

(Continued from Page B6)

EGGNOG WITH BLACKBERRIES*

- 4 eggs
- 4 cups milk
- 1/4 cup blackberries*
- 1/4 cup cream
- 1/4 teaspoon salt
- 3/4 cup sugar

Beat eggs until thick. Add sugar and blackberries. Beat well. Add ice-cold milk, cream and salt. Beat with rotary beater until frothy. Serves 6.

*Other fruit such as strawberries or raspberries may be substituted.

Jacy Clugston
Lancaster County
Dairy Princess

DEVEILED EGGS

- 6 large cooked and peeled eggs
- 1/2 cup mayonnaise
- 1 teaspoon prepared mustard
- paprika

Cut each egg in half, lengthwise, remove yolks and place in a small mixing bowl and whites on a plate.

With a fork, mash the yolks real fine. Then with the mixer on high speed, beat in the mayo and mustard. DO NOT ADD ANY SALT.

Fill the egg whites with the yolk mixture by using a spoon or a pastry bag. Sprinkle with paprika lightly.

Betty J. Light
Lebanon, Pa.

Variation:

BACON DEVEILED EGGS:

Add 1 1/2 tablespoons bacon bits to yolk mixture before filling the whites. Sprinkle a few bacon pieces on top. Best done night before.

SHRIMP DEVEILED EGGS:

(1) 4 1/2 ounces of whole small shrimp, drained, and 1/4 teaspoon onion powder Reserve 12 small whole shrimp for garnishing, crumble the remaining shrimp and pour them in the yolk mixture and add the onion powder, mix thoroughly, and fill the white halves, placing a small shrimp on the top.

CRABMEAT DEVEILED EGGS:

1 small can crabmeat drained thoroughly, 1/4 teaspoon garlic powder, 1/4 teaspoon onion powder, 1 tablespoon chopped pimiento, and additional 1/4 teaspoon prepared mustard. Mix all in to the yolk mixture thoroughly and fill the white halves. May be sprinkled with paprika.

PIMIENTO DEVEILED EGGS:

Into the yolk mixture add 2 tablespoons of finely chopped pimento and garnish the filled egg halves with pimiento sliced.

OLIVE DEVEILED EGGS:

Into the yolk mixture, add 2 tablespoons finely chopped olives, including the pimento. Mix thoroughly and garnish with slices of olives.

SWEET PICKLE DEVEILED EGGS:

Into the yolk mixture, add 3 tablespoons finely chopped sweet pickles. Mix thoroughly and fill the white halves and garnish with thin slices of sweet pickles.

TUNA FISH DEVEILED EGGS:

To the yolk mixture add (1) 4 ounces water-packed tuna, well drained and flaked, along with 1 tablespoon finely chopped onion, and 2 tablespoons finely chopped celery. Mix thoroughly and fill the whites and garnish with parsley.

HAM DEVEILED EGGS:

Into the yolk mixture, add 3 ounces finely chopped ham and 2 tablespoons finely chopped celery. Fill the white halves and garnish with paprika and parsley.

Betty J. Light
Lebanon, Pa.

ANSWER — Susan Breckbill, Lincoln University, requested a recipe for sour cherries. Thanks to Marion Halter of Bridgeton, NJ; Amy High of Millerstown; and Carol Lownes of West Chester for sending recipes.

Cherry Pudding

- 1 cup sugar
- 3 tablespoons shortening (full)
- 1 cup milk
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Put in 9"x9" buttered baking dish. Mix 1 cup sugar, 1 cup water, 2 cups sour cherries. Bring to boil and pour over batter. Bake at 350 degrees for 30 to 35 minutes.

The dough should come to the top and cherries and syrup will form a sauce. Good made with peaches, blueberries or strawberries.

Pretty Cherry Pudding

Use any vanilla or chocolate pudding. (Instant, cook-serve or made from scratch).

Fill glass dish or individual dessert dishes 3/4 full of pudding. Chill. Thicken, sweeten and chill enough sour cherries to fill dish.

Makes a pretty dessert that isn't excessively rich.

You can also use baked vanilla or chocolate custard, cooled. Fill with cherries.

Upside-Down Cherry Pudding (a pudding that exchanges top for bottom)

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoon baking powder-double action type
- 1/4 teaspoon salt
- 1/4 cup butter
- 1 cup sugar
- 1 egg, unbeaten
- 1 teaspoon vanilla
- 1 cup milk

Sauce:

- 1/4 cup sugar
- 2 1/2 cups sour cherries
- 1/2 cup boiling water
- whipped cream

Sift flour, measure with baking powder and salt. Cream butter, add sugar gradually and continue creaming until light and fluffy. Beat in whole egg, stir in vanilla. Add sifted ingredients alternately with milk, beginning and ending with flour and beating well after each addition.

Turn into a greased 9-inch square pan, 3" deep. Prepare sauce by heating sugar, cherries, juice and boiling water, and pour it over the batter. Place in moderate oven 350 degrees and bake 35-40 minutes or until pudding just begins to shrink from sides of pan and top is golden brown. When baked, cherries and sauce will be on the bottom. Serve warm by spooning into individual dishes with some of the sauce over each serving. Top with whipped cream. 8 servings.

