



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

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

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 and would like to know where to buy the seeds.

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

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

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

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

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 Hohenbaugh, 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 should be very chewy.

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

QUESTION — Patricia Berry, Newburg, would like a 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.

QUESTION — A reader would like stir-fry recipes.

QUESTION — Ruth Clavier, Downingtown, would like a recipe for Eclair Dessert, made with pudding and graham crackers.

QUESTION — M. Long, Dalmatia, would like a recipe to make and can maraschino cherries.

QUESTION — Evelyn Reinfeld, Halifax, would like a recipes using buckwheat flour without yeast.

ANSWER — 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. Thanks to Michele Powlison, Millerton; Leonore Aaron, Lyndell; and many others for sending recipes.

Sour Cream Cinnamon Twists

- 2 cups sour cream
- 4 tablespoons shortening, melted
- 6 tablespoons sugar
- ¼ teaspoon baking soda
- 2 teaspoons salt
- 2 packages yeast
- ½ cup warm water
- 2 eggs
- 6 cups flour, sifted
- 4 tablespoons butter
- ¾ cup brown sugar
- 2 teaspoons cinnamon

Bring sour cream to boiling in large saucepan. Remove from heat. Stir in shortening and sugar, baking soda, and salt. Stir until well blended. Cool to lukewarm.

Dissolve yeast into warm water. Add yeast mixture and unbeaten eggs into cooled mixture.

With spoon, mix flour into mixture, turn onto lightly floured surface and knead until smooth.

Roll out dough to ¼ -½ -inch thickness. Spread entire surface with butter. Mix brown sugar and cinnamon together, sprinkle over half of surface and fold remaining half over cinnamon mixture. Cut into 1-inch strips and twist. Place on lightly greased cookie sheet, let rise 75 minutes or until doubled in size. Bake 375 degrees for 15 minutes or until light brown. Frost when cool with confectioners' sugar.

Michele Powlison, Millerton, writes that this recipe was given to her from her mother-in-law many years ago. Although the recipe is time consuming, it is certainly worth the effort.

ANSWER — John Tobey, Millerton, wanted a recipe for pumpkin butter. Thanks to Fawn Bartleson, Martins Creek, and Stanley Matenus, Dallas, for sending a recipe.

Pumpkin Butter

- 2 cups pumpkin puree
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- ¼ cup molasses
- ¼ teaspoon ground cloves

Cook together ingredients for 15 to 20 minutes. Can in boiling water bath for 10 minutes or chill and use immediately.

Autumn Pumpkin Butter

- 8 cups pumpkin puree
- 4 cups sugar
- Juice 4 lemons
- 1½ teaspoons cinnamon
- 1 teaspoon ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon nutmeg

Combine pumpkin puree, sugar, lemon juice, cinnamon, ginger, cloves, and nutmeg in a slow cooker. Mix well. Cook on high until thickened to desired consistency. Spoon into hot sterilized jars, leaving ½ -inch headspace; seal with 2-piece lids. Yield: 4 pints.

ANSWER — Theresa Schwantz, Glen Mills, wanted recipes for candy using rice or wheat puffed cereal, which is formed into balls. Recipes for these are found in the Home On the Range section on page B6.

ANSWER — Mrs. Florence Gruber, Emmaus, wanted a recipe for asparagus soup. Thanks to Jean Houseknecht, Muncy; Leonore Aaron; and others for sending recipes.

Cream Of Asparagus Soup

- 1 cup onion, chopped
- ¼ cup butter
- 2 large potatoes, diced fine
- 3½ cups chicken broth or bouillon
- 2 pounds fresh asparagus, cut in ½ -inch lengths
- 1½ cups half and half or light cream
- Salt and pepper, to taste
- Cornstarch

Saute onion in butter, add diced potatoes, chicken broth, asparagus, salt and pepper. Cook until potatoes are tender. Add cream. Make a little cornstarch thickening and thicken to desired consistency.

Yield about 1½ to 2 quarts

Asparagus, Leeks, Potato Soup

- ¼ cup to 2 tablespoons butter
- 3 large leeks, white part only, 1-inch green part, chopped
- ½ teaspoon thyme
- 1 bay leaf
- 6 cups chicken broth or canned broth
- 1½ cups small new potatoes, quartered
- 1 tablespoon asparagus, cut into 1-inch pieces
- Salt and pepper, to taste

Cook leeks in butter about 10 minutes. Add chicken stock and potatoes. Cook until potatoes are soft. Add asparagus, cook until done. Puree soup in blender. Reheat and serve. May add butter, to taste.

Serves 6 to 8.

"Tastes good."

Candy

(Continued from Page B7)

MISSIONARY DATE BALLS

- 1 cup butter
- 1½ cups granulated sugar
- 2 tablespoons milk
- 1 teaspoon salt
- 2 cups chopped dates
- 4½ cups rice crispy cereal
- 1 cup chopped nuts
- 2 teaspoons vanilla
- Coconut

In a saucepan, combine butter, sugar, milk, salt, and dates. Boil for 2 minutes. Cool slightly. Add cereal, chopped nuts, and vanilla. Mix thoroughly. Butter hands, shape mixture into balls. Roll balls in coconut.

Mary Sauer
Hunlock Creek

EASTER EGGS

- 3 sticks margarine
- 4½ cups confectioners' sugar
- 8 ounces marshmallow cream
- 12 ounces peanut butter

Cream shortening and half of sugar. Add marshmallow cream, peanut butter, and mix well. Add remaining confectioners' sugar. Shape and chill. Coat with chocolate.

Janice Lehman
Myerstown

PUPPY CHOW

- 1 stick butter
- 1 cup peanut butter
- 1 cup chocolate chips
- 1 box Crispix cereal

Melt butter, peanut butter, and chocolate chips. Pour over cereal. Mix well. Put 2 cups confectioners' sugar in plastic bag; add cereal and shake well. Store in tight container.

Janice Lehman
Myerstown

ELSIE'S MILK CHOCOLATE PRALINES

- 3 cups granulated sugar
- ¼ cup water
- ¼ cup corn syrup
- 1 teaspoon vinegar
- ½ teaspoon salt

Place ingredients in saucepan; bring to a boil, stirring constantly then let it boil for 3 minutes without stirring.

Cool for 5 minutes and add:
11½ -ounces milk chocolate

1 cup broken pecans

Work very fast and stir until chocolate is melted. Drop by tablespoon onto foil-lined baking sheets.

Garnish with half pecans, if desired. Refrigerate 20 minutes, peel off foil and serve. Makes 48 2-inch candies.

B.J. Light
Lebanon

CHOCOLATE DROPS OR EASTER EGGS

- 3 cups granulated sugar
- ¼ cup light corn syrup
- ½ cup water
- 2 egg whites, stiffly beaten
- 1 teaspoon vanilla

Combine sugar, corn syrup, and water in a saucepan. Heat, stirring until dissolved. Boil to soft boil stage (245 degrees) on candy thermometer. Pour hot syrup into beaten egg whites in thin stream, continuing to beat into very stiff peaks. Blend in vanilla, cool slightly.

Shape into little balls or into eggs of desired sizes. Dip into melted coating chocolate. Cool on waxed paper. May be decorated with icing as desired.

Leah Glick
Ronks