



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. Florence Gruber would like a recipe for Mush cake or Mush pie. Her mother made it so that it could be eaten with sausage or as a cake.

QUESTION - B. Nolt from Lititz requests a recipe for vanilla wafers.

QUESTION - Lana Stoner, Greencastle, requests a recipe for pineapple fritters. She said the batter is deep fried and the juice from the pineapples is used to make a sauce to pour on the fritters.

QUESTION - Virginia Brubaker, Manheim, requests a recipe for a pear tart that appeared in this paper a few weeks ago. She recalls that the recipe, which she misplaced, uses sour cream.

QUESTION - Mrs. E. Young, Dewart, requests recipes for both cream of broccoli and cream of cauliflower soups.

QUESTION - J. M. Hege of Millen, Ga., requests a recipe for sweet gherkins pickles.

QUESTION - Edith Moore, Pennington, N. J., requests recipes using blueberries and all kinds of recipes for muffins.

QUESTION - Martha Smith of Millerstown requests recipes for goulash, especially the Hungarian kind.

QUESTION - Margaret Gockley of Mohnton would like to know if fondant that is used in chocolate coating cherries can be used in other ways.

QUESTION - Sandra Reith, Emmaus, requests a recipe for "Dairy Queen Ice Cream" that appeared in this paper.

QUESTION - Bonnie Blain, Halifax, requests a recipe for cinnamon raisin biscuits similar to those made at Hardees and she'd like a recipe for Oreo® cookies.

QUESTION - Terry Lerew, Gardners, requests the recipe for monster cookies submitted by Wayne Erb of Mount Joy.

ANSWER - On July 9, the "Home on the Range" section featured vegetable dishes. As usual, many recipes arrive too late to appear in that section. They should appear in the newspaper office the Monday before the scheduled date. If they are late, I try to use them later. Here is one from May Ozimek of Flemington, N. J., that I thought you might enjoy. She writes that children love it.

Broccoli Casserole

1 bag (24-ounces) frozen broccoli, chopped

Cook in small amount of water until tender. Drain, put ½ of it into a 1 quart casserole. Top with one cup shredded processed cheese. Top with remaining broccoli and another cup of cheese.

In a plastic bag, crush 25 buttered-flavored crackers with ½ stick of butter. Work with hands until crumbly. Sprinkle over broccoli and cheese.

Bake uncovered at 350 degrees for 20 to 25 minutes or until golden.

ANSWER - Renee Hankins of Norristown requested a recipe for creamy rice pudding. Thanks May Ozimek of Flemington, N. J., who sent one that she claims is exceptional.

Creamy Rice Pudding

In a 3 quart pot, stir:

2 quarts milk
4 ounces long-grained rice
5 ounces sugar

Cook mixture uncovered over medium heat until boiling. Turn to simmer and stir often for 1½ hours.

When liquid thickens and rice cooks, turn off heat and add:

3 beaten eggs
1 tablespoon vanilla

Pour into shallow 9x13-inch pan. Cool at room temperature. Sprinkle with cinnamon. Chill.

ANSWER - V. M. Martin, Springfield, Va., requested recipes for all kinds of crackers. Thanks to Bonnie Blain, Halifax, Terry Lerew of Gardners, and Adelia Arrington of Christiansburg, Va., for the following recipes.

Whole Wheat Crackers

¼ cup water
½ teaspoon salt
¾ cup whole wheat flour

In a bowl, mix the water, salt and enough flour to make a moist dough, but one that will roll out without being sticky. Knead for a few minutes. Roll on a floured board. Turn over several times and flour board as needed, but lightly, or they will get hard as plywood. Put the dough on a large cookie sheet and roll dough very thin. Score with a sharp knife into 2-inch rectangles. Bake at 350 degrees about 30 minutes. Yield: about 24.

Corn Crackers

1 cup cornmeal
¼ teaspoon salt
½ cup boiling water

Mix cornmeal and salt in a bowl. Pour the water over the meal and stir well. Grease a large baking sheet. Shape the mixture into a ball and place on the sheet. Roll as thin as you can. Score into small rectangles with a knife. Bake at 350 degrees until crisp and brown (watch for scorching). Baking time depends on the thickness of the crackers. Makes about 24.

Thin Wheat Crackers

Preheat oven to 350 degrees. Combine in mixing bowl:

2 cups whole wheat flour
2 tablespoons wheat germ
1 teaspoon salt
1 teaspoon baking powder
2 tablespoons brown sugar
2 tablespoons dry milk solids

Cut in 6 tablespoons margarine with pastry blender. Combine separately and stir in:

½ cup water
1 tablespoon molasses.

