

“Grandma Smucker”

from Bird-in-Hand Family of Companies

Like many other Pennsylvania Dutch cooks, Grussy (Grandma Smucker) found great enjoyment in the kitchen. Today, the third generation of Smuckers oversee operations of the Bird-in-Hand Family of Companies. As grandchildren, they were often on the receiving end of Grussy’s delicious cooking. More than cooking, however, preparing meals for family and friends was a labor of love for Grussy. Her hours of hard work in the kitchen were more than compensated for by the satisfaction of her family and guests. This easy to make recipe is a great one to introduce a love of preparing food to your children or any amateur cook! Join Bird-in-Hand Family Restaurant & Smorgasbord this summer for our Character Breakfasts with the characters of Dutch Wonderland! Visit www.bird-in-hand.com for complete details.



Strawberry Refrigerator Sheet Cake from Bird-in-Hand Family Companies

Cake:

1 package strawberry jello (4 oz)
Dissolve jello in $\frac{3}{4}$ cup boiling water
Add $\frac{1}{2}$ cup cold water
1 package Duncan Hines Strawberry
Supreme cake mix
Fresh strawberries

Topping:

1 envelope whipped topping mix
(Kraft Dream Whip or other)
1 package vanilla instant pudding
mix (4 oz)
 $1\frac{1}{2}$ cups cold milk
1 tsp. vanilla

Make jello & set aside at room temp.
Mix and bake cake as directed in 9”
x 13” x 2” cake pan. Cool cake 20-25
minutes. Poke deep holes through
the top of the warm cake (in pan)
with meat fork. Space holes about 1”
apart. With a cup, slowly pour jello
mixture into the holes. Refrigerate
cake while preparing topping.

Topping:

In chilled, deep bowl, blend whipped
topping mix, instant pudding,
cold milk and vanilla until stiff (3-8
minutes). Immediately frost cake. Store
in refrigerator and serve chilled.
Garnish with fresh strawberries to
taste. Serves 16-20.

Find more great recipes at www.padutchcountry.com/our_world/recipes.asp