

Cook's Question

(Continued from Page B8)

ANSWER — Lois Phares requested recipes for a fruit cake that does not need to be baked. Thanks to numerous readers for answering and especially to Mary L. Martin of Greencastle, a childhood friend of mine, for the following.

No Bake Fruit Cake

- 1 pound box graham crackers, crushed
- Juice of one lemon
- Juice of one orange
- 1 pound package dates, chopped
- 24 marshmallows, chopped or 2½ cups miniature
- 1½ cups walnuts
- 1 cup raisins
- 1 cup currants
- 1 cup mixed fruit (fruit cake mix)
- 1 cup sweet cream

Mix together and put in pan. Let set for 2 weeks. Contributor lines the pan with wax paper. Keep in cool place.

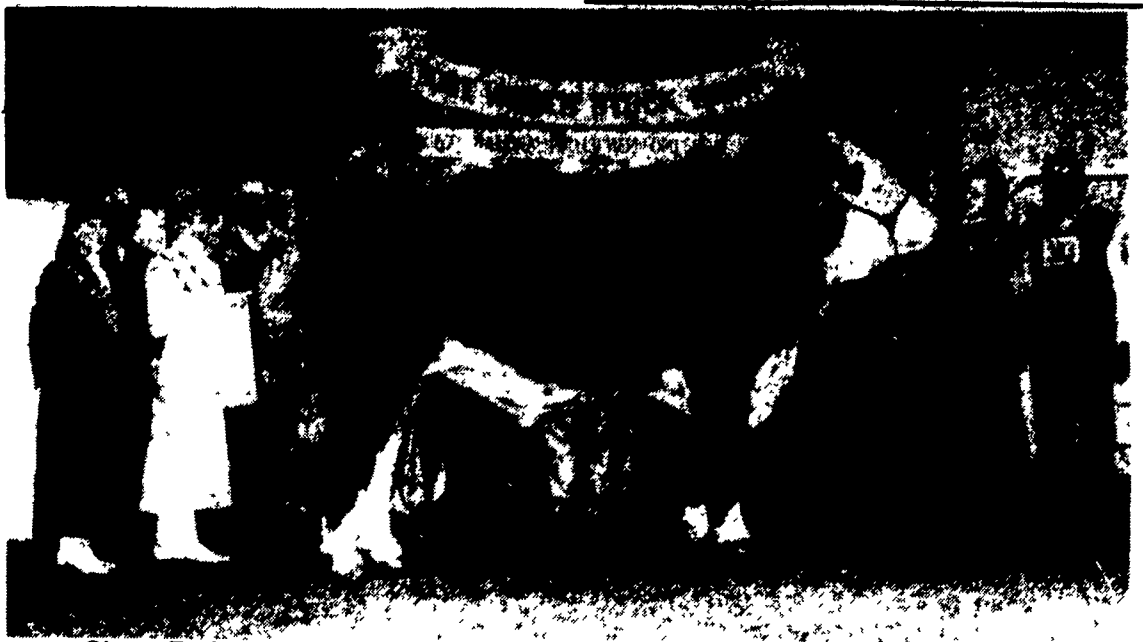
ANSWER — Diane Simcox of Haws requested a recipe for steamed blueberry pudding. Thanks to Mrs. R.L. Mendenhall of Concordville for sending a recipe.

Steamed Blueberry Pudding

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon butter
- ¾ cup milk
- 4 cups blueberries
- 2 cups sugar

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2 teaspoons lemon juice
Mix and sift flour, baking powder and salt. Cut in butter. Gradually add milk and mix well. Mix berries, sugar, and lemon juice. Add to batter. Pour into buttered mold. Cover tightly and steam 45 minutes. Serve with cream.



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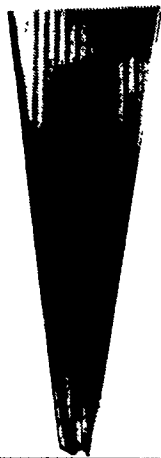


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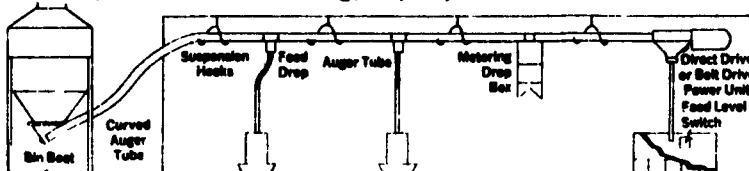
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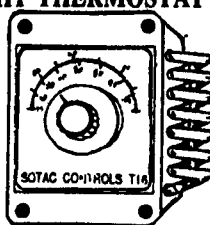


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