Knead a little until smooth. Grease two 10x15-inch cookie sheets and sprinkle with cornmeal. Divide dough in half. Roll out half of dough directly on cookie sheet with floured rolling pin, rolling dime thin. Sprinkle lightly with paprika, garlic, onion, or seasoned salt. Run rolling pin over once more. Prick with fork. Cut into squares or triangles. Bake 10 minutes.

Rice Krispie's Cheese Ball

½ pound butter, softened
1 pound cheddar cheese, grated
1 teaspoon salt
¼ teaspoon pepper
2 cups flour
2 cups rice krispies

Preheat oven to 350 degrees. Mix together butter and cheese. Add salt and pepper. Blend in flour and krispies. Form into walnut-sized balls and place on ungreased baking sheets. Dip a fork in water and flatten each ball. Bake until golden brown.

ANSWER - Martha Hohmeier, Lincroft, N. J., requested recipes for light and fluffy yeast buns. Thanks Adelia Arrington, Christiansburg, Va., for your recipe.

Honey Whole Wheat Rolls

2 packages dry yeast
1 cup warm water
¼ cup salad oil
¼ cup honey
2 teaspoon salt
2 eggs, beaten
2 cups hot water
6 cups whole wheat flour or white flour or a mixture.
2 cups raisins, if desired for sweet buns

Dissolve yeast in warm water in large bowl. Add oil, honey, salt, eggs, and hot water; stir well. Gradually mix in flour. Cover with plastic wrap. Chill overnight. Heat oven to 425 degrees. Shape in 2-inch rolls. Place on lightly greased cookie sheet. Bake 12 to 15 minutes. If adding raisins, mix in flour. For pull-apart buns, dip balls in melted margarine. Roll in cinnamon-sugar mixture and stack in tube pan (well-greased). Bake at 400 degrees for 25 to 30 minutes. Turn out immediately on plate. Contributor writes, "These rolls are always light and fluffy."

ANSWER - Stephanie Sudal, Pine Island, N.Y., requested a recipe for onion bread that is made without yeast. Thanks Nancy B. Wallace of New Holland for your response.

Onion Cheese Bread

2 cups onions, sliced
3 tablespoons butter
2 cups flour

Fruit

(Continued from Page B6)

CANNED FRESH FRUIT PIE FILLING

6 quarts fresh fruit, apples, peaches, berries, damsons, or red plums
4 cups sugar
½ cup tapioca
½ cup cornstarch
1½ tablespoon cinnamon or nutmeg or apple pie spice
Mix well. Seal. Cold water pack for 50 minutes in boiling water or pressure can 10 pounds for 12 minutes.

Adelia Arrington
Christiansburg, Va.

PEACH PUNCH

2 cups sugar
2 cup water
1 pint peach nectar*
1 6-ounces frozen orange juice concentrate
1 6-ounces frozen pineapple juice concentrate

¼ cup lemon juice
2 large bottles gingerale, chilled
Combine sugar and water. Stir to dissolve. Add all juices. Just before serving add gingerale. Fills large punch bowl - 20 to 25 servings. May be topped with lemon or lime sherbet.

*Peach Nectar:
1 pound peeled peaches, well ripened
2 tablespoon sugar
¼ teaspoon pure ascorbic acid OR
1 teaspoon commercial preparation

Peel peaches, cut in quarters, weigh and immediately sprinkle with ascorbic acid.

Place in food processor and convert to liquid (15 to 30 seconds)

Pour in pint container. Gently stir in 2 tablespoons sugar. Leave ½ -inch headspace. Fasten lid and freeze.

For use in punch, in making ice cream or partially frozen as peach ice.

Terry Lerew
Gardners

APPLE PARFAITS

1 cup vanilla yogurt
2 teaspoons orange juice
¼ teaspoon cinnamon
2 apples, cored and diced
½ pint strawberries, hulled and halved
1 cup fresh blueberries
Blend together yogurt, orange juice and cinnamon. Layer diced apples, strawberries, and blueberries with yogurt in parfait glasses or dessert dishes. Chill until ready to serve. Serves 4 to 6.

QUICK CHERRY COBBLER

1½ cup pitted cherries
1½ cup sugar
1 cup flour
Pinch of salt
1 teaspoon baking powder
½ cup milk
2 tablespoons soft butter

Cook cherries and ¼ cup sugar in saucepan until cherries are tender. Sift together flour, remaining ¼ cup sugar, salt and baking powder. Add milk and butter; beat well. Pour boiling cherry mixture into square baking pan; pour batter over cherries. Bake in preheated 350 degree oven for 30 minutes. Any fruit may be substituted for cherries.

Jenny Bigelow
Blair Co.