



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

**QUESTION** - V. Martin of Springfield, Va., requests recipes for animal crackers and vanilla cookies.

**QUESTION** - A reader from Manheim requests a recipe for making pork roll without nitrates.

**QUESTION** - Brenda Sauder, New Holland, requests a recipe that her family refers to as Egg Cakes. She said they are similar to stacked pancakes with brown sugar spread between layers. They are served warm.

**QUESTION** - Ray Myers, Jacobus, requests a recipe for corn pone with egg whites that rise to the top of the batter while baking.

**QUESTION** - Dotti Tedesco, Glen Mills, requests a recipe for macaroni and cheese that is crispy brown on top.

**QUESTION** - Linda Christman, Greencastle, requests the size of the pan used for baking Unbaked Bar Cookies. The recipe appeared in the February 13 issue.

**QUESTION** - Ethel Snavely, Purcellville, would like a recipe for cooking beef kidneys.

**QUESTION** - Mrs. Lester R. Crone, Dover, requests a recipe for Spice Custard pie.

**QUESTION** - Judi Spurling, Schwenksville, would like a recipe for butter cream Easter eggs that have a smooth, slightly soft center and are not overly sweet.

**QUESTION** - Mary V. Hammond, Wellsboro, requests a recipe for chocolate cake that is made with a cup of mashed potatoes.

**QUESTION** - Bertha Shaffer, Schellsburg, requests a recipe for homemade bread that uses a mashed potato. Bertha recalls that her mother kept 1 mashed potato with yeast in the refrigerator from one baking until the next.

**ANSWER** - Ruth Detwiler, Telford, requested a recipe for fried mushrooms. Thanks Maxine Tutton, Fort Royal, Va., for sharing yours.

### Fried Mushrooms

Small to medium mushrooms, washed and drained  
Beat well:

- 1 egg
- 1/2 cup milk
- In separate bowl, mix:
- 1/3 cup flour
- 1/2 teaspoon seasoned salt

Dip clean mushrooms in egg mixture, roll in flour mixture and then fry in hot oil 375 degrees until golden brown. Drain. Sprinkle again with seasoned salt. More seasoned salt may be added to flour mix depending on personal taste.

**ANSWER** - Mrs. Vernon Mast, Lititz, requested a recipe for Scotch cake. Thanks Nancy Livingston, Dover, and Mrs. Dean Tracey of Felton for sharing yours.

### Scotch Cake

Sift together in large mixing bowl:

- 2 cups flour
- 2 cups sugar
- Put in saucepan:
- 1 stick margarine
- 1/2 cup shortening
- 4 tablespoon cocoa
- 1 cup water

Bring to boil and immediately pour over flour and sugar.

- Mix well. Add:
- 1 cup buttermilk
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 2 eggs

Mix well and pour into greased and floured 11x16-inch pan. Bake at 400 degrees for 25-30 minutes or 9x13x2-inch pan for 45 to 60 minutes and test.

### Icing

Start icing 5 minutes before cake is done. Mix together:

- 1 stick margarine
- 4 tablespoon cocoa
- 6 tablespoons milk
- Bring to boil; remove from heat and add:
- 1 box confectioner's sugar
- 1 teaspoon vanilla
- 1 cup pecans
- Mix well and frost cake while hot.

**ANSWER** - Mary Bittenbender, Saylorsburg, requested a recipe for Boston Cream Pie. Thanks to Mima Fisher, Quarryville; Judy Spurling, Schwenksville; Elizabeth Beiler, Paradise; Emma Lena Ebersol, Bird-in-Hand; Naomi Blank, Kinzers; Ruth Ann Stoner, Lancaster and others for submitting recipes.

### BOSTON CREAM PIE

- 4 eggs, separated
- 3/4 cups water
- 1 1/2 cup white sugar
- 2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon salt

Beat water and egg yolks until slightly thick, add sugar slowly. Beat again. Add sifted dry ingredients. Beat egg whites until stiff. Add last. Bake in two 9-inch pans at 350 degrees for 30 to 35 minutes.

### FILLING

- 3 cups milk
- 2 eggs
- 1 cup sugar
- 1 heaping tablespoon corn starch
- 1 heaping tablespoon flour

Blend well. Cook over medium heat until mixture boils. Stir and boil 1 minute. Remove from heat. Blend in 1 tablespoon butter and 1 teaspoon vanilla. Cool 10 minutes. Put between layers. Frost top with chocolate icing.

