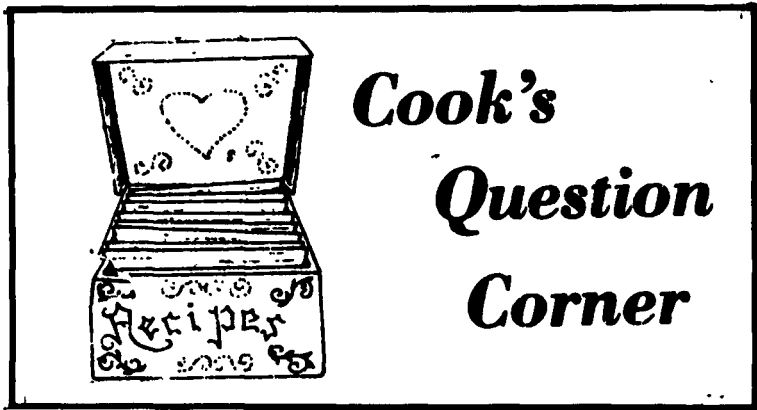


Candy-Making

(Continued from Page B6)



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

QUESTION — Mimi Stoltzfus, Lewisburg, would like a recipe for honey-mustard pretzels such as those sold by Snyder's.

QUESTION — Ruth Cantello, Somerset, N.J., would like a recipe for apple cider donuts like those served at Apple Cider Mills.

QUESTION — M. Sauder, Mohnton, asks if anyone has a recipe for the waffle cones served at ice cream stands?

QUESTION — Helen Kofran would like a recipe for Amish shredded roast beef salad.

QUESTION — A reader from Kutztown would like a recipe to make suet cakes for the birds.

QUESTION — A reader from Kutztown would like recipes using self-rising flour.

QUESTION — Vicky Mitchell, Fairbanks, Alaska, would like a recipe for extra sour rye bread with caraway seeds (not the dark rye made with molasses).

QUESTION — Beatrice Weight, Duncannon, would like a recipe for oatmeal pie that tastes like those served at Yoder's in Mifflinburg.

QUESTION — Grace Ikeler, Bloomsburg, would like a recipe for stuffed shells.

QUESTION — Grace Ikeler, Bloomsburg, would like a recipe for English walnut cake.

QUESTION — Lisa Miller, New Hope, wrote that she and her grandmother found a recipe that called for died apples. She wanted to know how to do it. This sounds like a typographical error to me. It probably should read diced or perhaps dried apples. However, if anyone heard of such a thing as died apples, send the information.

QUESTION — Kendra Hilt, Canisteo, N.Y., would like a recipe for sopapias, a flat dough that puffs when deep fried, much like elephant ears but smaller and much lighter. It is served with maple syrup for breakfast.

QUESTION — Fay Werner, Tevoli, N.Y., would like a rice pudding recipe like one that she lost. She remembers that the sugar and beaten eggs were combined and set aside while the milk was heated and the rice cooked about 15 minutes. Then the two mixtures are combined and simmer until thickened.

QUESTION — Gerri Rottkamp, West Hempstead, N.Y., would like a recipe to can sweet and sour red cabbage.

QUESTION — Gerri Rottkamp, West Hempstead, N.Y., asks why her canned crushed tomatoes and sauce are very acid tasting this year. What did she do wrong?

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for pineapple jam made with fresh crushed pineapple and Kiefer pears.

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for O Henry candy made with a fondant, rice crispy cereal, and a layer of chocolate on top.

QUESTION — Amanda Lantz, Litzitz, would like a recipe for lemon shoo-fly pie.

QUESTION — M. Hart, Newton, N.J., wrote that she heard a program on TV where a Pennsylvania Dutch lady gave pie crust recipes for a hot water pie crust that used beaten egg whites and one cup boiling water. She said a Mack truck could drive over the crust and it would not hurt it. The other was a recipe for a pie crust in a pan. All the ingredients were put in the pie plate, mixed, patted into place, and baked. M. Hart missed the measurements. Do any of our readers have these recipes?

