



## 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** - Irene Haller, Lititz, would like a recipe for homemade cream of pea soup.

**QUESTION** - Mrs. Ray Keeny, New Freedom, would like to know what can be substituted when a recipe calls for evaporated milk?

**QUESTION** - V. Martin of Springfield, Va., would like recipes to prepare chicken that tastes like Weaver's Batter Fried Chicken and Weaver's Fried Chicken (made with bread crumbs).

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

**ANSWER** - Anna Ruth, Elizabethtown, requested a recipe to make gelatin pops. Thanks go to Lucinda Blevins of Shippensburg for sharing the following recipe

### Gelatin Pops

- 1 3-ounce package gelatin
- 1 package Kool Aid (same flavor as gelatin)
- 2 cups hot water
- 1 cup sugar

Mix well. Place in molds and freeze

**ANSWER** - Elizabeth Hlubik, Columbus, N.J., requested a recipe for Irish Whiskey Cake. Thanks go to Joan S. Probst, Bart, for sharing the following recipe

### Irish Whiskey Cake

- Peel of 1 large lemon
- 3 fluid ounces Irish whiskey
- 6 ounces butter
- 6 ounces granulated sugar
- 3 eggs, separated
- 6 ounces plain flour, sifted
- 6 ounces raisins
- Pinch of salt
- 1 teaspoon baking powder

Makes 1 7-inch cake Preparation time 30 minutes plus soaking overnight Cooking time 1½ to 1¾ hours Oven 350°F.

Put the lemon peel in a glass, cover with the whiskey and leave overnight, covered

Cream the butter and sugar until light Add the egg yolks, one at a time, with a spoonful of sifted flour, mixing well Strain the whiskey into it and add the raisins with 2 tablespoons flour. Whisk the egg whites stiffly and fold into the mixture with the remaining flour mixed with the salt and baking powder See that the mixture is well amalgamated Pour into a greased and lined 7-inch cake tin and bake in preheated oven for 1½ to 1¾ hours Test with skewer before removing from oven The skewer should come out clean Cool for 5 minutes in the tin, then turn out on wire tray and remove paper

Note. This recipe is taken from a British cookbook They weigh their dry ingredients and some names are different The cake tin they use has sides as high as an angel food cake tin, but no central tube

**ANSWER** - Blanche Morgan, Hegins, requested a recipe for the friendship cake which takes fruit Below is the recipe she is seeking.

### Friendship Fruit and Nut Cake

Use 7-quart or bigger stainless steel or plastic container with tight lid Do not use aluminum or enamel bowl

Hint During 30 days none of the recipe should be refrigerated Place at room temperature Put in covered container Fruit may bubble and lid may pop off This is OK as long as you have something covering it Cake can be frozen but not the fruit juice Cake can be frozen for a year Recipe makes 3 cakes

First Day 2 cups of starter, add 2½ cups sugar, 1 large can sliced peaches (diced) with juice Stir together and cover tightly Stir daily for 10 days

10th Day. Add 2 cups of sugar, 1 large can chunk pineapple tidbits with juice Stir daily for 10 days

20th Day. Add 2 cups sugar, 1 large jar maraschino cherries cut in half with juice Stir daily for 10 days

## Serve Dairy Products To Brighten Every Meal

(Continued from Page B6)

### IMPOSSIBLE LASAGNA PIE

- 1 pound ground beef
- 1 teaspoon oregano
- ½ teaspoon basil
- 1 6-ounce can tomato paste
- 1 cup shredded mozzarella cheese
- ½ cup small curd creamed cottage cheese
- ¼ cup grated parmesan cheese
- 1 cup milk
- ¾ cup buttermilk baking mix
- 2 eggs
- 1 teaspoon salt
- ¼ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½-inches. Cook and stir beef over medium heat until brown; drain. Stir in oregano, basil, tomato paste, ½ cup mozzarella cheese. Layer cottage cheese and parmesan in plate. Spoon beef mixture over top. Beat milk, baking mix, eggs, salt and pepper until smooth. (15 seconds in blender on high, 1 minute with hand mixer). Pour into plate. Bake until knife inserted between middle and edge comes out clean — 30 to 35 minutes. Sprinkle with remaining mozzarella. Let cool 5 minutes. Makes 6 to 8 servings.

