



# 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** - C.K. Harnish, Lancaster, would like a recipe for pumpkernickel bread.

**QUESTION** - Mrs. Dennis Foltz, Edinburg, Va., would like a recipe for chewy granola bars.

**QUESTION** - Anne Nolt, Reinholds, would like recipes for instant hot chocolate mix -- the kind you just add water to.

**QUESTION** - A reader from Manheim would like a recipe for crispy animal crackers

**QUESTION** - Jeanne Kenna, Attsville, would like a recipe for spinach bread, a non-yeast bread preferably made without cheese.

**QUESTION** - Dotty Newsom, Cooperstown, N.Y., would like recipes for light macaroon cookies (not the ones made with condensed milk), sweet pickled peppers canned with oil, and Italian rolls like the long soft ones used to make hoagies.

**QUESTION** - Margaret Bomgardner, Ono, would like a recipe for crackling biscuits. It has a raised yeast dough

**ANSWER** - Mrs. Florence Nauman, Manheim, requested a recipe for black forest cherry cake. Thanks go to Mildred Bomgardner, Annville, for the first recipe, and to Connie Hess, New York, N.Y., for the chocolate version.

### Black Forest Cherry Cake

Heat oven to 350°F. Prepare two 8- or 9½-inch round cake pans. In chilled bowl, beat 1½ cups chilled whipping cream until stiff. Beat 3 eggs until thick and lemon colored. Fold eggs and 1½ teaspoons vanilla into whipped cream. Stir together:

- 2¼ cups cake flour
- 1½ cups sugar
- 2 teaspoons baking powder
- ½ teaspoon salt

Fold this gently into cream-egg mixture until blended. Pour into pans. Bake layers in pans 30 to 35 minutes. Cool.

In chilled bowl, beat 1½ cups chilled whipping cream and ¼ cup confectioner's sugar until very stiff.

To assemble cake, place one layer upside down on serving plate. With spoon, form thin rim of the sweetened whipped cream around outer edge of layer. Fill center with cherry filling. Place other layer top side up on filling. Gently spread whipped cream on sides and top of the cake.

### Cherry Filling

- 2 tablespoons cornstarch
- 2 tablespoons sugar
- 1 1-pound can pitted dark sweet cherries, drained (reserve syrup)
- 1 tablespoon vanilla

Stir together cornstarch and sugar in saucepan. Add enough water to reserved syrup to measure 1 cup. Stir into sugar and cornstarch mixture. Cook, stirring constantly, until it boils 1 minute. Cool to lukewarm. Stir in vanilla. Dip 30 cherries in this sauce for the top of the cake. Cut remaining cherries into quarters and stir into thickened sauce for Cherry Filling.

Grate ½ bar of sweet cooking chocolate. Gently press the chocolate by teaspoonfuls into side of the cake. Because of the whipped cream, the cake must be refrigerated.

### Black Forest Chocolate Cherry Cake

- ½ cup unsalted butter, room temperature
- ½ cup sugar
- 6 egg yolks
- ½ teaspoon vanilla
- ¼ teaspoon almond extract
- 4 ounces semi sweet chocolate, finely grated
- 6 egg whites
- 3 tablespoons sugar
- Pinch of salt
- ¾ cup sifted cake flour
- 2 teaspoons baking powder
- ½ cup finely ground toasted unblanched almonds
- 6 to 8 teaspoons kirsch
- 1 pound thick whole cherry preserves or jam
- 1 cup whipping cream (for filling), stiffly whipped
- 2 cups whipping cream (for frosting), stiffly whipped (reserve ½ cup for garnish)
- 12 maraschino cherries (preferably with stems) drained

and patted dry

2 ounces semi sweet chocolate, shaved

Preheat oven to 325°F. Line bottom of 9-inch springform pan with waxed paper. Generously butter waxed paper and sides of pan. Coat with flour, shaking off excess. Set aside.

Cream butter with sugar in large mixing bowl until light and fluffy. Beat in egg yolks, vanilla and almond extract and blend well. Fold in chocolate. Combine egg whites, sugar and salt in an other large mixing bowl and beat until stiff peaks form. Stir 1 cup whites into chocolate mixture, blending well. Gently fold in remaining whites.

Sift flour and baking powder into medium bowl; then sift ¼ of flour mixture over batter, folding gently. Repeat with remaining flour. Fold in almonds.

Spoon batter into prepared pan, smoothing top. Bake until torte begins to pull away from sides of pan, about 40 to 45 minutes. Transfer to wire rack and let cool in pan 10 minutes. Run sharp knife or spatula around side of pan to loosen. Remove sides of springform. Let torte cool completely. Remove bottom of pan and waxed paper.

To assemble: Using serrated knife, slice torte horizontally into 3 equal layers. Cut 9-inch circle of heavy cardboard. Place bottom layer on cardboard and set on cake platter. Drizzle 2 to 3 tablespoons kirsch over layer; spread with half of preserves. Top with half of cream for filling. Cover with second cake layer. Drizzle with 2 to 3 tablespoons kirsch and spread with remaining preserves and other half of whipped cream. Arrange remaining cake layer over top, pressing down lightly. Drizzle with remaining kirsch.

Cover entire torte with whipped cream. Spoon reserved half cup cream into pastry bag fitted with star tip. Pipe 12 rosettes around bottom of torte. Center cherry in each rosette. Sprinkle chocolate shavings over top and sides. Let torte stand 2 to 3 hours at cool room temperature or refrigerate on warm day before serving.

