



## 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** — 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. Editor's note: We have received the recipe without instructions for baking and without the history. If no one sends additional information within the next week, we will publish the information we have without the instructions.

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

**QUESTION** — Gail Hunter of Smithsburg, MD, requests recipes for Dobosh Cake and Tin Roof Cake.

**QUESTION** — Shirley Waidelich, Kutztown, is looking for recipes for low cholesterol, low sugar, and low salt foods.

**QUESTION** — A Dauphin Co. reader would like diabetic recipes for main dishes, side dishes, and desserts.

**QUESTION** — Olive Sutch of York would like a recipe for shoofly cobbler like that served by Horn & Horn Restaurant.

**QUESTION** — Joan Young, Lititz, would like a linguine salad recipe.

**QUESTION** — Linda Delbaugh, Liverpool, would like a recipe for a meat dish that includes chicken legs, pork ribs and sausage. She thinks it includes a sweet and sour sauce.

**QUESTION** — Helen Miller, Meyersdale, would like recipes for making potpourri from dried flowers and leaves and from spices and peels. She would also like to know where to purchase the fragrance oil.

**QUESTION** — Grace Barley, Conestoga, would like a recipe for rock salt cabbage. She heard about the recipe from a nephew who lives in Oregon.

**QUESTION** — Lois Hostetter would like to know where she can purchase ground cherries.

**QUESTION** — William S. Bryan from Bucks County would like a recipe for a mustard dressing that his mother had made for yellow string beans. He said that his mother was from Pennsylvania Dutch heritage in Bucks County, and he has searched many cookbooks but cannot find it.

**QUESTION** — Grace Ikeler, Bloomsburg, would like a recipe for seafood salad and one for seafood Newburg.

**QUESTION** — A reader would like a recipe for crab cakes that doesn't use crab but does include seafood seasoning. The recipe had appeared in this paper several months ago.

**QUESTION** — Mrs. Knorr, Milford, would like a recipe for pickle soup. Her grandmother had made it many years ago but none of the relatives remember how it was made.

**QUESTION** — Alice Mangus, Stoystown, would like a recipe for Bear Claws. She writes that it is a raised dough filled with ground nuts and raisins.

**QUESTION** — Mary Ringley, Carlisle, would like a recipe for sweet, pickled pepper rings like those used in sub sandwiches. Regular bell peppers are used, not hot peppers, with a sweet-sour pickling juice.

**ANSWER** — Suie Trimble, New Providence, requested a recipe to make corn flake candy. Thanks to B. Joan Brooks, Bellefonte, for sending one.

### Corn Flake Peanut Chews

½ cup white sugar  
½ cup white syrup  
Combine sugar and syrup and bring to a boil. Stir in:  
2 cups crushed corn flakes  
1 cup chewy peanut butter  
Drop onto cookie sheet and cool.

**ANSWER** — Robin Beam, Elverson, requested a recipe for oatmeal/raisin whoopie pies. Thanks to "an old reader" and to Diane Eby, Williamsport, Md., for sending recipes.

### Oatmeal Raisin Whoopie Pies

1 cup raisins  
2 cups brown sugar  
¼ cup margarine  
2 eggs  
½ teaspoon salt  
2 cups flour  
2 cups oatmeal  
1 teaspoon cinnamon  
1 teaspoon baking powder  
2 teaspoons soda, dissolved in  
2 tablespoons hot water

Soak raisins with 3 tablespoons hot water. Cream sugar, butter, and eggs. Add dry ingredients. Stir in raisins and remaining liquid. Mix well. Add soda and mix well. Drop by teaspoonfuls on baking sheets. Bake at 350 degrees for 10 minutes or until firm. Cool.

Filling:

2 egg whites  
4 tablespoons flour  
2 teaspoons vanilla  
4 tablespoons milk  
4 cups confectioners' sugar  
1 cup shortening

Beat egg whites until very stiff. Mix in other ingredients. Spread filling generously on cookie and top with another cookie. Makes 2 dozen.

### Little Debbie Cookies

Cream together:

2 cups brown sugar  
¼ cup margarine, softened

Blend in blender:

2 eggs  
½ cup raisins

Add:

½ teaspoon salt  
2 cups flour  
2 cups oatmeal  
1 teaspoon cinnamon  
1 teaspoon baking powder  
3 tablespoons boiling water with  
2 teaspoons soda.

Add to creamed mixture. Bake at 325 degrees for 12 minutes.