Mrs. William R. Sterner  
Macungie

### AUNT RUTH'S CORNSTARCH PUDDING

- 3 tablespoons cornstarch
- 3 yolks (save whites for another use)
- 3 cups warm milk
- ¼ teaspoon salt
- ¼ cup sugar
- 1 teaspoon vanilla

Blend beaten egg yolks with cornstarch. Add to warm milk. Heat until it thickens, stirring constantly. When thickened, add vanilla. Pour into bowl to cool.

Mrs. Lynn D. Hoffman  
Pa. Furnace

### FRESH PEACH PIE

- 1 9-inch graham cracker crust
- 18 large marshmallows
- ¼ cup milk
- 1 cup heavy cream, whipped
- 5 to 7 ripe peaches, peeled and sliced

Put marshmallows and milk in heavy pan and stir until melted. Keep stirring so they won't separate. Cool. Whip cream. Stir diced peaches into cooled marshmallow mixture. Fold in whipped cream. Pour into crumb crust. Refrigerate four or more hours.

Sandra Sanger  
Lebanon

### SNOW GHOST COCOA CREAM PIE

- 1 9-inch baked pastry shell or crumb crust
- ½ cup unsweetened cocoa
- 1¼ cups sugar
- ⅓ cup cornstarch
- ¼ teaspoon salt
- 3 cups milk
- 3 tablespoons butter
- 1½ teaspoons vanilla
- Sweetened whipped cream

Combine cocoa, sugar, salt and cornstarch in saucepan. Gradually blend in milk, stirring until smooth. Cook over medium heat, stirring constantly until filling boils. Boil 1 minute. Remove from heat; blend in butter and vanilla. Pour into pie crust. Carefully press plastic wrap directly onto pie filling. Cool; chill 3 to 4 hours. Garnish with whipped cream.

Vivian H. Plasterer  
Newburg

### GRAPENUT PUDDING

- 2 quarts milk
- 1½ cups sugar
- 1 tablespoon flour
- 2 tablespoons cornstarch
- 2 eggs
- 1½ teaspoons vanilla
- ¾ cup grapenuts

Add enough milk to flour mixture, cornstarch, eggs and sugar to make a smooth paste. Heat remaining milk; stir in flour mixture, stirring constantly, until it starts to thicken. Remove from heat and add vanilla and grapenuts.

Salina Peight, Belleville  
Katie S. Swarey, Rebersburg

### A.B.C. YOGURT

To prepare milk: Heat 1 to 2 quarts of milk to 180°F. and cool to 118°F.

To culture: Mix yogurt culture in. (Important: milk should not be too hot or too cold). Pour into one or several containers.

To incubate: incubate at 105 to 115°F. until milk has set; from 4 to 6 hours. Then place in refrigerator.

Incubating can be done by setting in a regular oven with a pilot on for 4 to 6 hours or in a pan with warm water. Yogurt culture can be bought at most natural food stores.

Note: you may use milk of your choice. For a firmer yogurt, add to each quart of milk before heating one teaspoon of plain gelatin mixed in a little water and 3 tablespoons of milk powder. Flavored gelatin may be used. Succeeding batches are made by culturing each quart of lukewarm milk with 3 tablespoons of the most recent batch of yogurt. (Setting time approximately 3 hours.) Renew the culture monthly. Containers and utensils must be rinsed and washed well. Add your favorite fruit.

Mrs. J.K. Lapp  
Lititz

### CRUSTLESS BACON QUICHE

- 8 strips bacon, diced
- 3 large eggs
- 1½ cups milk
- ½ cup buttermilk baking mix
- ½ cup butter, melted
- Dash pepper
- 1 cup shredded Cheddar cheese

Fry and drain bacon on paper towels. Combine in blender next five ingredients for 15 seconds. Pour into greased 9-inch pie plate. Sprinkle with bacon and cheese. Press bacon below surface with spoon or spatula. Bake at 350°F. for 30 minutes. Let stand 10 minutes before serving.

Anne Vanaller  
Woodbine, Md.

