



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 - Julia Shaull of Broque, would like to know how to freeze cauliflower. She writes: "When I try to freeze cauliflower, it is watery and kind of gummy when defrosted and made. I try to blanch it properly."

QUESTION - P. Beachey Reich of Myersdale would like a recipe for old-fashioned mustard pickles.

QUESTION - Gail Hunter of Smithsburg, Md. would like a recipe for bee sting cake.

QUESTION - Mrs. Jerry Roeder of Zionsville needs some tips on handling phyllo sheets. She writes: "I would like to know if any of the readers of Lancaster Farming paper have suggestions on how to get the phyllo ultra-thin pastry dough sheets (12x17 inches) apart in one whole piece? I tried several times using different methods and each time the sheets tore in pieces. These pastry sheets are used for strudel, etc. Help!"

QUESTION - Jeanne Kenna, Ottsville, would like a recipe for Dutch apple jam.

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).

ANSWER - K. Pipher of Mt. Bethel requested a recipe for fresh pineapple ice cream. Thanks go to Mrs. Bonnie Mellott, Harrisonville, for sharing the following recipe.

Fresh Pineapple Ice Cream

- 1 quart plus 1 cup milk
 - 1 can sweetened condensed milk
 - 1 small can evaporated milk
 - 1 pint heavy cream
 - 1 cup sugar
 - 3 tablespoons vanilla flavoring
 - 3 cups crushed or pureed pineapple
- (Canned pineapple may also be used, but if canned is used, reduce sugar.)

Combine first 6 ingredients and freeze to a mush in an electric or hand turned freezer. Open freezer and add pineapple. Close and freeze hard. Remove dasher and pack with ice and salt until ready to use. Keeps well in deep freeze without getting icy (Note: Amount of sugar in this recipe may be changed according to taste.)

Note: Other fruits may be used instead of the pineapple - peaches, strawberries or other berries, bananas...

ANSWER - Mrs. Ruth Kopp, Tower City, requested a recipe for a jelly roll type of cake filled with sliced bananas and a creamy filling. Thanks go to Mrs. Bonnie Mellott, Harrisonville, and Josie Sparta, Hammonton, N.J., for sharing the following recipes.

Sponge Cake Jelly Roll Cake

- 5 eggs, separated
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/3 cup granulated sugar
- 1/3 cup cornstarch
- 1/3 cup flour
- Confectioner's sugar
- Cream filling
- 1 to 2 bananas, sliced
- Lemon juice, optional

Preheat oven to 375°F. Grease 10 1/2 x 15 1/2 -inch jelly-roll pan and cover it with wax paper. Beat the egg yolks and add the vanilla; set aside. Beat egg whites until foamy. Add the salt and continue beating until the whites form soft peaks. Slowly add sugar and beat until stiff but not dry. Spoon the whites over the yolks and sprinkle the cornstarch and flour on top. Fold gently until blended. Spread in pan and bake for about 12 minutes, until toothpick comes out clean. Meanwhile, liberally dust a kitchen towel with the confectioner's sugar. Turn the jelly roll out onto the towel; carefully remove the waxed paper. Roll the cake up in the towel from the long side

and let it rest for a minute. Unroll it and let it rest for a few minutes, then roll it up in the towel again and let it cool completely. Unroll and spread all over with Cream Filling right to the edges. Place sliced bananas over filling. Sprinkle each slice with a little lemon juice to prevent darkness; roll up this time without towel and sprinkle with confectioner's sugar.

Cream Filling

- 1 cup milk
- 1/2 cup sugar
- 3 tablespoons flour
- 1/8 teaspoon salt
- 2 egg yolks, slightly beaten
- 2 teaspoons vanilla

Heat milk until very hot but not boiling. Mix the sugar, flour and salt together in a bowl; stir in the hot milk and beat until well blended. Pour back into pan and stir vigorously over low heat for 4 to 5 minutes until very thick and smooth. Add the egg yolks and cook for a few more minutes. Cool, stirring occasionally. Add vanilla.

Note: Bananas may be crushed and beaten until smooth and mixed in the cream filling. Omit the vanilla.

Three-Way Jelly Roll

- 3 eggs, room temperature
- 1 cup sugar
- 1/4 cup water
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup powdered sugar

Filling (recipe follows)
Beat eggs until foamy, add sugar, one tablespoon at a time; beat until light and fluffy. Stir in water and vanilla. Fold in flour, baking powder and salt; blend well. Grease well a 15x10-inch jelly roll pan. Line bottom with waxed paper. Grease waxed paper. Pour batter evenly into prepared pan. Bake at 375°F. for 10 to 12 minutes. Meanwhile, sprinkle powdered sugar over clean towel. Loosen sides of baked cake and invert onto tea towel. Remove waxed paper. Starting at narrow end, roll cake up with towel inside roll. Cool on rack. Unroll; spread with jelly or filling. Roll up again, without towel. Serve.

Filling

Whip 1 1/2 cups whipping cream. Add 4 tablespoons powdered sugar and 1 teaspoon vanilla extract. Spread half the whipped cream inside roll along with bananas or strawberries. Spread remaining cream over roll. Jelly can be spread on cake, rolled and served as a jelly roll - use 1 cup jelly.

