



## 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 peppers and carrots, and for 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, Lehigh, 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** — 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** — Lonnie Tuttle, Bainbridge, NY, would like recipes for cheese made from sheep's milk.

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

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

**QUESTION** — Evelyn Yoke of Dover would like a recipe for Chicken Monterey.

**QUESTION** — Floyd Bortz, Washington, would like a recipe for old-fashioned apple butter made in a copper kettle in a large amount.

**QUESTION** — Mrs. Hugh Hovermale, Whitacre, Vir., would like recipes for low sugar candy.

**QUESTION** — A Mount Joy reader would like to know why her sweet potatoes turn green when cooked. Also, she'd like to remind readers to be specific with directions when submitting a recipe such as stating size of pan needed, etc.

**QUESTION** — Jackie Hitchcock, Aberdeen, Md., would like recipes for pumpkin butter.

**QUESTION** — Gladys Leatherwood, Mullica Hill, N.J., would like a recipe for Yankee Bean Soup.

**QUESTION** — Sandy Merwine, Ashland, would like a recipe for homemade pretzels.

**QUESTION** — Mary Gardner, Newburg, would like recipes for potato dumplings and for pastries.

**QUESTION** — Hoffman Brothers Farm would like a recipe for chocolate or vanilla or peanut butter fudge that isn't so sweet.

**QUESTION** — Nancy Zuck, Elizabethtown, would like a recipe for opera fudge.

**ANSWER** — Mrs. Lewis Kofron, Claymond, Del., requested a recipe for Italian dressing. Thanks to Harriet Brown, Mifflintown, for sending her recipe.

### Italian Dressing

- 4 cups salad oil
  - 2 cups vinegar
  - 3 cups sugar
  - 1 teaspoon garlic salt
  - 1 teaspoon onion salt
  - 1 teaspoon Italian seasoning, dried
- Mix ingredients with a blender or mixer until well mixed. Refrigerate until ready to use.

**ANSWER** — Deb Talada of Chemung, N.Y., requested a recipe for mashed potato spice cake. Thanks to Ruth Martin, Brunnerville, for sending a recipe.

### Spud & Spice Cake

- 1 1/2 cups sugar
- 1 cup cold mashed potatoes
- 3/4 cup shortening
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 3 eggs
- 1 teaspoon soda
- 1 cup buttermilk
- 2 cups flour
- 3/4 cup nuts, chopped
- 2 tablespoons flour

Combine and cream thoroughly sugar, mashed potatoes, shortening, cinnamon, salt and nutmeg. Add eggs. Combine 1 teaspoon soda, buttermilk, and flour. Coat nuts with 2 tablespoons flour and stir into batter. Turn into a 13x9-inch cake pan, which has been greased and floured. Bake at 350 degrees for 50 to 60 minutes.

**ANSWER** — A subscriber would like a recipe for the old-fashioned potato yeast to make homemade bread. Thanks to Harriet Brown, Mifflintown, and to Evelyn Yoke, Dover, for sending recipes.

### Salt Rising Bread

- 3 medium potatoes
- 2 teaspoons salt
- 3 tablespoons cornmeal
- 2 teaspoons sugar
- 4 cups boiling water

Dough:

- 2 cups lukewarm milk
- 1/4 teaspoon soda
- 1 teaspoon salt
- 10 to 12 cups flour
- 2 tablespoons melted shortening

Pare and slice potatoes; add cornmeal, sugar, salt, and boiling water. Wrap bowl in a heavy cloth. Cover and allow to stand in warm place overnight.

In morning, remove potatoes. Add milk, soda, salt, and shortening. Add enough flour to make a dough, just stiff enough to knead. Knead until smooth and elastic. Form into 3 loaves. Place in oiled pans. Cover and place in warm location to rise until double. Bake in 350 degree oven about 45 minutes.

If the risings are not very foamy after standing overnight, throw them out and start anew.

**ANSWER** — Kathryn Fetterman, Ringtown, requested a recipe for the starter of Friendship cake and also for the cake. Thanks to Bertha Kauffman, Allensville; Cindy Hoffman, Richfield; Joanne Musser, Lititz. Since the recipes are long and varied, there is not space to print them all. But in January, look for a special Home On The Range feature on sourdough cooking, which includes bread, cake, muffins, coffee cake, cookies, and rolls.

