



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 — 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 — Mary Martin, Annville, would like a recipe for Moravian pie.

QUESTION — A Lititz reader is having trouble with hull peas turning a dull green after freezing. They do not taste good and she asks what she did wrong.

QUESTION — Luci Lowe would like a coffee crumb cake recipe that appeared in the Family Circle magazine around 1935-1940. She writes that it was considered a Depression recipe and tasted delicious.

QUESTION — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom.

QUESTION — Harriet Young, Long Island, N.Y., would like a recipe for cucumber salad like that served at Bird-in-Hand Restaurant.

QUESTION — Karen Yourga, Hermitage, would like a recipe for salmon steaks. Should they be marinated?

QUESTION — J. Medaglia, Birdsboro, would like recipes for using dry meringue powder.

QUESTION — Sue and Bruce Pardo, Jarrettsville, Md., would like recipes for low-fat ice cream and low-fat frozen yogurt to be made in an ice cream maker.

QUESTION — Robin O'Brien, Reading, would like recipes for mushrooms, especially mushrooms stuffed with crabmeat.

QUESTION — Linda Beiler would like to see recipes for yeast fruit breads such as strawberry and apple.

QUESTION — Lena Stoltzfus, Ronks, would like a recipe for Long Johns.

QUESTION — L. Weaver, Ephrata, would like a recipe for tomato sauce (similar to Hunt's) to can.

QUESTION — Shirley Hoover, Indiana, would like to know why when she bakes cream pies, the pie crust gets soggy and filling turns watery.

QUESTION — Shirley Hoover, Indiana, would like Jell-O salad recipes.

QUESTION — Rebecca Helm would like to find a recipe for soft tortilla shells made with cornmeal and whole-wheat flour.

QUESTION — A reader from Morgantown would like a recipe for spaghetti sauce that tastes like the Ragu brand.

QUESTION — Carol Spatz, Harrisburg, is looking for a recipe called either pumpkin spread or pumpkin butter, which is similar to apple butter.

QUESTION — R. Wenger, Dayton, Va., wants some cheese ball recipes.

ANSWER — Joy Shreck, Bunker Hill, W.Va., was looking for a recipe for peanut butter clusters, a no bake cookie with peanut butter, Karo syrup, and oats. Thanks to Martha Martin for sending a recipe that calls for sugar instead of Karo.

Peanut Butter Oaties

- 2 cups sugar
- ½ pound butter
- 6 teaspoons cocoa
- ½ cup milk
- ¾ cup peanut butter
- 3 cups oatmeal
- 1 teaspoon vanilla

Mix together sugar, butter, cocoa, and milk in a saucepan. Bring to a boil. Add other ingredients and mix well. Line a cookie sheet with waxed paper. Drop batter by teaspoonful or tablespoonful on the waxed paper. Place in freezer until ready to serve.

ANSWER — A Womelsdorf reader wanted a recipe with instructions on making yogurt in a crockpot. Thanks to an anonymous reader for sending in a recipe.

Yogurt

Can be halved

Turn crockpot on low. In a saucepan, heat the following to 190 degrees.

- 4 quarts milk
- 1 cup powdered milk
- 4 packages Knox gelatin

Put pan of milk in cold water in sink until it cools to 110-120 degrees. Add one cup of active culture plain yogurt. Stir and pour into crockpot. Do not disturb for 4 hours. When 4 hours are up, distribute into smaller containers and refrigerate. May add vanilla, sugar, and fruits to taste.

'Berry' Excellent Recipes

(Continued from Page B6)

STRAWBERRY PRETZEL SALAD

- 2½ cups crushed pretzel sticks
- ¼ cup butter, melted
- 3 tablespoons sugar
- 8 ounces cream cheese, softened
- 1 cup sugar
- 2 cups whipped topping
- 6 ounces pineapple juice
- 6 ounces strawberry gelatin
- 3 cups frozen strawberries, partially thawed

Mix together pretzel crumbs, butter, and sugar. Pat ⅓ of mixture into 9x13-inch baking dish. Place remaining crumbs in separate pan and bake both pans at 350 degrees for 10 minutes. Cool. Blend together cream cheese and sugar. Fold in whipped topping. Spread over crust and chill. Add water to pineapple juice to make 3 cups and heat to boiling. Add gelatin and stir until dissolved. Add strawberries, mixing well. Chill until just beginning to gel. Pour over cream

cheese mixture. Chill 4 hours. Sprinkle reserved crumbs over top. Serve same day or following day because pretzels get soggy after second day.

A Quarryville Reader

STRAWBERRY PIE

- 1 cup sugar
- 1 cup water
- 3 cups strawberries
- 1 baked pie shell
- 2½ tablespoons strawberry Jell-O
- 2½ tablespoons cornstarch
- ½ teaspoon vanilla
- Pinch salt

Mix together sugar, salt, and cornstarch. Add water, cook until thickened. Add Jell-O, stir until dissolved. Add vanilla. Fold in berries and spoon into baked pie shell. Chill. Serve with whipped cream topping.

