



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 — Ruth Cantello, Somerset, N.J., would like recipes for food gifts that are suitable for mailing.

QUESTION — Sheryl Wolfe, Wellsboro, would like homemade bread recipes made without yeast using all purpose flour. She especially wants a peanut bread recipe made without yeast.

QUESTION — Brenda Bradish, Latrobe, would like a cookie recipe for peanut butter logs. The inside of the cookie tastes like Zagnut candy bars and is rolled in either nuts or coconut.

QUESTION — Louise Graybeal, Renick, W.Va., would like recipes for low-fat sauces, vegetables, noodles, and lean meats — but not for seafood. She writes that she had gallons of cod liver oil as a child (long before the nice little pills that kids eat now) so therefore she doesn't like fish. She doesn't like apple butter either since she had to take a spoonful of apple butter with a spoonful of the cod liver oil.

QUESTION — Carole Nace, Mifflintown, would like a recipe for chocolate trifle.

QUESTION — Joann Fritz, Ickesburg, would like a recipe for sweet and sour salad dressing.

QUESTION — Carla Harman, Nescopeck, would like recipes using chestnuts, especially for chestnut stuffing, and what is the best way to remove the shells?

QUESTION — A faithful reader from Seven Valleys would like a recipe for Spanish Rice.

QUESTION — Barbara Abrell, Winchester, Va., would like a recipe for Amish Macaroni Salad.

QUESTION — Bette Lawrence, Honesdale, would like a recipe for pear jam or pear jelly that uses green tomatoes as an ingredient.

QUESTION — Effie Sanders, Gettysburg, would like a potato candy recipe. As she recalls a potato is cooked and mashed, confectioners' sugar is added. The mixture is flattened and spread with peanut butter and rolled up a like a jelly roll and sliced.

ANSWER — Rebecca Johnson, Millville, wanted a recipe for Amish Cinnamon Bread. Thanks to Linda Brandt, Shippenburg, for sending the recipe.

Amish Cinnamon Bread

- 1½ cups starter dough (sour dough)
- 1 cup vegetable oil
- 1 cup sugar
- 2 cups flour
- 2 tablespoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 4 eggs
- 1 box instant vanilla pudding mix
- 1 cup raisins, optional
- 1 cup nuts, optional

Stir well. Pour into 2 greased and sugared pans or a bundt pan. Bake at 325 degrees for 1 hour.

ANSWER — Verna Howell, Schnecksville, requested a recipe for Carrot and Raisin Sauce. Thanks to Sherry Craner, Bridgeton, N.J., who sent the following recipe, without measurements but which experienced cooks can be adapted to the amount needed. It is made similar to gravy.

Carrot And Raisin Sauce

- Carrots, cut in desired shape
- Raisins (dark and light)
- Water to cover
- Brown sugar
- Corn starch and water mixture

Cook carrots and raisins in water until tender. Add brown sugar to taste and bring to a boil. Thicken with mixture made from corn starch and water.

ANSWER — Lisa Zimmerman, Lancaster, wanted to know what she is doing wrong because her macaroni and cheese always gets curdly. Thanks to Sherry Craner, Bridgeton, N.J., who writes that sharp and cheddar cheese separates and appears curdly; some people like it like that. If you do not, use a mild cheese such as American. When the Craner family visits her stepmother in Chestertown, Md., she makes three different kids of macaroni and cheese — thick, thin, and curdley — that way everyone is happy.

ANSWER — A reader requested a recipe for a hard chocolate chip cookie. Here is one that Aletta Schadler shared at the holiday workshop held by the Lebanon County Cooperative Extension. It is crisp, hard, and delicious.

Sensibly Delicious Chocolate Chip Cookies

- 3 cups all-purpose flour
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 1½ cups packed dark brown sugar
- ½ cup granulated sugar
- ½ cup margarine, softened
- 1 teaspoon vanilla extract
- 2 egg whites
- ½ cup water
- 2 cups semi-sweet chocolate morsels
- ½ cup chopped nuts

Preheat oven to 350 degrees. Combine flour, baking soda and salt in medium bowl. Cream brown sugar, granulated sugar, margarine, and vanilla in large mixer bowl. Beat in egg whites. Gradually beat in dry ingredients alternately with water. Stir in morsels and nuts. Drop by rounded tablespoon onto lightly greased baking sheets. Bake for 10 to 12 minutes or until centers are set. Cool for 2 minutes. Remove to wire racks to cool completely.

Makes about 5 dozen cookies. Each cookie contains 4 grams of fat versus 7 grams in traditional recipe.

ANSWER — J. Haugh, Red Lion, wanted a recipe to make fresh apple cake made with a boxed cake mix. No one has sent a recipe, but here is an easy one that my family loves.

Gingerbread Up-Side Down Cake

- 2 large apples, sliced fine
- 2 tablespoons butter, melted
- ¼ cup brown sugar
- 1 regular box gingerbread cake mix

Pour melted butter in bottom of square cake pan. Arrange apple slices on top and sprinkle with brown sugar. Mix gingerbread according to package directions and pour mixture on top of apples. Bake according to package directions. When finished, cool 5 minutes. Turn upside down on platter and serve while warm.

