



favorites from
Moder's Amish Home

A Day at Yoder's Amish Home

Come join us for a great day and experience the quiet beauty of the country. Yoder's Amish Home is a 116-acre working farm that has been open to the public since 1983, giving visitors an inside view of the Amish culture.

Enjoy the beautiful flowers as you walk across the bridge and follow the gravel path leading to the gift shop. Here you will have several different tour options. Let's go to the barn where you will get a guided tour through our 129-year-old bank barn. You will get to pet some of our farm animals: horses, sheep, puppies, kittens and bunnies, just to name a few.

Another guest favorite is a 30 to 40 minute guided tour through two Amish Houses, where you will get to learn about the History and Lifestyle of the Amish. As you walk across the porch of the Big House you will be greeted with a wonderful, fresh-baked aroma coming from our kitchen, which will tantalize your taste buds for your last stop on the tour... our bakery! Here you will find fresh homemade bread, cinnamon rolls, a variety of cookies, as well as a large selection of jams and jellies. Yum-Yum!

Your next highlight will be a ride in an authentic Amish buggy! Be sure to visit our one-room schoolhouse where you will get to meet an Amish teacher and learn how the Amish school system works.

We hope that you will go home with many great memories of your day at Yoder's Amish Home.



Amish Peanut Butter Spread

2 c. marshmallow creme
maple flavored pancake syrup

1½ c. peanut butter

Combine peanut butter and marshmallow creme. Stir in enough pancake syrup until desired consistency. *An old fashioned favorite served on homemade bread at Amish church services.*

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Monster Cookies

1 c. butter, softened
2 c. sugar
2 c. brown sugar
6 eggs
2 c. peanut butter
1 tsp. vanilla

1 tsp. light Karo
4 tsp. baking soda
9 c. oatmeal
chocolate chips
M&M's

Cream butter and sugars. Add eggs, peanut butter, vanilla and Karo; mix well. Stir in soda, oatmeal, chocolate chips and M&M's. Shape into balls. Roll in powdered sugar, place on cookie sheets. Bake at 350°. Do not over bake.

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Oatmeal Raisin Cookies

1 c. butter, softened
¾ c. brown sugar
¼ c. sugar
2 eggs, beaten
3.4 oz. pkg. instant
vanilla pudding

1 tsp. baking soda
1¼ c. flour
3½ c. quick oats
1 c. raisins

Cream butter and sugars, add rest of ingredients. Mix. Drop on cookie sheets. Bake at 350°. *Note: Chocolate chips may be added instead of raisins.*

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Crunchy Peanut Butter Cookies

2 c. brown sugar	2 tsp. salt
2 c. sugar	4 tsp. baking soda
2 c. Crisco	2 tsp. vanilla
4 eggs	6 c. flour
2 c. peanut butter	

Mix in order given. Dough will be stiff. Shape into balls. Place on greased cookie sheets. Flatten with a potato masher or fork. Bake at 350°. Do not over bake. *A favorite!*

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Chocolate Chip Cookies

3 c. brown sugar	1½ tsp. salt
1½ c. vegetable oil	3 tsp. baking soda
4 eggs	5½ c. flour
1½ tsp. vanilla	2 c. chocolate chips

Mix in order given. Dough will be stiff. Drop on cookie sheets. Bake at 350°. Do not over bake for a soft cookie. *These are an employee favorite. Pictured on front cover.*

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Farmer Boy Cookies

2 c. butter, softened	2 tsp. baking soda
1½ c. brown sugar	2 tsp. salt
1½ c. sugar	6 c. flour
2 tsp. vanilla	chocolate chips
4 eggs, beaten	

Cream shortening and sugars. Add rest of ingredients; mix well. Drop on cookie sheets. Bake at 350°. Remove from oven before they appear to be done for a soft cookie.