Sarah Clark Breezewood

ANSWER — Mary Winters, Elizabethtown, wanted a recipe for moist spice cake. Thanks to Vera Kurtz, Stevens, for sending a recipe.

Spice Cake

Cream together:

- ½ cup shortening
- 2 cups brown sugar
- 2 eggs

Sift together:

- 2½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg

Add alternately with dry ingredients and creamed mixture:

- 1 cup sour milk

Beat well. Pour into 13x9-inch pan or 2 9-inch layers. Bake at 350 degrees. Makes high cupcakes. Good with peanut butter frosting.

ANSWER — Mrs. Robert Wagner, Bloomsburg, wanted a recipe for bean and barley soup, the variety that is brown in color. Thanks to R. Wenger, Dayton, Va., for sending one.

Beef And Barley Soup

- 1 package of cube stew
- 2 quarts water
- ¼ teaspoon pepper
- 1½ tablespoons salt
- ¼ cup barley
- ¼ cup onion
- 2 cups tomatoes
- 2 tablespoons fat
- 2 tablespoons parsley
- 1 cup cubed carrots
- ½ cup celery
- 1 cup peas

Cube meat and brown in fat. Place meat, water, parsley, and seasonings in kettle. Cook slowly for one hour. Add barley, cook one more hour, skim off fat. Add carrots, onions, celery, and tomatoes. Cook 45 minutes. Add peas, continue cooking 15 minutes.

ANSWER — Joy Shreck, Bunker Hill, W.Va., wanted a good recipe for pizza crust. Thanks to Cecilia Zuck, Beaver Springs; Sylvia Zook, Quarryville; Josephine Matenus, Dallas, and others for sending recipes.

Good Pizza Crust

- 1 package dry yeast
- 1 cup warm water
- 3 tablespoons cooking oil
- 3 cups sifted flour
- 1 teaspoon salt

Add yeast to warm water. Let stand a few minutes. Stir to dissolve. Add remaining ingredients and stir vigorously. Knead until smooth. Cover and let set 20 minutes. Divide dough into 2 equal portions or just one for a thick crust if you prefer. Roll out, brush with cooking oil. Top with your favorite topping. Bake at 425 degrees until finished.

Pizza Crust

- 1 package yeast in 1 cup warm water
 - 1½ teaspoon salt
 - 1 teaspoon sugar
- Stir until yeast is dissolved. Add:
- 3 cups bread flour
 - ¼ cup salad oil
- Roll out thin on cookie sheet.

STRAWBERRY CAKE

- 1 package strawberry gelatin
- 3 tablespoons flour
- 1 yellow cake mix
- 1 cup vegetable oil
- ½ cup water
- 4 eggs
- 1 cup chopped nuts
- 1 teaspoon almond flavoring
- ½ box frozen strawberries, thawed and drained

Cake: Mix gelatin and flour. Add remaining ingredients. Pour into two greased and floured 9-inch cake pans or 13x9x2-inch pan.

Bake in preheated oven for 350 degrees for 25 to 30 minutes or until cake tests done. Cool then, frost.

Frosting:

- ¼ butter, softened

1 box confectioners' sugar, sifted
½ box strawberry, thawed and drained

Cream butter, add confectioners' sugar and enough strawberries for proper frosting consistency.

Sarah Clark Breezewood

FRUIT SLUSH

- 2 cups milk
- 2 cups strawberries
- 3 tablespoons confectioners' sugar
- 1 teaspoon vanilla extract

In a plastic or ice cube tray, freeze milk until almost solid. Turn into blender container. Add remaining ingredients. Blend until smooth and frothy. Serves 2.

Quarryville Reader

FROSTY STRAWBERRY SQUARES

Crumbs:

- 1½ cups flour
- ¼ cup brown sugar
- ¼ cup butter
- ¾ cup chopped walnuts

Mix flour, sugar, and butter until crumbly. Stir in walnuts. Spread in 9x13-inch baking dish. Bake at 325 degrees about 25 minutes, stirring constantly until lightly browned. Sprinkle ⅓ of crumbs in bottom of 9x13-inch dish. Reserve remainder.

Strawberry Mixture:

- 2 large egg whites
- 1 cup sugar
- 2 cups fresh or frozen strawberries

1 tablespoon lemon juice
1 cup whipping cream, whipped or 2 cups whipped topping

Combine all ingredients except cream in large mixing bowl. Beat at highest speed for 10 minutes. Fold in cream. Pour over crumbs in dish. Top with reserved crumbs. Freeze.

Quarryville Reader

STRAWBERRY SHORTCAKE

Mix according to directions:

- 1 yellow cake mix

Bake in 2 tarran pans. Cool and turn out on 2 plates. Mix together until smooth:

- 8 ounces cream cheese
 - 1 small carton whipped topping
- Frost the cakes with the cream cheese mixture.

Topping:

- 2 tablespoons cornstarch
- ½ cup sugar
- ½ cup orange juice
- ½ cup water
- 2 tablespoons lemon juice

Cook until thick, stirring, add 1 tablespoon strawberry Jell-O for coloring. Mix in 1 quart strawberries when cooled. Spread on top of cakes. Refrigerate.

Nancy Kring Johnstown