



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- W.J. Coddington, Rahway, N.J., would like to know how to make a good Pennsylvania Dutch scrapple and how to prepare it.

QUESTION - Elizabeth Hlubik, Columbus, N.J., would like a recipe for Irish Whiskey Cake.

QUESTION - Mrs. C. Ray Bixler, Marietta, would like a recipe for the wet walnut sundae topping like that which can be purchased in soda shops or ready prepared on the grocery shelves. She would also like to know how to keep the walnuts from becoming soft after they are in the syrup.

QUESTION - Susan Moyer, Denver, would like a recipe for yellow cake made from scratch.

QUESTION - Martha Fisher, Middletown, would like a recipe for a peanut butter cream pie.

QUESTION - Mrs. Dale Burkhart, Narvon, would like a recipe for spaghetti or pizza sauce made from canned tomato juice that tastes like sauce purchased at the grocery store.

QUESTION - Barbara Allsopp, Summerhill, would like to know how to prepare the herb "lemon balm" for use. Does anyone have a recipe for lemon tea or lemonade that uses the herb?

QUESTION - Mrs. Stanley Sherry, Berkshire, N.Y., would like a recipe for Monks Bread, a raisin-cinnamon loaf.

QUESTION - Mrs. Ruth Kopp, Tower City, would like a recipe for a jelly roll type of cake filled with sliced bananas and a creamy filling.

QUESTION - Ronnie Czebotar, Wading River, N.Y., would like to know how to roast a pig outdoors on a spit.

QUESTION - Jeanne Kenna, Ottsville, would like a recipe for spinach bread, a non-yeast type of bread preferably made without cheese.

ANSWER - Estella Fink, Allentown, requested no-bake cheese recipes. Thanks go to the reader from Ephrata who shared this recipe.

English Monkey

- 1 cup bread crumbs
- 1 cup milk
- 1 egg
- 1 tablespoon butter
- 3/4 cup grated cheese
- 1 teaspoon salt
- 6 pieces hot buttered toast

Soak the bread crumbs for 15 minutes in the hot milk. Melt the butter in the top of a double boiler and add the cheese. When the cheese is melted, add the soaked bread crumbs and seasoning. Then add the beaten egg and cook for 3 minutes. Pour over the hot, buttered toast and serve at once. Serves 6.

ANSWER - Mrs. John Stoltzfus, Ronks, requested a recipe for doughnuts that calls for baking powder. Thanks go to Mrs. Denise Angstadt, Oley, for sharing the recipe below.

Old Fashioned Crullers

- 1 1/2 cups granulated sugar
- 2 eggs
- 1 teaspoon salt (flat)
- 3 tablespoons melted shortening
- 2 1/2 cups milk
- 4 teaspoons baking powder (good sized)
- Flour enough to roll (not too stiff — a little sticky)

Cut into squares. Poke a small hole in center and fry in deep fat.

ANSWER - Mrs. Ruth Kopp, Tower City, requested a recipe for a good, light raisin bread. Thanks go to Jeanne Kenna, Ottsville, for sharing the following recipe and to all others who sent raisin bread recipes.

Cinnamon Raisin Bread

- 2 packages active dry yeast
- 2 cups warm water (105° to 115° F.)
- 1/2 cup sugar
- 1 tablespoon salt
- 2 eggs
- 1/4 cup vegetable oil
- 6 to 6 1/2 cups all-purpose flour
- Vegetable oil
- Margarine or butter, softened
- 1/2 cup sugar
- 1 tablespoon cinnamon

- 1 1/2 cups golden raisins
- 1 1/2 cups dark raisins

Have all ingredients at room temperature. Dissolve yeast in warm water in large mixture bowl. Stir in sugar, salt, eggs, 1/4 cup oil and 3 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, 8 to 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour.

Punch dough down. Divide into halves. Let rest 10 minutes, covered. Meanwhile, combine 2 kinds of raisins, set aside. Combine 1/2 cup sugar and cinnamon in a second bowl; set aside. After 10 minutes, knead 1 1/2 cups of raisins into each half. Roll each half into an 18x9-inch rectangle. Brush with oil and sprinkle each rectangle with half cinnamon-sugar mixture. Roll up tightly, beginning at 9-inch side. Press with thumbs to seal after each turn. Pinch edge firmly to seal. Press each end with side of hand to seal; fold ends under loaf. Place loaf, seam side down, in greased baking pan, 9x5x3 inches. Brush with oil. Let rise until double, about 1 hour.

Heat oven to 375° F. Bake until loaves are deep golden brown and sound hollow when tapped — 30 to 35 minutes. Remove from pans. Brush with margarine or butter; cool on wire rack. Yield: 2 9x5x3-inch loaves.

ANSWER - A reader from Spring Mills requested a recipe for puffed rice balls. Thanks go to Esther Mae Martin, Myerstown, for sharing the following recipe.

Puffed Rice Balls

- 1/3 cup margarine
- 1 cup brown sugar
- 1/3 cup syrup, honey or corn syrup
- 2 teaspoons cocoa
- 1/2 teaspoon vanilla

Bring to a full boil and pour over 8 cups of puffed rice. Stir well and roll into balls.

