



## 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 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** — Sue Baughman, Ronks, would like a recipe for cupcakes that are vanilla or coconut flavored and that form a bubbly crust on top when baked.

**QUESTION** — Jeannette Cooper of Upper Black Eddy would like a recipe for light, white fruit bread similar to that sold at Shady Maple. It can be made with strawberry, blueberry, peach and even spinach.

**QUESTION** — Mrs. Harry Rauck Sr. of Strasburg would like a recipe to make onion rings that stay good and crisp and do not get soft.

**QUESTION** — Arletta S. Gregg of Landisburg is looking for a Pennsylvania Dutch recipe called Stir About that her grandmother used to make.

**QUESTION** — Edith Moore, Pennington, N.J., would like to know how to use unsalted peanuts.

**QUESTION** — A Bird-in-Hand reader requested a recipe for broccoli soup to can. According to a Lititz reader, the one that was printed in the August 18 issue can be frozen, but is a flop if canned. Do any of our readers have one that can be canned?

**QUESTION** — A subscriber would like a recipe for smear kase cheese using a gallon of goat milk and rennet tablets.

**QUESTION** — A Cumberland County reader would like recipes for homemade cake mixes.

**QUESTION** — Kendra Hilt of Barto writes that approximately 20 years ago, one of the major baking companies sold a chocolate pudding cake mix. It was a very moist cobbler-like mix that was probably 60-70 percent pudding that actually baked between and through the cake. She would like information on which company sold it or a recipe that tastes similar. She writes: "It would make my father an incredible, happy man."

**QUESTION** — From time to time, readers request information on items that do not pertain to cooking. One of these questions comes from Naomi Becker of 4691 Maple Drive, Walnutport, PA 18088. She asks if a reader would share some old fashioned, not double, Hollyhoke seeds with her. She'd like a mixture of pink, red, and yellow.

**QUESTION** — Mrs. Helene Zeager, Elizabethtown, writes that a few weeks ago a recipe for corn pie using Bisquick in place of pie crust had appeared in this column. She lost the recipe. Will someone send it, please?

**QUESTION** — An Elizabethtown reader requests recipes for Oreo cookies.

**QUESTION** — G. Stauffer, New Holland, requests a recipe for pumpkin pie that tastes like those made by Achenbach's Bakery. She writes that it is a light custard between a brown top and crust.

**QUESTION** — Beverly Cutshall, Three Springs, would like a recipe for banana whoopie pies.

**QUESTION** — Mrs. Ed Snyder, Manheim, asks for a recipe called Rebecca's Rolls.

**QUESTION** — Carla Lange, Malvern, would like a recipe for lemon poppy muffins and lemon poppy cookies.

**QUESTION** — Betty Jane Morris, Norristown, would like a recipe for cherry pudding. She recalls that batter is prepared in jelly-roll fashion, using sour cherries, placed in a cloth bag and cooked in boiling water. When done, it is sliced and served with milk and sugar.

**QUESTION** — A Dauphin County reader would like recipes for canning or freezing salsify (oyster plant); canning peppers and carrots; canning vegetable soup.

**QUESTION** — A Dauphin County reader wants to know if the recipe for tomato jelly submitted by Helen Santak of Newark, Del., can use other flavors of Jell-O. She also asked how to freeze the jelly. After following the directions, pour the jelly into a container with a tight lid that can be put in the freezer and freeze.

**CORRECTION** — Amelia Weinhofer, Northampton, pointed out that the recipe for Russian Torte that was printed in the September 1 issue did not specify the amount of flour. Verna Guzel, Canonsburg, apologized for missing the ingredient and said that the torte is delicious — one that they make every Christmas. Here is the corrected recipe.

### Russian Torte

- 4 cups ground nuts
- 1 cup sugar
- 2 teaspoons cinnamon
- 4 cups flour, sifted
- 3 sticks butter
- 4 egg yolks
- ¼ cup milk
- ¼ cup warm water

1 package dry yeast

2 cans apricot filling

2 egg whites for topping

2 tablespoons sugar for topping

Combine nuts, sugar, cinnamon, mix well. Measure ½ cup and set aside for topping.

Combine yeast with water and set aside. Sift flour into bowl; add butter and blend. Add slightly beaten egg yolks, milk, and yeast mixture. Blend and stir batter until it pulls away from sides of bowl. Place on a floured board and knead for a few minutes. Divide and cut dough into 3 sections. Roll the first section of dough to measure 15x10-inches, which should be the same size as your pan. Lightly grease the pan and place the first layer of dough in it. Work edges up side of pan to form a wall for lining. Spread nut mixture evenly over the dough. Roll the second part of dough the same measurement and place over nuts. Spread apricot filling over this dough. Roll remaining dough and spread over apricots. Bake in 350 degree oven for 45 minutes, 10 minutes before baking time is over, beat egg whites and sugar until stiff. Check the torte, if it is done, remove from oven and spread egg whites over hot torte evenly. Sprinkle the remaining ½ cup nuts over egg whites and return to oven for 10 more minutes. When done to a toasty color, remove from oven and while hot, cut into diamond-shaped pieces.

