber, seasoned salt, onion and cottage cheese. Blend well. Pour into 5 cup mold which has been oiled or dipped into cold water and chill until set. Unmold on greens.

### Green Goddess Salad

<table>
<thead>
<tr>
<th>5 cup mold</th>
<th>5-6 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 package lemon flavored gelatin</td>
<td>1 9-oz. can crushed pineapple drained</td>
</tr>
<tr>
<td>¾ cup boiling water</td>
<td>1½ cups creamed cottage cheese</td>
</tr>
<tr>
<td>¾ cup liquid (pineapple juice plus water)</td>
<td>1 ripe avocado, peeled, pitted and mashed</td>
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<td>½ cup chopped salted almonds</td>
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</table>

Dissolve gelatin in boiling water. Stir in remaining liquid. Chill until partially set. Add remaining ingredients and mix well. Pour into mold which has been oiled or dipped in cold water and chill until set. Unmold onto greens and garnish with additional cottage cheese and salted almonds, if desired.
Cottage Cheese Apricot Salad

1 1/2 quart mold
1 1/2 cups creamed cottage cheese
1 package lemon flavored gelatin
1 cup boiling water
1 cup apricot juice
1/2 cup coarsely chopped walnuts
1 cup maraschino cherries, quartered
1/2 cup whipping cream, whipped
1 cup sliced, canned apricots

Dissolve gelatin in boiling water. Stir in apricot juice. Chill until partially set. Fold in cottage cheese, whipped cream, walnuts, cherries and apricots. Pour into mold which has been oiled or dipped in cold water. Chill until set. Unmold and garnish with apricot slices if desired.

salad dressings

Tangy Cheese Dressing

Makes 2 cups

1 cup creamed cottage cheese
1 8-oz. can tomato sauce
1 tablespoon minced onion
1/4 cup salad oil
1/4 cup chili sauce
1 teaspoon lemon juice
1/2 teaspoon salt
1/8 teaspoon pepper

Combine all ingredients in mixing bowl and beat with rotary or electric mixer until well blended. Chill thoroughly. Serve with greens or tossed salad.

Herb Flavored Dressing

Makes 1 cup

1 cup creamed cottage cheese
1/4 cup light cream
3 tablespoons minced onion
3/4 teaspoon celery seed
1/4 teaspoon salt
Few grains pepper
1/8 teaspoon dried thyme

Combine ingredients and mix well with a rotary or electric mixer. The dressing should be quite smooth. Chill thoroughly. Serve with greens or tossed salad.
**Cherry Muffins**

Medium-sized muffin pans

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>2 cups prepared biscuit mix</td>
<td>12 muffins</td>
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<tr>
<td>1/2 cup sugar</td>
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<tr>
<td>1/2 teaspoon cinnamon</td>
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<tr>
<td>3/4 cup milk</td>
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<tr>
<td>2 tablespoons melted butter</td>
<td></td>
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<tr>
<td>1 egg, slightly beaten</td>
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<tr>
<td>1/2 cup creamed cottage cheese</td>
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<tr>
<td>1 cup tart red canned cherries, well drained</td>
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</tbody>
</table>

Combine biscuit mix, sugar and cinnamon in mixing bowl. Mix milk, melted butter and egg. Stir into dry ingredients, mixing only until they are moistened. Fold in cottage cheese and cherries. Spoon into buttered muffin pans, filling 2/3 full. Bake in a 425° preheated oven for 20-25 minutes. Loosen from muffin pans while still warm and serve at once.

Note: 1 cup well drained canned blueberries may be substituted for the cherries.

**Pinwheel Rolls**

Cooky sheet

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
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</thead>
<tbody>
<tr>
<td>1 cake compressed yeast</td>
<td>1 1/2 dozen rolls</td>
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<tr>
<td>1/4 cup lukewarm water</td>
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<tr>
<td>2 1/2 cups sifted flour</td>
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<tr>
<td>1/4 cup sugar</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>1/2 cup butter</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups creamed cottage cheese</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>3 tablespoons melted butter</td>
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<tr>
<td>3/4 cup firmly packed light brown sugar</td>
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<tr>
<td>1/2 teaspoon vanilla</td>
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<tr>
<td>1/2 teaspoon almond extract</td>
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<tr>
<td>1/3 cup chopped walnuts or pecans</td>
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</tbody>
</table>