QUESTION — Julianne Medaglia, Birdsboro, would like a recipe for chewy granola bars.

ANSWER — Jennifer Bake, Gillett, wanted a good peanut butter fudge recipe. Check page B 6, for several fudge recipes submitted by readers.

ANSWER — Mrs. Cyril Cassner, Newburg, wanted to know where to find original soda crackers. Thanks to Mrs. Robert Uhler Jr., Boyertown, who said The Vermont Country Store, P.O. Box 3000, Manchester Ctr., VT 05255-3000 sells Vermont Common Crackers, an all natural back-to-the-basics snacking and cooking cracker made since 1826.

ANISE CANDY

2 cups sugar
1 cup light corn syrup
½ cup water
¼ cup red food coloring, optional

1 teaspoon oil of anise
Combine sugar, corn syrup, and water in 2-quart heavy saucepan. Stir well and cook over low heat, stirring until sugar dissolves.

Continue cooking at a fairly low boil, without stirring, to the soft crack stage (280 degrees). If sugar crystals form on sides of pan, wipe them off. Cook slowly during the last few minutes to avoid darkening of candy syrup.

Remove from heat; add food color and oil of anise, stirring no more than necessary to mix.

Pour into an oiled 13x9x2-inch pan. Candy should be in a thin layer. As it starts to cool, mark with knife in bite-size pieces. Keep scoring with knife until candy holds its shape.

Cool completely; remove from pan and wipe any excess oil from block of candy. Break in pieces. Place in airtight container with waxed paper between layers and store in a cool place. Makes about 130 pieces or 1½ pounds.

Carol Koser
Columbia

NO-COOK EASTER EGGS
14-ounce can sweetened condensed milk

2 pounds shredded coconut
¼ cup butter, softened
2 teaspoons vanilla extract
7-ounce jar marshmallow creme
Almonds

Chocolate frosting
Combine sweetened condensed milk, coconut, butter, vanilla, and marshmallow creme in bowl; mix well. Shape into egg shapes. Press 2 almonds into each egg. Chill in refrigerator overnight. Dip in melted chocolate coating. Yield: 12 to 15 servings.

Pa. State Grange Cookbook

BUTTER CREAM EGGS

½ ounce cream cheese
½ pound butter
3 pounds confectioners' sugar
5 sticks butter
3 pounds confectioners' sugar
1 teaspoon vanilla
1½ cups coconut
1 pint marshmallow cream
¼ teaspoon vanilla
8 ounces chocolate coating chips

Mix cream cheese, ½ pound butter and 3 pounds sugar. Form egg shapes and let set until firm.

Mix 5 sticks butter, 3 pounds sugar, vanilla, coconut, and marshmallow cream.

Dip eggs into mixture. Set eggs aside until firm.

Melt chocolate coating chips and add vanilla. Dip eggs in mixture and cool.

BOSTON CREAM FUDGE

3 cups sugar
¼ cup light corn syrup
½ cup cream
2 tablespoons cocoa
¼ stick margarine
1 teaspoon vanilla
Nuts, optional

Cook sugar, syrup, cocoa, and cream; stir to keep from sticking. Cook to soft ball stage; remove from heat. Add margarine and vanilla; stir until margarine is melted. Beat until thick and creamy; pour into greased pan. Add nuts. Cool; cut into bars or squares. Note: Cocoa may be omitted or peanut butter may be substituted. Yield 12 bars.

Ruth Ann Jenney
Milan

WHITE NUT FUDGE
1 can canned milk
4 cups sugar
1 cup butter
¼ cup white corn syrup
1 tablespoon vinegar
Pinch salt
1 heaping tablespoon cornstarch
2 cups finely chopped nuts
Mix together all ingredients except nuts. Cook mixture over low heat, stirring until mixture reaches soft ball stage. Remove from heat and add nuts. Beat by hand vigorously until ready to pour. Pour into greased platter or shallow pan and cut into 1-inch squares. When cool, makes about 5 pounds candy.