ANSWER - Laurie Lohmann, Middlefield, Conn., requested a recipe for vanilla whoopie pies. Thanks go to Bertha Sharp, Mifflintown, who sent the following recipe, and to all others who sent similar recipes.

Vanilla Whoopie Pies

- Cream:
- 1 cup margarine or shortening
 - 2 cups brown sugar
 - 1 beaten egg and 2 egg yolks

- Add:
- 3 cups flour
 - 1 teaspoon soda
 - 1 1/2 teaspoons vanilla
 - 1 cup milk
 - 1 tablespoon vinegar

Chill dough for half hour. Bake 8 to 10 minutes at 350° F.

Frosting

- 2 egg whites
 - 4 tablespoons milk
 - 4 tablespoons flour
 - 2 tablespoons vanilla
 - 3/4 cup shortening
 - 1/4 teaspoon salt
 - 4 cups powdered sugar
 - 1 jar marshmallow creme
- Spread between cookies

ANSWER - Mrs. Stella Myszkowski, West Reading, requested a recipe for quince jelly. Thanks go to Mrs. Donald Hill, Apalachin, N.Y., and to Marie A. Cairns, Honey Brook, for sharing the following recipes.

Quince Marmalade

Peel, core and cut up quince. Cover with water and cook until tender. Press through sieve and to every cup of pulp add equal amount of sugar. Cook slowly about 2 hours or until desired thickness is reached. Stir occasionally. Pour into sterilized jars and seal. Part sweet apples may be used if desired.

Quince Jelly

Follow recipe for apple jelly using quinces in place of apples and removing seeds from fruit. Quince parings are often used for jelly, the better part of the fruit being used for canning.

ANSWER - A reader from Manheim requested a recipe for animal crackers. Thanks go to Katie Leinbach, Richland, who says the following recipe makes cookies that taste much like animal crackers.

Good Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 2/3 cup butter or lard
- 1 egg
- 1 cup sour milk or buttermilk
- 1 teaspoon soda
- 1 teaspoon nutmeg
- 5 cups flour

Cream sugars and shortening. Add eggs. Beat smooth. Sift the three dry ingredients together and add alternately with sour milk. Roll, cut and bake at 400° F for 10 to 12 minutes

Brunch Recipes

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BACON AND EGG BREAKFAST ROLLS

- 6 uncut Kaiser rolls
- 3 slices bacon, diced
- 1 cup sliced fresh mushrooms
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 6 eggs
- 1/4 cup milk
- 6 thin slices cooked ham
- 6 thin slices tomato
- 6 thin slices Muenster or Swiss cheese

Slice off tops of rolls at about 3/4 inch down from top crust. Scoop out insides of bottom pieces, leaving about a half-inch wall all around. Save crumbs for another use.) Set rolls aside.

In 10-inch omelet pan or skillet over medium heat, cook bacon until crisp. Remove from pan, drain and set aside. Reserve 1 tablespoon drippings in pan. Cook mushrooms, onion and pepper in reserved drippings, stirring occasionally, just until tender but not brown, about 5 minutes. Stir in reserved bacon.

Beat together eggs and milk. Pour into pan over vegetables and bacon. As mixture begins to set, gently draw an inverted pancake turner completely across the bottom and sides of pan, forming large, soft curds. Continue until eggs are thickened but still moist. Do not stir constantly. Spoon egg mixture into hollows of rolls. Top egg mixture in each roll with 1 slice each of ham, tomato and cheese. Broil about 6 inches from heat until cheese is melted, about 3 minutes. Cover with reserved roll tops.

FRESH BLUEBERRY TURNOVERS

- 1/2 cup sugar
 - 2 tablespoons corn starch
 - 1 1/2 cups fresh blueberries
 - 1 recipe double crust pastry
- In 2-quart saucepan, stir together sugar and corn starch. Add blueberries; toss to coat well. Stirring constantly, bring to boil over medium heat and boil 1 minute. Turn into bowl; cover surface with waxed paper or plastic wrap. Cool. Meanwhile, prepare double crust pastry. On lightly floured surface, roll out dough, half at a time, to 1/8-inch thickness. Cut into 5-inch circles. For each turnover, place 1 1/2 tablespoons blueberry mixture on one-half of circle leaving 1/4-inch edge. Moisten edge with water. Fold unfilled pastry half over blueberry mixture to form turnover. Press edges together with fork. Make an s-shaped cut in top to allow steam to escape. Place on ungreased cookie sheet. Bake in 425° F. oven for 20 minutes or until golden. Makes 12.

ORANGE-OATMEAL BREAKFAST PIE

- 1 unbaked 9-inch pastry crust
 - 3 large eggs, lightly beaten
 - 3/4 cup evaporated milk
 - 1/2 cup orange juice
 - 1/2 cup uncooked oatmeal, quick-cooking or old-fashioned
 - 6 tablespoons sugar
 - 1/4 cup butter or margarine, melted
 - 1 teaspoon grated orange peel
 - 1/8 teaspoon salt
- Prepare pastry crust according to favorite recipe, or use a frozen 9-inch pie shell, defrosted. In medium mixing bowl, combine remaining ingredients. Pour into unbaked pastry shell. Bake in a 375° F. oven for 35 to 40 minutes until brown and set. Garnish with orange slices and bacon curls, if desired.