Dissolve yeast in warm water. Sift flour, sugar and salt together into a mixing bowl. Cut in butter until the mixture resembles fine meal. Add cottage cheese, egg and dissolved yeast and beat. (If necessary, add more sifted flour to make a dough that can be handled easily.) Roll out on lightly floured board or cloth to a 14 inch square. Combine all of the filling ingredients and spread on the dough. Roll up like a jelly roll and cut into 18 slices. Place on a buttered cooky sheet and let rise for 1 1/2 hours or until doubled in bulk. Bake in a 375° preheated oven for 20-25 min.
**Light 'N Fluffy Pancakes**

12-14 small pancakes

- 3 eggs, separated
- $\frac{3}{4}$ cup creamed cottage cheese
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup flour

Beat egg yolks and cottage cheese together until quite smooth. Mix in milk, salt and flour. Fold in egg whites which have been beaten until stiff but not dry. Bake on hot, lightly buttered griddle until brown on both sides. Serve at once with butter and syrup.

**Kolacky**

- Cooky sheet
- 3 dozen
- 350° preheated oven
- 25-30 minutes

- 1 cup butter, softened
- 1 cup creamed cottage cheese
- 2 cups sifted flour
- $\frac{1}{4}$ teaspoon salt

Put all ingredients in mixing bowl and blend until dough is smooth. Chill at least 6 hours. Roll out on floured board or cloth to $\frac{1}{4}$ inch thickness. Cut into 2 or 3 inch squares. Place filling, jam or preserves in the center of each square. Bring the corners over the filling and seal together. Bake in a 350° preheated oven for 25-30 minutes or until lightly browned. Remove from cooky sheet and dust with confectioners' sugar.

**Pineapple Filling:** (Makes $\frac{3}{4}$ cup)

- 1 cup (9-oz. can) crushed pineapple with the syrup
- $\frac{1}{3}$ cup sugar
- 1 tablespoon cornstarch

Combine ingredients in saucepan and cook, stirring constantly, until thickened. Cool.

**Apricot Filling:** (Makes 1 cup)

- 1 cup chopped dried apricots
- $\frac{1}{4}$ cup sugar
- 2 tablespoons butter
- 1/8 teaspoon cinnamon

Cover apricots completely with water in small saucepan. Simmer for 10 minutes. Add sugar and simmer 10 minutes more or until thick. Remove from heat and add butter and cinnamon. Cool.


sandwich fillings

Chicken Cottage Cheese Salad

Makes 1 1/2 cups

1 cup creamed cottage cheese 2 tablespoons chopped, stuffed olives
1/2 cup finely chopped cooked or canned chicken 
1/4 cup chopped celery Salt and pepper
1/4 cup finely chopped pecans 2-3 tablespoons mayonnaise

Combine first five ingredients and mix well. Season to taste with salt and pepper and moisten to spreading consistency with mayonnaise. Chill.

Peanut Cottage Cheese

Makes 1 1/2 cups

1 cup creamed cottage cheese 1/2 teaspoon paprika
1 cup chopped salted peanuts 2 tablespoons mayonnaise
1/8 teaspoon pepper

Combine all ingredients and mix well. Chill.

Cottage Cheese-Egg

Makes 2 1/2 cups

4 hard cooked eggs, chopped 2 teaspoons prepared mustard
1 1/2 cups creamed cottage cheese 1 tablespoon Worcestershire sauce
1/2 cup finely chopped celery 
1 1/2 teaspoons seasoned salt

Mix all ingredients until well blended. Chill for one to two hours before serving.

Olive Nut Cottage Cheese

Makes 1 1/4 cups

1 cup creamed cottage cheese 2 tablespoons mayonnaise
3 tablespoons chopped stuffed olives Few grains pepper
3 tablespoons finely chopped pecans

Beat cottage cheese with a rotary or electric mixer until smooth. Add remaining ingredients and blend.

Pineapple Cottage Cheese

Makes 1 1/4 cups

3/4 cup (9-oz. can) crushed pineapple, well drained 1 cup creamed cottage cheese
1 cup creamed cottage cheese 2 tablespoons dairy sour cream

Beat cottage cheese with a rotary or electric mixer until smooth. Add pineapple and sour cream and mix well. Especially good as a spread for party sandwiches with nut bread.
no-bake cheese cakes

Cheese Freeze

9 inch spring form pan

CRUST:
2 cups chocolate cooky crumbs
⅓ cup confectioners’ sugar
Combine ingredients and cover bottom and 2 inches of the sides of a 9 inch spring form pan.

