

# 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** - V. Martin of Springfield, Va., would like a recipe for oleo margarine using the basic ingredients of oil, powdered milk, water, etc.

**QUESTION** - Rose Ann Martin, Ephrata, would like to can mashed pumpkin to use in pies, etc. Does anyone have tips on how to do this? How long should it boil? Is a water bath canner O.K.?

**QUESTION** - Bonnie Waltz, Linden, would like a recipe for baked corn using 1 can of bought corn. She says hers always turns out watery.

**QUESTION** - Shirley A. Koontz, Bedford, would like a recipe for popovers. She lost her recipe, which, she says, included four ingredients -- flour, oil, eggs and salt, with a little milk. They are baked in a muffin tin for only 15 minutes and come out with a big air pocket in the center similar to cream puffs.

**QUESTION** - Mrs. Lillian Edgin, Sewell, N.J. would like a recipe for cheese soup that tastes like the soup sold by Denny's on Route 30. She writes that she has tried one recipe, but the milk and cream separated.

**QUESTION** - E. Hoover, Ephrata, would like a recipe to make a homemade instant pudding mix

**QUESTION** - Althea Fetherolf, Hamburg, would like a recipe for fish cakes similar to the kind sold in delicatessens. She would also like to know what kind of fish to use, how to prepare the fish for cakes and what holds the cakes together.

**ANSWER** - Vanita Martin, Savannah, N.Y., requested a recipe for apple fritters made with a yeast dough and fried in deep fat. Thanks go to E. M. Herr, Ephrata, and Karen Eby, Williamsport, Md., for the following recipes.

### Apple Fritters

- 2 1/2 cups mashed potatoes
- 1 1/4 cups sugar
- 3 cups warm water
- 3 packages yeast
- 6 eggs, beaten
- 1 1/4 cups butter, melted
- 2 1/2 teaspoons salt
- 5 pounds bread flour
- 1 tablespoon cinnamon

Dissolve yeast in warm water with sugar. Add all other ingredients using only half of the flour. Add 5 cups apples and 1 to 1 1/2 cups raisins that have been cooked, cooled and drained. Add remaining flour. Dough will be sticky. Let rise until double in size. Roll out to 1/2 inch thick. With doughnut cutter or pizza cutter, cut into oblong slices. Fry at 350° F.

Glaze while hot; lay on racks to cool and dry

### Glaze

- 1 1/2 cups confectioner's sugar
- 1 1/2 teaspoons vanilla
- 1 tablespoon softened butter

Mix together and add hot water until of dipping consistency.

### Apple Fritters

- 3/4 cup mashed potatoes
  - 1/2 cup shortening, melted
  - 1/2 cup white sugar
  - 1/2 teaspoon salt
- Stir together while hot and add:
- 3/4 cup cold water
  - 2 eggs, beaten
  - 1 tablespoon yeast dissolved in 1/4 cup warm (105-115° F.) water
  - 4 3/4 cups flour, approximately
- Let dough rise one time. Stir in apple mixture:
- 4 cups chopped apples
  - 1/2 cup sugar
  - 1/2 cup water

Drain and cool, add 1 teaspoon cinnamon  
Mix into dough; a little more flour may be needed. Cover and let rise until double. Then roll out and cut into 2 1/2-inch squares. Let rise and fry as doughnuts. Glaze.

**ANSWER** - Gail Redheffer Stull, Willow Street, asked how to cook fresh mushrooms so they retain their natural color. Thanks go to Mrs. Robert L. Lohr, Gettysburg, who shared the following advice from the **1987 Hagerstown Town and Country Almanac**: "Add a teaspoon of lemon juice to each quarter pound of butter or margarine when sauteeing mushrooms. It will keep them firm and white and add a marvelous flavor."

### Warwick FFA

Warwick FFA member Gina Montes showed her lamb to fourth place in its class at the Ephrata Fair and placed fifth in showmanship and fitting.

Her lamb placed fifth in its class at the Manheim Fair. Gina will take her lamb to Farm Show in January.

Shelly Urban, another Warwick FFA member, earned a gold in the Horse Judging Contest at Penn State this summer.



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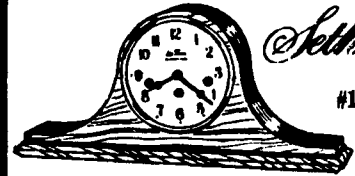
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