ANSWER - Izara Bivens of Hancock, Md. requested a recipe for peach jam or jelly that uses gelatin. Thanks go to Charlene Gingrich of Mercersburg and Sarah Beth Spade, Richfield, for sharing the following recipes.

Peach Preserve Jelly

- 6 cups mashed peaches
- 8 cups sugar
- 2 cups crushed pineapple

Cook 20 minutes, stirring; add 2 small boxes orange-flavored gelatin. Stir until dissolved. Place jelly in jars and freeze.

Peach Jam

- 4 cups peaches
- 4 cups sugar

Boil 15 minutes; add 1 3-ounce box lemon-flavored gelatin. Mix well, pour and seal.

ANSWER - Shirley Waidelich of Kutztown requested a recipe for liquid sauce for barbecued chicken. Thanks go to Turyla Strite, Mercersburg, and to Bob Downey, Street, Md., for sharing the following recipes, and to all others who shared similar recipes.

Barbecue Chicken Sauce

- 1 pint vinegar
- 6 fluid ounces cooking oil
- 5 tablespoons salt
- 1/2 teaspoon pepper
- 3 teaspoons poultry seasoning

Mix all ingredients and simmer 5 minutes. Brush on chicken.

Fiukle's Basting Sauce

- 4 tablespoons butter
- 4 tablespoons margarine
- 1 tablespoon salt
- 1 cup vinegar
- 1/2 cup water

Melt butter and margarine over low heat. Add vinegar, salt, and water. Continue to cook over low heat for about a half hour until flavor sets. Stir frequently and do not allow to boil.

Start chicken over hot coals on grill skin side up. Turn frequently to avoid scorching. After each turning, baste chicken with sauce. Cook until done (about 1 hour). Makes 6 servings. (1/2 chicken per person).

Note: The chicken cooks equally well over a pit or on a gas grill.

Fresh Fruits

(Continued from Page B2)

FRUIT AND CHEESY PAN-CAKE

- 1 8-ounce package cream cheese
- 1/2 cup sour cream
- 3 tablespoons orange juice
- 3 tablespoons sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 eggs, beaten
- 1 tablespoon butter
- 2 cups strawberries or other fruit, sliced
- 1/4 cup almonds

Combine cream cheese, sour cream, juice and sugar, chill. Combine flour, salt, milk and eggs, beat until smooth. Heat 10-inch skillet in a 450 degree oven until hot. Add butter to coat pan; pour flour batter immediately into hot pan. Bake on lowest rack in 450 degree oven for 10 minutes. Reduce heat to 350 degrees and bake 10 more minutes or until golden brown. Fill with fruit, top with cheese mixture. Sprinkle with almonds. Serve immediately.

Colleen Shoemaker
New Woodstock, N.Y.

FRUIT REFRESHER

- 1 1/2 cups boiling water
- 2 oranges, cut up
- 2 bananas
- 1 number 2 can crushed pineapple (do not drain)
- Juice of 1 lemon
- 1 1/2 cups sugar
- 1 can mandarin oranges, drained

Put 2 packages unflavored gelatin in 1 pint cold water; let dissolve 1 hour. Add all ingredients above. Refrigerate until jelled. Delicious summertime treat.

Charlene Gingrich
Mercersburg

PEACH CRUMB CAKE

- 1 package (4-serving size) butterscotch flavored instant pudding and pie filling
- 1/2 cup sugar
- 1/2 cup butter
- 1 cup chopped nuts
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2/3 cup milk
- 1 egg, beaten
- 1/4 teaspoon almond extract
- 2 1/4 cups all-purpose biscuit mix
- 1 cup diced peeled fresh peaches or nectarines (or use 1 cup fresh blueberries and 1/4 teaspoon mace.)

Combine pudding mix, sugar and butter in bowl, blending with pastry blender or fork until mixture forms coarse crumbs; stir in nuts. Measure 1 cup crumb mixture, add cinnamon and nutmeg; set aside. To remaining crumb mixture, add milk, egg, almond extract and biscuit mix; stir to blend well. Fold in 1/4 cup of the peaches. Pour into greased and floured 9-inch layer pan. Scatter remaining 1/4 cup peaches over batter and sprinkle with reserved crumb mixture. Bake at 350 degrees for 45 to 50 minutes or until cake tester inserted into center comes out clean. Cool 5 minutes. Invert on a rack, turn crumb side up and cool. Sprinkle with confectioners sugar, if desired.

PLUM CRUMBLE

- 16 to 18 fresh plums, stoned and sliced
 - 1/2 cup light corn syrup or sugar
 - 1/2 cup oatmeal
 - 1/2 teaspoon allspice
 - 1 tablespoon butter
 - 2 tablespoons brown sugar
- Place plums in 1 1/2 -quart baking dish. Pour syrup over fruit. Mix together all remaining ingredients and sprinkle evenly over plums. Bake at 375 degrees about 5 to 7 minutes, rotating dish once. Makes 4 to 6 servings.