

Cook's Question

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ANSWER — Linda Modica, Asbury, N.J., wanted a recipe for the thick custard filling used in the extra large eclairs sold at an Amish stand at the Meadowbrook Market in Leola. Thanks to Jill Groff, Manheim, for sending what she calls an excellent recipe to fill large eclairs or cream puffs.

Cream Puff Dough

- 1 cup water
 - 1 cup flour
 - 4 eggs
 - ¼ cup salad oil
 - ½ teaspoon salt
- Bring water and oil to a boil. Sift together flour and

salt. Add all at once to water and stir vigorously over low heat until mixture forms a ball and leaves sides of a pan. Remove from heat and cool slightly. Add unbeaten eggs, one at a time, beating thoroughly after each addition. Drop by tablespoons on greased baking sheet. Bake 15 minutes at 425 degrees, reduce heat to 375 and bake an additional 20 minutes. Cool and fill.

Filling:

- 2 tablespoons butter
- ¾ cup granulated sugar
- 2 cups milk
- 2 egg yolks
- ¼ cup cornstarch
- ½ teaspoon salt
- 1 teaspoon vanilla

Melt butter, blend in cornstarch, sugar, and salt. Gradually add milk and heat to boiling, stirring constantly. Stir into slightly beaten egg yolks. Return to heat and cook 2 minutes, stirring constantly. Add vanilla, stir and cool. Fill cream puffs while filling is still warm. Sprinkle with confectioner's sugar or ice with chocolate frosting.

ANSWER — Thanks to Jane Ferguson, Kirkwood, and to Phyllis Kelley, Hillsboro, Ohio, for sending a recipe for taffy apples on a stick and one for candy apples (cinnamon).

Apples On A Stick

- 2 cups sugar
- ⅔ cup light corn syrup
- 1 cup water
- Dash salt
- ½ teaspoon red food coloring

Stir until mixture dissolves over low heat. Continue cooking without stirring to 300 degrees (hard crack stage) Twirl apples in syrup, drain, and place on buttered surface to set.

Candy Apples

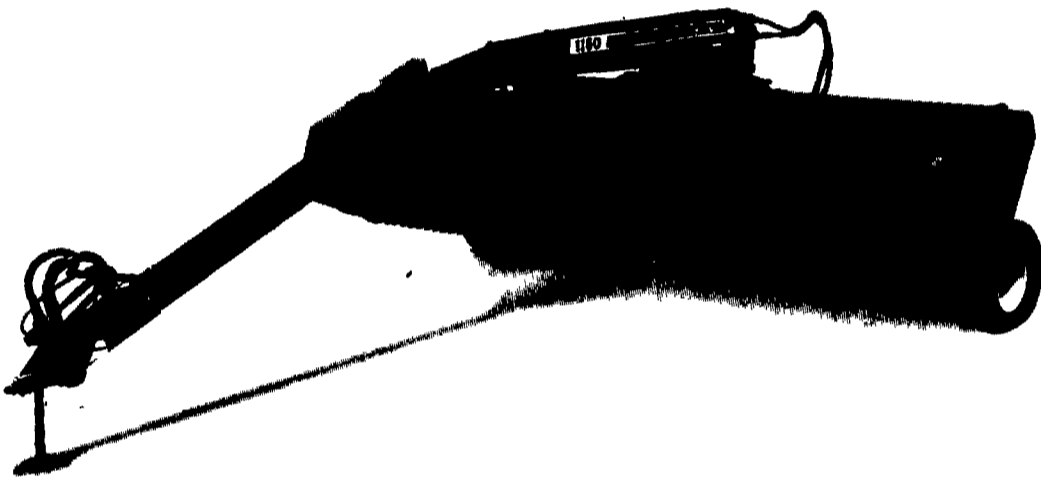
- 2 cups granulated sugar
- ½ cup white corn syrup
- ¾ cup water
- Red food coloring
- ½ teaspoon oil of cinnamon
- 12 red apples
- 12 wooden sticks

Cook sugar, corn syrup, and water in a small saucepan stirring until 300 degrees is reached or brittle stage. During cooking, any crystals thrown on the sides of pan should be washed off with a damp cloth wrapped around the tines of a fork. Remove syrup from heat and set at once in hot water. Add coloring and flavoring and mix well. Insert sticks in blossom end of apples and plunge into the syrup and draw it out quickly and twirl until syrup is spread smoothly over apples. Place on waxed paper (not letting them touch) until they have hardened.

Phyllis writes that she learned to make these in the 1950s. She just retired as a teacher's aide and secretary. Now her hobby is collecting recipes and cooking.

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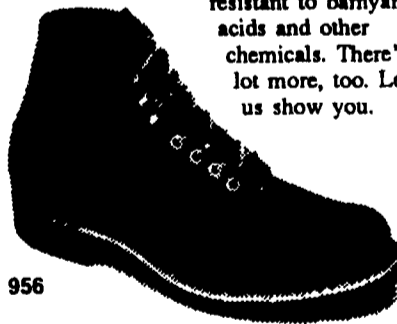
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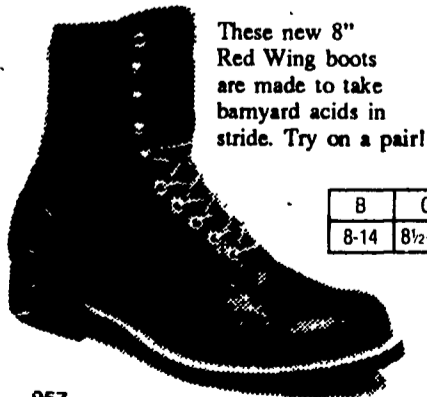
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