



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. We will drop this request if we do not receive an answer within the next week.

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

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 — 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 — 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 chicken that tastes similar to Kentucky Fried Chicken, original flavor.

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

QUESTION — Mrs. Glenn Roller, Spring Grove, would like a recipe for pumpkin egg custard and for Ted Rolls.

QUESTION — Norma Eckard, Hanover, would like a recipe for onion bread, which uses yeast and is soft and moist in texture.

QUESTION — J. Waring Stinchcomb, Suitland, Md., would like a dessert recipe that uses a cut-up yellow cake for a bottom layer. Pudding, fruit such as cherries or blueberries, and whipped cream are used on top with possibly some other ingredients.

QUESTION — Dotty Gaul, Glenmoore, is looking for a recipe for cinnamon twists that taste similar to those sold in Pomeroy's former tea room in Harrisburg. It is a soft, sweetened bread dough with cinnamon and granulated sugar.

QUESTION — Lynette Keaton, Accord, N.Y., would like a recipe for ginger snaps (that snap, not the soft variety).

QUESTION — Lynette Keaton, Accord, N.Y., would like a recipe to make cornbeef from venison.

QUESTION — Ginny Eaton, Ontario, N.Y., would like a recipe for Reuben Dip, which is used with pumpernickel bread.

QUESTION — A reader would like recipes for using butterscotch morsels.

QUESTION — B.D. Hutschenreuter, Airville, would like a recipe to make a spice similar to Spatina.

QUESTION — B.D. Hutschenreuter, Airville, would like a recipe for bread or cake baked in a large mouth mason jar.

QUESTION — Shirley Martin, Orbisonia, would like a recipe for cup cheese and other good cheese recipes.

QUESTION — This is not a question pertaining to cooking, but Hank and Shirley Schwoerer, Wysox,

Muffin Mania

(Continued from Page B6)

SIX WEEK MUFFINS

15-ounce box raisin bran cereal
1 cup shortening, melted
2½ cups sugar
4 eggs, beaten
1 quart buttermilk
5 cups flour
5 teaspoon baking soda
5 teaspoon salt
Mix bran, sugar, flour, and salt in a very large mixing bowl. This is important because it is a big recipe. Add eggs, shortening, and buttermilk; mix well. Fill greased muffin tins three-fourth full. Bake at 400 degrees for 15 to 20 minutes.

The batter will keep in refrigerator for six weeks. You can use the batter as needed or bake the whole batch and freeze the muffins until ready to use.

Ivamae Love
East Waterford

BLUEBERRY MUFFIN

1 cup sugar
6 tablespoons butter
1 egg
2¼ cups flour
4 teaspoons baking powder
1 cup milk
2 cups blueberries

Streusel topping:

½ cup granulated sugar
2 tablespoons flour
½ teaspoon cinnamon
2 tablespoons butter

Cream sugar and butter. Add egg. Combine flour and baking powder and add to creamed mixture alternately with milk. Gently fold in blueberries. Divide between muffin cups. Sprinkle streusel topping over individual muffins. Bake at 375 degrees for 20 to 25 minutes. Yields 2 dozen.

Ivy Seyler
Jersey Shore

thought some of our readers might know how to help them. The Schwoerers are senior citizens, but when Hank was young, his parents gave him a spring tonic, which had sulfur and molasses in it. Does anyone know the proportions and the type of sulfur used?

QUESTION — Linda Horning, Narvon, would like a recipe for crab cakes.

QUESTION — Kathryn Robson, Lebanon, would like recipes for leftover dough. She remembers her grandmother used the dough to make milk pie and moshee pie (she is uncertain of the spelling but it had a molasses base. Both pies were small, delicious, and fattening.

ANSWER — Donna Zimmerman, Frenchville, wanted a recipe for cooking oxtail. Thanks to S. Weaver, Richfield, for sending two recipes.

Oxtail Soup

1 can beef bouillon broth
2 pounds oxtail
3 tablespoons flour
½ teaspoon salt
3 tablespoons shortening
2 teaspoons salt
¼ teaspoon pepper
2 quarts water
1 tablespoon chopped parsley
1 finely diced potato
2 tablespoons medium pearled barley
1 teaspoon worcestershire sauce
¾ cup chopped celery leaves
1 bay leaf
½ cup chopped onion
½ cup grated carrot
1 cup tomato juice

Mix flour and salt. Cut oxtail in small pieces. Dust with flour. Melt shortening in soup boiler, add oxtail and brown well. Add remaining flour and mix with oxtail. Add water, bay leaf, salt, pepper, and onion. Cook 2½ hours or until fork tender. Remove oxtail, add celery, carrots, barley, potato, juice, and parsley. Cook 45 minutes. Remove bay leaf. Add worcestershire sauce and chopped meat from oxtail.

