

Cook's Question Corner



QUESTION - Mrs. Mary Wolfinger, Ottsville, would like a recipe for white fudge that hardens itself.

QUESTION - Mary Ellen Wise is still looking for a recipe for fudge like you used to buy at a Silco store about 25 years ago

ANSWER - Mrs. Carolyn Rank, Lancaster, requested a recipe for graham cracker pie Thanks go to Mrs. Donna Zimmerman, Frenchville, for sharing her recipe, and to all the other ladies who sent recipes

Graham Cracker Pie

Crust:

- 1½ to 1¾ cups graham cracker crumbs
- ¼ cup (scant) white sugar
- ⅓ cup (scant) butter or oleo - room temperature

Combine above Press evenly on bottom and sides of 9-inch pie pan. Save out enough crumbs to sprinkle on top of meringue.

Filling:

- | | |
|---------------------|-------------------|
| 4 cups milk | ¼ cup white sugar |
| 2 eggs | ¼ cup brown sugar |
| 1 tablespoon butter | Pinch salt |
| ½ cup corn starch | Vanilla |

In top of double-boiler, heat milk and butter Mix sugars, corn starch, egg yolks and salt together with a few spoons of the milk to make a paste. Gradually add this sugar, corn-starch mixture to the hot milk, stirring continually until thick Add vanilla and pour into graham cracker lined pie pan Top with meringue, but sprinkle a few graham cracker crumbs on before putting in oven to brown.

(I make a variation of the above recipe as my fellows do not like meringue I use 2 whole eggs instead of egg yolks I just sprinkle graham cracker crumbs on top of filling and chill No oven needed)

ANSWER - Andrew C. Keener, Womelsdorf, requested a

recipe for cup cheese Thanks go to Pauline Neagley, Millersburg, for her recipe and to all the other women who shared recipes

Soda Cup Cheese

3 gallons thick sour skim milk

Put in kettle and heat slowly, until curds form. Pour into fairly thin muslin bag to drain, pressing while it is still warm with your hands or other press, until it is fairly dry. Put in bowl, crumble into small pieces Add 1 teaspoon baking soda, 1 teaspoon salt, 3 eggs. Mix until texture forms like pie dough

Let stand several hours in warm place Put in double boiler Heat until it melts; add heated milk or cream to make mixture like cheese spread. Sharp cheese may be added for a stronger flavor Pour into cup or pan to cool.

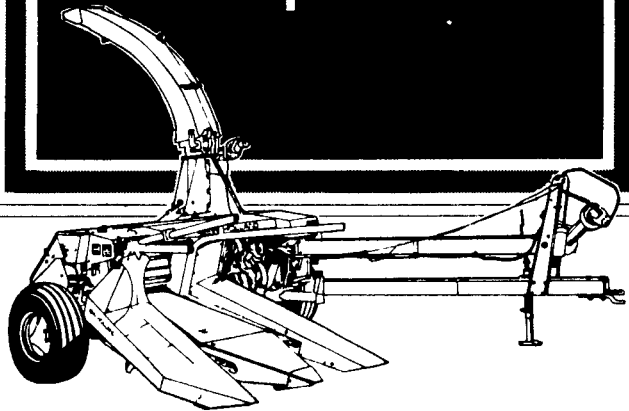
ANSWER - F Rahn, Spring Grove, requested a recipe for Granola Bars Thanks go to Mrs. Carl Weaver, Ephrata, for sending her recipe and to all the others who sent recipes

Granola Bars

- 3 cups quick or old-fashioned oats, uncooked
- 1 cup peanuts
- 1 cup seedless raisins
- 1 cup sunflower seeds
- 1½ teaspoons ground cinnamon
- 1 14-ounce can sweetened condensed milk (NOT evaporated milk)
- ½ cup margarine or butter, melted

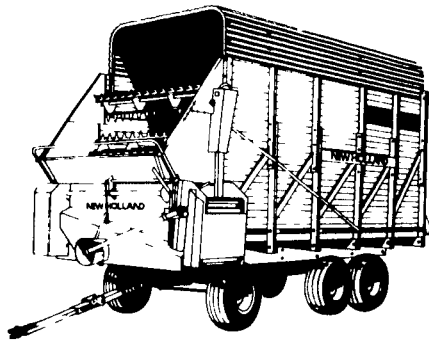
Preheat oven to 325°F Line 15 x 10-inch jellyroll pan with aluminum foil, grease In large bowl, combine all ingredients except sweetened condensed milk and margarine. Stir in remaining ingredients until well blended Pat mixture evenly into prepared pan Bake 25 to 30 minutes or until golden brown Cool slightly, remove from pan. Peel off foil. Cut into bars. Store loosely covered at room temperature

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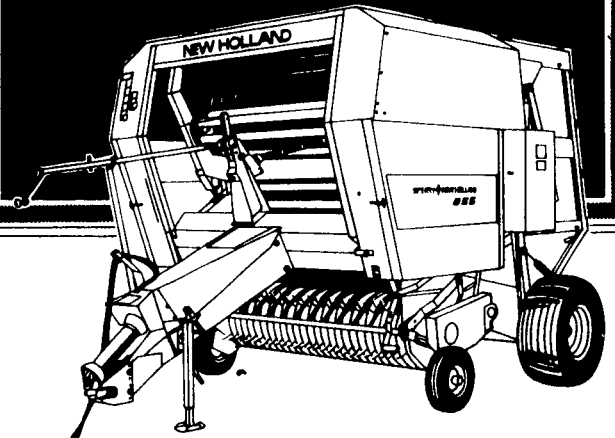


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