

# CHOOSE PA DAIRY

goodness that matters

## FARMER STRONG AMERICA PROUD



The Paxton family is just one of 4,360 dairy farm families across Pennsylvania who work hard 365 days a year to bring you fresh, wholesome dairy foods - providing **NOURISHMENT** from the farm to your table.

**Their history:** The original deed for their farm, Irishtown Acres, was 1809 - which is also the year Abraham Lincoln was born.

 Mercer County, PA

Families like the Hoovers are the backbone of our vibrant dairy community, with 93 percent of Pennsylvania's dairy farms being family owned. The Hoovers are currently in the **7th GENERATION** on the farm.

**Their history:** Their farm, Thousand Hill Dairy, began in the late 1850s by the first generation of Hoovers from Germany, starting out with a small dairy herd, orchard and crops. More than 100 years later, they now have 200 cows and remain a multi-generational family business.

 Cambria County, PA



The Kreider family practices **SUSTAINABILITY** every day, providing the foundation for an industry that supports more than 46,000 jobs and \$11.1 billion in revenue statewide.

**Their history:** Kreider Farms was founded in 1935 and has grown from a small family dairy farm into a vertically integrated agri-food company producing milk, eggs, drinks, and ice cream. They remain family-owned and operated and bottle their milk right on the farm.

 Lancaster County, PA



Meet more dairy farm families who have a 100+ year history farming in Pennsylvania.

# NO-BAKE MINI CHEESECAKES



## INGREDIENTS

- 9 whole graham crackers
- 3 tablespoons unsalted butter, melted
- 2 (8 ounce) packages cream cheese
- 1 can sweetened condensed milk
- 6 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 1 (10 ounce) package frozen raspberries
- 1/4 cup granulated sugar
- Fresh blueberries and raspberries for garnish



## PREPARATION

1. In a large bowl, beat cream cheese until smooth and no lumps remain for 2 to 3 minutes. Add sweetened condensed milk, lemon juice and vanilla and beat until the mixture is smooth, scraping the sides and bottom of the bowl as you mix.
2. Pour filling into 10 (8-ounce) jars, glasses or plastic cocktail cups and place them on a baking sheet to transfer to the refrigerator. Chill for 20 to 30 minutes.
3. In a small saucepan heat the raspberries and sugar until it's simmering. Remove from heat and let the sauce cool.
4. In a food processor blend together the graham crackers and melted butter until it's finely ground. Set aside.
5. Spoon the raspberry sauce over the chilled cheesecake layers. Top with a layer of graham cracker crust and return jars to the fridge until ready to serve. Serve chilled, topped with blueberries and raspberries.

Visit [SavorRecipes.com](http://SavorRecipes.com) for more delicious recipes.

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