### Friendship Cake Starter

- 2 cups all-purpose flour
- 1 envelope dry yeast
- 1 teaspoon salt
- 3 tablespoons sugar

Add 2 cups very warm water and stir until smooth paste forms. Cover with a clean cloth and let stand in warm place, 85 degrees, until mixture is sour and bubbles for 2 to 3 days. Stir twice each day. Keep starter in large bowl or container, partially covered to allow gases to escape. When ready to bake a cake, use 2 cups starter and give 1 cup and a recipe to a friend.

Friendship Cake:

Day 1: Place 1 cup starter in large bowl. Stir down, and cover loosely with waxed paper. Leave on counter.

Day 2, 3, 4: Stir batter until smooth.

Day 5: Add 1 cup flour, 1 cup sugar, and 1 cup milk. Stir until smooth.

Day 6, 7, 8, 9: Stir until smooth.

Day 10: Add 1 cup flour, 1 cup sugar, and 1 cup milk. Stir until smooth. Take out 3 cups batter and give to three friends. To the remainder add:

- 3/8 cup vegetable oil
- 1 cup sugar
- 2 teaspoons baking powder
- 3 eggs
- 2 cups flour
- 1/2 teaspoon salt
- 2 teaspoons vanilla
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons soda

Stir well by hand on medium speed. Bake in greased and floured tube pan at 350 degrees for 45 to 50 minutes.

# Brownie

(Continued from Page B6)

## TRI-LEVEL CAPPUCINO BROWNIES

Crust:

- 1 cup quick oats, uncooked
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/4 teaspoon baking soda
- 6 tablespoons butter, melted

Cappucino filling:

- 1 7-ounce bar milk chocolate, coarsely chopped
- 1/2 cup butter
- 1/4 cup sugar
- 1 tablespoon instant espresso

OR instant coffee, hot water

- 2 eggs
- 2 teaspoons vanilla extract

Frosting:

- 1 3-ounce bar milk chocolate, coarsely chopped
- 1/2 cup dairy sour cream
- 1 tablespoon strong brewed coffee

Preheat oven to 350 degrees. For the crust, combine first 4 ingredients in medium-sized bowl. Stir in butter until combined. Press mixture onto bottom of a buttered 9-inch square baking pan. Bake 8 to 10 minutes. Remove from oven. Cool on wire rack.

Meanwhile, for filling, place chocolate in a small bowl; then place in a skillet filled with simmering water. Melt chocolate, stirring until smooth. Beat butter in small mixer bowl until fluffy. Beat in sugar. Dissolve coffee in hot water. Beat in eggs, coffee mixture and vanilla. Add melted chocolate; beat until smooth. Pour over crust. Bake 20 to 25 minutes, or until top springs back when gently pressed with finger. Cool completely on wire rack.

For frosting, melt chocolate as described above. Stir in sour cream and coffee until smooth. Frost top of brownies. Cut into bars before serving.

Am. Dairy Assoc.

### BROWNIE PUDDING

- 1 cup all purpose flour
- 3/4 cup granulated sugar
- 2 tablespoons cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 tablespoons salad oil
- 1 teaspoon vanilla
- 3/4 cup walnuts
- 3/4 cup brown sugar
- 1/4 cup dry cocoa
- 1 1/4 cups hot water

Sift together first 5 ingredients. Add milk, oil, and vanilla. Mix until smooth. Stir in nuts. Pour into greased 8x8x2-inch baking pan.

Combine remaining ingredients. Pour batter on top of other mixture. Bake at 350 degrees for 45 minutes. Serves 6 to 8.

Shirley's Kitchen

### CHOCOLATE MINT BROWNIES

- 1/2 cup butter
- 2 ounces unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1/2 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

15 coarsely chopped creme de menthe candy wafers

Preheat oven to 350 degrees. Heat butter and chocolate in medium-sized saucepan over low heat until melted. Remove from heat. Stir in sugar, eggs, and vanilla. Combine flour, baking powder and salt. Stir into chocolate mixture until smooth. Spread in buttered 8-inch square baking pan. Sprinkle with chocolate candies. Bake 25 to 30 minutes, or until brownies begin to pull away from sides of pan. Do not overbake. Cool completely on wire rack. Cut into bars before serving.