



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

**QUESTION** — Jean Aurand, New Bloomfield, would like a recipe for diabetic fudge.

**QUESTION** — Tracy Moyer, Reading, would like to know how to make cotton candy.

**QUESTION** — Myah Tielman, Lehighton, would like a recipe for a round loaf of rye bread similar to that which had been sold by Fritzingers' Bakery, Walnutport, which is now out of business.

**QUESTION** — Dianne from Halifax requests a recipe for yogurt coating used on pretzels, peanuts, and raisins.

**QUESTION** — Shirley Schwoerer of Wysox would like recipes for corn tortillas, flour tortillas, and gnocchi.

**QUESTION** — Deb Talada of Chemung, N.Y., is looking for a recipe for mashed potato spice cake using left over mashed potatoes.

**QUESTION** — Diane Cruzan of Bridgeton, N.J., would like a recipe to make homemade bread and rolls that are shellacked and then arranged with ribbon or dried flowers and used as a kitchen decoration.

**QUESTION** — A subscriber would like a recipe for the old-fashioned potato yeast to make homemade bread.

**QUESTION** — Lonnie Tuttle, Bainbridge, NY, would like recipes for cheese made from sheep's milk.

**QUESTION** — Kathryn Fetterman, Ringtown, would like a recipe for the starter of Friendship cake and also for the cake.

**QUESTION** — Fern of Anville writes that a friend of hers received a Christmas gift. It was a cake baked in a pint jar and sealed with a lid. It looked like an applesauce cake. She would like a recipe and directions for baking a cake in a jar.

**QUESTION** — Jay Struble of State College requests the recipe for V8 tomato juice that had appeared in this column recently. He lost it.

**QUESTION** — Mrs. Lewis Kofron, Claymond, Del., would like a recipe for Italian dressing.

**QUESTION** — Betty from Pennsylvania would like a bologna recipe for venison that tastes like Seltzer's Lebanon Bologna.

**ANSWER** — Shirley Schwoerer of Wysox requested a recipe for canning apple pie filling. Thanks to Betty from Pennsylvania answering the request.

### Apple Pie In A Jar

- 4½ cups sugar
- 1 cup cornstarch
- 1½ teaspoons cinnamon
- ¼ teaspoon nutmeg, optional
- 1 teaspoon salt
- 10 cups water

Mix together ingredients and cook until thick and bubbly. Add 3 tablespoons lemon juice. Peel and slice apples into seven quart jars. Cover apples with cooked syrup. Process 20 minutes in water bath.

Contributor writes: I prefer to add the spices when I open the filling to make the pie instead of canning it with the filling.

**ANSWER** — Jeannette Cooper of Upper Black Eddy requested a recipe for peach bread. Thanks to Lana Neupert, R.D. 1, Box 218, Cabot, PA 16023, for sending a recipe that she got from the Country Inn Bed and Breakfast Cookbook. She also sent a recipe for Banana Gobs. Lana would like to correspond with other readers who like to cook and exchange recipes.

### Peach Bread

- 5 cups flour
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 2 tablespoons plus 1 teaspoon baking powder
- 2 teaspoons salt
- 6 tablespoons oil
- 2½ cups milk
- 2 eggs
- 2 cups chopped fresh or canned peaches
- 2 teaspoons vanilla extract

Mix together the dry ingredients. Add the remaining ingredients and mix gently; pour into 2 greased loaf pans. Bake at 350 degrees for 1 hour. Makes 2 loaves.

### Banana Gobs

- 4 cups flour
- 1 cup shortening
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- 3 eggs
- 1 cup buttermilk or sour milk
- 2 to 3 mashed bananas
- ¼ teaspoon salt
- 2 cups sugar
- 1 teaspoon soda

Cream shortening, sugar, eggs, and vanilla. Add dry ingredients and milk. Mix well. Add mashed bananas. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes or until lightly browned.

### Whipped Cream Icing:

- ½ cup butter
- ½ cup shortening
- 3 cups confectioners' sugar
- 4 tablespoons milk
- 1 teaspoon vanilla or almond extract

Mix together all ingredients. Beat for 5 minutes. Fill gobs with the mixture. Icing is also good for lady locks, cakes and filled cupcakes.

