

Cook's Question

(Continued from Page B8)

ANSWER — Melanie Kozlowski, Kingsby, wanted a recipe for chocolate muffins, a deep, dark chocolate muffin that is very heavy and moist. Thanks to Linda McCuean, New Galilee, and to Barbara Muir-Darby, Wycombe, for sending recipes.

Cocoa Raisin Muffins

- 1/4 cup butter
- 1/4 cup cocoa
- 1/4 cup applesauce
- 1 1/4 cup flour
- 1 cup sugar
- 3/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 egg
- 1/2 cup raisins

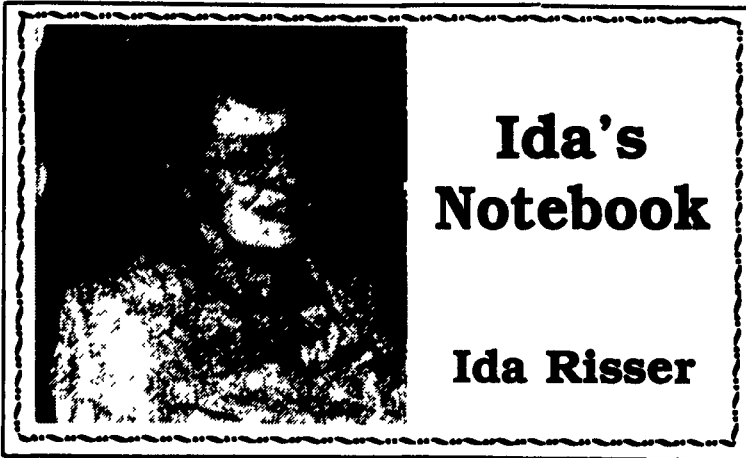
Blend butter and cocoa, add applesauce. Set aside. In large bowl, combine dry ingredients, add cocoa mixture and egg, blending just to moisten. Fold in raisins. Spoon into muffin cups, which have been sprayed with vegetable spray, until about half-full. Bake at 350 degrees for 20 minutes. Makes 12.

Double Chocolate Muffins

- 2 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 cup sugar
- 1 tablespoon baking powder
- 1 large egg
- 1 cup milk
- 1/2 cup butter, melted
- 1 1/2 cups chocolate flavored miniature chips

In large bowl, combine flour, cocoa, sugar, and baking powder. In medium bowl, whisk egg, milk, and butter. Pour liquid ingredients into dry ingredients; add chocolate chips, stirring just until mixed. Spoon batter evenly into 12 greased, 2 1/2 -inch muffin cups. Bake in a preheated 400 degree oven for 20 minutes.

ANSWER — Evelyn Reinfeld, Halifax, wanted recipes using buckwheat flour without yeast. Thanks to A. Hoover, Blain, who wrote that she substitutes buckwheat flour for all-purpose flour in most cake recipes. Works especially well in moist cakes such as applesauce. Also, works for biscuits and pie crusts.



Ida's Notebook

Ida Risser

Young people seem to plan far ahead compared to older ones. Maybe that is why when ill health strikes, they are not prepared. Our children urge us to buy plane tickets for next year. They already know where they will spend Thanksgiving and Christmas.

Allen and I simply look ahead to being with our youngest daughter and her husband this weekend.

After all, they really do have so many years ahead of them. They seem to plan moves much easier than we do.

One daughter plans to move to Texas to further her career and is house hunting. She has two dogs and two cats, to take with her. They receive as good or better

ANSWER — Patricia Davis, Dillsburg, wanted a recipe for hard sugar cookies like those made by Archway. Thanks to A. Hoover, Blain, for sending a recipe that she thinks is most nearly like the Archway brand.

No-Roll Sugar Crinkles

- 1 cup butter
- 2 cups granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 3/4 cups flour
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- 1 teaspoon salt

Cream butter and sugar. Beat in eggs and vanilla. Sift together flour, cream of tartar, baking soda, and salt. Add to mixture. Chill 2 hours or overnight. Form into balls, roll in sugar, place on cookie sheets, put 2 to 3 drops water on top of each ball. Contributor used a small medicine dropper.

Bake at 350 degrees until edges are lightly browned.

care than many children do.

The other day I saw a sight that isn't likely to be duplicated again in my lifetime. You see, we have a pair of deer on our farm. This particular morning, I happened to spy one standing in the middle of the meadow. Later I looked out and saw it had moved close to the road along the edge of the pasture.

Apparently, something spooked the deer and it ran wildly around the meadow for about five minutes with the other one following. Up our sledding hill and down again. Then it skirted the woodland on both sides of the open area. It was a sight to behold as deer are scarce in our area.

At our age we seem to live for the moment instead of too far into the future, although we are planning a trip through the Canadian Rockies, by rail, in the fall. You'll probably hear more about that later.

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