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Soft Chocolate Cookies

2 c. brown sugar	1 tsp. baking soda
1 c. shortening	2 tsp. baking powder
2 eggs	3¼ c. flour
1 c. milk	¾ c. cocoa
½ tsp. vanilla	

Mix in order given. Drop on cookie sheets. Bake at 350°. Cool and frost with caramel icing.

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Snickerdoodle Cookies

1 c. butter	2 tsp. cream of tartar
1½ c. sugar	1 tsp. baking powder
2 eggs, beaten	¼ tsp. salt
2 tsp. vanilla	2¾-3 c. flour

Cinnamon Mixture:

2 tsp. cinnamon	2 Tbsp. sugar
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Mix dough in order given. Shape into balls. *Cinnamon Mixture:* Roll into cinnamon and sugar mixture. Place on cookie sheets. Bake at 350°.

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Buttermilk Cookies

1 c. butter, softened	2 tsp. baking soda
2 c. brown sugar	2 tsp. baking powder
1 tsp. vanilla	4¼ c. flour
2 eggs	
1 c. buttermilk or 1 Tbsp. vinegar mixed in 1 c. milk	

Cream together butter and sugar. Add vanilla and eggs; stir well. Alternately add buttermilk and dry ingredients; stir. Chill dough a few hours or overnight. Drop on cookie sheets and bake at 350°; cool. Ice with caramel icing.

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Soft Frosted Molasses Cookies

1 Tbsp. vinegar	1 Tbsp. baking soda
1 c. milk	1 Tbsp. cinnamon
1½ c. brown sugar	1 tsp. cloves
1 c. shortening	pinch of salt
3 eggs	5 c. flour
1 c. molasses	

Add vinegar to milk set aside. Cream together sugar and shortening. Add eggs, molasses and milk mix well. Stir in flour, soda, salt and spices. Chill dough a few hours. Drop on cookie sheets. Bake at 350°; cool and frost with your favorite vanilla frosting. *A favorite!*

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Pumpkin Cookies

2 c. sugar	2 tsp. baking powder
1 c. shortening	2 tsp. baking soda
2 eggs	2 tsp. pumpkin pie spice
2 c. pumpkin	4 c. flour
1 tsp. salt	

Mix in order given. Drop on cookie sheets. Bake at 350°. Cool and frost with caramel icing. *Note: Chocolate chips may be added to dough. A favorite!*

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Jell-O Cookies

2 c. butter	1½ c. dry Jell-O
2 c. sugar	4 tsp. baking soda
8 eggs, beaten	2 tsp. salt
2 c. milk	10 c. flour
4 tsp. vanilla	

Mix in order given; chill a few hours. Drop on cookie sheets. Bake at 350°; cool. Frost with vanilla frosting. Sprinkle with Jell-O. *Note: You can use any flavor Jell-O. A favorite is strawberry!*

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Orange Cookies

1 c. shortening
2 c. sugar
2 eggs
1 c. buttermilk
½ c. orange juice

1 Tbsp. orange rind
4½ c. flour
1 tsp. baking soda
1 tsp. baking powder

Orange Frosting:

1 Tbsp. butter
2 c. powdered sugar

1 tsp. orange rind
enough juice to spread

Mix dough and chill a few hours. Drop on cookie sheets. Bake at 350°; cool.

Orange Frosting: Mix frosting until creamy; spread over cookies.

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Cream Cheese Brownies

1 box chocolate cake mix,
or your favorite brownie mix
½ c. sugar

8 oz. cream cheese
1 egg
½ c. chocolate chips

Mix cake mix as directed. Spread in a 10½"x15" cookie sheet. In a small bowl cream together sugar, cream cheese and egg. Stir in chocolate chips. Drop mixture by spoonfuls onto batter. Cut through batter with a knife to swirl. Bake at 350° for 25–30 minutes.

