



# 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** - Mary Delaney, Centre Hall, requests a recipe for Cajun Buttermilk Chicken that tastes like that served at Reflections in Leola.

**QUESTION** - A subscriber requests a recipe for elderberry pie like the thickening of cherry pie served at the Newport Fair.

**QUESTION** - Priscilla Grube, Mohrsville, requests a recipe for homemade ring bologna.

**QUESTION** - Mrs. Kay Snover of Hatfield requests a recipe for cherry tomatoes and artichokes. She misplaced the recipe that she previously found in this column.

**QUESTION** - Mrs. Doug Martin requests a recipe for Black Forest Cheesecake.

**QUESTION** - Alice Fulkroad, Millersburg, requests a recipe for poppyseed dressing and for celery seed dressing.

**QUESTION** - R. Schrack, Womelsdorf, requests a recipe for a chocolate cookie baked in a waffle iron and glazed with icing.

**QUESTION** - Mrs. Vernon Mast, Lititz, requests a recipe for Scotch cake.

**QUESTION** - Mary R. Watkins, Clarksburg, Md., requests a recipe for scrapple.

**QUESTION** - Maybelle Page, Oxford, pointed out that the recipe for caramel cake and icing that appeared in the January 16th issue did not include the pan size and the length of time required to bake the cake. L.Z. of Millmont will you please forward this information to the address of this column. Thank you.

**QUESTION** - Phoebe F. Heim, Reinholds, requests a recipe for Black Walnut Cake. She said a recipe from M. Wenger of Lititz had appeared sometime ago but there is something missing from the recipe since it got as hard as a rock.

**ANSWER** - Sophia McClintock of Dillsburg requested a recipe for Shellbark Cake. Thanks Lisa Risser, Lancaster, for sharing former President James Polk's favorite cake recipe and Wilma Epler for sharing yours.

### Shellbark Cake

- 1 cup butter
- 2 cups sugar
- 4 eggs, separated
- 1 teaspoon lemon juice
- 3 cups flour
- 2 tablespoon baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 cup chopped hickory nuts or pecans
- 1 teaspoon almond flavoring

Icing:

- 1 cup sugar
- ½ cup cold water
- 2 egg whites
- 1 teaspoon vanilla
- 1 cup chopped nuts

Heat oven to 350 degrees. Grease and flour 8 ¼ -inch tube cake pan. Cream butter with 1 cup sugar. Beat egg yolks until light, beating in remaining sugar until light and lemon colored. Then fold in lemon juice and combine with creamed mixture. Add dry ingredients alternately with milk. Stir in nuts and flavoring. Beat egg whites light, but not dry, fold in lightly. Pour into pan and bake 1 hour.

Icing:  
Make a syrup of sugar and water, cooking until 238 degrees. Allow to cool, while egg whites are beaten until stiff peaks form. Pour syrup in a thin steady stream into egg whites, beating mix until thick enough to spread over top and sides of cake. Add flavoring before spreading. Sprinkle nuts on cake.

### Shellbark Cake

- ½ cup shortening
  - 1½ cup sugar
  - 1 teaspoon vanilla
  - 2 cups sifted cake flour
  - 2 teaspoons baking powder
  - ¼ teaspoons salt
  - ¾ cup milk
  - 1 cup shellbarks, finely chopped
  - 4 egg whites, stiffly beaten
- Cream together shortening, sugar and vanilla. Sift flour, baking powder and salt together. Add alternately with milk to creamed mixture. Fold in egg whites and nuts. Pour into 2 greased and floured 8-inch round cake pans or one 13x9x2-inch pan. Bake at 350 degrees for 35 minutes or until cake is done. Tastes best if baked a day before serving.

**ANSWER** - V. Martin of Springfield, Va., requested a recipe that tastes like Ritz® crackers. Thanks Sara Horst for the following recipe.

### Ritz® Crackers

- 1 quart flour
- ½ cup brown sugar
- ¾ cup butter and shortening
- 1 teaspoon baking powder
- Dash of salt
- 1 egg
- Milk

Mix like pie dough. Add 1 beaten egg and enough milk to wet. Roll thin. Cut in squares and sprinkle with salt. Bake at 350 degrees until done.

**ANSWER** - Sophia McClintock of Dillsburg requested a recipe for Mayonnaise Cake. Thanks Marian Martin, Lebanon; Sharron Shawley, Bitinger, Md; and Anna Martin, Reinholds, for sharing yours. Also, thanks Ruth Younger, Townsend, Del., for including an icing recipe that complements the cake.

