

**EDITOR'S NOTE:** Due to an increased interest in Cook's Question Corner, it is being moved off the Home on the Range page and onto B8. This way, we can run more recipes on B6 and still have extra room for your questions and answers. Keep the questions and recipes coming!

**QUESTION -** I am looking for a recipe for homemade butter and homemade chocolate candy.

Karen Moyer  
Portage R1

**QUESTION -** I am trying to locate a recipe for a dessert called strawberry or pineapple delite. It is made something like an unbaked cheesecake type dessert and has a bottom layer of a fruit filling like pie filling and a top layer of cream

cheese mixture. Can anyone give me the recipe?

Mrs. Debra Shultz  
Halifax

**QUESTION -** I would like to have a recipe for Long Johns.

Ada Nolt  
Peach Bottom

**QUESTION -** I would like to have a bagel recipe. Can anyone help me?

Mrs. King  
Leola

**QUESTION -** I would like a recipe for graham cracker fudge made with peanut butter chips, as I cannot eat chocolate. Does anyone have one?

Blanche Hess  
Quarryville

## Sensational Snacks

(Continued from Page B6)

### DUTCH APPLE SLICES

- 1/4 cup butter
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup milk
- 1 egg, beaten
- 6 large tart cooking apples, peeled, sliced
- 1/2 cup butter, melted
- 1 cup sugar
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon

Cut butter into combined flour, baking powder and salt until mixture resembles coarse crumbs. Stir combined milk and egg into flour mixture. Dough will be stiff. Roll dough on lightly floured surface into a 14 x 10-inch rectangle. Place dough in buttered 13 x 9-inch baking pan, forming 1/2-inch rim on sides of pan. Press apples into dough. Bake at 425 degrees for 25 minutes. Reduce oven temperature to 350 degrees. Combine 1/2 cup butter, sugar, nutmeg and cinnamon. Sprinkle over apples. Bake at 350 degrees for 20 minutes. Cool; cut into rectangles.


### MUSHROOM YUMMIES

- fresh mushrooms, medium or large
- 1/2 pound ham salad
- paprika or chopped parsley
- lettuce leaves
- fresh lemon juice, optional

Remove stems and clean mushrooms. Sprinkle with lemon juice and stuff with the ham salad. Garnish with either the paprika or parsley. Serve on crisp lettuce leaves. Serve with favorite cheese and crackers.

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