**ANSWER** - Here is just one more suggestion for preparing scrapple. Betty Lou Gamble of Concord writes to say she cooks scrapple in the microwave for 1 or 2 minutes. Or, she adds, you can put it on a cookie sheet in a 350 degree oven for about 30 minutes.

**ANSWER** - Mrs. Ernest Soudant, Port Jarvis, N.Y., requested a recipe for crullers. Thanks go to Gloria Sweigart, Manheim, and April Dudko, Telford, for the following recipe.

### Crullers (Sweet)

- 1½ cups sugar
- 4 eggs, beaten
- 1 pint sour cream
- 1 pint thick milk
- 1 teaspoon soda
- 1 teaspoon salt

Flour enough to roll.

Roll and cut in squares or with a glass dipped in flour. Deep fry. Note -- We always cut them with molasses.

### Crullers

- 2 tablespoons shortening
- 1 cup sugar
- 2 eggs, beaten
- 4 cups flour
- 3½ teaspoons baking powder
- ½ teaspoon grated nutmeg
- ½ teaspoon salt
- 1 cup cream

Cream shortening and sugar, add eggs and beat well. Sift dry ingredients and add alternately with the cream to creamed mixture. Place dough on a floured board and roll to half-inch thickness. Cut into strips and fry in hot fat until brown. Drain on paper towels and dust with confectioner's sugar.

**ANSWER** - Mrs. Ammon Gruber, Emmaus, requested a recipe for creamy mushroom soup. Thanks go to Mrs. Charles Hess, Bethlehem, for sharing her family's favorite mushroom soup recipe.

### Creamy Mushroom Soup

- 1¼ cups whole fresh mushrooms, chopped fine
- 1 tablespoon butter
- 1 tablespoon onion, chopped fine
- 1/8 teaspoon celery seeds (optional)
- 2¼ cups good chicken broth or 2 cups boiling water and 2 chicken bouillon cubes
- 1½ tablespoons butter
- 3 tablespoons flour
- 2 cups milk
- 1 teaspoon salt
- Pinch of pepper

Wash mushrooms, chop fine. Add one tablespoon butter, onion and celery seeds. Simmer, covered, 5 minutes. Add heated chicken broth or water and cubes and simmer uncovered about 10 minutes. In a heavy saucepan, melt 1½ tablespoons butter. Add flour and stir until smooth. Add milk, salt and pepper. Cook, stirring constantly, over medium-low heat until thick. Add mushroom mixture. Heat but do not boil.

Note: If using chicken broth, you may want to add a little more salt.

# Ham Recipes

(Continued from Page 86)

## HAWAIIAN HOLIDAY HAM RINGS

- 2 pounds ground ham
- 1 pound ground pork
- 1 can pineapple rings, drained, reserving juice
- ¼ cup flour
- 2 teaspoons dry minced onion
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon basil leaves
- 1 10-ounce jar red currant jelly
- ½ cup pineapple preserves
- 2 teaspoons dry mustard
- ¼ teaspoon cinnamon
- ¼ teaspoon ground ginger
- 3 drops tabasco sauce (optional)
- 3 tablespoons cornstarch
- 2 tablespoons cold water
- Red and green maraschino cherries, for garnish
- Pineapple slices, for garnish

Mix ground ham, ground pork, ¼ cup of the reserved pineapple juice, flour, dry minced onion, mustard, salt, pepper and basil. Pat into 3½- to 4-inch patties of about 3 ounces each. Place a patty on a 12-inch square of aluminum foil. On the patty, place a pineapple ring. Place another patty on top and mold together into a smooth round patty. Press a deep hole into the center. Wrap the patty in foil. Take remaining pineapple juice; add water to make 1 cup. In a saucepan that can be placed on grill, mix pineapple juice and water, red currant jelly, pineapple preserves, mustard, cinnamon, ginger and tabasco sauce, if desired. Mix cornstarch and water until smooth. Add to sauce, bring to boil; cook until thickened. Remove from grill and set aside. Place foil-wrapped patties on a medium hot grill. After about 5 minutes, reduce heat and cook 30 to 35 minutes, turning the patties twice. Open the foil and baste with sauce. Cook 10 minutes more, uncovered, but not removed from the foil unless the grill is on low heat. When patties are done, place them on a serving platter and spoon moderate amounts of sauce, reheated if necessary, over each patty. Garnish each with red and green maraschino cherries, cut in half, and pineapple slices on the platter, if desired. Makes 8 servings.

## Saddle Cinches

### 4-H Club

The Saddle Cinches 4-H Horse and Pony Club held a reorganizational meeting and elected officers March 23 at the Mastersonville Firehall.

Vickie Creighton, Manheim R3, was named president. Vice president is Andrew Allen, Manheim R4, and secretary is Kim Kettering, Manheim R4. Treasurer for this year is Duane Anthony, Mt. Joy R2. Lavonne Lehman, Manheim R3, is newsletter editor and Craig Dagen, Leola, is club photographer. News reporters will be named at the next meeting.

The club discussed a spring trail ride; Rhonda Gibble is in charge. A barn painting project was put under the direction of Heather Buller, Mt. Joy.

Secretary Kim Kettering was directed to write a letter challenging another 4-H group to a baseball game and was selected to head a committee to look into the possibility of establishing some neighborhood horse trails. Andrew Allen will explore the possibility of the group traveling to Assateague Island, Va., this summer.

The next meeting will be held April 27 at the home of Kelly and Chris Sweigart, Bainbridge R1. Anyone between the ages of 8 and 18 interested in horses is welcome to join. For more information call leader Kendy Allen, 665-7144.