FILLING:
2 tablespoons unflavored gelatin
⅓ cup cold water
4 eggs, separated
⅓ cup flour
¾ cup sugar
½ cup milk, scalded
½ cup melted butter
1 cup whipped cream, whipped
1 cup creamed cottage cheese, sieved
Grated rind of 2 lemons
2 tablespoons lemon juice
2 teaspoons lemon extract
1 teaspoon vanilla
Soften gelatin in cold water. Beat together egg yolks, flour, ¼ cup of the sugar and scalded milk. Cook over medium heat, stirring constantly, until the custard thickens. Add softened gelatin and stir until dissolved. Cool. Add cheese, lemon flavorings, vanilla, and whipped cream. Last fold in the beaten egg whites to which the remaining ½ cup sugar has been added gradually. Pour into crust and chill until set.

Pineapple Chiffon Cheese Cake

9 inch spring form pan

BUTTER CRUMB CRUST:
2 cups fine graham cracker crumbs
½ cup sugar
½ cup melted butter
Mix all ingredients. Save out ⅓ of the crumbs to garnish top. Press rest of crumbs against bottom and sides of a 9 inch spring form pan.
**FILLING:**

- 2 tablespoons unflavored gelatin
- ½ cup cold water
- 2 eggs, separated
- ½ cup sugar
- 1 teaspoon salt
- ½ cup milk
- 2 cups creamed cottage cheese, sieved

Soften gelatin in cold water. Beat together egg yolks, ¼ cup of the sugar, salt, and milk. Cook over medium heat stirring constantly until custard thickens. Remove from heat and add softened gelatin. Stir until gelatin is dissolved. Cool. Add cottage cheese, pineapple, lemon juice, and lemon rind. Next, fold in the beaten egg whites, to which the remaining ¼ cup sugar has been added gradually. Last, fold whipped cream into pineapple mixture. Pour into crust. Sprinkle remaining crumbs around the edge. Chill in refrigerator until set. If desired, garnish with sliced strawberries and pineapple chunks.

**Holiday Cheese Cake**

**9 inch spring form pan**

**CRUMB. CRUST:**

- 2 cups fine graham cracker crumbs
- ½ cup sifted confectioners' sugar
- ½ cup melted butter

Mix all ingredients and press onto the bottom and sides of a 9 inch spring form pan.

**FILLING:**

- 2 tablespoons unflavored gelatin
- ½ cup orange juice
- 2 eggs, separated
- ½ cup milk
- 1 cup sugar
- ½ teaspoon salt
- 2 tablespoons grated orange rind
- 1 teaspoon grated lemon rind
- 1 teaspoon lemon juice
- 3 cups creamed cottage cheese, sieved
- 1 cup whipping cream, whipped
- 2 cups sweetened cooked or canned whole cranberries

Soften gelatin in orange juice. Beat egg yolks lightly in saucepan. Add milk, ¾ cup of the sugar and salt and cook over medium heat, stirring constantly, until the mixture thickens. Add softened gelatin and stir until dissolved. Add orange rind, lemon rind and lemon juice. Add sieved cottage cheese. Chill until mixture is partially set. Fold in whipped cream and cranberries. Last, fold in beaten egg whites to which the remaining ¼ cup sugar has been added gradually. Pour into crumb crust. Chill until set. Serve garnished with additional whipped cream, if desired.
baked cheese cakes

**Cheese Cake Pie**

9 inch pie plate 6 servings 350° preheated oven 35-40 minutes

**CRUST:**
1 cup fine graham cracker crumbs
1/4 cup sugar
3/4 teaspoon cinnamon
1/4 cup melted butter

Combine all ingredients and pat into a 9 inch pie plate.

**FILLING:**
1 1/2 cups creamed cottage cheese
2 eggs
1/2 cup sugar
1/8 teaspoon salt
2 tablespoons flour
1/2 cup light cream
1 teaspoon grated lemon rind
2 teaspoons lemon juice

Beat cottage cheese with a rotary or electric mixer until smooth. Add eggs, sugar, salt and flour and mix well. Then add cream, lemon rind and juice and blend. Pour into crust and bake in a 350° preheated oven for 35-40 minutes or until set. Cool. Chill before serving, if desired.