### Mayonnaise Cake

- 1½ cups sugar
- 3 cups flour
- 1½ teaspoon soda
- Pinch of salt
- 1 teaspoon vanilla
- 1½ cups water
- 1 cup mayonnaise
- 7 tablespoons cocoa

Sift together sugar, flour, soda, salt and cocoa. Add vanilla, water and mayonnaise. Mix well. Bake at 350 degrees for 30-35 minutes.

### Mayonnaise Cake

- Sift together:
- 2 cups cake flour
  - 1 cup sugar
  - ½ cup cocoa
  - 2 teaspoons soda
- Add:

- 1 cup cold water
- 1 cup mayonnaise or salad dressing
- 1 teaspoon vanilla

Beat 2 minutes  
Bake at 350 degrees for 30 to 35 minutes. Makes a delicious, moist, dark cake.

### Chocolate Icing

- 1 cup sugar
- ¼ cup cocoa
- ¼ cup milk
- ¼ cup butter
- 2 teaspoons vanilla

Boil together all ingredients except vanilla for 1 minute. Stir until partly cooled. Add 2 teaspoons vanilla and spread on cooled cake.

**ANSWER** - Sondra Sanger, Lebanon, requested a recipe for drop sugar cookies. Thanks from an anonymous reader for the following recipe.

### Big Drop Sugar Cookies

- 4 cups flour
- 2 cups sugar
- ¼ pound lard
- ¼ pound butter
- 1 cup buttermilk
- 3 eggs
- 1 teaspoon soda dissolved in buttermilk
- 1 teaspoon cream of tartar

Cream together lard and butter. Add sugar and eggs. Mix flour and cream of tartar. Mix soda with buttermilk and add alternatingly with flour mixture. Drop by tablespoonfuls on greased cookie sheet and bake at 375 degrees until golden brown. Chocolate chips or raisins can be added to batter before baking or they can be frosted.

# Potatoes

(Continued from Page B6)

### CRUNCH TOP POTATOES

- ½ cup butter
- 3 or 4 large baking potatoes, pared, cut in 1-inch slices
- ¼ cup crushed corn flakes
- 1½ cups shredded sharp process cheese

- 2 teaspoons salt
- 1½ teaspoon paprika

Melt butter in jelly-roll pan in 375 degree oven. Add single layer of potatoes, turn once in butter. Mix remaining ingredients; sprinkle over top. Bake ½ hour or until done.

Rebecca Sonnen  
PA Dairy Princess

### CHEESE-SCALLOPED POTATOES

- 9 to 10 cups sliced potatoes
- 6 tablespoons butter
- 6 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 cups milk

- 1½ cup grated sharp cheese
- 1 small onion, grated

Cook potatoes in small amount of water until just glossy. Melt butter in saucepan; blend in flour, salt and pepper. Add milk gradually, stirring constantly. Cook and stir until thick and smooth. Remove from heat; add cheese, stirring until melted. Spoon potatoes in baking dish; arrange onion over potatoes. Pour cheese sauce over all. Bake in 350 degree oven for about 1 hour and 30 minutes.

Jenny Bigelow  
Blair Co. Dairy Princess

### TWICE BAKED POTATOES

- 4-5 potatoes
- 1 8-ounce package cream cheese
- 1 8-ounce container sour cream
- 1 tablespoon dried chives
- Butter
- Salt and pepper

Cook potatoes and mash. (Do not add butter and milk). Add cream cheese, sour cream and chives. Mix thoroughly. Salt and pepper to taste. Place in baking dish, dot top with butter. Bake at 325 degrees for 30 minutes. Serve hot. Serves 6.

Stephanie Walker  
McKean Co. Dairy Princess

### OVEN FRIED POTATOES

- 3 medium potatoes
- ¼ cup vegetable oil
- 1 tablespoon grated Parmesan cheese
- ½ teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon pepper

Wash potatoes; cut into ¼ -inch slices. Place slices slightly overlapping in a single layer in a greased 13x9x2-inch pan. Combine the remaining ingredients. Brush potatoes with half of oil mixture. Bake uncovered at 375 degrees for 45 minutes, basting occasionally with remaining oil mixture. Serves 4 to 6.

Betty McLaughlin  
Leola

### CREAM CHEESE POTATOES

- 5 pounds potatoes
- 6 ounces cream cheese
- 1 cup sour cream
- 2 tablespoons onion salt
- 1 tablespoon salt
- ¼ teaspoon pepper
- 2 tablespoons butter
- 1 pinch parsley flakes

Peel and cook potatoes until soft. Mash potatoes with milk. Add remaining ingredients. Bake at 350 degrees for 45 minutes.

Sandra Nolt  
Quarryville