### PINEAPPLE CAKE

- 1 box yellow cake mix with pudding
- 1 teaspoon vanilla

Bake as directed in 13x9x2-inch pan. As you take cake out of oven, punch all over cake with a fork. Heat the following three ingredients and pour over cake: ½ cup sugar, 2 teaspoons butter, 1 cup milk

When cake has cooled, mix whipped cream with drained crushed pineapple; spread over cake. Cover with lid or plastic wrap. Refrigerate.

Marguerite W. Barford  
Augusta, W. Va.

### COTTAGE CHEESE CUSTARD

- 1 large container cottage cheese
- 1 large can (12 ounces) milk
- 3 eggs
- ¼ cup sugar
- 1 tablespoon flour
- Pinch of salt

Pour in a 10-inch shell and bake at 400°F. for 10 minutes, then 350°F. for about 40 minutes.

Mrs. Julia Sterner  
Macungie

### CHEESE PIE

- Crust:**
- ½ stick butter
- 4 tablespoon sugar
- 1 egg
- 1 cup flour
- ½ teaspoon baking powder
- Pinch of salt

Mix to form ball. Butter 10-inch pie pan. Dust fingers with flour and pat and shape dough in pan.

**Filling:**

Cream the following:

- ½ pound cream cottage cheese or 8 ounces cream cheese
- ½ cup sugar
- 2 egg yolks

Add and mix thoroughly:

- 2 tablespoons flour
- ½ teaspoon lemon juice
- ½ teaspoon vanilla
- 1½ cups milk

Beat egg white until slightly stiff. Fold into above mixture. Pour into crust. Top with cinnamon and bake at 325°F. for 40 to 45 minutes.

Nancy E. Bivens  
Hancock, Md.

### SIMPLE AND RICH RAISINS

- 1 cup raisins
- 2 cups water
- 1 stick butter
- 1 cup sugar
- 1¾ cup flour
- 1 teaspoon cinnamon
- 1 egg
- 1 teaspoon baking soda
- ¼ teaspoon nutmeg
- ½ cup chopped nuts, optional

Combine water and raisins and cook for 10 minutes. Remove from heat and add butter. Cool and mix with remaining ingredients. Bake in jelly roll pan for 25 to 30 minutes at 350°F. Allow to cool; then top with the following icing:

- Icing**
- ½ cup brown sugar
- 6 tablespoons butter
- 3 cups powdered sugar
- 2 teaspoons vanilla

Bring brown sugar, milk and butter to a boil. Remove from heat and add powdered sugar and vanilla. Spread over cool bars. Top with crushed nuts if desired.

Susan M. Slater  
Fredonia

### CHEESE BALL

- 1 jar Roka blue cheese
- 1 wedge cheddar cheese
- 1 8-ounce package cream cheese
- 2 tablespoons wine vinegar
- ¼ teaspoon garlic salt
- 1 small package finely chopped pecans

Soften and combine cheese in large bowl. Then add garlic and wine vinegar. After ingredients are well mixed, shape into ball, then roll in chopped nuts on waxed paper. Refrigerate about 5 to 6 hours. Remove from refrigerator a half hour before serving.

Betty Biehl  
Mertztown

### ICE CREAM

- 6 eggs
  - 1 cup sugar
- Beat until well mixed
- 1 can evaporated milk
  - 1 can sweetened condensed milk
  - ½ pint whipping cream
  - 1 small box instant vanilla pudding
  - 3 tablespoons vanilla extract
- Add milk until 6-quart container is ¾ full. Turn in freezer until hard.

Karen Stoltzfus  
Gap

30th Day Drain juice from fruit and divide fruit into ⅓ portions Makes 3 bundt style cakes Divide juice into 2-cup portions Place juice in a tight container and give to a friend with a copy of this recipe

### STARTER MUST BE USED WITHIN 5 DAYS

For each cake 1 yellow econo cake mix ⅔ cup oil, 4 1 small box econo vanilla pudding, ⅓ of fruit, 1 cup chopped nuts Mix all ingredients together Bake in greased tube or bundt pan Pre-heat oven at 350°F Bake for 50 to 60 minutes