



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 — Jane Heckman, Effort, would like a recipe for a white cake that has sour cream in the batter. After pouring the batter in the baking pan, it is drizzled with melted chocolate chips and baked. When you eat the cake, you find swirls of thick chocolate.

QUESTION — Anne Good, Lititz, would like a recipe for sesame chicken soup.

QUESTION — Ruth Edwards, Kennett Square, asks what effect epsom salts have on strawberries? Is it a natural laxative or what? Can someone answer her question. I know that several old recipes used epsom salts for making jam, and it seems to work as a thickening agent rather than a laxative, but I don't know why.

QUESTION — Alice Steere, Chepachet, RI, would like the recipe for the gravy McDonald's serves on its biscuits and gravy around the Columbus, Ohio area.

QUESTION — Jennifer Rake, East Stroudsburg, would like to know how and when to harvest dry soybeans and how to roast them.

QUESTION — Marion Steger, Groton, N.Y., would like the recipes for Aunt Effie's Hillsborough Moist Apple Nut Layer Cake with butterscotch frosting and the Turn-Of-The Century Cake.

QUESTION — Linda McCuean, New Galilee, writes that her 15-year-old son eats breakfast cereal like there is no tomorrow. She would like a recipe to transform plain shredded wheat cereal into the frosted variety.

QUESTION — Susan Howard, Mt. Pleasant Mills, would like a recipe for lemon poppy seed muffins made with sour cream such as those served by Kathryn Flint's Restaurant in Jim Thorpe.

QUESTION — An Elizabethtown reader would like a sand tart cookie recipe that uses sour cream and egg yolks. She said the recipe had appeared in this paper several years ago. Did anyone cut out the recipe so that they can send it in for us to reprint?

QUESTION — N. Martin requests a recipe for Double Chocolate Sour Cream Drop Cookies. It is a cookie made with white chocolate chips in the cookie dough and melted chips in the frosting.

QUESTION — Maybelle Page, Oxford, would like a recipe for Tar Heel Pie. She writes that several years ago she was travelling and saw the recipe printed on a post card. She writes, "Of course using no sense, I failed to purchase the post card and have kicked myself zillions of times since." Readers, can you come to her rescue?

QUESTION — Sonja Zehr, Croghan, N.Y. would like a recipe for cinnamon (hard candy coated) apples. The unpeeled apple is put on a stick and dipped in the hot syrup.

QUESTION — Linda Modica, Asbury, N.J., would like a recipe for the thick custard filling used in the extra large eclairs sold at an Amish stand at the Meadowbrook Market in Leola.

QUESTION — Joan St. Germain, Attleboro, MA., would like a recipe for almond poppy seed muffins.

QUESTION — Tina Rzucidlo, Cochranville, would like a recipe for a batter to fry chicken that tastes similar to Kentucky Fried Chicken, original flavor.

QUESTION — Carolyn Norwood, Irwin, writes that her husband recently returned from a trip to Chicago and declared that Spinach Pie was the only pie worth eating. She suspects that it contained eggs and cheeses, but he doesn't think so. She would prefer a lowfat, no cholesterol recipe for Spinach Pie if it is available.

QUESTION — A Dayton, VA. reader would like to know how to keep a pumpkin cake roll from cracking when it is unrolled after cooling.

ANSWER — Charles Creasy, Wrightsville, wanted recipes for making turtle meat. Thanks to Hazel Remaley, Schnecksville, and Kathy Erickson, Chesterfield, N.J., for sending recipes.

Barbecued Turtle In Pressure Cooker

2 pounds turtle meat
Paprika
½ cup chili sauce
1 onion, minced
2 tablespoons vinegar
¼ cup water
Salt and pepper, to taste

Sprinkle turtle pieces with paprika and place in pressure cooker. Combine remaining ingredients and pour over meat. Close cover securely and cook at 15 pounds pressure for 15 minutes or until tender. Cool cooker and reduce pressure at once. Remove meat from bone and cut into bite-size pieces. Return meat to sauce in cooker and thicken with flour or cornstarch. Serve over buns or hot cooked rice.

Turtle Steak With Sour Cream Sauce

1½ pounds turtle steaks, cut very thin
All-purpose flour
6 tablespoons butter
Salt and pepper
Paprika
½ cup dry white wine
1 cup dairy sour cream
Chopped parsley

Pound steaks paper thin, dredge in flour. In a skillet, with a lid, melt the butter. Add turtle steaks, brown quickly on both sides. Season with salt and pepper to taste. Sprinkle with 1 tablespoon paprika. Add wine, cover and simmer 1 hour. Add water if necessary. Remove turtle to a warm platter. Add sour cream to drippings in skillet, heat, stirring constantly. Pour over turtle and sprinkle with parsley.

