

Nutty Recipes

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APPLE NUT CAKE 1/4 cup water
1 1/4 cup oil 3 eggs, beaten

ANSWER — Joy Klein, Telford, requested a recipe for a lemon cream pie, not lemon chiffon. Thanks to numerous readers for sending in recipes. Unfortunately, we can not print them all, but thanks to Maxine Tutton, Front Royal, Va., Rhoda Conover, Gettysburg; Sylvia Martin, Churchtown; and Mim DeLong, Quarryville.

Sour Cream Lemon Pie

1 cup sugar
1/4 cup butter
3 tablespoons cornstarch
1 tablespoon lemon rind, optional
1/4 cup lemon juice
1 cup milk
1 cup sour cream
3 egg yolks, slightly beaten
1 9-inch pie shell
1 cup whipping cream, whipped

Combine sugar and cornstarch in 1 1/2 -quart pan. Add butter, lemon rind and lemon juice, milk, and egg yolks. Cook and stir over medium heat until it comes to a boil and is thickened. Remove from heat and fold in sour cream. Pour into a 9-inch baked and cooled pie shell. Top with whipped cream. Refrigerate. Makes 6 pieces. Contributor writes, "This is rich and luscious. Watch the expressions on your guests faces when they first taste it. Pie was a grand prize winner in a Kansas newspaper cookbook in 1982."

Creamy Lemon Pie

3 egg yolks
1 14-ounce can sweetened condensed milk
1/2 cup lemon juice
Few drops yellow food coloring, optional
1 graham cracker crust
Whipped topping or whipped cream

In medium-sized bowl, beat egg yolks. Stir in condensed milk, lemon juice and food coloring. Pour into crust until thoroughly chilled. Top with whipped topping. Garnish as desired.

Lemon Cream Pie

Beat juices and rind of lemon
1/2 cup sugar
1 8-ounce cream cheese
Add:
1/2 cup milk
1 8-ounce container whipped topping
Pour into graham cracker pie crust made with:
2 cups graham crackers
1/2 cup margarine
1/2 cup sugar

ANSWER — Janice Keller of Gettysburg requested a recipe called Ice Box Cheese Cake. Thanks to Sara Jane Krall, Lebanon, for sending a recipe.

Crustless Cheese Cake

1 pound cream cheese
1 pound ricotta cheese
2 cups sugar
4 eggs
1/2 cup all-purpose flour
Juice of 1 lemon
1 teaspoon vanilla
1/2 cup softened butter
1 pint dairy sour cream

Place all ingredients in a large bowl and beat on medium speed 20 minutes or until light and creamy. Pour into 9-inch buttered springform pan and bake in a slow oven at 325 degrees for 1 hour. Turn off oven and let cake stand in oven 2 hours. Serve at room temperature or chill if preferred. Serves 12.

Microwave Chunky Salsa Sauce

1 cup chopped onion
1 clove garlic, minced
1 can (14 1/2 -ounce) whole tomatoes, quartered
1 can (8-ounce) tomato sauce
1 can (4-ounce) diced green chilies, rinsed and drained

1 teaspoon ground cumin
1/2 teaspoon dried oregano leaves
1/4 teaspoon dried crushed red pepper

In 2-quart casserole, combine onion and garlic. Cover. Microwave on High for 2 to 4 minutes or until onion is tender-crisp. Stir in remaining ingredients. Microwave, uncovered on high for 8 to 11 minutes or until hot and flavors are blended, stirring once or twice. Chill at least 4 hours before serving. Serve as dip or sauce with fresh vegetables or tacos. Very good served over taco salad.

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Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send an 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 — Linda Adam would like a recipe for making yogurt-covered pretzels and nuts like those you buy in grocery stores.

QUESTION — Anne Nolt, Reinholds, writes that her grandmother has a very old recipe called Mary Know Nothing Pie. She is curious and would like to know where the name of the pie originates. She did not send the recipe for the milk pie that uses molasses, sugar, cinnamon, flour, eggs and sour cream. I'm sure our readers would like the recipe to accompany the information.

QUESTION — Diane Simcox of Haws requested a mustard chow recipe that is similar to chow chow, only it has mostly cauliflower, pearl onions, and gherkins in a sauce with dry mustard in it.

QUESTION — Debra Hoffheins of York requests a recipe for broasted chicken.

QUESTION — Evelyn Pike of Mt. Holly, N.J., requests a recipe for making pickled pigs feet.

QUESTION — Lois Phares of Eakines, W. Va., would like a recipe for Italian bread.

QUESTION — Leroy Eckstine, Hagerstown, MD, requests a recipe for making an old-fashioned ground cherry pie.