ANSWER — Catherine Shearer of Greencastle requested a recipe for strawberry preserves. Thanks to Carol Lownes for sending one.

Seven Minute Strawberry Preserves From a 1947 Cookbook

- 3 pints strawberries
- 1/2 cup sugar
- 3 tablespoons lemon juice
- 2 1/2 cups sugar

Use only perfect, solid, ripe strawberries. Wash thoroughly, hull and leave whole. Place in saucepan. Sift the 1/2 cup sugar over berries, add the lemon juice and let stand overnight. Next morning, add the 2 1/2 cups sugar. Heat to boiling; then boil 7 minutes, counting from moment when boiling starts. Pour into hot, sterilized jars and seal. Makes about 1 1/2 pints.

ANSWER — Marian Mosemann, Lehighton, requested a recipe for fudge without sugar. Thanks to Eva Southard of Glen Rock for sending one.

Fudge Without Sugar

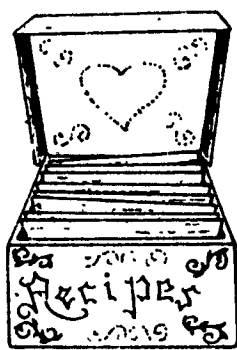
- 12-ounce package. (2 cups) semi-sweet chocolate morsels
- 14-ounce can sweetened condensed milk
- 1 1/4 cups chopped walnuts
- 1 teaspoon vanilla extract

Combine over hot (not boiling) water, chocolate morsels and condensed milk; stir until melted and mixture is smooth. Stir in walnuts and vanilla. Spread on foil-lined 8" square pan. Chill until firm, about 2 hours.

(Turn to Page B9)

(Turn to Page B9)

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

QUESTION — Pat Whitacre, Ottsville, would like a recipe for thin, crisp molasses cookies like Pepperidge Farm Molasses Crisps.

QUESTION — A fan from New Jersey requests a recipe for apple toad pie. She writes, don't worry, there are no toads in it, but it does have milk. She would also like recipes for low fat and low cholesterol macaroni and cheese.

QUESTION — Kathy Keeny, Glen Rock, would like a good fruit cake recipe like the one she lost. She said it was baked in a tube pan that was put in a cold oven to start baking for 2 to 3 hours. The cake had rum extract but no liquor.

QUESTION — Clementine Elwell, Elmer, N.J., would like to know where she can purchase junket rennet tablets, as many chain stores no longer carry them.

QUESTION — Kendra Hilt of Canisteo, NY, writes that approximately six weeks ago a recipe for soft pretzels was published. She lost the copy and would appreciate another one.

QUESTION — Pam Hamm, Turbotville, would like a recipe for a flaky, light pastry crust used for turnovers.

QUESTION — Donna Cunningham of Conestoga would like gluten-free recipes. She'd also like to know where gluten-free flours may be purchased.

QUESTION — Mrs. Norman Brown of Clementon, N.J., would like a recipe for making matzoh crackers (a bread).

QUESTION — John Chmielewski, Upper Black Eddy, is looking for a recipe for baked beans that his grandmother used to make when he was a child 50 years ago. He remembers that she used beans, bacon, molasses, brown sugar, and catsup. She would bake them in the kitchen wood stove overnight until they were dark brown. John said that when he tries this, the beans look burnt and don't taste like hers did. He doesn't remember the seasonings that she used.

QUESTION — M. Martin from Mount Joy would like a recipe for white mousse like Bonanza Restaurant serves in a Jell-O ring.

QUESTION — Bruce Wise would like a recipe for homemade bologna.

QUESTION — V. Martin, Springfield, Va., requests recipes for root beer extract, gingerale extract, and homemade qingerale.

QUESTION — Please, a recipe for dandelion jelly. Gayle Sieger of Womelsodorf writes that she has looked everywhere for one.

QUESTION — Donald Love of Camp Hill requests classic Italian recipes. He also would like a recipe for Pumpkin Sponge Pie.

QUESTION — Michele Mohler of Lovettsville is searching for a recipe for a moist Red Velvet cake. She also wants a recipe for cake doughnuts that taste like Hostess's powdered doughnuts.

QUESTION — Bonnie Lou Koons of Harrisburg collects cookbooks but still can't find a recipe for "Butter Cream Easter Eggs." Can you help her?

QUESTION — A reader from Mifflinburg would like to know if Mary Ann cookies are still made and if anyone has a recipe to make your own.

QUESTION — Mrs. James Ollinger of Lancaster would like to have a recipe for "Moravian Buns," sometimes called small cakes. They are round with brown sugar circle in center. She likes the kind made by Achenbach's.

QUESTION — Edie Richlin of Dushore would like to know how to make the starter for "Friendship Cake" that takes 30 days to make.

QUESTION — Jane Heckman of Effort would like a recipe for cream of broccoli soup.