

## 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** — James Everich, Allentown, N.J., would like a recipe for cheese stuffing.

**QUESTION** — Christine Rudolph, New Oxford, would like a recipe for pork bologna without beef. She would like the smoking temperatures and times, if possible.

**QUESTION** — G. Snyder, Mechanicsburg, would like a recipe for Peanut Butter Nougats that taste like those made by Archway.

**QUESTION** — Lori Good, Ephrata, would like recipes to use in fondue pots.

**QUESTION** — Helen B. Henry, Macungie, would like a recipe for fried noodles like those served with sweet and sour sauce in Chinese restaurants.

**QUESTION** — Helen Henry, Macungie, would like to know how to get cheddar cheese to melt and run on broccoli instead of hardening.

**QUESTION** — Meg Smith, Frenchtown, NJ, would like to know how to make good old-fashioned corn fritters.

**QUESTION** — Meg Smith, Frenchtown, NJ, would like to know how to make hash browns.

**QUESTION** — A Lancaster County reader would like recipes for making spinach noodles, tomato noodles or tomato macaroni and dark brown noodles made from whole-grain flour.

**QUESTION** — Fern of Annville would like a recipe for fried cabbage.

**QUESTION** — Fern of Annville would like to know how restaurants make pies that have 3- to 4-inches of meringue on top. Do they use a mix or have a secret ingredient?

**QUESTION** — Hazel Bair, Chambersburg, would like the recipe for corn cob jelly that appeared in this column during the summer.

**QUESTION** — Orlea Hartman, Alexandria, Va., would like a recipe substitute for sweetened condensed milk that could be used by diabetics. She would also like more low sugar and low fat, recipes.

**QUESTION** — Lisa Ishimuro, Pipersville, would like a recipe for a cherry pie with either a top crust or crumb crust.

**QUESTION** — Grace Ikeler, Bloomsburg, would like a recipe for pepper pot soup.

**QUESTION** — Joan Young, Lititz, would like recipes for seafood salads.

**QUESTION** — Mary Wagner, McClue, would like a recipe for a sugar cure for ham and shoulders and bacon.

**QUESTION** — Mary Wagner, McClue, would like a recipe to fry down sausage to can it. She heard there is a way to fry it and pour the lard on top to preserve the sausage.

**ANSWER** Eva Burrell, Glen Gardner, N.J., requested help with the recipe called Believe It or Not Bouncing Snowball Bouquet. Thanks to Shirley Wartzluft, Robesonia, and to Miriam DeLong, Quarryville, for sending the same recipe that Miriam said she has often made and it does work. "It's quite a conversation piece," she wrote.

### Dancing Moth Balls

Fill a rose bowl, or any clear bowl with a curved surface, with water. Add one teaspoon baking soda, one teaspoon citric acid crystals, and three to five mothballs for each cup water.

The chemical reaction will keep the moth balls moving from the surface of the water to the bottom of the bowl and back for about two hours.

If you place the bowl on a mirror, you will get twice the effect. The water can be colored with food coloring or a flower can be floated on top.

Some people anchor the flower to the bottom of the

bowl with a tiny, needle-type flower holder, a bit of adhesive or modeling clay.

When the balls stop moving, add another spoonful of citric acid crystals and baking soda to start them again.

**ANSWER** — A reader requested the recipe for baked oatmeal that appeared in this column from the Hammer Creek Mennonite Cook Book. Thanks to Anna Mary Wenger, Lititz, for sending the recipe. The cookbook is still available through Anna Mary at 390 Sleepy Hollow Rd., Lititz, PA 17543.

### Baked Oatmeal

- ½ cup oil
- 2 eggs
- 2 teaspoons baking powder
- 1 cup milk
- 1 cup sugar
- 3 cups oatmeal
- 1 teaspoon salt

Mix together oil, sugar, and eggs. Add remaining ingredients. Pour into a greased 8x8-inch cake pan. Bake at 350 degrees for 30 minutes. Serve hot with milk.

Variation: Instead of oil and granulated sugar, use 1 stick margarine, melted, and 1 cup brown sugar. Add ½ cup raisins or cinnamon on apples if desired.

**ANSWER** — Jill Alleman, Lititz, requested a recipe for a good old-fashioned Red Velvet Cake with a good frosting. Thanks to Hazel Hann, Needmore; Mary Weaver, East Earl; Vicki Ouellette, Coudersport, and others for sending recipes.

### Red Velvet Cake

2 tablespoons baking cocoa  
2-ounces red food coloring  
Mix cocoa and coloring together and let stand while mixing the remaining ingredients.