**ANSWER** — A subscriber requested a recipe for smierkase cheese using a gallon of goat milk and rennet tablets. Thanks to Joan Stump, who with her husband operates Stump Hollow Alpines in Telford, who sent a recipe.

### Goat Milk Smierkase (Cottage Cheese)

Use a large enamel pan with a lid for making cheese. Be sure to sanitize it with diluted chlorine bleach, and a thorough rinsing or by boiling water in it. Do not use metal pan.

Warm one gallon of goat milk to 72 degrees. Stir in 4 ounces of mesophilic cheese starter culture. Commercial buttermilk works equally well for this, and gives a nice flavor.

Crush ¼ rennet tablet and dissolve thoroughly in ¼ cup cool water. Stir this into the goat milk. Rennet is needed for goat milk because it has a lower volume of solids than cow milk. Now allow the milk to set, covered, at 72 degrees for 18 hours.

After the 18 hours are over, cut the curd into ½ inch cubes. Allow them to settle for 15 minutes. This helps release the whey.

Slowly heat the curds and whey three degrees every 5 minutes for the next 30 minutes. Now heat the curds one degree a minute until the temperature reaches 102 degrees.

Keep the curds at 102 degrees for 30 minutes (take pan off heat and wrap in thick towels to hold heat.) Stir occasionally to keep the curds from forming a mass. The curds will gradually become firm and lose that custardy look and feel. When they are no longer custardy on the inside, allow them to set for 5 minutes.

Pour off the whey, and pour the curds into a cheese-cloth lined colander. Let them drain for a few minutes. They can be rinsed with cool clear water if you want a less sour taste. Drain again, then place them into a bowl. Break up any large pieces, and add several tablespoons of heavy cream. Salt may be added to taste. This will keep in the refrigerator for up to a week. Makes 1½ pounds.

## Bread

(Continued from Page B6)

### DINNER ROLLS

- 2 cups scalded milk
- 1 tablespoon salt
- ½ cup lard
- ½ cup sugar
- ½ cup mashed potatoes, instant
- 2 packages yeast dissolved in ½ cup warm water

Add:

- 4 cups flour
- 3 beaten eggs
- 2 cups flour

Add ingredients as listed. When mixed, add 3 scant cups of extra flour, knead until smooth. Let rise one hour or until double in bulk. Punch down and form rolls. Place in greased pans. Bake at 300 degrees for 35 minutes.

Edith Zimmerman  
Manheim

### WHITE BREAD

- 6 to 6½ cups unsifted flour
- 3 tablespoons sugar
- 1½ teaspoon salt
- 1 package yeast
- 1½ cups water
- ½ cup milk
- 2 tablespoons butter

In a large bowl, thoroughly mix 2 cups flour, sugar, salt and undissolved yeast. Combine water, milk, and butter in a saucepan. Heat 120 to 130 degrees. Gradually add to dry ingredients and beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour or enough flour to make a thick batter. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out on lightly floured board, knead until smooth and elastic about 8 to 10 minutes. Place in a greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch down. Turn out on lightly floured board; divide dough in half, cover, let set for 15 minutes. Shape into loaves. Place in greased bread pans. Cover, let rise in warm place free from draft, until doubled in bulk about 1 hour.

Betty Biehl  
Mertztown

### BISHOP'S BREAD

- 1 cup chopped nuts
- 1 cup chopped dates
- 1 cup sliced marascino cherries
- 1 cup chocolate mini-chips
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 4 large eggs, beaten
- 1 cup sugar

Preheat oven to 325 degrees. Grease a 9x5-inch loaf pan. Line bottom with greased brown paper. In a large bowl, combine all ingredients, stirring by hand with a wooden spoon until thoroughly mixed. Pour into prepared pan. Bake at 325 degrees for 75 to 95 minutes or until center tests done with a toothpick. Cool bread in pan for 10 minutes; remove to a wire rack to cool.

When completely cool, wrap in aluminum foil for one to two days before slicing.

Elisabeth Keener  
Chambersburg

You can enhance the flavor of soup with a cheese crouton. Top each ovenproof mug or bowl of soup with a thick slice of French bread and a quarter cup of shredded Swiss, Cheddar or Mozzarella Cheese. Bake ten minutes or until the cheese melts. Traditionally served on onion soup, cheese croutons are also delicious on cream of tomato and split pea soups.

## Milk's got more!

