



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

QUESTION — Ann Lincoln, Genesee, lost her Insterella Mozzarella Cheese recipe that she made from her sweet Jersey milk. Does anyone have the recipe?

QUESTION — A York County reader would like a recipe for poultry stuffing made from crackers instead of bread.

QUESTION — Phyllis Stauffer, Seven Valleys, is looking for a recipe for onion loaf, which can be sliced but is not a bread.

QUESTION — John Oleyar, Bradenville, wants a recipe to make old-time cheese that uses junket tablets. His mom made it. She put the ingredients through a cheesecloth with a weight on it. It was a semi-hard cheese that tasted great.

QUESTION — Nancy Mayer, Dalton, is looking for recipes to make large quantities of homemade cake mix, cookie mix, and quick bread mix that can be made ahead of time and kept on the shelf until ready to use.

QUESTION — A Lancaster County reader would like a recipe for pepper jelly made with Karo or white corn syrup.

QUESTION — Hazel Spamer, Perry Hall, would like a chow chow recipe that has chopped cabbage, onions, and red pepper with a sweet pickle base, possibly with turmeric as it had a yellow color. It is very crunchy. She writes that Panzers, a Baltimore family, had made the relish many years ago, but cannot be located now. The Spammers have tasted chow chow from a Lancaster County shoppe but it did not taste at all like the one made with cabbage. Does anyone have a recipe that sounds like it might be the one Hazel is searching for?

QUESTION — Ruth Minor, Arnold, Md., would like a recipe for German Apple Cake, which has brown sugar in the batter and also in the crumb topping. It is the best apple cake that she ever tasted, Ruth said. She had cut the recipe from this column during the past year but lost it. We do not have a file of printed recipes, perhaps one of our readers clipped it and could send it to us.

QUESTION — E. Weaver, Mohnton, would like a recipe for bread sticks like those served by Pizza Hut or someone's favorite recipe.

QUESTION — Deb Williams, Liverpool, would like a recipe for old-fashioned clear toy candy.

QUESTION — A Lititz reader would like recipes using oat bran.

ANSWER — Edna Mortimer, Conestoga, wanted a no-knead bread recipe. Thanks to Lois Millheim, Nazareth, for sending recipes for both white and rye breads.

Streamlined White Bread

- 1½ cups warm water
- 2 tablespoons soft shortening
- 2 tablespoons sugar
- 1 package yeast
- 2 teaspoons salt
- 3 cups flour

Dissolve yeast in water. Add soft shortening, salt, sugar, and half the flour to yeast. Beat 2 minutes on medium speed of mixer. Scrape bowl frequently. Add remaining flour, blending with spoon. Scrape batter from sides of bowl. Cover with cloth and let rise until double, about 30 minutes.

Stir down batter by beating 25 strokes. Spread batter evenly in greased loaf pan. Smooth out top by flouring hands and patting loaf. Let rise again until batter reaches ¼-inch from top of pan, about 40 minutes. Bake at 375 degrees for 45 to 50 minutes or until brown. Remove from pan to cool. Makes one loaf.

Rye Bread

- 1½ cups warm water
- 1 package yeast
- 2 tablespoons soft shortening
- 2 teaspoons salt
- 1 tablespoon caraway seed (optional)
- 2 tablespoons brown sugar
- Light molasses or honey
- 1 cup rye flour
- 2½ cups white flour
- Mix and bake as white bread.

ANSWER — Sandy Bortner, Spring Grove, wanted recipes for rolls with fillings such as nut, poppy seed, apricot, peanut butter, jelly, cinnamon and sugar, which uses frozen bread loaves. Here are several recipes, some using frozen bread dough, some refrigerated crescent dough, and one with the bread already baked.

Chunky Cheese 'N Olive Bread

- 1 pound loaf frozen bread dough
- ¼ cup melted butter
- ¾ cup grated Parmesan cheese
- 1½ cups pitted ripe olives, halved

Thaw frozen bread dough in refrigerator overnight. Pinch off pieces of dough about the size of an olive. Dip first into melted butter, then into grated Parmesan cheese. In an 8-inch pie plate, place alternate layers of dough balls with layers of halved ripe olives. Continue until all ingredients are used. Let rise in warm place until double in bulk. Bake in preheated 375 degree oven for 35-40 minutes.

