



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** - Bill Zomro, Clark, N.J., would like a recipe for making strawberry-flavored popcorn

**QUESTION** - Rose M. Markley, Williamsport, would like a recipe for easy-to-make, soft, cut-out shamrock cookies and icing

**QUESTION** - Mrs. W.H. Rinehart, Stewartsville, N.J. would like a recipe for a fruit cake, the kind that was given to each guest at a wedding some 50 years ago. A small piece was placed in a pretty white box tied with a white ribbon. They are planning on about 250 guests for the wedding in June

**QUESTION** - Anna Jeanette Kannoda, Monongahela would like a recipe using pig's feet to make a jelly, a simple recipe for chicken soup and for beef soup, a recipe for a poppy seed roll using homegrown whole poppy seed mixture, and a recipe for a good steam pudding that has a fragrance when cooking. She would also like to know how to soften garden peas that were picked when they were a little too old

**QUESTION** - Grace Ikeler, Bloomsburg, would like a recipe for Kielbasa (one with smoke and one without)

**QUESTION** - Patricia Shedleski, Lancaster, would like any recipes using canned milk chocolate hot chocolate mix

**QUESTION** - Marie A. Cairns, Honey Brook, would like a recipe for a sweet yeast dough that is cut, deep fried and has an apple butter filling. Can anyone help?

**QUESTION** - Dwayne Roland, Westover, would like a recipe for canning mushroom soup

**ANSWER** - Nancy Zuck, Elizabethtown, asked for

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sugarless recipes. Thanks go to Doris Weaver, Ephrata, for the following recipe:

#### Pineapple Cheesecake

- |  |                              |
|--|------------------------------|
| 3 packages unflavored gelatin              | 1/2 cup cold pineapple juice |
| 2 teaspoons liquid sweetener               | 1 quart buttermilk           |
| 1 teaspoon yellow food coloring (optional) | 2 teaspoons vanilla          |
|  | 2 cups unsweetened pineapple |

Soften gelatin in pineapple juice in small sauce pan over medium heat. Stir until dissolved. Do not boil. Remove from heat. Beat buttermilk in large bowl until foamy. Add remaining ingredients. Mix thoroughly. Slowly add gelatin and blend well. Pour into an 8x8-inch dish and chill.

**ANSWER** - Mrs. Elwood Richlin, Dushore, asked for a recipe for a zucchini honey spice cake. Thanks go to Mrs. Mann, Parkesburg, for sharing this recipe.

#### Molasses/Honey Cake

- |                                   |  |
|-----------------------------------|--|
| 2 eggs                            | 2 tablespoons brown sugar                        |
| 1 cup dark molasses               | 1/4 cup melted butter                            |
| 1 1/2 teaspoons grated lemon rind | 2 1/2 cups unsifted all-purpose flour            |
| 1 1/2 teaspoons baking soda       | 1/2 teaspoon salt                                |
| 1/4 teaspoon nutmeg               | 1/2 teaspoon ginger                              |
| 1/8 teaspoon cloves               | 1 cup coarsely grated zucchini partially drained |
| 3/4 cup seedless raisins          |  |
| 3/4 cup chopped nuts              |  |

Beat eggs until thick and lemon colored, add next 4 ingredients and blend well, mix the 7 dry ingredients together well. Blend dry ingredients into egg mixture alternately with 3/4 cup milk. Stir in the zucchini, then fold in raisins and nuts. Bake in buttered and floured 13x9 inch pan in preheated 350°F oven until cake tests done - about 40 to 45 minutes. Cool on rack. Serve warm or room temperature with a dollop of cream cheese that has first been softened with a little milk or light cream, then whipped until light and fluffy and flavored with vanilla extract.

**ANSWER** - A reader from Newville asked about a problem with her caramel popcorn getting sugary. Mrs. Harvey Shoemaker, Mt. Joy, responds to this question with her caramel popcorn recipe. "It never gets sugary for me," she writes.

#### Caramel Popcorn

In heavy skillet combine:

- |                          |                         |
|--------------------------|-------------------------|
| 2 cups brown sugar       | 1 stick butter          |
| 1 stick margarine        | 1 pinch cream of tartar |
| 1/2 cup white corn syrup |                         |

Bring to a boil for 5 minutes. Add 1 teaspoon vanilla and 1 teaspoon soda. Pour mixture over 6 quarts popped popcorn and mix well. Put in the oven in a greased pan at 200°F for 1 hour, stirring every 15 minutes.

## Breakfast recipes

(Continued from Page B6)

#### HEARTY OATMEAL

- 4 cups skim milk (or 2 cups milk, 2 cups water)
- 2 cups oats (not instant)
- 1/2 cup raisins
- 1 or 2 apples; peeled and sliced
- Cinnamon to taste or 1 teaspoon brown sugar (optional)

Mix the first four ingredients together in a saucepan. Bring to boil, turn heat down, cover and simmer, stirring often, for about 10 minutes or until the oatmeal reaches the desired consistency. Sprinkle with cinnamon or, if you can take the added calories, top with brown sugar and serve.

#### RICE PANCAKES

- 3 cups milk
- 2 cups packaged precooked rice
- 1 tablespoon honey
- 1/4 teaspoon salt
- 4 eggs, slightly beaten

Butter  
2 pints fresh strawberries, sliced and unsweetened

Combine milk, rice, honey and salt in a 3-quart saucepan. Cook over low heat, stirring frequently, until all milk is absorbed and mixture thickens. Cool slightly. Add eggs and blend thoroughly. Use about 1/4 cup batter for each pancake. Fry on lightly buttered griddle, until golden on both sides. Serve with butter; top with strawberries.



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