



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 609, Ephrata, PA 17522. 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 — Patricia Underwood, Westmoreland County, requests a recipe for cherry or apple cinnamon bread similar to the bread baked by Shady Maple in East Earl.

QUESTION — Ruth Kalwasinski, Hastings, requests recipes for hard salami.

QUESTION — Theresa Pettitt of Troy would like the recipe for pudding pops made with instant pudding that appeared in *Lancaster Farming* previously.

QUESTION — Linda Mguyen, Millington, N.J., requests a recipe for diet ricotta cheese cake.

QUESTION — V. Martin, Springfield, VA., requests a recipe for cheese curls.

QUESTION — Mrs. Stanley Owens, Beech Creek, requests recipes for oat bran muffins. Although we published several of these lately we continue to get requests from new readers. Those who have tried the recipes, send in the best.

QUESTION — Jean L. Mitchell of Lewisburo is looking for a recipe for pecan cheese cake similar to what is served in a Mifflinburg restaurant.

QUESTION — Doris Tressler of Gettysburg would like a recipe for pickled whole green tomatoes. She used to buy them in the grocery store but can't find them now.

QUESTION — Mrs. W. Paul, Burlington, N.J., requests a recipe for rice pilaf.

ANSWER — Barbara Randall, Holcomb, NY, requested a recipe for soft chocolate chips cookies. We previously printed recipes, but Ruth Cantello of Somerset, NJ sent in a secret tip for making soft, moist cookies. Her secret ingredient and recipes are revealed below.

Secret Ingredient For Soft Cookies

What makes cookies soft and chewy is a sweetener called fructose or fruit sugar. Fructose is a natural sugar found in honey, fruits and berries. It attracts and absorbs moisture.

Fructose is available in health food stores and most supermarkets in the section where diet and no salt products are sold. It is available in liquid or granulated packages—use only granulated for baking. The price has lowered in recent years. Fructose is sweeter than regular sugar so use smaller amounts. It browns quickly so keep a close watch toward the end of baking time.

Cookies made with fructose are great for gifts especially those away at college because the cookies arrive soft and keep well in a cookie tin.

Soft Coconut Cookies

2½ cups flour
½ teaspoon baking soda
1 cup butter or margarine at room temperature
1 cup packed light brown sugar
½ cup granulated fructose
1½ teaspoons vanilla
2 large eggs
2 cups flaked or shredded coconut
1½ cups chopped toasted and cooled nuts, optional
Preheat oven to 350 degrees. Mix flour and baking soda. In a large bowl beat butter, sugar, fructose and vanilla with electric mixer on medium speed until fluffy. Beat in eggs until well blended. With wooden spoon, stir in coconut and nuts.

Drop by heaping tablespoons, 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown.

Cool on cookie sheet for one minute before removing to cooling rack. Makes 42 large cookies.

Soft Oatmeal-Raisin Cookies

3 cups quick-cooking oats
1 cup flour
½ teaspoon baking soda
½ teaspoon salt
¾ cup butter or margarine
1 cup granulated sugar
¼ cup granulated fructose
1½ teaspoons vanilla
1 large egg
¼ cup water
1 cup raisins
1¼ cups chopped walnuts, toasted, optional
Heat oven to 350 degrees. Mix oats, flour, baking soda and salt. In large bowl, beat butter, sugar, fructose and vanilla with electric mixer on medium speed until light and fluffy. Beat in egg and water until blended. With mixer on low, gradually add flour mixture, beat until well blended. With wooden spoon, stir in walnuts and raisins. Drop heaping tablespoons, 2 inches apart, on ungreased cookie sheet. Cool one minute, before removing. Bake 10 to 12 minutes or until golden brown. Makes 36 large cookies.

These cookies become even more moist after a day in the cookie tin. Layer with wax paper to prevent sticking together.

ANSWER — Patricia Underwood, Westmoreland County, requested a recipe for peach crumb bread similar to that baked by Shady Maple in East Earl. Thanks to Belinda Myers of Dallastown for sending in hers, which she is not sure if it tastes like Shady Maple's bread.

Peach Bread

1½ cups sugar
½ cup shortening
2 eggs
2¼ cups fresh peaches, chopped finely
2 cups flour
1 teaspoon cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla
1 cup finely chopped pecans
Cream sugar and shortening. Add eggs and mix well. Add peaches and dry ingredients; mix thoroughly. Add vanilla and chopped pecans; stir until blended. Pour into two regular size loaf pans (about 5x9 inches) that have been greased and floured. Bake in 325-degree oven for 55 minutes to 1 hour. Let cool before removing from pans.

