



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 - Audrey Nemeth, Mt. Vernon, Maine, is looking for a copy of the Fleishman Yeast cookbook. Does anyone have a spare or know how she can get one?

QUESTION - Mrs. Jean Troutman, Matamoras, would like a recipe for potato stuffing. It's an Amish dish made with mashed potatoes with pieces of bread mixed in.

QUESTION - Karen Moyer, Portage, would like a recipe for dessert cups used for strawberry shortcakes like Holsum makes or any other recipe for strawberry shortcake.

QUESTION - Julia Shaul 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 - 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 - Gail Hunter of Smithsburg, Md., requested a recipe for bee sting cake. Thanks go to Mary Banker, Pottstown, and to Audrey Nemeth, Mt. Vernon, Maine, for sharing the following recipes.

Bienenstich (Bee Sting Cake)

Custard:

- 3 large eggs, separated
- 3 tablespoons all-purpose flour
- 2½ tablespoons sugar
- 1 cup light cream, scalded
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- Pinch of cream of tartar

In a bowl combine egg yolks, lightly beaten, flour and sugar. Add cream in a stream, stirring, and transfer the custard to a heavy saucepan. Cook the custard over moderately low heat, stirring until it boils and transfer to a large bowl. Let custard cool and stir in vanilla and almond extract. In another bowl beat egg whites with cream of tartar until they hold soft peaks; fold them into custard gently but thoroughly. Chill, covered with a buttered round of wax paper, for 1½ hours.

Cake:

- 1¼ cups all-purpose flour
- 1 tablespoon baking powder
- 2 large eggs
- 1 teaspoon vanilla
- ½ teaspoon salt
- ½ cup unsalted butter, softened
- ¾ cup sugar
- ½ teaspoon almond extract
- ¼ cup milk

Sift flour, baking powder and salt. In a large bowl, cream butter and sugar until mixture is light and fluffy; beat in 2 eggs, one at a time, beating well after each addition. Add vanilla and almond extract. Add flour mixture alternately with milk. Combine batter well and pour into a well buttered and floured 9-inch springform pan.

Topping

- ¾ cup slivered blanched almonds
- ½ cup sugar
- ¼ cup unsalted butter
- 1 tablespoon milk

In small saucepan, heat almonds with sugar, butter and milk until butter melts. Spoon over cake batter and bake at 375°F. for 25 to 30 minutes or until golden. Cool

Summer Sippers

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CHUCK'S VANILLA MILK SHAKE

- ¾ cup milk
- 2 scoops French vanilla ice cream
- ½ teaspoon vanilla extract
- 1 egg
- ½ teaspoon sugar
- ¼ teaspoon nutmeg

Place all ingredients in blender and mix at medium to high speed until well blended. Serve in large milk shake glass with straw. May be topped with sprinkling of powdered cinnamon if desired.

BANANA-CHOCOLATE MALTED

- 2 ripe bananas, chilled
 - 2 scoops vanilla ice cream
 - 6 tablespoons chocolate syrup
 - 2 tablespoons malted milk powder
 - 2 cups cold milk
 - Chocolate curls, if desired
- Place bananas, ice cream, chocolate syrup and instant malted milk powder in blender; cover. Blend until smooth. Blend in milk until mixture is frothy. Serve immediately in tall, chilled glasses garnished with chocolate curls, if desired.

30 minutes, remove sides of pan, let cool completely.

To assemble: Halve cake horizontally; arrange bottom layer cut side up on a serving plate and spread with custard. Top with their remaining layer cut side down and chill.

Bienenstich

- ½ pound farmer's cheese
- ½ cup milk
- ½ cup cooking oil
- ½ cup sugar
- ¼ teaspoon salt
- 3½ cups sifted flour
- 2 teaspoons baking powder

Topping:

- ½ cup butter or margarine
- 1 cup sugar
- 1 teaspoon vanilla
- 2 tablespoons milk
- 1 cup slivered blanched almonds

Press farmer's cheese through a sieve. Add milk, oil, sugar and salt. Blend well. Sift flour with baking powder and beat into the cheese mixture. Roll dough on a lightly floured board to ¼ inch thickness and spread on greased jelly roll pan (15x10x1-inch).

Melt butter and stir in remaining ingredients. Cook until mixture starts to bubble. Cool. Spread mixture over the dough. Bake at 350°F. for about 20 minutes or until cake is golden brown. Cut into squares or bars.

