

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 - Arlene Allen of Granville Summit would like recipes using fresh raspberries.

QUESTION - Shirley Verity, Pittstown, N.J., would like a recipe for bread pudding like the Duff's Smorgasbord Restaurants make in Florida. It has whole slices of white bread, raisins and eggs, but not too much custard bottom. It has a thin custard topping with cinnamon sprinkled on top. She would also like a recipe for moist bread dressing to use for a church turkey supper to serve 200 to 250 people. It is not stuffed in the turkeys.

QUESTION - Barbara Gougler, Covington, would like recipes made with Nutri-Sweet. She is especially interested in recipes for cakes and desserts.

ANSWER - Anne Nolt, Reinholds, requested a recipe for thick and chewy pizza. The following recipe for Deep Dish Pizza Crust, from a reader in Waynesboro, Va. was found in Lancaster Farming's recipe file.

Deep Dish Pizza Crust

- 1 cup water
- ¼ cup shortening
- 1½ tablespoons sugar
- 1 teaspoon salt
- 1½ packages dry yeast
- ½ cup warm water
- ¾ cup yellow corn meal
- 3 to 3½ cups flour
- Olive oil

Heat 1 cup water, sugar, salt and shortening until it melts. Cool. Soften yeast in ½ cup warm water. Combine yeast, shortening mixture in a large bowl; add corn meal. Add 2 cups flour, beat well. Stir in enough flour to make a soft dough. Turn onto lightly floured board. Knead until smooth and elastic, working in flour as needed. Brush a round 12x14-inch deep pan or cookie sheet 2-inches deep with oil and sprinkle lightly with corn meal. Press dough evenly over bottom and up the sides of pan. Bake at 425°F. for 7 minutes, add topping and bake 30 to 40 minutes until golden brown.

Creamy Custards and Puddings

(Continued from Page B6)

ORANGE TAPIOCA

- 1 quart cold water
- 1 cup sugar
- ½ cup uncooked tapioca
- 1 6-ounce can frozen orange juice
- 3 or 4 diced oranges or 1 small can mandarin oranges
- 1 quart canned or frozen peaches, diced

Put water, sugar and tapioca in saucepan and bring to a boil. Remove from heat and add frozen orange juice. When cool, add oranges and peaches. Refrigerate and serve with whipped topping.

Mrs. Ivan Stauffer
New Holland

RASPBERRY CUSTARD

- 6 eggs
- 1½ cups sugar
- 4 heaping tablespoons flour
- 1 quart raspberries
- ½ pint heavy cream
- 2 unbaked pie shells
- ½ teaspoon salt
- 3 cups milk

Blend eggs and sugar together with mixer. Add flour and salt and mix again. Add cream, milk and raspberries. Pour into pie shells. Bake at 350°F. until knife inserted in pie comes out clean.

Leah Brubacker
Middleburg

ORIGINAL BANANA PUDDING

- ¾ cups granulated sugar
- ½ cup all-purpose flour
- Dash of salt
- 4 eggs, separated, at room temperature
- 2 cups milk
- ½ teaspoon vanilla extract
- 35 to 45 vanilla wafers
- 5 to 6 medium-sized, fully-ripe bananas, sliced.

Reserve 1 banana and 10 to 12 vanilla wafers for garnish.

Combine ½ cup sugar, flour and salt in top of double boiler. Stir in 4 egg yolks and milk; blend well. Cook, uncovered, over boiling water, stirring constantly until thickened. Reduce heat and cook, stirring occasionally, for 5 minutes. Remove from heat; add vanilla. Spread small amount on bottom of a 1½-quart casserole; cover with layer of vanilla wafers. Pour about ½ of custard over bananas. Continue to layer wafers, bananas and custard to make 3 layers of each, ending with custard. Beat egg whites until stiff but not dry; gradually add remaining ¼ cup sugar and beat until stiff peaks form. Spoon on top of pudding, spreading to cover entire surface and sealing well to edges. Bake at 425°F. for 5 minutes or until delicately browned. Cool slightly or chill. Just before serving, garnish with banana slices, then vanilla wafers upright around edge of dish.

