



## Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, 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** — B. M. Stoltzfus, Quarryville, would like to know how to make sour cream that has a smooth, not watery, texture like the store-bought variety.

**QUESTION** — Mary Myers of Green Lane would like a recipe for crunchy hard pretzels that are made from either rice or oat flour since she has a wheat allergy.

**QUESTION** — Marsha Zomro of Marlton, N.J., requests a recipe for Murphy's Oil Soap, a household cleaner.

**QUESTION** — Beverly Mattern would like a recipe for sugar-free fudge and for other sugar-free desserts.

**QUESTION** — Mrs. Norman Burkholder, Denver, requests a recipe for homemade cereal that uses puffed wheat as the main ingredient.

**QUESTION** — Chris Griffith of Lothian, Md., would like a recipe for Honeymoon Ice Cream. Her mother-in-law bought it years ago from Good Humor ice cream company. She remembers that it was pink-colored, had maraschino cherries and nuts. Does anyone have the recipe or recall the ingredients?

**QUESTION** — A new Germantown reader would like to have the recipe for a Montgomery pie with a butterscotch bottom instead of the usual lemon bottom.

**QUESTION** — I. A. Kirk Sr., Silver Spring, Md., would appreciate a recipe for turtle soup that tastes like that formerly served at McCalister's Restaurant in Philadelphia.

**QUESTION** — Elsie Smith, Roaring Spring, would like a recipe for oatmeal gobs.

**QUESTION** — F.M. of Cambridge, Md., would like a recipe for pumpkin muffins like those served in Bushes Restaurant along Route 5 near Kent Island.

**QUESTION** — Roland Kamoda, Monongahela, would like to know what is wrong when the oil separates from the other ingredients in homemade mayonnaise and it is very runny.

**QUESTION** — Mrs. S., Annville, needs your help. She loves fresh lemonade but cannot come up with the correct combination of ingredients. Does someone have a recipe?

**QUESTION** — Brenda Fouts writes from her dairy farm on one of central New York's Finger Lakes where they milk 85 cows. She would like jam and jelly recipes that do not require fruit pectin such as Sure Jel because it is so expensive. Does someone have alternate methods of making jelly and jam?

**QUESTION** — Brenda Breisch of Bloomsburg would like a recipe for a good spice cake that is sprinkled with confectioners' sugar and has a rich flavor.

**QUESTION** — Brenda Breisch writes that her husband loves to look over the sale bills in this paper, but the poor man never gets the paper first because she's ready, scissors in hand. She would like a recipe for sauerkraut that is made with brown sugar. Her husband recalls that he had tasted it and it was fantastic.

**ANSWER** — A reader from Leola wanted a recipe for the hearty rice breakfast that was printed a few weeks ago. I think she is referring to Country Breakfast Cereal as follows.

### Country Breakfast Cereal

- 3 cups cooked brown rice
- 2 cups skim milk
- ½ cup raisins or chopped prunes
- 1 tablespoon margarine, optional
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- Honey or brown sugar (optional)
- Fresh fruit, (optional)

Combine rice, milk, raisins, margarine, cinnamon, and salt in 2- to 3-quart saucepan. Bring to a boil; stir once or twice. Reduce heat to medium-low; cover and simmer 8 to 10 minutes or until thickened. Serve with honey and fresh fruit.  
Makes 6 servings.

**ANSWER** — Jennifer Hall, Delta, requested recipes for fruit butters with low or no sugar or those made with honey and Lynn Miller, Silverdale, requested a recipe for all-fruit spread using fruit and fruit juice with no sugar added. Here are recipes from an anonymous reader.

### Low Calorie Strawberry Jam

Use whatever fruit is in season — strawberry, peach, grape, plum

- ¾ to 1 cup fresh fruit, cubed
- ½ teaspoon lemon juice
- ¼ to ½ cup apple juice, depends on tartness of fruit
- ½ to 1 teaspoon fructose or sugar substitute

Mix all. Cook 3 to 4 minutes on high heat (taste at this point and add more sugar substitute if too tart). Sprinkle 1 or 2 teaspoons unflavored gelatine over the mixture and stir until gelatin is dissolved. Keeps several weeks in refrigerator.

### Grape Jelly

- 2 tablespoons unflavored gelatine powder
- 24-ounce unsweetened grape juice
- 2 tablespoons bottled lemon juice
- 2 tablespoons liquid artificial sweetener

In a saucepan, soften gelatine in the grape and lemon juices. Bring to a full rolling boil to dissolve gelatine. Boil one minute. Remove from heat. Stir in sweetener. Fill quickly into hot sterile half-pint jars, leaving ¼-inch headspace. Adjust lids. Do not process or freeze — store in refrigerator. Use within four weeks. Yields three half-pints.

**ANSWER** — Helen Henry, Macungie, requested a recipe to make Chinese noodles with sweet and sour dip. Thanks to Betty Light, Lebanon, for sending a recipe. She also writes that you can use wonton shells or egg roll wrappers by cutting them in strips and frying in oil. They fry quickly and must be stirred frequently. Drain on paper towels and serve.

