

Cook's Question Corner

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 - Mrs. Samuel Fisher, Ronks, would like a recipe for corn chips.

QUESTION - Celia Dickinson, Fredericksburg, Va., would like a recipe for easy-to-make yeast rolls.

QUESTION - Mrs. Stella Myszkowski, West Reading, would like a recipe for Friendship Cake and would like recipes for using the dough one it starts to ferment.

QUESTION - Hattie Diehl, Mifflinburg, would like a recipe for making homemade soap using wood ashes.

CORRECTION - The recipe for Calf's Head soup that appeared in last week's Cook's Question Corner contained an error. The corrected version of the recipe appears below.

Calf's Head Soup

- 1 calf's head or veal shin
- 3 potatoes
- 1 medium onion
- 1/2 pound fresh sausage meat
- 1/2 teaspoon marjoram
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 2 hard cooked eggs
- 1/2 cup flour
- 2 tablespoons butter

Cook calf's head or shin in 2 quarts of salted water for several hours until quite tender; meanwhile, dice peeled potatoes and onion, cook 20 minutes. Shape sausage into 1/2-inch balls and fry until brown. Make dough balls as in recipe below. When meat is tender, remove from broth, cool slightly, take meat off bones and cut fine. To the broth, add meat, potatoes, sausage balls, spices, chopped eggs and dough balls. Lastly, stir in the flour which has been browned in a dry pan over medium heat, stirring constantly, and then mixed to a smooth paste with 1 cup of broth, simmer for 5 minutes. Serves 8.

ANSWER - Mrs. Betty Biehl, Mertztown, requested recipes for moist chocolate and yellow cake to serve 50 people, and recipes for honey cake and honey cookies. Thanks go to Fran Pierman, Stockton, N.J., for the moist chocolate cake recipe; to Mrs. Belinda Myers, Dallastown, for her Bonnie Butter Cake recipe for 50; to Mildred Martin, Pine Grove, for her Honey Cookies recipe; and to Mrs. Joanne Heeres, Stewartville, N.J., for her Honey Cake recipe. Thanks also to all the other readers who shared their recipes.

Honey Cookies

- 1 quart honey
 - 1 pound light brown sugar
 - 1/4 pound butter
 - 3/4 pint hot water
- Heat until lukewarm. Cool and add:
- 1 cup corn oil
 - 2 tablespoons baking soda
 - 2 eggs, beaten

Mix together well. Add 5 pounds flour. Mix well. Allow to set several hours in warm place. Roll out and cut in desired shapes. Bake at 300° F for 12 minutes or until done. Makes 9 pounds of cookies. Can be spread with butter icing.

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Bonnie Butter Cake

- 2/3 cup margarine or butter, softened
 - 1 3/4 cups sugar
 - 2 eggs
 - 1 1/2 teaspoons vanilla
 - 2 3/4 cups flour
 - 2 1/2 teaspoons baking powder
 - 1 teaspoon salt
 - 1 1/4 cups milk
- Grease and flour pans, 13x9x2 inches or 2 9-inch round pans. Mix butter, sugar, eggs and vanilla in large mixer bowl. Beat until fluffy. Beat on high speed 5 minutes or longer, scraping bowl occasionally (make sure not less than 5 minutes.) Beat in flour, baking powder and salt alternately with milk at low speed. Pour into prepared pans. Bake at 350° F. for 30 to 35 minutes.

When making a large quantity, you can use a half sheet or full sheet pan. They usually call for number of cups of batter. A cake decorating supplier can rent these pans to you and can tell you the number of cups of batter for that pan. Always bake at lower temperatures (300° F. or lower) for larger pans.

Chocolate Cake

- 6 cups flour
 - 6 cups sugar
 - 6 eggs
 - 6 teaspoons baking powder
 - 6 teaspoons baking soda
 - 1 1/2 cups oil
 - 1 1/2 cups cocoa
- Mix all ingredients together until blended. Then add 6 cups boiling water. Beat 2 minutes, scraping bowl. Use a large baking pan and bake at 350° F. for about 1 hour and 15 minutes or 2 13x9x2-inch pans. Batter will be very thin.

Honey Cake

- 4 eggs
- 3/4 cup sugar
- 1 cup (12 ounces) honey
- 1/3 cup salad oil
- 3 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1 cup strong coffee

(Turn to Page B9)

Egg Recipes

(Continued from Page B6)

SCRAMBLED EGGS AVOCADO

- 6 slices bacon, diced
- 8 eggs
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1 avocado, pitted, peeled and cubed
- Parsley sprigs, optional

In 10-inch omelet pan or skillet over medium heat, cook bacon until crisp. Remove from pan, drain and set aside. Pour off all but 2 tablespoons of bacon drippings. Beat together eggs, milk and seasonings. Over medium heat, heat reserved bacon drippings until just hot enough to sizzle a drop of water. Pour in egg mixture. As mixture begins to set, gently draw an inverted pancake turner completely across the bottom and sides of pan, forming large soft curds. Stirring in avocado before eggs are completely set, continue until eggs are thickened but still moist. (Note: It is better to remove scrambled eggs from pan when they are slightly underdone. Heat retained in eggs completes the cooking.) Do not stir constantly. Turn out onto serving platter and sprinkle with reserved crumbled bacon. Garnish with parsley, if desired.

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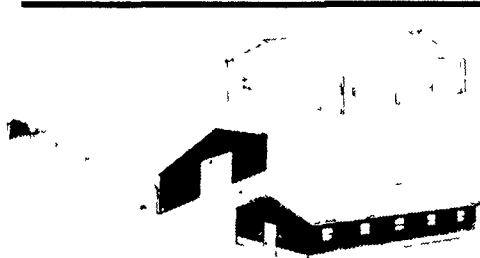
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