ANSWER — Dorothy E. Miller, Bruceton Mills, W. Va., wanted a recipe for apple pie made with sour cream or custard. Thanks to Judith Zimmerman, Lebanon; Peg Koser, Lancaster; Alverna Martin, Wellsboro; Louise Graybeal, Renick, W.Va.; Martha Nolt, East Earl; and others that sent recipes.

Amish Apple Pie

Streusel:

- ½ cup granulated sugar
- ¼ cup brown sugar
- ½ cup plus 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- 1 teaspoon grated nutmeg
- Speck salt
- ½ cup butter, cold
- ½ cup coarsely chopped English walnuts
- 4 cups baking apples, sliced
- 1 unbaked 10-inch pie shell
- 1 cup granulated sugar
- 3 tablespoons flour
- ½ teaspoon ground cinnamon
- 1 egg
- 1 cup heavy whipping cream
- 1 teaspoon vanilla

In a food processor, mix together sugars, flour, cinnamon, nutmeg and salt. Add butter and process until mixture is crumbly. It should have a dry look to it. Don't over process. Add nuts; set aside.

Preheat oven to 350 degrees. Peel, core, and thinly slice apples. Place apples in pie shell. In a small bowl, mix the sugar, flour and cinnamon. Beat the egg in a medium bowl and add cream and vanilla. Add sugar mixture to the egg mixture and blend. Pour over apples. Bake for 1 hour in the lower rack of oven. After 20 minutes, sprinkle streusel over the top and continue baking approximately 40 minutes longer or until top puffs and is golden brown.

Pie is thick and rich. Serves 10-12 people.

Apple Cream Pie

- Crust for 2 8-inch pies
- 1 stick butter, softened
- 3 cups vanilla wafer crumbs
- 1 teaspoon cinnamon
- ¼ cup sugar

Stir until well blended. Press into pie pans, reserving ½ cup for topping.

- Filling:
- 14-ounce can sweetened condensed milk
- ¼ cup sour cream
- 3 ounces cream cheese

Stir and add:

- ¼ cup lemon juice
- Mix well and spread evenly over crusts.

Apple topping:

- 3 cups apple slices, peeled
- 1 tablespoon butter
- 1 tablespoon water
- Cook until tender. Remove from heat.
- ½ cup sugar
- 2 teaspoons cinnamon
- 1 cup water

Stir together and add to apple mixture and cook until thickened. Pour apple topping over cream filling. Sprinkle with reserved crumbs to which you add:

- ½ cup chopped nuts
- 1 teaspoon cinnamon
- 1 tablespoon sugar

Bake at 350 degrees for 20 to 25 minutes or until set. Cool.

Honey

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SWEET AND SOUR SAUCE

- 1 cup unsweetened pineapple juice
- ¼ cup wine vinegar
- 1 tablespoon soy sauce
- ¼ cup honey
- ¼ cup catsup
- 2 tablespoons cornstarch
- ¼ cup unsweetened pineapple juice

In a small saucepan, combine 1 cup pineapple juice, vinegar, soy sauce, honey and catsup. Stir over moderate heat to simmering. Dissolve cornstarch in ¼ cup pineapple juice. Add to sauce. Stir until clear.

Fisher Honey Co.
Lewistown

HONEY WAFFLES

- 2 cups sifted all-purpose flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons melted butter
- 2 eggs, separated
- 1¼ cups milk
- 1 tablespoon honey

Sift together flour, baking powder, and salt. Add melted butter to beaten egg yolks; add milk and honey. Pour into dry ingredients and mix quickly. Fold in stiffly beaten egg whites. Bake on hot waffle iron. Serves 6.

Fisher Honey Co.
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WHITE BAR-B-QUE SAUCE

- 6 tablespoons mayonnaise
- 3 tablespoons honey
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons lemon juice
- 3 tablespoons white wine vinegar

Whisk ingredients together until smooth. Brush on chicken near the end of broiling or baking.

HONEY BUTTER SPREAD

- ¼ cup honey
- ½ pound butter

Keep ingredients at room temperature for several hours to soften. Mix together with electric mixer. Serve on toast, English muffins, waffles or biscuits. Try adding a dash of cinnamon or nutmeg to taste.



Model

Railroading

HARRISBURG (Dauphin Co.) — Visit the Troy Train Exhibit in the Fort Hunter Centennial Barn on Saturdays and Sundays throughout the holiday season. Beginning on November 27 the exhibit will be open on weekends through December 26 from 1 p.m. to 5 p.m., closed Christmas Day.

Dr. Barry Sherman, D.D.S. has graciously agreed to exhibit his 21 ft. by 10 ft., O-scale train set, with sound effects, depicting life and scenery typical of central Pennsylvania.

This exhibit, free to the public, is made possible by a grant from the architectural firm of Crabtree, Rohrbaugh and Associates.