ANSWER — Mrs. Glenn Martin, Ephrata, requested recipes for sesame stix and sesame candy and other recipes using sesame seeds. Thanks to Carol Johnson of Lebanon and Mrs. Eugene Martin of Newburg for sending their in theirs.

Sesame Almond Brittle

1 cup sugar
½ cup light corn syrup
1 4½-ounce can blanched whole almonds (1 cup)
¾ cup sesame seeds
1 tablespoon butter or margarine
1½ teaspoons baking soda
1 teaspoon vanilla
¼ cup water
Lightly grease cookie sheet. Set aside. In 2-quart sauce pan, heat sugar, corn syrup, and water over medium heat until sugar dissolves, stirring constantly. Stir in almonds and sesame seeds. Using candy thermometer, cook until it reaches 300 degrees, about 30 minutes, stirring occasionally. It should be at the hard crack stage: drop of mixture will separate into hard threads in cold water.

Remove from heat. Stir in butter, baking soda, and vanilla. Quickly pour mixture onto cookie sheet and spread and pull out to ¼-inch thickness. Allow to cool for 40 minutes before breaking into pieces. Keeps well for one week. Makes 1¼ pounds.

Sesame Seed Brittle

1 cup corn syrup
1 cup sugar
1 tablespoon butter
¾ teaspoon salt
½ cup sesame seeds
Combine syrup, sugar, butter and salt. Cook over medium heat until it reaches 254 degrees, or the hard-ball stage. Add sesame seeds, stirring constantly until it reaches 305 or 310 degrees. Spread thinly on greased cookie sheet. Cool and break into pieces.

Peanut Butter

(Continued from Page B10)

CREAMY CHOCOLATE PEANUT BUTTER PIE

1 package (3½ ounces) chocolate pudding and pie filling.
1½ cups milk
1 prepared chocolate-flavored crumb crust
1 cup whipping cream, divided
2 tablespoons creamy-style peanut butter
1 tablespoon Confectioner's sugar
½ teaspoon vanilla extract
Whole peanuts
Prepare pudding according to package directions using 1½ cups milk. Cool slightly; pour into crust. Refrigerate 1 to 2 hours, or until pudding has become firm. Combine ½ cup whipping cream, peanut butter, sugar and vanilla in small mixer bowl. Whip until stiff. Spread over chocolate layer. Refrigerate at least 2 hours. Just before serving, whip remaining whipping cream. Pipe through pastry tube fitted with fluted tip around outer edges of pie. Garnish with whole peanuts.

Christine Davidson
Cumberland Co. Dairy Princess

PEANUT BUTTER TANDY CAKE

4 eggs
2 cups sugar
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1 cup scalded milk, use hot
2 tablespoons soft butter
12-ounce jar creamy-style peanut butter
2 8-ounce milk chocolate bars
Grease and flour a large jelly roll pan, 18x12 inches. Preheat oven to 350 degrees.
Mix together eggs, sugar, and vanilla. Add flour and baking soda to first mixture. Next add scalded milk and butter. Pour into pan and bake for 17 to 20 minutes.
When cake is done, remove from oven and spread peanut butter on top of warm cake. The peanut butter spreads more easily when spoonfuls are put all over the cake. Chill until peanut butter is firm.

Melt chocolate and spread evenly over cake. Chill until chocolate is hard. Cut into pieces and store in airtight container.

Lisa Buckman, Perkasio & Donna Godshall, Harleysville

PEANUT BUTTER FINGERS

½ cup butter or margarine
½ cup sugar
½ cup brown sugar
1 egg
¼ cup peanut butter
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon vanilla
1 cup flour
1 cup quick oats
1 cup chocolate chips
½ cup Confectioner's sugar
¼ cup peanut butter
2-4 tablespoons milk
Cream together butter, sugar, and brown sugar. Blend in egg, ½ cup peanut butter, baking soda, salt, and vanilla. Stir in flour and quick oats. Spread in greased 9x13-inch pan and bake in 350-degree oven for about 20 minutes, or until brown. Sprinkle chocolate chips over top immediately and let stand five minutes before smoothing out chocolate. Mix Confectioner's sugar, peanut butter, and milk. Drop by spoonful and spread to give marbled effect.

B. Nolt
Litz