QUESTION — Ann Cole of Maryland, Md., would like a recipe for baking powder doughnuts that are baked in the oven.

QUESTION — Bea Shuey of Annville requests a recipe for making tartar sauce.

QUESTION — Shirley Schwoerer of Wysox would like a recipe for making spiced apple rings in a quantity that can be canned.

QUESTION — Florence Moynihan of Danville would like a recipe for souse also called jellied pigs' feet.

QUESTION — Margaret Kibler of Woodstock, VA, would like to know how to make candied cherries and how to can maraschino cherries.

QUESTION — A Virginia reader would like to see more low calorie, low fat recipes. Readers, please submit these on a regular basis. We continue to get an abundance of fattening recipes and few low calories ones. Our readers like both.

QUESTION — Jessie Ottain of N. Fort Myers, FL, would appreciate recipes for cream soups, especially cream of shrimp and cream of broccoli soups.

ANSWER — Shirley Schwoerer, Wysox, requested salsa recipes. Thanks to Beverly Mey of Industry for sending two that her family got when they lived in San Diego for three years, and thanks to a Madison County, VA, reader who sent in a microwave one.

Fresh Salsa (red)

6 to 8 tomatoes, diced
1 red bell pepper
2 bunches scallions
Garlic clove, minced
1 small bunch parsley, snipped
Cilantro, snipped
Cumin, to taste
1 small red chili, minced
1 small minced white onion

Mix ingredients gently and refrigerate in a covered non-metallic bowl. Good with tacos, chips or burritos.

Cooked Salsa

1 tablespoon oil
1 small chopped onion
1 small can chopped green chilies
1 clove garlic chopped
2 cups whole canned tomatoes
Salt to taste

Heat oil in skillet, cook onion until transparent. Add chilies and simmer 3 minutes. Add garlic and tomatoes and simmer 5 to 10 minutes. Add salt to taste. Cover and chill.

1. teaspoon vanilla
2 cups sugar
3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
3 cups chopped pared apples
1 cup chopped nuts
Beat eggs, oil, water and vanilla. Add dry ingredients except nuts and apples. Beat well. Fold in nuts and apples. Bake at 350° for one hour in a tube pan. Cool thoroughly in upright position before removing from pan. Cake is very moist and will fall apart if not cooled thoroughly. Freezes well.

Anonymous
Ephrata

BLACK WALNUT CAKE

Cream together:
2 cups sugar
1/4 cup butter

Add:
1 cup milk
1 teaspoon vanilla
1/2 teaspoon walnut extract
Sift together then add to the above:
3 cups flour
1 teaspoon salt
3 teaspoons baking powder
Then beat the whites of five eggs until stiff, gently fold into batter, add 1/2 cup chopped nut meats. Pour into two greased cake pans. Bake at 350° for 30 to 35 minutes.

I use a butter cream frosting and put my choopped nuts between layers on on top of cake.

Geraldine Smith
Fulton

ALMOND OAT COOKIES

1/4 cup sugar
1/2 cup margarine, softened
1/2 cup light corn syrup
2 egg whites, slightly beaten
1 teaspoon almond extract
2 1/2 cups quick or old-fashioned oats, (uncooked)
1 cup all purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons sliced almonds
Beat together sugar, margarine and corn syrup until light and fluffy. Add egg whites and almond extract. Beat until well blended.

Gradually add combined oats, flour, baking soda and salt mixing well. Stir in nuts.

Drop by scant 1/4 cup measure onto cookie sheet. Gently press in 3-inch circles.

Bake 14-16 minutes at 350°.
Fern Schlegel
Dalmatia

BLACK WALNUT CAKE

Cream 1/2 cup shortening. Add 1 1/4 cups sugar. Cream together until light and fluffy.

Sift 2 1/2 cups flour, 3 teaspoons baking powder and 1/2 teaspoon salt.

Add dry ingredients alternately with 1 cup milk.

Add 1 teaspoon vanilla or black walnut flavor and blend.

Beat 5 egg whites till foamy. Add 1/2 cup sugar; beat till mixture forms soft peaks. Then beat thoroughly into batter.

Add 1 cup black walnuts, chopped. Mix well.

Bake at 375° for 30 minutes in two layer pans, or bake 35 to 40 minutes in 9 x 13-inch pan.

Note: If desired, you can replace 5 tablespoons of the flour with 5 tablespoons of cornstarch and sift four times, to make the flour like cake flour.

Frost with favorite frosting, replacing the vanilla with black walnut flavoring, if desired.

Arvilla Keeny
New Freedom R2