**Lemon Cheese Cake**

9 inch spring form pan 10-12 servings 400° preheated oven — 9 min. 350° oven about 1 1/4 hour

**CRUST:**
1/2 cup butter
1/3 cup sugar
1 egg yolk
1/4 teaspoon vanilla
1 teaspoon grated lemon rind
1 1/4 cups sifted flour

Cream butter. Add sugar and mix well. Blend in lemon rind, egg yolk and vanilla, then add flour. Press about 1/3 of the mixture on the bottom of a 9 inch spring form pan. Bake in a preheated 400° oven for about 9 minutes or until lightly browned. Cool. Attach side of pan. Pat remaining dough on side of pan (about 2 inches high). The sides are not prebaked.
Lemon Cheese Cake (Continued)

**CHEESE FILLING:**
- 4 cups creamed cottage cheese
- 1 cup sugar
- ¼ cup cream
- 4 eggs

Beat cottage cheese with a rotary or electric mixer until smooth. Add sugar, cream and eggs to cheese and mix well. Then add flour and flavorings. Blend. Pour into crust and bake in 350° preheated oven approximately 1¼ hour until center of cake is set. Cool. Remove side of pan and chill cake.

**Baker's Cheese Cake**

8 inch square pan 9 servings

**CRUST:**
- ¼ cup butter
- ¼ cup sugar

Cream butter. Add sugar and mix well. Add egg yolk and vanilla, then flour. Press onto the sides and bottom of an 8 inch square pan. Bake in a 400° preheated oven for about 10 minutes, or until lightly browned. Cool.

**FILLING:**
- 2 cups baker's dry cottage cheese
- 1¼ cups sugar
- 1 tablespoon flour
- 3 eggs
- 1½ cups cream

Add sugar, flour and eggs to cheese. Blend. Then add cream and mix well. Add remaining ingredients except confectioners' sugar. Pour into crust and bake in a 350° preheated oven for 45 minutes or until the cake is set. Remove from oven. Cool to room temperature and sprinkle with sifted confectioners' sugar. Chill before serving.

**cookies**

**Peanut Refrigerator Rounds**

Cooky sheet 5 dozen

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>400° preheated oven</th>
<th>8-10 minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup butter</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>½ cup sugar</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>½ cup creamed cottage cheese</td>
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<td></td>
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<tr>
<td>1 teaspoon vanilla</td>
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<td></td>
</tr>
<tr>
<td>1 egg</td>
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<td></td>
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<tr>
<td>2½ cups sifted flour</td>
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<tr>
<td>½ teaspoon baking soda</td>
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</table>
### Peanut Refrigerator Rounds (Continued)

**Topping:**

\[
\begin{align*}
\frac{1}{2} \text{ cup chopped salted peanuts} & \quad 2 \text{ tablespoons sugar} \\
\end{align*}
\]

Cream butter. Mix in sugar. Add cottage cheese, vanilla and egg and beat until smooth and creamy. Add flour and soda which have been sifted together. Form into long rolls, wrap in waxed paper and chill thoroughly. Cut into \( \frac{1}{8} \) inch thick slices and place on an ungreased cooky sheet. Mix chopped nuts and sugar and sprinkle a small amount on each cooky. Bake in a 400° preheated oven for 8-10 minutes or until lightly browned around the edges. Remove from cooky sheet and cool on cake racks.

### Lemon Wafers

**Cooky sheet**

<table>
<thead>
<tr>
<th>5 dozen</th>
<th>375° preheated oven</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>10-12 minutes</td>
</tr>
</tbody>
</table>

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 2 \text{ teaspoons baking powder} \\
1 \text{ cup sugar} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ egg} & \quad \frac{1}{4} \text{ cup lemon juice} \\
2 \text{ teaspoons grated lemon rind} & \quad \text{Topping:} \\
1 \text{ teaspoon vanilla} & \quad 2 \text{ teaspoons grated lemon rind} \\
\frac{1}{2} \text{ cup creamed cottage cheese} & \quad \frac{1}{4} \text{ cup sugar} \\
2 \text{ cups sifted flour} & \\
\end{align*}
\]

Cream butter. Add sugar and mix well. Add egg, lemon rind, vanilla and cottage cheese and blend. Sift flour with baking powder and salt. Add to creamed mixture alternately with the lemon juice. Drop by teaspoonfuls onto a well buttered cooky sheet and sprinkle the top of each cooky lightly with the lemon rind and sugar which have been mixed. Bake in a 375° preheated oven for 10-12 minutes or until lightly browned. Remove from cooky sheet immediately and cool on cake racks.