### BOSTON CREAM PIE

- 2 eggs, beaten
- 1 cup sugar
- 1/4 teaspoon vanilla
- 1/2 cup milk
- 2 tablespoons butter
- 1 cup flour (sifted)
- 1 teaspoon baking soda

Scald milk and butter together. Mix eggs, sugar, vanilla, flour and baking powder. Add milk and butter. Bake at 350 degrees in a round cake pan. When cool, cut in half and use pudding for filling. Top with icing.

### Filling

- 1 small box vanilla instant pudding
- Mix according to directions.

### Icing

- 2 tablespoons butter
- 2 tablespoon water
- 1 1/2 tablespoon cocoa
- 1 cup powdered sugar
- Mix all ingredients together.

### BOSTON CREAM PIE

- 1 cup flour
- 3/4 cup sugar
- 1/2 cup milk
- 6 tablespoons butter or margarine, softened
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon vanilla
- 1/4 teaspoon baking soda
- 1 egg plus 1 egg white

Measure ingredients in bowl, beat on low speed until ingredients are mixed. Beat on high speed for 2 minutes. Bake in greased 9-inch round pan at 375 degrees for 25 minutes. Cool in pan for 10 minutes. Remove and cool.

### Filling

- 2 cups milk
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1/8 teaspoon salt
- 1 egg yolk
- 1 tablespoon margarine
- 1 teaspoon vanilla

Stir in saucepan until well blended. Cook over medium low heat until it thickens and boils, about 20 minutes. Boil 1 minute longer. Remove from heat. Cover and refrigerate until cool but not set, about 30 minutes.

### Glaze

- 1 square unsweetened chocolate
- 1 tablespoon butter or margarine
- 1 cup confectioner's sugar
- 2 tablespoons boiling water.

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## Goat Milk

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### GARLIC & HERB CHEESE

Warm 1 gallon milk to 72 degrees. Add 4 ounces of cheese starter culture and mix in thoroughly. Cover and allow to set at 72 degrees for 16 hours. When using goat milk, you must add a small amount of Rennet. To add rennet: Dissolve 1/4 rennet tablet in 1/4-cup water. Add 1/4 teaspoon this at the same time as the starter culture. After 16 hours, milk will have coagulated into a solid white curd. Line a colander with cheese cloth. Pour curds and whey into colander. Tie the four corners of the cheese cloth into a knot and hang bag of curd to drain. Allow bag to drain until it stops dripping whey (24-36 hours). You may have to change cloth occasionally as the pores of the cloth can become clogged and not drain properly. After draining, place in bowl. Add 1/4 teaspoon salt, 1 clove garlic, minced, several sprigs chives, chopped fine, fresh black pepper, and a dash paprika. Mix together thoroughly, using a food processor. If no herbs are added, you can use cheese in cooking or for cheese cake.

Save whey from this to use in Ricotta cheese. Recipe below.

Nancy Kramer  
Newmanstown

### RICOTTA CHEESE

Pour whey remaining from cheese made from a gallon of milk into a stainless steel or enameled pan. Add 1 quart fresh milk and heat whey over direct heat, stirring occasionally. DO NOT BOIL. When whey reaches 205 degrees, remove from heat and add juice of 1 lemon, or 1/4 cup vinegar. Stir the whey for several minutes. Be careful as lemon juice produces tiny curds in the liquid. Pour hot curds and whey into a cheese cloth lined colander and allow to drain and cool for 15-20 minutes. Remove curd from cheese cloth and break into pea-sized pieces in a bowl. Add salt to taste. Then add 2 tablespoons fresh buttermilk, stir thoroughly and place the cheese in a mold which has been sterilized with boiling water. Place the mold covered with cheese cloth to drain for 6-12 hours. Store in refrigerator when drained. Ricotta does not require aging and can be eaten right away.

I purchased my cheese starter culture and rennet tablets from New England Cheesemaking Supply Co., P.O. Box 85, Ashfield, Ma. 01330.

Nancy Kramer  
Newmanstown

Spruce up a container of vanilla yogurt for an on-call, on-the-go breakfast. Stir in some berries; dried fruit bits; almond brickle pieces; nuts; chow mein noodles; granola; pumpkin seeds; jams or preserves; semisweet chocolate pieces; shredded lemon, orange, or lime peel; or toasted coconut.

Next time you whip up some sweetened whipped cream, pipe the extra into serving-size dollops onto a sheet of waxed paper. Freeze until hardened. Then wrap individually. Voila! A garnish that's ready when you want it.