



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

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

QUESTION — R. Smith, Jonestown, heard about hunter green pumpkins, not squash or gourds, sold at a roadside market in Lancaster County.

QUESTION — Marie Rowland, Dallas, would like a recipe for Ranch dressing.

QUESTION — Mrs. Florence Gruber, Emmaus, would like a recipe to make bagels from scratch.

QUESTION — Mrs. Florence Gruber, Emmaus, would like a recipe for asparagus soup.

QUESTION — Sharon Rehm, Lititz, would like a recipe for seafood or crab salad.

QUESTION — Mary Lehman, Mifflintown, would like a brownie recipe that uses mashed potatoes.

QUESTION — J. Graybill, Mt. Pleasant, MO, would like a recipe to make apple fritters.

QUESTION — Ivamae Love, East Waterford, would like a recipe for moon pies, such as those sold at Amish stores.

QUESTION — Ruth Pierce, Columbia Cross Roads, would like a recipe for baked limas such as those served at Country Cupboard in Lewisburg.

QUESTION — This is not a cooking question, but Mrs. Wilmer Moyer, Bechtelsville, would like to know how to make fireplace starters made from sawdust or wood shavings?

QUESTION — Eda Mott, Shickshinney, would like a recipe for sweet and sour salad dressing.

QUESTION — Mark Kopp, Tower City, would like to know what happened to sauerkraut. She said today it is shredded cabbage rather than the kraut she remembers.

QUESTION — Here is a non-cooking question from a reader. She wants to know the name and address of a seed company that has a good variety of non-hybrid garden seeds.

QUESTION — Maria Cook, New Castle, Del., would like a recipe for honey mustard chicken.

QUESTION — Blanche Holenbaugh, Carlisle, would like to know how to start yeast to bake bread.

QUESTION — Trudy Brubacker, Mt. Pleasant Mills, is looking for a chocolate chip cookie recipe that stays soft after they are baked.

QUESTION — A Bedford County reader would like a recipe for Danish (cheese and fruit filled) similar to those made by Sara Lee and one that can be frozen.

QUESTION — S. Jones of Limerick would like a recipe for chocolate chip cookies that are made with shortening instead of butter or margarine. The cookies are very chewy.

QUESTION — Mary Moyer, Leesport, would like recipes for salt raised bread.

QUESTION — Patricia Berry, Newburg, would like an no-cook Easter egg recipe that contains rice crispy cereal and extra crunchy peanut butter.

QUESTION — R. Kenneth Hood, Mount Airy, would like a recipe for fried ice cream.

QUESTION — May Ozinek, Flemington, N.J., wrote that on a recent trip to Florida, she and her husband ate at Shoney's the whole way down and back. At the breakfast buffet, Shoney's serves a delicious sheet cake that is spicy and filled with raisins and chunks of apples. The cake has a crumb topping and is very moist. Does anyone have a recipe?

QUESTION — Gloria Freedy, Mount Joy, would like to know how to make French fried sweet potatoes. She tried making them, but they tasted soggy.

QUESTION — Joanne Martin, Stevens, would like a recipe for patty shells that are served with creamed chicken over the shells.

ANSWER — Shirley Martin, Orbisonia, wanted a recipe for cup cheese and other good cheese recipes. Thanks to A. Sauder, Denver, for sending a recipe for cup cheese. Readers, please send recipes for other types of cheese.

Cup Cheese

Pour 3 gallons skimmed milk into a large kettle. Let set in a warm place until thick and pleasantly sour. When thick, stir to break up the curd. Heat to 120 degrees, stirring occasionally. Dump the contents into a cheesecloth bag. Let drain. Squeeze out as much whey as possible then dry the curds by wrapping cheese bag in a towel or tablecloth, squeezing again to get out as much moisture as possible. Curds must be dry and in fine crumbs.

Add:

2 teaspoons salt
2 teaspoons baking soda

Work salt and baking soda really well into the curds. Let set several hours or overnight. The curds must be packed together before trying to melt them. Melt in top of double boiler, add 5½ cups milk. Stir with a whisk until curds are melted.

Yields approximately 4 pounds or 8 cups cheese.

ANSWER — Thanks to Jennie Coaveach, New Jersey, for sending a recipe for canned pumpkin bread.

Canned Pumpkin Bread

¾ cup vegetable shortening

2½ cups granulated sugar

4 eggs

2 cups canned pumpkin

¾ cup water

3½ cups all-purpose flour

½ teaspoon baking powder

2 teaspoons baking soda

1½ teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground cloves

¾ cups chopped nuts

In a mixing bowl, combine shortening and sugar. Beat until light and fluffy, about 5 minutes. Add eggs, pumpkin, and water; beat until blended. In a separate bowl, combine flour, baking powder, baking soda, salt, and spices; stir to blend. Stir into pumpkin mixture. Add nuts and blend well. Pour into greased widemouth 1-pint canning jars, filling them less than half full of batter. Place a cookie sheet on oven shelf and set jars on a sheet to bake. Bake at 325 degrees about 45 minutes or until skewer inserted in center comes out clean. Remove jars one at a time from oven. While still hot, clean sealing edge; cover with lid and secure band firmly. Lids should first be scalded in boiling water. The bands can be removed in 24 hours. Makes 8 pints.