Breaded Oxtail

2 oxtails
3 sprigs parsley
1 bay leaf
2 teaspoons salt
¼ teaspoon pepper
1 egg, beaten
1 cup dry bread crumbs

Wash oxtails and cut into 3-inch lengths; cover with boiling water. Add parsley, bay leaf, salt, and pepper. Simmer until tails are tender, about 2½ hours. Let cool in stock.

Drain meat and dip in beaten egg and then crumbs. Fry in deep fat until brown. The broth is delicious for soups.

ANSWER — For Georgia Bond, Grantsville, Va., Marty Watkins, Clarksburg, Md., sent a recipe for strawberry jam made with epsom salts. She writes that she knows it doesn't sound delicious, but it is. Sometimes she substitutes peaches for the strawberries.

Strawberry Jam With Epsom Salts

3 cups crushed strawberries
1 teaspoon epsom salts
7 cups sugar

Bring mixture to a boil and boil 3 minutes. Remove from heat and skim. Pour into jars and seal.

(Turn to Page B9)

HEARTY ENGLISH MUFFINS

1 cup sourdough starter
1½ cups milk
¼ cup brown sugar
3 tablespoons vegetable oil
1 tablespoon salt
½ cup pecan meal (finely chopped pecans)
½ cup quick-cooking oats
3½ cups flour sifted with
¼ teaspoon baking soda

Combine all ingredients except the flour and baking soda. Sift the baking soda with 2½ cups flour into the bowl. Beat by hand 300 times. Stir in enough flour to make dough easy to handle, about one cup. Knead lightly floured board for five minutes. Let rise, covered, in greased bowl for 8 hours.

Sprinkle a large cookie sheet with corn meal; set aside.

Place dough on lightly floured board and knead 20 times. Flatten to ¾ inch and cut out ten muffins (use a wide mouth jar ring). Divide the leftovers in two and lightly knead into last two muffins. Place muffins on prepared cookie sheet and let rise at least 90 minutes. Sprinkle tops lightly with corn meal.

Preheat a griddle to medium heat. Gently lift muffins by hand onto the griddle. They will rise but not spread as they cook. Cook for 10 minutes, turn and cook 10 minutes more. Muffins will be lightly browned. Muffin is finished baking when a tooth pick inserted in the middle comes out clean.

Serve muffins hot from the griddle or toast them.

Recipe also makes wonderful bread.

Contributor writes that she adapted this recipe from a yeast bread recipe when who had no yeast on hand. Her family loved them.

Mrs. Genie Posnett
Fairfax, VA

PUMPKIN MUFFINS

3 cups flour
¾ cup sugar
4 teaspoons baking powder
1½ teaspoons salt
1 teaspoon cinnamon
1 teaspoon nutmeg
2 eggs, beaten
1 cup milk
1 cup canned pumpkin
½ cup butter, melted and cooled
1 cup raisins

Preheat oven to 400 degrees. Combine flour, sugar, baking powder, salt, and spices in large mixing bowl. Combine eggs, milk, pumpkin, and butter. Stir into flour mixture just until all ingredients are combined. Stir in raisins. Fill buttered muffin cups two-thirds full. Bake 15 to 18 minutes, or until wooden pick inserted in center comes out clean. Serve warm or cold.

MAMMA

CARROT NUT MUFFINS

1½ cups flour
½ cup whole wheat flour
¼ cup brown sugar
2 teaspoons baking powder
¼ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon salt
¾ cup grated raw carrot
½ cup chopped nuts
1 cup milk
1 egg

2 tablespoons butter, melted
Preheat oven to 350 degrees. Combine flours, sugar, baking powder, spices, and salt in large mixing bowl. Stir in carrots and nuts. Combine milk, egg, and butter. Stir into dry ingredients just until all ingredients are moistened. Fill paper cup-lined 2¼-inch muffin cups two-thirds full. Bake 30 minutes, or until wooden pick inserted in center comes out clean. Serve warm with butter.

MAMMA