**ANSWER** — Mrs. Herman Graybill, Freesburg, requested cookie and cake bar recipes. Thanks to Ruth Wright, Middletown, Del., and to Marge Haldeman, Plumsteadville, for sending their favorite recipes.

### Hello, Ruthie Cake

- ¼ pound butter
- 1 cup graham cracker crumbs
- 1 cup flaked coconut
- 1 cup chocolate bits
- 1 cup chopped nuts
- 1 15-ounce can condensed milk

Melt butter in 9x13-inch pan. Sprinkle crumbs, coconut, chocolate bits, and nuts on top of the butter. Pour condensed milk over the top. Bake 20 minutes in 350 degree oven. Cool, cut in bars.

### World's Best Cookie

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 1 egg
- 1 cup salad oil
- 1 cup rolled regular oats
- ½ cup shredded coconut
- ½ cup chopped pecans
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3½ cups flour
- 1 teaspoon vanilla
- 1 cup corn flakes, crushed

Preheat oven to 325 degrees. Cream butter (do not substitute margarine) and sugars until light and fluffy; add egg, mixing well. Add oats, corn flakes, coconut, and nuts. Stir well. Add flour, salt and soda. Mix well; form into balls, the size of walnuts and place on ungreased cookie sheet. Flatten with fork. Bake for 12 minutes at 325 degrees. Makes about 4 dozen.

### Gum Drop Bars

- 2 cups sifted flour
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 3 eggs
- 2 cups brown sugar
- ¼ cup evaporated milk
- 1 cup soft gum drops, chopped
- ½ cup chopped nut meats

Sift flour, salt, and cinnamon together. Beat eggs until light and beat in sugar and milk gradually. Add flour mixture gradually. Add gum drops and nuts. Spread in greased pan and bake in 325 degree oven for 25 minutes. Cut into bars and roll into powdered sugar. Makes 40 bars.

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# Produce

(Continued from Page B6)

### CORN SALAD

- 2½ cups fresh sweet corn
- 1 cup chopped green peppers
- 1 cup chopped red peppers
- 1½ cups chopped onion
- 1 cup chopped celery
- 1½ cups sugar
- 1½ tablespoons mustard seeds
- 1 tablespoon salt
- 1 teaspoon celery seeds
- ½ teaspoon turmeric
- 2½ cup vinegar
- 2 cups water

Combine all ingredients. Simmer 20 minutes. Pack into clean, hot jars, leaving 1-inch head space. Make sure vinegar solution covers vegetables. Adjust lids. Process in boiling water bath for 15 minutes. Makes 6 to 7 pints.

Janice Strickler  
Robesonia

### ZUCCHINI BREAD

Cream together:  
2½ cups sugar  
3 eggs

Add:

- 1 cup oil
- 2 cups grated zucchini
- 3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon

Add 12-ounce package chocolate chips and ½ cup nuts.

Bake at 350 degrees for 50 to 60 minutes.

Amy Morris  
Glenmoore

### ZUCCHINI CASSEROLE

- 4 cups zucchini, grated
- 1 onion, grated
- 1 stick butter, melted
- 3 eggs
- 1 cup seasoned stuffing mix
- 1 cup Cheddar cheese, grated (reserve ¼ cup)

Mix together all ingredients except ¼ cup Cheddar cheese. Place in a greased 9x13-inch baking dish. Sprinkle reserve Cheddar cheese on top before baking. Bake at 350 degrees for about 45 minutes. Serves 8-10.

Marian Patterson  
Milledgeville, IL

### SANDWICH SPREAD

- 12 green peppers
  - 12 red peppers
  - 12 green tomatoes, small
  - 4 medium onions
- Grind together all ingredients; pour off juice; cover with boiling water and let stand 2 minutes. Squeeze out juice.

Combine and cook the following:

- 1 cup vinegar
- ½ cup water
- 2 cups sugar
- 2 9-ounces French mustard
- 4 teaspoons salt

Cook ingredients for 15 minutes then add ½ cup flour and cook until of medium paste-texture. Remove from heat. Stir in:

1 quart Miracle Whip  
When mixture is cool, stir with pepper mixture. Seal in jars and refrigerate.

Helen Santak  
Newark, DE

### PEPPER JELLY

- ½ cup hot red or green peppers
- 1½ cups bell peppers
- 6½ cups sugar
- 1½ cups cider vinegar
- 1 small bottle Certo
- 2-3 tablespoons green or red food coloring

Seed peppers and grind. Mix peppers with sugar and vinegar. Bring to a boil and boil for 1 minute. Cook 5 minutes more; add Certo. Put in jelly jars. When entertaining, serve over 4 or 8 ounces of cream cheese. Eat on crackers.

Helen Santak  
Newark, DE