Filling:

5 tablespoons flour  
1 cup milk  
1 cup confectioners' sugar  
½ cup margarine  
½ teaspoon vanilla  
¼ cup shortening

Cook flour and milk together, stirring continuously, until it forms a smooth paste (may strain if necessary). Cool. Add the remaining ingredients and beat until mixture resembles whipped cream. Frost cookie and place another on top.

**ANSWER** — Gail Hunter of Smithsburg, MD, requested a recipe for a Mary Todd Lincoln Cake. Thanks to Martha Putt of Schuylkill Haven for sending the recipe that she picked up while touring Lincoln's home in Illinois.

### Mary Todd Lincoln Cake

1½ cups sugar  
1 cup butter  
1 teaspoon vanilla  
2½ cups cake flour  
1 tablespoon baking powder  
1½ cups milk  
1 cup finely chopped almonds  
6 egg whites, stiffly beaten

Cream sugar, butter and vanilla. Sift together cake flour and baking powder, three times. Add to creamed mixture alternately with milk. Stir in almonds. Gently fold in the egg whites. Pour into two greased and floured 9-inch round pans. Bake at 375 degrees for 30 minutes. Cool 10 minutes before removing from pan.

### White Frosting

1 cup sugar  
¼ cup water  
¼ teaspoon cream of tartar  
Dash salt  
2 egg whites  
1 teaspoon vanilla

Bring to boiling, sugar, water, cream of tartar and salt. Boil until sugar dissolves. Put egg whites in mixing bowl. Start beater and while egg whites are breaking, very slowly, add hot syrup. Beat until stiff peaks form, about seven minutes. Beat in vanilla for one more minute.

# Easter Dinner Ideas

(Continued from Page B6)

## PEACH GLAZED LEG OF LAMB

1 (8 pounds) bone in leg of lamb or 1 (4-5 pounds) boned, rolled and tied shoulder roast

2 cloves garlic, slivered  
2 tablespoons salad oil

Cut small slits in surface of lamb; insert garlic slivers. Rub lamb with oil. Place leg on rack in roasting pan. Roast leg in preheated 450 degree oven for 15 minutes. Reduce temperature to 350 degrees and continue to roast 1½ hours or until meat thermometer inserted into thickest portion registers 150 to 155 degrees for medium. Brush roast with glaze last 20 minutes of cooking. Let roast stand 20 minutes before carving. Serve roast garnished with Ported Ginger Peaches and remaining peach glaze. Serves 20.

Peach glaze:

2 cans (16 ounces each) cling peach halves in juice

½ cup brown sugar  
4 tablespoons margarine  
2 tablespoons cornstarch  
1 teaspoon ground allspice  
2 tablespoons grated lemon peel

Drain peach juice in 2-quart saucepan. Reserve peach halves for Ported Ginger Peaches. Add brown sugar, margarine, cornstarch, allspice, and lemon. Stir over medium heat until slightly thickened and smooth.

Ported Ginger Peaches:

2 cans (16 ounces each) peach halves in juice

1 can (21 ounces) cherry pie filling

2 tablespoons port  
1 tablespoons chopped candied ginger

1 teaspoon grated orange peel  
Drain peaches; reserve liquid for Peach Glaze. Place peaches in 9x9x2-inch baking dish. Combine cherries with port, ginger and orange peel. Spoon cherry mixture into peaches. Bake at 350 degrees for 15 minutes or until heated thoroughly. Serves 6.

Glenn D. Musselman  
Lancaster

## HAM AND ASPARAGUS CHEESE-FILLED POPOVERS

Popovers

1 package (6 ounces) popover mix

¼ cup grated Parmesan cheese

Sauce:

½ cup butter

1 cup sliced fresh mushrooms

¼ cup sliced green onions

½ cup flour

2 teaspoons grated lemon peel

¼ teaspoon pepper

¼ teaspoon garlic powder

1½ cups lowfat plain yogurt

2 cups cooked 1-inch pieces of asparagus

2 cups diced ham

For popovers, make according to package directions, adding cheese to dry mix. Bake in 2¼-inch muffin cups as directed on package. Meanwhile, for sauce, melt butter in medium-sized heavy saucepan. Saute mushrooms and green onions until tender, about 5 minutes. Remove from heat and stir in flour, lemon peel, pepper and garlic until smooth. Gradually stir in yogurt. Return to heat and cook, stirring constantly, until thickened. Stir in asparagus and ham. To serve, place 2 popovers on each plate. Carefully break popovers open and spoon on sauce. Serve immediately.

MAMMA