

QUESTION - Emma Sue Martin, New Holland, would like a recipe for a coffee cake that has a pie filling center and is made with yeast. She would also like a recipe for custard filling for doughnuts.

OUESTION - Louise Baer, Newville, would like a recipe for Swedish meatballs with a sauce or gravy.

QUESTION - Mrs. Roland Rader, Holmes, would like a recipe for rich pan pudding.

QUESTION - Mrs Rose Martin, Ephrata, would like a recipe for peach tapioca using canned peaches She would also like a recipe for whole wheat pancakes like you get at a pancake house

CORRECTION - In last week's Cook's Question Corner we printed an Instant Hot Chocolate recipe from Mary Glick of Howard Mary wrote this week to say she omitted an ingredient in her recipe Below is the corrected recipe **Instant Hot Chocolate**

1 20-quart box powdered milk

- 1¹/₂ box Nestle's Quick
- 1¹/₂ pounds 10x sugar
- 1 large jar creamoro
- 1 tablespoon instant coffee

Serve 1/3 cup mix in a mug of hot water



(Continued from Page B⁶)

OLD FASHIONED FUDGE 2 cups sugar

⅔ cup milk

- 2 ounces unsweetened chocolate or
- ¹/₃ cup cocoa
- 2 tablespoons corn syrup
- ¹/₄ teaspoon salt
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla

1/2 cup coarsely chopped nuts Butter loaf pan, 9x5x3 inches. In 2-quart saucepan, mix sugar, milk, chocolate, corn syrup and salt. Cook over medium heat, stirring constantly, until chocolate 15 melted and sugar 1s dissolved.

Cook, stirring occasionally, to 234°F. on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat; add butter. Cool mixture to 120°F. without stirring. (Bottom of pan will be lukewarm.) Add vanilla; beat vigorously 5 to 10 minutes with wooden spoon, until candy is thick and no longer glossy. (Mixture will hold its shape when dropped from a spoon.)

Quickly stir in nuts. Spread evenly in pan. Cool until firm. Cut into 1-inch squares. Makes 32 squares.

For Pecan Roll: Do not butter pan; substitute 1 cup brown sugar (packed) for 1 cup of the granulated sugar and omit chocolate. Shape candy into 12inch roll; roll in ¹₂ cup finely chopped pecans. Wrap; chill until firm. Cut into ¹4-inch slices. Makes 48 slices

Cooking for two is not difficult

MEDIA - If you cook for only one or two, you have plenty of company. Statistics show that more than half the households in the United States now consist of one or two persons. But even though singles and twosomes now outnumber families with two parents and one or more children. most cookbooks and supermarkets still seem to be geared to the needs of larger households.

For many singles, the solution is to grab a burger at a local fast food restaurant, pop a TV dinner into the oven, or cook one big meal and eat leftovers the rest of the week.

QUEEN ANNE FUDGE Put in large bowl:

1 stick oleo

1¹/₂ cups peanut butter

¹/₄ cup milk

Cook in microwave for 4 minutes on medium high. Remove from heat and stir in the following: 1 pound powdered sugar

2 teaspoons vanilla

1 cup chopped nuts

Put in a buttered 9x9x2-inch dish.

Cookie Rhodes Elysburg

New Freedom

NO-FUSS FUDGE

4¹² cups (1 pound) confectioner's sugar

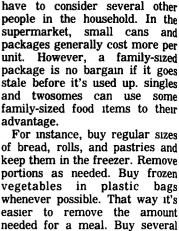
4 cup cocoa (unsweetened) 1 cup margarine, melted (12

pound)

¹4 cup peanut butter

1 teaspoon vanilla extract

Stir together confectioner's sugar and cocoa. Add remaining ingredients; mix well. Spread into a buttered 8 or 9-inch square pan. Refrigerate until set. Cut into small squares and enjoy. **Shirley Keeny**



While these approaches are fine

occasionally, a steady diet of such

foods can be both expensive and

Cooking for one or two is not

difficult, and may offer some

advantages not open to larger

families. With only yourself and

perhaps one other person to please,

you have more freedom to ex-

periment with new foods, flavors,

and recipes. Eating schedules can

be more flexible when you do not

boring to the palate.

needed for a meal. Buy several cookbooks for one or two, and clip receipes that can be decreased successfully. Don't be afraid to speak up when packages of meat, cheese, and produce are in large sizes. Ask the grocer to repackage what you need into smaller portions. Most are happy to please their customers.



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