Serves 4 to 6.

ANSWER — Jean A. Read from Catasauqua wanted a recipe for Pumpkin Whoopie Pies. Thanks to Melanie Musser, Lititz; Miriam DeLong, Quarryville; Laura Horst, Lebanon; Juliet Wagner, Myerstown, and others for sending recipes.

Pumpkin Whoopie Pies

2 egg yolks
2 cups brown sugar
1 cup vegetable oil
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla
2 cups cooked pumpkin
3 cups flour

Beat together egg yolks, brown sugar, and vegetable oil until smooth. Combine remaining ingredients. Drop by teaspoonfuls on cookie sheet and bake at 350 degrees for 12 minutes or until they are done. Fill with the following:

Filling:

2 teaspoons vanilla
4 tablespoons flour
2 tablespoons vegetable shortening
2 egg whites, unbeaten
4 cups confectioners' sugar

Combine all ingredients and spread between two cookies.

ANSWER — For the reader who wanted a recipe for Oatmeal Whoopie Pies, here is one from Miriam DeLong, Quarryville.

Oatmeal Whoopie Pies

2 cups brown sugar
¾ cup margarine
2 eggs
½ teaspoon salt
2½ cups flour
2 cups oatmeal
1 teaspoon cinnamon
1 teaspoon baking powder
2 teaspoons baking soda dissolved in
3 tablespoons boiling water

Mix sugar, butter, and eggs. Add flour, salt, and baking powder. Add cinnamon and oatmeal. Add baking soda in boiling water last. Drop by teaspoonful on cookie sheet. Bake at 325 degrees for 10 to 15 minutes. Fill with the following:

Filling:

2 teaspoons vanilla
4 tablespoons flour
2 tablespoons milk
1 cup shortening
2 unbeaten egg whites

Combine ingredients and add confectioners' sugar until it reaches the desired consistency.

(Turn to Page B9)

Breakfast

(Continued from Page B7)

COCONUT AND CORN GRIDDLE CAKES

1½ cups corn meal
½ cup flour
4 teaspoons baking powder
¼ teaspoon salt
1 tablespoon sugar
1 egg
¾ cup milk
¾ cup water
1 tablespoon butter, melted
1 cup coconut

Sift dry ingredients. Beat together eggs, milk, water, and dry ingredients. Add butter and coconut.

Bake on hot griddle and serve with honey or syrup. Yields 8 medium-sized cakes.

Lucille Oberholtzer
Shiloh, Ohio

SAUSAGE CASSEROLE

6 cups rice crispy cereal
1 mild onion, chopped
2 pounds sausage
2 cups cooked white rice
3 cups grated cheddar cheese
6 beaten eggs
2 cans cream of celery soup
½ cup milk

Layer in a 11x17-inch baking pan in this order: 3 to 4 cups cereal, onion fried with sausage and drained, rice, cheese, eggs mixed with soup and milk. Top with remaining cereal to cover casserole. Bake at 325 degrees for 45 to 60 minutes.

Pamela McConnell
Beaver-Lawrence
Dairy Princess

CRUNCHY EGG BRUNCH

6 hard boiled eggs
2 cups frozen hash browns, thawed
8-ounce can sliced water chestnuts, drained
6 slices bacon
½ cup sliced green onion
¼ cup chopped green pepper
10¼ -ounce can cream of onion soup
¼ cup sour cream
1 tablespoon horseradish
½ cup crushed rice crispy cereal
½ cup cheddar cheese

Separate egg whites and yolks. Thinly slice whites. Mash yolks and set aside. Layer potatoes, whites, and water chestnuts in 8x8-inch baking pan. Cook bacon in skillet until crisp, reserving 1 tablespoon drippings. Drain and crumble bacon. Cook onion and green pepper in reserved drippings until tender.

Stir together soup, sour cream, horseradish, yolks, onion, and green pepper. Pour over chestnuts. Sprinkle with bacon and cereal. Bake 20 to 25 minutes at 375 degrees. Sprinkle with cheese and bake 5 more minutes.

Pamela McConnell
Beaver-Lawrence
Dairy Princess

Machine Bread Class

LEBANON (Lebanon Co.) —

Attend a machine yeast bread basic class at the Lebanon Valley Ag Center on Monday, February 1, from 9:30 to noon Or 6:30-9:30 p.m. OR Monday, February 8, from 6:30-9:30 p.m. A discussion will be held on the variable ingredients and temperature needs of yeast breads made by machine. Persons registering for the class should report type of machine being used and bring a sample of bread with the recipe to the class. Register by sending \$2 to Lebanon Co. Cooperative Extension, 2120 Cornwall Rd., Suite 1, Lebanon, PA 17042-9777.