### Butterscotch Nut Drops

**Cooky sheet**

<table>
<thead>
<tr>
<th>5 dozen</th>
<th>375° preheated oven</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>10-12 minutes</td>
</tr>
</tbody>
</table>

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 1\frac{1}{4} \text{ cups sifted flour} \\
\frac{3}{4} \text{ cup firmly packed light brown sugar} & \quad \frac{1}{2} \text{ teaspoon baking powder} \\
1 \text{ egg} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup creamed cottage cheese} & \quad \frac{1}{2} \text{ cup finely chopped nuts, walnuts or pecans} \\
\frac{1}{2} \text{ teaspoon vanilla} & \\
\end{align*}
\]

Cream butter. Add sugar and mix well. Beat in egg, cottage cheese and vanilla. Sift dry ingredients together and add, then stir in chopped nuts. Drop by teaspoonfuls onto a well buttered cooky sheet and bake in a 375° preheated oven for 10-12 minutes. Remove from cooky sheet immediately and cool on cake racks.
**desserts**

**Fruit Treat Topping**

4 servings

1 cup creamed cottage cheese  
1 tablespoon cream  
1 tablespoon sugar  
1 teaspoon vanilla  

Cinnamon (optional)

Beat cottage cheese with a rotary or electric mixer until smooth. Add remaining ingredients except cinnamon and mix well. Sprinkle some cinnamon on top for good flavor. Serve over sweetened fresh, frozen or canned fruits for dessert; such as, strawberries, blueberries, peaches, pears, cranberries or cherries.

**Strawberry Cheese Parfaits**

6 parfaits

1 1/2 cups creamed cottage cheese  
1 egg white, beaten stiff  
1 cup whipping cream, whipped  
1/2 teaspoon salt  
1 1/2 cups (1 lb. package) frozen strawberries

Beat cottage cheese with a rotary or electric mixer until smooth. Fold in beaten egg white, whipped cream, salt, vanilla and sugar. Mix well. Alternate spoonfuls of this mixture in parfait glasses with strawberries. Freeze until firm. Remove from the freezer 20-30 minutes before serving time. Other sweetened fresh or frozen fruit may be substituted for the strawberries.

**Apple Custard Pie**

9 inch pie plate  
6 servings  
425° preheated oven, 15 min.  
325° oven, 40 minutes

**CUSTARD:**

2 eggs  
1/3 cup sugar  
1 teaspoon vanilla  
1/4 teaspoon salt  
1 cup creamed cottage cheese  
1 cup milk

Slice apples into unbaked pie crust. Combine salt, cinnamon and sugar and pour over apples. Bake in a preheated 425° oven for 15 minutes. Meanwhile, beat eggs and sugar together slightly. Add vanilla, salt and cottage cheese and beat with a rotary or electric mixer until quite smooth. Add milk. Pour over apples in crust. Reduce oven temperature to 325° and continue to bake for 40 minutes or until set. Cool before serving.
Apricot Walnut Pie

9 inch pie plate 6 servings 325° preheated oven 50-60 minutes

CRUST:
1¼ cups fine graham cracker crumbs
¼ cup sugar
¼ cup melted butter
Combine ingredients and press onto bottom and sides of a 9 inch pie plate.

FILLING:
1 cup (9-oz. can) crushed pineapple
½ cup sugar
1 cup chopped, dried apricots
¼ cup milk
1¼ cup water
2 tablespoons flour
1½ cups creamed cottage cheese
1 teaspoon grated lemon rind
2 eggs
1 tablespoon lemon juice
¼ cup chopped walnuts

Mix pineapple and syrup, apricots and water in a small saucepan. Simmer for 5 minutes. Cool. Beat cottage cheese with a rotary or electric mixer until smooth. Add eggs, sugar and milk and mix well. Blend in flour, lemon rind and lemon juice. Then add pineapple mixture. Mix well. Pour into crust. Sprinkle walnuts over the top and bake in a 325° preheated oven for 50-60 minutes or until filling is set and pie is lightly browned on the top. Cool, then chill before serving.
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