ANSWER - Mrs. Jerry Roeder of Zionsville asked for advice in separating phyllo sheets. Thanks go to Mary Banker, Pottstown, and Edward D. Parent, Hamburg, for the following advice.

Mary Banker writes: "Phyllo should never be allowed to dry out. It should be covered with wax paper and a damp cloth until you are ready to butter it. If using frozen phyllo, always defrost by placing it in the refrigerator overnight; do not allow to defrost at room temperature. Before purchasing, check the edges of the phyllo sheets — torn or crumbled edges are a sign of improper handling or storage and they are impossible to separate without tearing."

Edward Parent adds to her suggestions: Protect the sheets from drying out while other ingredients are being added to the "project." "I have found that a lightly moistened paper towel alone or a piece of waxed paper held down by a moistened cloth towel do an excellent job.

"And finally, the next trick I use is to fold the sheets in half. This gives the sheets a bit more body and with the material being half the size, a measure of ease in handling. I have a 9x13-inch pan that I use for making Baklava, and the folded sheets fit in very nicely with a little room to spare all around." He suggests thawing in the refrigerator for at least 24 hours. The following recipe is one way he enjoys

ANSWER - P. Beachey Reich of Myersdale requested a recipe for old-fashioned mustard pickles. Thanks go to Eva Southard, Glen Rock, for sharing the following recipe.

Mustard Pickles

- 2 quarts pickles (cut large ones in blocks)
- Soak in salt water 3 hours; then drain. Add:
- 1 cup vinegar
- 1 cup sugar
- 1 teaspoon mustard seed
- 2 tablespoons prepared mustard
- 1 teaspoon celery seed
- Boil 5 to 10 minutes. Put in jars and seal. reduce sugar.)

ANSWER - M. J. Willow of Millerstown requested a recipe for mint candy. Thanks go to Mrs. Tina Wilkinson, Gettysburg, for the following recipe.

Mints

- 1 pound confectioner's sugar
- 3 ounces softened cream cheese
- Mix together, add ½ teaspoon any kind of flavoring and any pastel color. Make small balls and press with a fork. Makes 70 pieces.

CANTALOUPE CRUSH

- ½ medium-sized cantaloupe, cut up
 - 1 scoop lemon sherbet
 - 1 cup cold milk
 - Lemon sherbet, if desired
 - Cantaloupe wedges, if desired
- Place cantaloupe, sherbet and milk in blender container; cover. Blend until mixture is smooth and frothy. Serve immediately in tall, chilled glasses garnished with a scoop of lemon sherbet and a wedge of cantaloupe.

ORANGE JULIUS

- ½ cup milk
- ½ cup water
- ¼ cup sugar (or less)
- 1 3-ounce can frozen orange juice concentrate
- ½ teaspoon vanilla
- 5 or 6 ice cubes

Combine all ingredients in blender. Blend until smooth. Serve immediately. Makes 3 cups. Note: For a double recipe, double everything except the ice cubes. Add only 6 or 8 cubes.

Mrs. Laura Kurtz
Oley

PINEAPPLE NOG

- 3 eggs
- 2 cups cold milk
- 1 8-ounce can crushed pineapple, chilled

Place eggs in blender container; cover. Blend until frothy. Add milk; blend until frothy and well combined. Add pineapple. Blend a few seconds. Pour into chilled glasses. Garnish as desired.

BANANA-STRAWBERRY SHAKE

- 1 medium-sized banana, chilled
 - 1 cup sliced strawberries, chilled
 - 2 tablespoons sugar
 - ¼ teaspoon almond extract
 - 1½ cups cold milk
- Place banana, strawberries, sugar and almond extract in blender container; cover. Blend at high speed until well mixed, about 1 minute. Add milk; blend at high speed 1 minute more. Serve immediately in chilled glasses.

SPICED ORANGE FROST

- 1 pint vanilla flavored frozen yogurt, softened
 - 1 6-ounce can frozen orange juice concentrate, thawed
 - ¼ teaspoon ground nutmeg
 - ¼ teaspoon ground cinnamon
 - 2 cups cold milk
- Place yogurt, orange juice concentrate, nutmeg and cinnamon in blender container; cover. Blend until well combined. Add milk; blend until frothy. Serve immediately in tall, chilled glasses.