- ½ cup butter
- 1½ cups granulated sugar
- 2 eggs
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup buttermilk
- 2½ cups flour
- 1½ teaspoon baking soda
- 1 teaspoon vinegar

Cream butter and sugar; add eggs and beat well. Add cocoa and food coloring mixture. Mix salt and vanilla in buttermilk. Add buttermilk mixture alternately with flour, beating together well. Mix baking soda and vinegar; fold in last. Do not beat. Divide into two 8-inch pans or one 9x13x2-inch pan. Bake at 350 degrees for about 30 minutes.

### Butter Icing:

- 5 tablespoons flour
- 1 cup whole milk
- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla

Gradually blend milk into flour in pan until thoroughly mixed. Cook until thickened. Cool to room temperature. Beat butter, sugar, and vanilla until well blended, add to white sauce. Beat well. Spread over cake when cooled.

### Red Velvet Cake

- ½ cup shortening
- 1½ cups sugar
- 1 teaspoon salt
- 2 eggs

Cream together shortening, sugar, salt, and eggs. Add the following liquids alternately with dry ingredients.

- 1 cup buttermilk
- 1 teaspoon vanilla
- 2 ounces red food coloring
- 1 teaspoon vanilla
- 2 ounces red food coloring
- 1 teaspoon vinegar combined with
- 1 teaspoon baking soda
- 2 tablespoons cocoa
- 2½ cups flour, sifted 3 times

Divide into two 8-inch pans. Bake at 350 degrees for about 30 minutes or until cake tests done.

### Frosting:

- Cook until thickened:
- 4 tablespoons flour
- ¼ teaspoon salt
- 1 cup milk

### Cream:

- ½ cup butter
- ½ cup shortening
- 1 cup granulated sugar
- 1 teaspoon vanilla

Add flour and milk mixture. Add 1 tablespoon marshmallow fluff. Frost cake when cooled.

Contributor Vicki Ouellette of Coudersport writes that her mother-in-law gave her this recipe 30 years ago. When her boys were little they always wanted this cake on their birthdays.

# Recipes

(Continued from Page B6)

### RED VELVET CAKE

- 2½ cups flour
- 1½ cups sugar
- 2 teaspoons cocoa
- 1 teaspoon soda
- 1 teaspoon salt
- 2 eggs
- 2 cups salad oil
- 1 cup buttermilk
- 2 ounces or ¼ cup red food coloring
- 1 teaspoon vinegar
- 1 teaspoon vanilla

Place in bowl all dry ingredients and blend, set aside. In a separate bowl, blend eggs with a fork, add oil and blend again. Add all dry ingredients and mix until smooth at medium speed. Blend in buttermilk. Add food coloring, vinegar and vanilla. Pour into 3 (1½ inches deep) cake pans (grease and dust pans with flour first). Bake at 350° for 30 min.

### Frosting:

- 1 pound box powdered sugar
- 1 pkg. (8 oz.) cream cheese
- 1 stick or ¼ lb. butter or margarine
- 1 teaspoon vanilla
- 1 cup chopped pecans or walnuts

Soften and blend butter and cream cheese. Add sugar, vanilla and nuts. Spread on cake frosting between layers.

Lisa Luke  
Ono

### CHERRY CHOCOLATE KISS BLOSSOMS

Heat oven to 350 degrees.

- 1 cup butter, softened
- 1 cup confectioners' sugar
- 2 teaspoons maraschino cherry juice

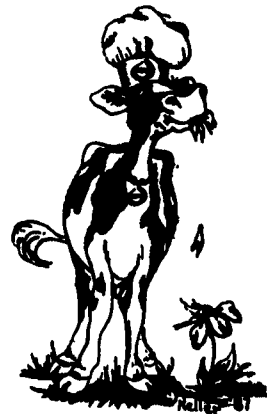
- ½ teaspoon almond extract
- 3 to 4 drops red food coloring
- 2½ cups flour
- ½ teaspoon salt
- ½ cup chopped and drained maraschino cherries
- 4 dozen chocolate kisses, unwrapped

In a large bowl, cream together the first five ingredients. Mix together salt and flour. Gradually add to the creamed mixture. Stir in chopped cherries.

Shape dough into 1-inch balls and place on ungreased baking sheet about 2-inches apart.

Bake for 8 to 10 minutes or until edges start to turn brown. Place a kiss into each cookie as soon as they are removed from oven. Remove from baking sheet to cool.

B. Light  
Lebanon



Compared with 1984 figures, the average 1990s household is spending 50 percent more on pizza and eating it a third more often.

Each day Americans consume approximately 75 acres (3.3 million square feet) of pizza — that's eight times bigger than the Houston Astrodome!