Josephine Matenus
Dallas

PEANUT BUTTER FUDGE
No Fail

2½ cups granulated sugar
2 tablespoons butter
1 cup canned milk

Mix together sugar, butter, and milk and boil for 10 minutes, stirring occasionally. Remove from heat and let set 5 minutes. Add:

1 cup crunchy or creamy peanut butter

1 cup marshmallows
Stir until marshmallows and peanut butter are mixed thoroughly. Pour into buttered pan. Cool.

Note: Do not use a generic brand of sugar because it is too fine to set.

Sarah Clark
Breezewood

PEANUT BUTTER CUPS

1 cup melted butter
2½ cups graham cracker crumbs
1 cup peanut butter
1½ cups confectioners' sugar
12-ounce package chocolate chips

In a large saucepan, melt butter. Remove from heat. Add graham cracker crumbs and mix. Add confectioners' sugar and peanut butter and mix until smooth.

Place mixture in 9x11x2-inch ungreased pan. Melt chocolate chips in a double boiler and pour on top graham cracker mixture while hot. Refrigerate until cooled.

Sarah Clark
Breezewood

CLARK BARS

½ cup water
1 cup white Karo syrup
1½ cups granulated sugar
18 ounces peanut butter

Cook water, Karo, and sugar until it reaches 300 degrees. Pour over peanut butter that has been spread over a greased cookie sheet. Stir thoroughly and quickly. Spread out on another greased cookie sheet and cut immediately into bars. Cool and dip into chocolate.

Marcia Wysocki
Stoystown

TRUFFLES

5 tablespoons unsalted butter
1 egg yolk
½ cup sifted confectioners' sugar

3 squares semi-sweet chocolate, melted and cooled
1 teaspoon vanilla
½ cup finely chopped nuts or coconut

Cream butter with egg yolk, gradually add sugar, blending well. Stir in chocolate and vanilla. Chill until firm enough to handle. Shape into 1-inch balls. Roll in nuts. Store in refrigerator. Makes about 30.

ANSWER — Ada Mothes, Renick, W.Va., wanted a recipe for Maryland Crab Soup with vegetables, broth, and a tomato base — not milk. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Crab Soup

1 pound beef shin, bone in
3 quarts water
1 large onion, chopped
2 large stalks celery, chopped
1 pound can tomatoes
1 tablespoon salt
¼ teaspoon black pepper
¼ teaspoon cayenne pepper
10-ounce package frozen mixed vegetables
1 pound crab meat
½ pound claw crab meat
Combine beef shin, water, onion, celery, tomatoes, salt, pepper, and cayenne pepper and simmer, covered, until meat is tender, about 3 hours. Add remaining ingredients and simmer, covered, until vegetables are done. Makes about 5 quarts soup.

ANSWER — Janet Beckdel, Mill Hall, wanted to find ways to use lupine beans, which resemble lima beans with thicker skin. Thanks to Susan Rzucidlo, Landenberg, who writes that lupine beans can be dried and ground into flour and mixed with other flours to make pasta and bread. The beans are very high in protein, calcium, and fiber. They can also be soaked and eaten, pop the beans out their skins and use them in salads like a chick pea.

ANSWER — Lloyd Decker, New Fairfield, Ct., wanted a recipe for Penkelwurst, a northern Germany dish that is usually served with kale, smoked ham, and potatoes. Thanks to Rosemary Van DeWeert, Grenesco, N.Y., for sending a recipe.

Penkelwurst

2 pounds kale
6 to 8 medium-sized potatoes
1 pound metworst or ham slices
Strip, wash, and cut up the kale very finely. Boil kale in a little boiling water with salt, for about 40 minutes. Add peeled and cut potatoes, sausage, and enough water to prevent burning. Boil for about 30 minutes. Remove sausage from pan; mash remainder. Serve with metworst.

(Turn to Page B6)