ANSWER — For the reader who wanted to know how to make frosted shredded wheat with plain shredded wheat, Sara Piho, East Berlin sent a recipe.

Frosted Shredded Wheat

1 cup sifted confectioners' sugar

1 teaspoon vanilla

Combine sugar and vanilla and add enough water or milk until it reaches drizzling consistency. Start with 1 tablespoon liquid. A whole box of plain shredded wheat can be done and stored until ready to eat.

ANSWER — Mrs. Glenn Roller, Spring Grove, wanted a recipe for pumpkin egg custard. Thanks to Lloyd Licktenet, Center Valley, for sending a recipe.

Pumpkin Custard

2 quarts mashed pumpkin

1½ cups sugar

½ cup flour

6 eggs

1 quart milk

Salt and pepper

Cinnamon

Mix ingredients with electric mixer. Pour into pie plate and bake at 375 degrees until firm.

ANSWER — Regarding the recipe for Dancing Snowballs, which appeared in this column, several readers wrote that they did not have very good results with it. The reader, who had submitted it, said that it was an old recipe. According to my understanding, the ingredients in mothballs have changed in recent years and for this reason the recipe no longer works. Sorry for this inconvenience.

ANSWER — B.D. Hutschenreuter, Airville, would like a recipe to make a spice similar to Spatina. Thanks to Rhoda Sauder, York, for sending a recipe that she uses.

Spatina Substitute

1 tablespoon oregano

1 teaspoon parsley

½ teaspoon salt

¼ teaspoon pepper

Spinach

(Continued from Page B6)

SAVORY SAUSAGE AND SPINACH PIE

1 pound sweet Italian-sausage links

6 large eggs

20 ounces frozen chopped spinach, thawed and drained

4 cups mozzarella cheese, shredded

¾ cup ricotta cheese

10- to 11-ounce package pie crust mix

About 2 hours before serving or day ahead:

Remove sausage meat from casings. In 10-inch skillet, cook sausage until well browned, stirring frequently to break up sausage, about 10 minutes. Spoon off fat.

Reserve 1 egg yolk. In large bowl, combine remaining eggs and egg white with sausage, spinach, mozzarella, and ricotta.

Prepare pie crust mix as label directs for 2-crust pie. Divide pastry into 2 pieces, 1 slightly larger; shape each piece into a ball. On lightly floured surface, with floured rolling pin, roll larger ball into 2-inches larger all around than 9-inch pie plate; use to line pie plate. Spoon sausage mixture into pie crust.

Preheat oven to 375 degrees. Roll remaining pastry ball into 10-inch round. Place pastry over filling. Trim pastry edge, leaving ¼-inch overhang; fold overhang under and press gently all around rim to make stand-up edge. Cut slits in pastry top.

In cup, mix reserved egg yolk with 2 teaspoons water. Brush top of pie with egg-yolk mixture. Reroll scraps; cut to make decorative leaves with egg-yolk mixture. Bake 1½ hours or until crust is golden.

To serve hot, let pie stand 10 minutes; then cut into wedges. To serve cold, refrigerate pie, uncovered, until well chilled; then cover with foil or plastic wrap and refrigerate again until serving time. Makes 10 main-dish servings. About 470 calories per serving. S. Stoltzfus

BACON SPINACH PIE

1 unbaked pie shell

3 cups drained spinach, chopped

8 to 10 strips bacon, fried crisp

Crumble bacon into pastry. Add spinach on top of bacon. Combine in a bowl:

3 eggs, slightly beaten

2 teaspoons sugar

1 teaspoon salt

¼ teaspoon pepper

¼ teaspoon onion salt

Stir in 2 cups hot milk; pour over spinach, top with 1 cup shredded cheese. Bake at 400 degrees for 30 minutes or until golden brown.

Mary Martin
Annville

SPINACH BALLS

10-ounces chopped spinach, thawed and drained

1½ cups herb stuffing mix*

¼ onion, chopped

3 eggs, beaten

¼ cup melted butter

¼ cup parmesan cheese

½ tablespoon pepper

¼ teaspoon garlic salt, optional

¼ teaspoon thyme

Makes 24 to 26 balls.

Bake 325 degrees for 20 minutes. These can be made ahead and frozen unbaked.

*You may substitute 1½ cups of toasted tiny bread cubes and add 2 teaspoons Vegetable Supreme Seasoning.

Mary L. Martin
Greencastle