

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION - Helen M. Nicholas, Riegelsville, would like a recipe for a soft honey cookie.

QUESTION - Joanne Heeres, Stewartsville, N.J., would like recipes for cookies that use almond paste.

ANSWER - Mrs. Hank Velkoff, Warriors Mark, requested a recipe for butter cake with a thin melted buttery topping. Thanks go to Karen Wisler for the following recipe

Butter Cake

- 3 cups flour
- 1 teaspoon salt
- 1 cup butter
- 4 unbeaten eggs
- 2 teaspoons vanilla
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 2 cups sugar
- 1 cup buttermilk or sour milk

Sift together flour, baking powder, salt and soda. Cream butter and sugar together; blend in the unbeaten eggs, one at a time, beating well after each. Combine buttermilk and vanilla; add alternately with the sifted dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend well after each addition. Turn batter into a 10-inch tube pan, greased on the bottom. Bake at 325°F. for 60 to 65 minutes or until cake springs back when touched in center. Run spatula along edge of pan. Prick cake with fork. Pour hot Butter Sauce over cake.

Cool before removing from pan. Just before serving, sprinkle with confectioner's sugar.

Butter Sauce

- 1 cup sugar
- 1/2 cup butter
- 1/4 cup water
- 1 tablespoon vanilla

Combine in saucepan the sugar, water and butter. Heat until butter is melted, do not boil. Add vanilla.

Holiday desserts

(Continued from Page B6)

CHRISTMAS WREATH CAKE

- 1 16-ounce package angel food cake mix
- 1/2 cup butter
- 2 cups confectioners sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/4 teaspoon brandy extract
- 1/4 teaspoon nutmeg
- 1 to 2 tablespoons milk
- 1 cup whipping cream
- 1 tablespoon confectioners sugar
- 1/2 teaspoon vanilla extract
- Green colored coconut
- Maraschino cherries

Make cake according to package directions. Cool completely. Cut cake into 3 layers. Cream butter in small mixing bowl. Beat in 2 cups sugar, egg, 1 teaspoon vanilla and brandy extract, nutmeg and milk. Spread 2/3 cup filling between cake layers. Whip cream until almost stiff; add 1 tablespoon sugar and 1/2 teaspoon vanilla and beat until stiff. Frost top and sides of cake; chill. Just before serving sprinkle coconut on top of cake to resemble a wreath and decorate with cherries.

Note: to make colored coconut, simply place shredded coconut in container with tight-fitting cover. Add a few drops of food coloring for the color desired. Shake to combine. Spread colored coconut on waxed paper to dry. To store, keep in container with tight fitting cover; store in refrigerator.

FESTIVE COCONUT CREAM PUFF

- Cream Puff:**
- 1 cup water
 - 1/2 cup butter
 - 1 1/2 teaspoons sugar
 - 1 cup all-purpose flour
 - 4 eggs
 - 1 teaspoon vanilla extract

Filling:

- 1 5-ounce package instant toasted coconut pudding and pie filling mix
- 2 cups milk
- 1 cup heavy cream
- 2 medium bananas, sliced
- 1 1/2 cups frozen strawberries, thawed and coarsely chopped or 1 cup sliced fresh strawberries

Preheat oven to 400°F. On large greased and floured baking sheet, draw circle, using the bottom of 9-inch pie plate as guide.

To make cream puffs, in

medium saucepan, bring water, butter and sugar to a boil. Blend in flour, stirring rapidly until mixture leaves sides of pan and forms a ball. Remove from heat. Beat in eggs, one at a time, until well mixed. Stir in vanilla.

Drop 1/4 cup mixture on circle on baking sheet; repeat with remaining batter, placing puffs side-by-side to form ring. Bake 35 to 40 minutes or until puffed and golden. Turn off oven; let stand in oven 10 minutes. Remove ring from baking sheet; cool on wire rack in draft-free place.


For filling, in medium bowl, combine instant pudding mix, milk and heavy cream. Beat at medium speed of electric mixer for four minutes; beat at high speed for an additional one minute. Chill one hour.

Carefully cut cooked cream puff ring horizontally in half; set top aside. Mix bananas into prepared pudding, spoon into bottom of ring; top with strawberries. Replace top; sprinkle with confectioner's sugar. If desired, fill center of ring with fruit pieces. Chill until ready to serve.

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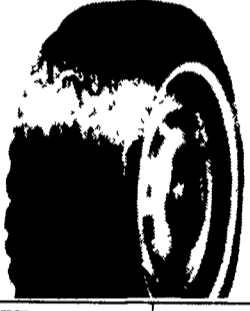
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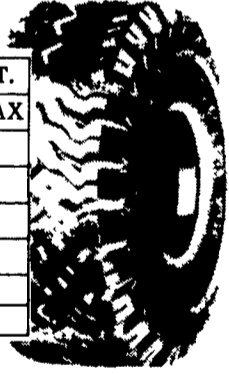
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