



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

QUESTION — Raymond Stauffer, Stevens, wants recipes using licorice extract.

QUESTION — Tracy Moyer from Reading would like a recipe for soft and moist oatmeal raisin whoopie pies.

QUESTION — Violet Darty of Mercersburg lost her great-grandmother's recipe for an applesauce sponge cake. How about it readers, can you help her?

QUESTION — Marian Mosemann of Lehighon thanks our readers for the many good recipes she has found in this paper through the years. She has requests for a fudge without sugar and an egg cheese recipe using goat milk.

QUESTION — Jack Hohmeier of Lincroft, N.J., writes that many years ago his grandmother baked a cake that she called Nell's Coffee Cake. It was a dark cake with many raisins in it. She made it in a roasting pan that was lined with brown paper. The cake was only 2-inches high. After it was baked, she did not cut it for 4 to 5 days. When she did, it was moist and chewy for many days. It did not dry out. Does someone have the recipe?

QUESTION — Irene Bandi, Easton, would like a recipe for pretzels like those sold at the New Holland Hay Auction.

QUESTION — From time to time, our readers have questions about things that do not pertain to cooking. Ms. Dorothy Barlo, Mifflinburg, would like to have a child's Minnie Mouse sweater pattern that is made out of bulky yarn. She will trade it for a Micky Mouse pattern. Write to her at R.R.3, Box 199, Mifflinburg, PA 17844.

QUESTION — Laurie Woodrick, Belle Mead, N.J., would like a recipe for apple fritter pastry that is made from a raised dough and then fried, similar to those sold at Green Dragon Farmer's Market.

QUESTION — Rita Bradley, Chambersburg, would like an easy recipe for vanilla fudge.

QUESTION — Cynthia from New York would love a recipe for pumpkin whoopie pies.

QUESTION — A reader from Oakland, Md., would like a recipe for frozen yogurt that is soft and creamy like the commercial types.

QUESTION — R. Stoltzfus of Narvon would like a recipe for fruit dip.

ANSWER — Anne Nolt, Reinholds, requested recipes for filled cupcakes and lady locks. Thanks to the following for sending recipes: Anna Joyce Martin, East Earl; Marie Horning, Mifflinburg; Naomi Blank, Kinzers; and Rita Bradley, Chambersburg.

Self-Filled Cupcakes

- 3 cups flour
 - 2 cups sugar
 - 1 teaspoon salt
 - 2 teaspoons baking soda
 - ½ cup cocoa
 - ¾ cup + 3 tablespoons vegetable oil
 - 2 tablespoons vinegar
 - 1 teaspoon vanilla
 - 1½ cups water
 - ½ cup milk
- Mix together all dry ingredients. Add liquids. Mix well.
- Filling:**
- 8 ounces cream cheese
 - ½ cup sugar
 - 1 egg
 - 6 ounces chocolate chips
 - 1 teaspoon vanilla
- Mix together filling ingredients. Fill cupcake papers ¾ full of chocolate mixture. Drop a teaspoonful of filling in each. Bake at 350 degrees for 20 minutes.

Self-Filled Cupcakes

- 1 package chocolate cake mix
 - 1 8-ounce cream cheese, softened
 - ½ cup sugar
 - 1 egg
 - 1 6-ounce package chocolate chips
 - ½ teaspoon salt
- Prepare cake mix according to package directions. Fill about 30 cupcake holders halfway. Combine other ingredients and place 1 teaspoonful on each cupcake. As cupcakes bake, the cake will rise and surround the filling. Bake at 350 degrees for 20 to 25 minutes.

World's Best Filled Cupcakes

- 4 cups flour
 - 4 cups sugar
 - 1 cup cocoa
 - 1 cup shortening
 - 6 eggs
 - 2 teaspoons baking powder
 - 1 cup milk
 - 4 teaspoons baking soda
 - 2 cups boiling water
 - 2 teaspoons vanilla
- Combine sugar, flour, cocoa, and baking powder; add shortening, eggs, milk, and vanilla. Beat well; add baking soda and water. Beat until thoroughly mixed. Fill cupcake papers ¾ full and bake at 350 degrees for 15 to 20 minutes. When cool, cut out a hole in the center of cupcake and fill with the following filling; replace the center top. Makes 6 dozen.

Filling:

- ½ cup milk
- 1 tablespoon vanilla
- ½ cup shortening
- 5 tablespoons flour
- 2 cups powdered sugar
- ½ cup butter

Cook flour and milk until it gets stiff. Cool; add vanilla, butter, shortening, and powdered sugar.

ANSWER — Marian Mosemann of Lehighon requested a Russian tea mixture. Thanks to numerous readers who sent the same two basic recipes. Patricia Sickler writes that the Russian tea mixture was a staple in members of the Officer's Wives Club at Fort Sam Houston in San Antonio during the 1960s and '70s. "Not only does it taste good but it has a marvelous aroma," she said. Others who sent recipes included Naomi Blank, Kinzers; Rachel Himmelberger, Fleetwood; Joyce Haak, Bainbridge, N.Y.; and a reader from Oakland, Md.