Mrs. Karen Zook
Oxford

CHOCOLATE CORNSTARCH PUDDING

- 5 cups milk
- ¾ cup sugar
- ½ cup cornstarch
- ½ cup water
- 2 tablespoons cocoa
- 1 teaspoon salt
- 2 teaspoons vanilla

Scald milk in top of double boiler or heavy pan. Combine dry ingredients. Mix, rubbing out cocoa lumps. Gradually add ½ cup cold water to make a thin paste. Add a little hot milk to paste and stir into scalded milk. Cook and stir until it comes to a boil and is thickened. Remove from heat and add vanilla. Chill. Before serving, beat in 1 cup whipped topping with beaters. Very creamy.

Sharon Yeager
Chambersburg

CRACKER PUDDING WITH STRAWBERRY TOPPING

- 2 quarts milk
- 1 cup sugar
- 2 teaspoons vanilla
- 1 cup cracker crumbs
- 4 eggs

Heat milk to boiling. Mix finely rolled cracker crumbs and sugar. Stir into hot milk, stirring until it thickens. Beat eggs, add a little hot pudding to eggs, then stir into pudding. Bring to a boil. Remove from heat and add vanilla. Cool.

Strawberry Topping

- 2 egg whites
 - ¼ cup sugar
 - 1 cup mashed strawberries
- Beat egg white until stiff. Gradually beat in sugar and strawberries. Put on top of pudding just before serving.

Ruth Weaver
Mifflinburg

EGG CUSTARD

- 6 eggs
- 6 tablespoons sugar
- 1 quart milk
- 1 tablespoon vanilla
- Pinch of salt

Set in a pan of water and bake in a hot oven until knife comes out clean when inserted.

Marianne Fisher
Narvon

COCONUT CUSTARD

- 3 eggs (beat egg whites separately)
- 1½ cups sugar
- 3 cups milk
- 3 tablespoons butter
- 4 tablespoons flour
- 1½ cups coconut
- ½ teaspoon vanilla

Mix all ingredients together. Add egg whites last. Pour into 2 unbaked pie crusts and bake at 375°F. for 35 minutes.

Linda Stoltzfus
Honey Brook

CHEESE CUSTARD

- 1 cup cottage cheese
- 1½ cups granulated sugar
- 3½ tablespoons cornstarch
- 1 13-ounce can evaporated milk
- 3 eggs, separated
- 2 cups milk

Put cheese, sugar and cornstarch in a large bowl and cream thoroughly. Add egg yolks and beat. Then add evaporated milk and 2 cups regular milk. Beat egg whites and a pinch of salt; add to the liquid. Put in unbaked pie shell. Bake at 400°F. for about 40 to 45 minutes. This makes about 3 9-inch pies.

Mrs. Anna Mae Hunsberger
Plumstedville

DELICIOUS PUDDING

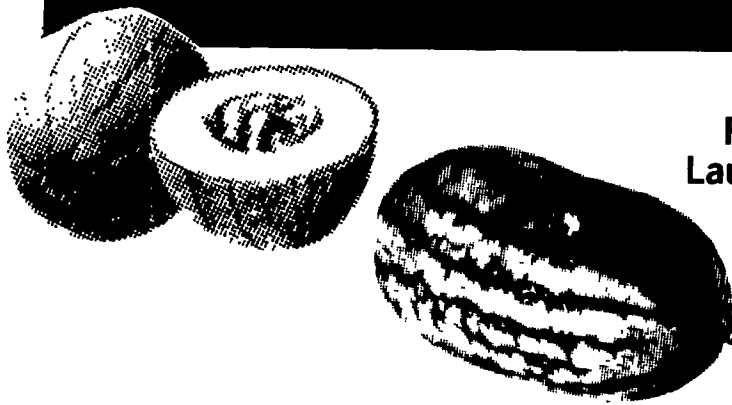
- 3 tablespoons cornstarch or Clearjel
- ½ cup sugar
- ½ teaspoon salt
- 2 cups milk
- 1 teaspoon vanilla

Combine cornstarch or Clearjel, sugar and salt. Gradually add milk. Heat to boiling over direct heat and then boil gently 2 minutes, stirring constantly. Add vanilla. Chill. Beat until smooth and add ½ cup heavy cream, whipped. Then top with your favorite topping.

Elizabeth M. Sauder
New Holland

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