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Layered Mint Brownies

1 box brownie mix, or your
favorite brownie recipe

Mint Creme Layer:

½ c. butter, softened
mint extract or peppermint
oil to taste

2⅔ c. powdered sugar
4 drops green food coloring

Chocolate Glaze:

6 Tbsp. butter

1 c. chocolate chips

Mix brownie mix as directed. Bake in a 9"x13" pan. Cool. *Mint Creme Layer:* Combine all ingredients; stir until smooth. If mixture is too dry, add 1–2 tsp. water. Spread over cooled brownies. Cover and refrigerate 30 minutes. *Chocolate Glaze:* Melt butter and chocolate chips; cool slightly and pour over brownies. Let set until firm. Cut into squares.

Yoder's Amish Home

Layered Peanut Butter Brownies

1 box brownie mix or your
favorite brownie recipe

Peanut Butter Layer:

½ c. butter, softened
2 c. powdered sugar

1 c. creamy peanut butter

Chocolate Layer:

6 Tbsp. butter

1 c. chocolate chips

Prepare brownie mix as directed. Bake in a 9"x13" pan. Cool. *Peanut Butter Layer:* Mix together butter, peanut butter and powdered sugar until creamy. Chill 1 hour. *Chocolate Layer:* Melt together butter and chocolate chips. Cool slightly. Pour over peanut butter layer. Let set until firm. Cut into squares.

Yoder's Amish Home

Chocolate Crunch Bars

1 box chocolate or yellow cake mix mini marshmallows

Topping:

3 Tbsp. butter

1 c. peanut butter

1¾ c. chocolate chips

3 c. Rice Krispies

Mix cake mix as directed. Bake in a 10½"x15" cookie sheet. After cake is done baking sprinkle with mini marshmallows. Place in oven for 2–3 minutes or until marshmallows are melted. Cool. **Topping:** Melt together butter, chocolate chips and peanut butter. Stir in Rice Krispies; spread over cooled cake.

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Caramel Icing

1 c. butter

1 c. milk

2 c. brown sugar

pinch of salt

½ Tbsp. vanilla

powdered sugar

Melt butter; add sugar. Bring to a boil. Boil a few minutes until sugar is dissolved. Remove from heat: add vanilla, milk and salt. Let cool until lukewarm. Beat in powdered sugar until desired consistency. Delicious on buttermilk cookies or chocolate cake.

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Fry Pies

Dough:

9 c. Velvet cake flour
3 c. BBS shortening
1 Tbsp. salt

2 Tbsp. sugar
2 c. cold water

Glaze:

½ c. cornstarch
⅓ c. evaporated milk
1 Tbsp. vanilla

2½ c. hot water
powdered sugar

Dough: Combine flour, shortening and salt. Mix with hands until small crumbs form. Dissolve sugar in water; add to crumb mixture. Mix and knead to form a ball, continue mixing for 10 minutes. If dough sticks to bottom of bowl sprinkle with additional flour. Pinch off small pieces of dough. Roll into a circle. Place dough on a pastry press. Fill with fruit filling. Apple and cherry are a favorite. Deep fry pies at 375° until golden brown. Use BBS shortening to fry. *Glaze:* Combine cornstarch, evaporated milk, vanilla and hot water; add powdered sugar until desired consistency. Drizzle over warm pies. Cool.

Note: *This dough is very flaky. A favorite!*

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Strawberry Rhubarb Marmalade

5 c. chopped rhubarb
4 c. sugar

6 oz. strawberry Jell-O

Soak rhubarb and sugar overnight; heat and simmer for 15 minutes. Remove from heat. Add Jell-O, stir until dissolved. Spoon into jars and seal. **Note:** *Cherry or red raspberry Jell-O can be used instead of strawberry.*

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Home Canned Peaches

fresh peaches (Red Haven or 2 c. sugar
Baby Gold are favorites) 4 c. water

Peel peaches, place peach halves in quart jars. Heat syrup; pour over peaches. Heat lids and place on jars. Cold pack in boiling water for 10 minutes.