Instant Russian Tea

- 2 cups Tang
 - ½ cup instant lemon tea
 - 1 teaspoon cinnamon
 - ½ teaspoon nutmeg or ground cloves
 - 1 cup sugar
 - 1 3-ounce package lemonade mix
- Mix together all ingredients and store in a tight container. Use two to three teaspoons per cup of hot water.

Russian Tea

- 1 quart boiling water
 - 2 or 3 sticks cinnamon
 - 12 whole cloves
 - 1½ cups sugar
 - 3 tablespoons tea
 - Juice of 4 oranges
 - Juice of 2 lemons
 - 3 quarts boiling water
- In a medium saucepan, boil first 4 ingredients for 15 minutes. Add tea and let steep. Strain. Pour into a 4-quart container. Add juices and water; let stand overnight. Or omit the last 3 quarts water and store in refrigeration. When ready for tea; add 3 parts water to 1 part tea as desired. Makes about 4 quarts or 30 servings.

ANSWER — Marian Mosemann of Lehighon requested a recipe for gingerbread ornaments made out of applesauce and cinnamon. Thanks to Kathryn Fetterman of Ringtown for sending a recipe.

Gingerbread Ornaments

- ¾ cup cinnamon
 - 1 cup applesauce
 - 1 tablespoon allspice
 - 2 tablespoons cloves
 - 1 tablespoon nutmeg
- Mix all together. Roll dough with a rolling pin sprinkled with cinnamon to keep dough from sticking. Cut in desired shapes with holiday cutters or mold figures by hand. Put a small hole in top to insert ¼ -inch ribbon for hanging. Let air dry 4 to 5 days.
- ANSWER** — Ruth Kuhns, Millmont, wanted to know where to purchase coarse salt or coarse kosher salt used on pretzels. Thanks to R. Stoltzfus of Narvon who writes that the salt can be purchased from Centerville Bulk Foods, 3501 B Scenic Rd., Gordonville, Pa. 17529.

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Lamb

(Continued from Page B6)

THRIFTY LAMB PIE

- 2 cups diced cooked lamb
 - 1 cup diced potatoes
 - 1 onion, finely chopped
 - ½ cup diced green pepper
 - ¾ cup diced celery
 - ¾ cup canned tomatoes, drained
 - ½ teaspoon sugar
 - 1½ teaspoons salt
 - 2 cups lamb stock
 - 1 recipe for biscuit dough
- Combine all ingredients except dough; bring to a boil. Simmer for 15 to 20 minutes. Place mixture in 1½ quart baking dish. Prepare biscuit dough; roll one-half inch thick. Place 1-inch strip around top of dish. Cut remaining dough into rounds. Place over top. Bake at 400 degrees for 20 minutes.

Samantha Koons, 11 Southern York Co. Lamb Club

MINTED LAMB SALAD

- Mint Vinaigrette:**
- ½ cup cider vinegar
 - 1 teaspoon sugar
 - 1 teaspoon dried mint leaves
 - ½ teaspoon anise seeds

For vinaigrette: in a 2-cup glass measuring cup, combine oil, vinegar, sugar, mint, and anise. Set aside.

- Lamb salad:**
- 2 cups cold cooked rice
 - 1 large red Delicious apple, unpared, coarsely chopped
 - ¼ cup sliced green onions with tops
 - 2½ cups cooked lean Pennsylvania lamb strips
- In a large bowl, combine rice, apple, and green onions. Add ½ cup vinaigrette. Stir to combine. Arrange lettuce on a serving platter. Top with rice mixture and lamb strips. Pour remaining vinaigrette over lamb. Serves 4.

Mary Conrad Millersville

LAMBURGERS IN A BLANKET

- 1½ pounds lean ground lamb
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper
- ½ teaspoon salt
- 2 teaspoons Worcestershire sauce
- 3 tablespoons catsup
- 2 teaspoons prepared mustard
- 1 package refrigerated crescent dinner rolls
- 3 tablespoons sesame seeds

In a large bowl, mix together all ingredients except rolls. Mix well. Divide into six equal parts and shape into patties. Broil about seven minutes on each side. Separate crescent roll dough into four rectangles. Spread dough on cutting board and press perforations closed with fingertips. Cut dough into one-inch strips and wrap around each patty. Roll in sesame seeds. Arrange lamb patties on a piece of aluminum foil on a baking sheet. Bake at 375 degrees for 10 minutes or until brown.

Julie Maust

1990 PA Lamb & Wool Queen

LAMB CHOPS TERIYAKI

- 4 to 8 lamb rib or loin chops, cut ¾ -inch thick
 - ¼ cup brown sugar
 - 2 teaspoons ground ginger
 - ¾ cup soy sauce
 - ¼ cup lemon juice
 - 1 clove garlic, minced
- Arrange lamb chops in glass baking dish. Combine brown sugar, ginger, soy sauce, lemon juice and garlic. Pour over lamb and marinate for at least 3 hours or overnight in refrigerator, turning occasionally. Preheat broiler. Place chops on rack in broiling pan 3 to 5 inches from source of heat. Broil 6 to 8 minutes. Turn and broil 6 to 8 minutes or until desired degree of doneness.

Am. Lamb Council