### Chinese Noodles

- 1 egg
- 2 cups flour
- Pinch salt
- Water

Sift the flour and salt into mixing bowl. Make a well in the center; add the egg. By hand mix the flour and egg and add enough water to make a stiff dough. Knead with the hands very thoroughly. Roll out dough as thinly as possible on a lightly floured board.

Lightly flour the dough, roll up like a swiss roll and slice in desired width. Unroll each slice and hang strip on clean towel draped over back of a chair. Dry 20 minutes before using.

For soft noodles: boil 5 to 7 minutes in a large saucepan of salted boiling water.

For crisp noodles, fry in deep hot oil until golden and drain well. There is no need to boil the noodles before frying as with bought noodles, but don't put many noodles into the oil at the same time. Stir frequently.

Dip in sweet and sour sauce.

**ANSWER** — Thanks to Cheryl Pinkerton, Lenartown, Md., for sending a recipe for giant cookies. The recipe is taken from her husband's family's cookbook and is one of her family's favorites with ½ to 1 cup raisins substituted for the chocolate chips. She writes: I don't know what I ever did before discovering your recipe column.

### Super Good Oatmeal Cookies

- ½ cup butter
  - ½ cup sugar
  - ½ cup brown sugar
  - 1 teaspoon vanilla
  - 1 egg
- Cream together ingredients then add:
- 1 teaspoon cinnamon
  - ½ teaspoon baking soda
  - 1 cup flour
  - ½ teaspoon baking powder
  - ¼ teaspoon salt
- Beat until well blended. Add:
- 1 cup rolled oats
  - 6 ounces chocolate chips
  - ½ cup chopped pecans

Mix. Roll ¼ cup dough into a ball. Place ball on ungreased baking sheet. Dip bottom of large glass in sugar and press cookie to about a half-inch thickness. Bake at 375 degrees for 10 to 12 minutes. Makes 12 large cookies.

**ANSWER** — Roland Kamoda, Monongahela, wanted to know where a hand meat grinder may be purchased. Thanks to Wanda Saeger, Harleysville, and to Sandy Frymyer, Ephrata, for the following suggestions: Chop Rite Two, Harleysville, Pa. (215) 256-4620; and Good's Store, 1338 Main St., East Earl, Pa. (717) 354-4026.

# Recipes

## EASY STRAWBERRY ICE CREAM

- 4 eggs
- 1 cup sugar
- 2 tablespoons vanilla
- 2 quarts cream
- ½ teaspoon salt
- 1 quart crushed strawberries, sweetened

Combine eggs, sugar, salt and cream. Use the blender to beat eggs. Pour into freezer container; add crushed strawberries and stir. Makes 4 to 5 quarts.

*I am 10 years old. I live on a dairy farm. I have a kitten all my own. Her name is Maria.*

Glenda Martin  
Red Creek, NY

## PUMPKIN PIE CAKE

- 1 box yellow cake mix
- ¼ pound butter, melted
- 1 egg, beaten
- 3 cups pumpkin
- 3 eggs
- ½ cup brown sugar
- ½ cup milk
- 1½ teaspoons cinnamon
- ¼ cup sugar

Topping:

- ¼ cup sugar
- ¼ cup butter
- ¼ cup chopped nuts

Set aside 1 cup of the cake mix. To remaining mix, add butter and eggs. Beat well with fork until mix is absorbed. Press mixture into 9x13-inch pan. Make filling in large bowl. Combine pumpkin, brown sugar, sugar, milk, cinnamon and beaten eggs. Beat well. Spread on cake dough.

For topping:

- Mix 1 cup cake mix
- ¼ cup sugar
- ¼ cup butter
- ¼ cup nuts. Sprinkle over

pumpkin mixture. Bake at 350 degrees for 50 to 55 minutes.

*I get a lot of compliments on this recipe at church functions. My husband can't have the nuts so I substitute ¼ cup oatmeal for the nuts and it is good either way.*

Jean Bensinger  
New Ringgold

## PEANUT BUTTER PIE

- ¼ cup confectioners' sugar
- ½ cup peanut butter
- ½ cup granulated sugar
- ¼ cup cornstarch
- 2½ cups milk
- 3 egg yolks, beaten
- 2 tablespoons butter
- 1 tablespoon vanilla
- 1 9-inch pastry shell
- 3 egg whites
- ½ teaspoon vanilla
- ¼ teaspoon cream of tartar
- ½ cup sugar

In bowl, combine confectioners' sugar and peanut butter. Set aside.

In medium saucepan, combine ¾ cup sugar and cornstarch. Stir in milk and yolks. Cook and stir until thick and bubbly. Add butter and vanilla. Reduce heat and cook 2 minutes more. Sprinkle about ⅓ of the peanut butter mixture in baked pie shell. Pour hot mixture on top.

Beat egg whites, vanilla, and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff peaks form. Pile on top of hot pie. Sprinkle remaining peanut butter mixture on top. Bake in 350 degree oven for 12 to 15 minutes or until lightly browned. Cool in refrigerator.

*I love the life on the farm and also really enjoy baking. This is one of our favorite pies.*

Starr Martin  
Walnutport