



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

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

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

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, 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 — 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).

QUESTION — Mrs. John Tobey, Millerton, would like a recipe for pumpkin butter.

QUESTION — Nancy Price, Jarrettsville, Md., would like recipes for non-fat or low-fat desserts and those using sugar substitutes.

QUESTION — Theresa Schwantz, Glen Mills, would like recipes for candy using rice or wheat puffed cereal, which is formed into balls.

QUESTION — Trudy Brubaker, Mt. Pleasant Mills, received a heirloom cheese press made by her brother-in-law. She would like some good recipes and tips for using it.

QUESTION — Tammy Forbes of Lancaster, N.H., would like recipes for a non-fat, low-cal French salad dressing and other salad dressings.

QUESTION — Mae Pugh would like a recipe for chicken rice soup like that served at Ponderosa.

QUESTION — Ivamae Love, East Waterford, would like a recipe for vegetable pizza.

QUESTION — Willard Hooker, Abingdon, would like a recipe for a good sweet pickle and for dill pickles. The recipe should be fairly simple and the pickles should not turn out soggy.

QUESTION — Carol Grove, Sommerville, Va., would like a cake recipe using applesauce in place of vegetable oil.

QUESTION — Carol Grove, Sommerville, Va., would like recipes using basic cookie mix.

QUESTION — Mrs. Kenneth Ulmer, Waymart, wants a recipe to can a mixture of mushrooms, onions, green peppers, and oil in pint jars.

ANSWER — Norma Eckard, Hanover, requested a recipe for onion bread, which uses yeast and is soft and moist in texture. Thanks to Connie Weaner, Gettysburg, for sending a recipe that she uses in a bread machine but can be made by hand.

California Dip Bread

- 1 package yeast
- 3 1/2 cups flour
- 1/4 teaspoon baking soda
- 1 egg
- 3/4 cup cottage cheese
- 3/4 cup sour cream
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1/4 cup water
- 1 envelope onion soup mix

Soften the yeast in water. Combine ingredients and knead for 10 minutes. Let rise, punch down, and separate dough in half. Place in two loaf pans. Let rise. Bake at 350 degrees for 40 to 45 minutes.

ANSWER — Lynette Keaton, Accord, N.Y., wanted a recipe to make cornbeef from venison. Thanks to Annie Martin, Port Treverton, for sending a recipe.

Corned Venison Or Beef

50 pounds venison (any cuts)
3 quarts salt
Place meat in a large container, add salt in alternate layers. Let stand overnight. Rinse off salt in morning and place meat in container again. Make a brine of the following:

- 1/4 pound baking soda
- 1/4 pound saltpeter
- 2 pounds brown sugar
- 4 tablespoons liquid smoke

Add enough water to cover meat. Let meat sit in brine for 6 weeks or until ready to use. Keeps in brine up to 3 months without spoiling.

ANSWER — Jane Heckman, Effort, wanted a recipe for a white cake that has sour cream in the batter and swirls of thick chocolate. Thanks to Gladys Case, Three Bridges, N.J., and to Louise Metzger, Linden, for sending recipes.

Husband's Delight

- 1/4 pound butter
- 1/4 pound butter
- 2 cups sugar
- 4 eggs
- 1 pint sour cream
- 4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons vanilla
- 12 ounces chocolate bits

Mix together ingredients except chocolate bits. Melt chocolate bits with 1/2 cup water. Pour half of batter into prepared 9x13-inch pan. Drop spoonfuls of half of the chocolate mixture over batter.

Swirl and repeat with remaining batter and remaining chocolate mixture. Bake 50 to 60 minutes at 350 degrees.

Fudge Ribbon Cake

- 2 tablespoons plus 1/2 cup butter
- 8 ounces cream cheese
- 2 1/2 cups sugar
- 1 tablespoon cornstarch
- 3 eggs
- 2 tablespoons plus 1 1/2 cups milk
- 1 1/2 teaspoons vanilla
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 4 squares chocolate, melted

Cream 2 tablespoons butter with cream cheese. Mix 1/4 cup sugar with 1 tablespoon cornstarch and add to cream cheese mixture. Add 1 egg, 2 tablespoons milk, and 1/2 teaspoon vanilla. Beat until smooth and creamy. Set aside.

In the big bowl, combine 2 cups flour with 2 cups sugar, salt, baking powder, and baking soda. Add 1/2 cup butter and 1 cup milk. Blend well and add 1/2 cup milk, 2 eggs, and melted chocolate and 1 teaspoon vanilla.

Spread half of the batter in greased oblong cake pan. Spoon cheese mixture over it spreading to cover. Top with remaining batter. Spread to cover. Bake at 350 degrees for 50 to 60 minutes.

Frosting For Ribbon Fudge Cake:

- 1/4 cup milk
- 1/4 cup butter
- 1 cup chocolate chips
- 1 teaspoon vanilla
- 2 1/2 cups confectioners' sugar

Combine milk and butter in saucepan. Bring to a boil. Stir in chocolate chips, vanilla, and confectioners' sugar. Beat until spreading consistency. Spread on cake.

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Cherry

(Continued from Page B6)

BEV'S CHERRY SUPREME CAKE

Mix a white cake according to your favorite recipe or cake mix in a 13x9-inch pan. Cool. Mix the following until very fluffy:
8 ounces cream cheese
2 tablespoons milk
1 teaspoon almond extract
1 cup sugar
12-ounces whipped topping
Spread on top of cake and put 1 can cherry pie filling on top in a random pattern or in the shape desired.

Donna Lencoski
Latrobe

SOUR CHERRY SYRUP

- 2 pounds sugar
- 2-3 cups water
- 1 pound sour cherries
- 1/4 teaspoons vanilla extract

Use only a porcelain or enamel pan. Boil the sugar and water together for 15 to 20 minutes. Add the sour cherries and boil gently another 20 to 30 minutes or until the syrup thickens. Strain the liquids through a cheese cloth into a bowl; squeeze the cherries to extract all the liquids; add the vanilla extract. Bottle and refrigerate until ready to use. May be used on top of waffles and pancakes.

Josephine Matenus
Dallas

PUNCH BOWL CAKE

- 18-ounce yellow cake mix, bake and cool
- 21-ounce can cherry pie filling
- 6 ounce package instant pudding (vanilla or chocolate) prepared according to directions
- 20-ounce can crushed pineapples, drained
- 2 bananas, sliced
- 16-ounces whipped topping

Crumble cake. Layer half of crumbs in a punch bowl. Top with 1/2 each of pie filling, pudding, pineapple, bananas, and topping. Repeat using remaining half of ingredients. Garnish with coconut, pecans, and chopped cherries, as desired. Refrigerate until ready to serve. Serves 12-15.

Louise Julius
Dover

CHERRY CARAMEL RING

- 1/4 cup butter
- 1/2 cup brown sugar
- 2 tablespoons light corn syrup
- 1/2 cup pecan halves
- 1/4 cup maraschino cherries, quartered

10-ounce package refrigerated buttermilk biscuits
Melt butter in 8-inch round baking dish. Sprinkle sugar over butter and add corn syrup. Stir well with fork. Place drinking glass, open side up, in center of dish. Sprinkle pecans and cherries over mixture. Arrange biscuits over mixture in dish in petal shape, squeezing to fit if necessary. Microwave at medium heat for 6 to 8 minutes. Remove glass and invert over serving plate. Let stand a few minutes so remaining syrup may drizzle over rolls. Serve warm.

Betty Biehl
Mertztown

