



Cook's Question Corner

QUESTION - Joyce Engle, Potter County, would like a recipe for cup cheese made from whole milk.

QUESTION - Betty Frantz, Clearfield County, would like a recipe for Italian pizza dough and for Italian bread.

QUESTION - Marian S. Blowers, Canandaigue, NY, would like a recipe for chicken cordon bleu.

QUESTION - Mrs. Helen Kitchey, Everett, would like a recipe for sour cream.

QUESTION - Bettie Barloge, York County, would like a recipe for smearcase cake, a type of cheese cake made with smearcase cheese.

ANSWER - Mrs. Otto Schultz, Robesonia, requested a recipe for chocolate mousse pie. Although Kathryn Hoover, Denver, said she doesn't have a recipe for chocolate mousse pie, she does have one for chocolate mousse that she would like to share.

Chocolate Mousse

- 1 teaspoon unflavored gelatin
- 1 1/2 squares unsweetened chocolate
- 1/2 cup milk
- 1/2 cup confectioner's sugar
- 1/2 teaspoon vanilla
- 1 cup whipping cream

Soak gelatin in milk in top of double boiler for 5 minutes. Add chocolate and sugar and set top of double boiler over boiling water. Heat until chocolate is melted and continue cooking, stirring constantly until smooth. Add vanilla. Chill, stirring frequently. Fold in 1 cup stiffly beaten whipped cream. Pour into freezing tray or mold and freeze.

Note: Remove from freezer 10 minutes before serving. If desired, top with additional whipped cream. Makes 4 servings.

ANSWER - Mrs. Gene Klinger, Selinsgrove, requested recipes using mulberries. Last week, we had recipes for berry jam and mulberry custard. This week, Mrs. Shirley Smith, Linden, shares a mulberry pie recipe.

Mulberry Pie

- 1 package blackberry or black raspberry jello
- 1 cup sugar
- Enough berries for pie

Mix the dry jello and sugar together and add to mulberries. Place in double crust and bake at 400°F. until crust is done. Cool and place in refrigerator. This will taste like blackberries or raspberries without the seeds.

Fresh pie

(Continued from Page B6)

APPLE PIE

- 1 cup brown sugar
- 1/2 cup flour
- 1/4 teaspoon salt
- 1 teaspoon vinegar
- 3/4 cup water
- 1 teaspoon vanilla or cinnamon
- 2 teaspoons butter

Combine dry ingredients in saucepan. Slowly add vinegar and water. Cook until thickened, stirring constantly. Add flavoring, butter and 5 cups raw apples. Pour in unbaked pie crust. Cover with top crust or crumbs. Bake 10 minutes at 400°F. then approximately 30 minutes at 350°F. or until lightly browned.

Katie Leinbach
Myerstown

FOUR OATMEAL PIES

- 8 eggs
- 4 cups sugar
- 3 cups dark corn syrup or molasses
- 2 cups milk
- 3 cups uncooked oatmeal
- 1 cup margarine
- 1/2 teaspoon salt
- 1/4 teaspoon vanilla
- 1 cup chopped nuts

Beat eggs lightly. Add sugar, corn syrup, milk and oatmeal, and stir together. Melt margarine and add to mixture.

Add salt, vanilla and nuts. Stir together well. Pour into unbaked pie shell, and bake at 350°F. for 50 minutes.

Lena Shirk
Ephrata

Yogurt, an excellent source of calcium, can be the basis for a vegetable dip. Mash the pulp of two avocados and combine it with one cup of plain yogurt. Add garlic to taste. This dip can also top a taco salad.

One cup of lowfat yogurt provides 415 mg. of calcium, the Recommended Dietary Allowance for an adult. Yogurt can be stored for up to ten days after the expiration date if refrigerated at 40°F. Freezing is not recommended.

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