Cinnamon Rolls

- 1 pound loaf frozen bread dough
- ½ cup butter, melted
- ¾ cup sugar
- 1½ teaspoon cinnamon

Thaw frozen bread dough in refrigerator overnight. Brush dough with half-melted butter. Combine sugar and cinnamon. Sprinkle dough with half the sugar-cinnamon mixture. Divide in half and starting at short end, roll up jelly-roll style. Cut into 12 slices. Place slices, not quite touching, in a well-greased 13x9x2-inch pan. Repeat with remaining dough. Cover. Let rise until almost double. Bake in 400 degree oven for 30 minutes. Turn out onto cookie sheets immediately. Glaze and serve.

Glaze for Rolls:

- 3 tablespoons butter
- 2 cups confectioners' sugar
- 2 tablespoons hot coffee
- ½ teaspoon maple flavoring

Melt butter. Stir in sugar, hot coffee, and flavoring. Stir until blended. Spread on warm rolls so glaze soaks into rolls. Serve warm or cooled.

Peanut Butter Crescent Roll

- ½ cup peanuts, roasted and chopped
- ¼ cup granulated sugar
- 2 tablespoons flour
- 2 tablespoons butter
- 1 tablespoon orange rind
- 1 package refrigerated crescent rolls
- ¼ cup peanut butter, creamy
- ¼ cup confectioners' sugar
- 2 tablespoons honey
- 2 tablespoons milk
- ¼ cup peanuts, roasted and chopped

Preheat oven to 375 degrees. Combine ½ cup peanuts, flour, butter, and orange peel in a bowl and set aside. Press seams of crescent rolls together and to form a 14x7-inch rectangle. Sprinkle rectangle with reserved peanut mixture. Roll rectangle from long side as if to form a jelly roll. Place roll in a semi-circle on a lightly buttered baking sheet and make cuts 1-inch apart about ¾ way through. Bake 20-25 minutes. Remove from oven and cool slightly. Frost peanut crescent roll with honey peanut frosting and sprinkle with ¼ cup chopped peanuts. To make frosting, blend peanut butter, confectioners' sugar, honey, and milk until smooth. Serves 8.

Poppy Seed Bread

Take a homemade loaf of bread and cut in thick slices down to, but not through, the bottom crust. Stand on a large sheet of foil.

Mix softened butter with poppy seeds, or sugar and cinnamon, if preferred. Spread on cut slices.

Bring the foil up over the bread and wrap, but leave opening at top for steam to escape.

Heat for about 20 minutes on the grill over medium heat. Tip over on both sides for part of time for even heating.

Contestants Needed For Ice Cream Churn-Off

HARRISBURG (Dauphin Co.) — Pennsylvania's Dairy Promotion Partners will be sponsoring an "Ice Cream Churn-Off" contest at Penn State's Ag Progress Days.

This year's contest, the sixth annual, will be held on Wednesday, August 17, at 1 p.m., at the dairy promotion booth. The promotion booth will feature sales of ice cream throughout the three-day event and will be located at the corner of Main and West Eighth Streets, on the Ag Progress Days grounds.

Contestants must create and make their own flavors of homemade ice cream for a panel of judges. Prizes are awarded to recipes that use the most original ingredients and have the best flavor and appearance. Recipes that utilize a variety of dairy products and offer simple preparation techniques will receive additional points during judging.

Recipes using only real dairy products will be selected to compete in the contest. Three prizes will be awarded, first \$300, second, \$150, and third, \$100. All contestants will be able to sample each other's recipes, along with the judges. The public will also be able to sample the homemade recipes, as well.

The contest is sponsored by Pennsylvania's Dairy Promotion Partners - the American Dairy Association and Dairy Council, Mid East United Dairy Industry Association/F.O. 36 Advertising Agency, and the Pennsylvania Dairy Promotion Program.

To enter the contest, print your name, address, telephone number, and complete written copy of your recipe on a piece of paper and mail it to: "Ag Progress Days, Ice Cream Churn-Off," Pennsylvania Dairy Promotion Program, 2301 North Cameron Street, Harrisburg, PA 17110. Recipes should include all ingredients, preparation instructions, and the amount of ice cream made by the recipe.

All recipes must be postmarked by August 1, 1994, to be entered in the contest. All recipes must be original and must not have been previously published or won an award. Pennsylvania's Dairy Promotion Partners reserve the right to disqualify any entry based upon ingredient selection or similarity to other homemade ice cream recipes.

The contest is open to all Pennsylvania residents, except those that have a professional food status or are affiliated with Pennsylvania's Dairy Promotion Partners. Offer is limited to one entry per family, 4-H club, FFA chapter, or other organization. Teams will be limited to no more than four members.

Further information about the contest is available by calling the Pennsylvania Dairy Promotion Program at (717) 787-6903.

