



QUESTION - Mrs. Gene Jenning would still like a recipe for cheese soup.

ANSWER - One of our readers requested a recipe for sticky buns. Thanks go to Miriam Burkholder, Bernville, and to Mrs. James Martin, Ephrata, for providing the recipes below. Thanks also to all the others who sent their sticky bun recipes

Sticky Buns

Mix 1 cake or package yeast with:
 3/4 cup warm potato water 1 cups flour
 1 teaspoon salt
 Let rise 1/2 hour and then add
 1 egg, beaten 1/2 cup sugar (scant)
 1/4 cup shortening 3 cups flour, or little more
 1/4 cup mashed potatoes
 Knead and let rise 2 hours, then shape into buns and let rise 1 1/2 hours.

Mix syrup:
 1/3 cup brown sugar
 2/3 cup molasses or honey
 3 tablespoons butter or margarine
 1 cup nuts or raisins. Bake at 300 to 350°F about 1/2 hour
 Put syrup in pans, put buns on top; when baked, let rest a little, then invert.

Sticky Buns

Mix in large bowl.
 1 2/3 cups Gold Medal flour 1 teaspoon salt
 1/2 cup sugar 2 packages yeast (2 tablespoons)
 Heat 1/2 cup milk
 1/2 cup water
 1/4 cup butter (need not melt)

Gradually add this to dry ingredients and beat for two minutes at medium speed. Then add two eggs and 1/2 cup flour. Beat two minutes more. Stir in 2 1/2 cups flour or enough to make a soft dough. Knead 8 to 10 minutes. Place in greased bowl, turning dough once to grease top. Cover with towel. Raise until double. Punch and divide in half. Roll in oblong shape (9 x 13 inches). Brush dough with butter and sprinkle with cinnamon and sugar. Cut in 3/4-inch strips. Roll up and place in 9 x 13-inch pan.

Heat (hot but not boiling)
 1 cup brown sugar 3 tablespoons butter
 1 cup corn syrup
 This juice is poured in the pan before putting rolled strips in. Bake at 350°F. for 18 minutes. Remove from pan immediately after baking.

ANSWER - Barbara Elliott, Lancaster, requested a soft sugar cookie recipe that uses brown sugar and buttermilk. Thanks go to Mrs. Harvey Shoemaker, Mount Joy, for sharing this recipe and to all the others who sent in sugar cookie recipes.

Pies

(Continued from Page B6)

NESSELRODE PIE

- 1 pie crust
- 4 teaspoons unflavored gelatin
- 1/2 cup sugar
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 2 cups milk
- 6 egg yolks, slightly beaten
- 1 4-ounce bar sweet cooking chocolate, grated
- 1 teaspoon vanilla
- 1/2 teaspoon rum flavoring
- 1 10-ounce jar Nesselrode
- 3 cups chilled whipping cream

Prepare pie shell. In medium saucepan, mix gelatin, sugar, cornstarch, salt, milk and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour 1 1/2 cups of the hot mixture into bowl; set aside and cool.

Reserve 2 tablespoons of the chocolate for topping; blend remaining chocolate and the vanilla into hot mixture in saucepan. Cool completely.

Line 9-inch pie pan with waxed

paper. Stir rum flavoring and Nesselrode into plain mixture in bowl. In chilled bowl, beat 2 cups of the cream until stiff; fold one half into each mixture. Pour chocolate mixture into baked pie shell; pour Nesselrode mixture into waxed paper-lined pan. Chill each until firm.

Loosen edge of Nesselrode layer; invert layer on chocolate filling. In chilled bowl, beat remaining cream until stiff. Spread over pie, covering completely; sprinkle with reserved chocolate. Serve immediately.

MILE HIGH LEMON PIE

- 1 pie crust
- 8 egg yolks, slightly beaten
- 1 cup sugar
- 1 envelope unflavored gelatin
- 1/2 cup water
- 1 tablespoon grated lemon peel
- 1/2 cup lemon juice
- 1/4 teaspoon salt
- 8 egg whites
- 1/4 teaspoon cream of tartar
- 1 cup sugar

Prepare 9-inch baked pie shell. In saucepan, mix egg yolks, 1 cup sugar, the gelatin, water, lemon peel, lemon juice and salt. Cook

over medium heat, stirring constantly, just until mixture boils.

Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites and cream of tartar until foamy. Beat in 1 cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in lemon mixture; pile into baked pie shell. Chill several hours or until set.

PEANUT BUTTER AND JELLY PIE

- 1 1/2 cups chocolate wafer crumbs
- 1/4 cup margarine, melted
- 1 7-ounce jar marshmallow creme
- 1/4 cup milk
- 1/4 cup chunk style peanut butter
- 1 8-ounce container whipped topping
- 1/2 cup grape jelly
- 1 tablespoon chopped peanuts

Combine crumbs and margarine; press onto bottom and sides of 9-inch pie plate. Chill.

Combine marshmallow creme and milk, mixing with electric mixer or wire whisk until well blended. Add peanut butter; mix well. Fold in whipped topping. Spread jelly on bottom of crust. Pour marshmallow creme mixture over jelly; sprinkle with peanuts. Freeze until firm.

Soft Sugar Cookies

- 2 cups light brown sugar
- 1 cup Crisco
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 eggs
- 1/2 teaspoon salt
- 4 1/4 cups flour

Cream sugar and butter until creamy. Add eggs and beat until smooth, then add all the rest of the ingredients. Bake on cookie sheet at 350°F for about 15 minutes or until light brown.

QUESTION - Mrs. Havery Shoemaker, Mount Joy, would like a recipe for Morning Glory cake that you roll out and cut into squares. You then make it into triangles, dipping each end in different colored sugar. You place each one on a cake stand when it is finished, and it has holds in each one when the triangles are stacked on top on one another.

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