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Pickled Red Beets

2 c. sugar 1 tsp. cinnamon
2 c. vinegar 1 tsp. ground cloves
2 c. water or beet juice 1 tsp. salt
1 tsp. ground allspice 1 gal. cooked and diced beets

Combine sugar, vinegar, water, salt and spices; bring to a boil. Pour over beets. Let set overnight. Pack into jars; hot water bath for 20 minutes. ***A favorite!***

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Banana Pickles

med. sized cucumbers

Syrup:

1 c. vinegar 1 tsp. salt
2 c. water 1 tsp. turmeric
3 c. sugar 1 tsp. dry mustard

Wash cucumbers, cut into strips or thick slices. If cutting into strips take out seeds. Pack into pint jars, leaving 1" headspace. ***Syrup:*** Combine syrup. Bring to a boil; pour hot syrup over pickles. Tighten lids. Cold pack 10 minutes. ***Our family's favorite!***

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Bread & Butter Pickles

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| 4 qt. cucumbers, thinly sliced | 4 c. sugar |
| 4 onions, thinly sliced | 1 Tbsp. turmeric |
| 4 red peppers, sliced | 1 Tbsp. celery seed |
| 4 green peppers, sliced | 2 cinnamon sticks |
| 1/3 c. salt | |

Place sliced cucumbers, onions and peppers in a large bowl; cover with cold water. Sprinkle with salt. Stir gently. Let set for 1 hour. Drain and rinse. Combine rest of ingredients; heat. Add vegetables and bring to a boil. Cook for 20 minutes. Spoon into jars and seal. *Delicious on sandwiches.*

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Spaghetti Sauce

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| 7½ qt. tomato juice | 5 tsp. seasoned salt |
| 1 qt. tomato paste | 5 bay leaves |
| 10 Tbsp. minced onions | 1½ tsp. black pepper |
| 4 tsp. oregano | 2 Tbsp. sugar |
| 1 Tbsp. garlic powder | 1/3 c. vegetable oil |

Bring to a boil; reduce heat and simmer for 1 hour. If sauce is too thin thicken with clear jel paste. Pour into jars and cold pack 20 minutes.

Yoder's Amish Home



Remember you may be the
only Bible your neighbor
ever reads.

Vegetable Beef Soup

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| 1 (48 oz.) can tomato juice | 1 onion, finely chopped |
| 6 (48 oz.) cans beef broth | 1 qt. diced tomatoes |
| 3 qt. mixed vegetables | 2 qt. shredded roast beef |
| 2 qt. diced potatoes | 1 c. cooked barley |
| 1 sm. bag lima beans | 1 c. cooked alphabet pasta |
| 1 sm. bag baby carrots | ½ Tbsp. seasoning salt |
| 1 head cabbage, chopped | salt and pepper to taste |
| 1 qt. canned green beans | |

Place tomato juice and beef broth in a large stockpot. In separate kettles, cook mixed vegetables, potatoes, lima beans, carrots and cabbage, until tender-crisp. Do not cook too soft. Add to broth mixture with rest of ingredients. Bring to a boil. If canning, spoon into jars. Hot water bath for 3 hours.

Yoder's Amish Home

Tomato Basil Soup

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| 6 pieces of celery, chopped | 9 Tbsp. basil |
| 2 lb. butter | 2 c. brown sugar |
| 8 qt. tomato juice | 1½ c. sugar |
| 3 (48 oz.) cans chicken broth | 2 tsp. salt |
| 4 (12 oz.) cans tomato paste | 1 tsp. black pepper |
| 4 (28 oz.) cans diced tomatoes | 1½ tsp. onion powder |

In large stockpot sauté celery in butter; add rest of ingredients. Heat until almost boiling. Make a paste with 4 cups flour and water. Slowly add to hot mixture, stirring constantly. Bring to a boil; pour in jars. Cold pack for 35 minutes. Yield: 22 qt.

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