



## 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** — Tim Newcomer, Carlisle, would like a recipe for butter fudge or a similar one that is sold in candy shops on the boardwalk at the shore. It has a smooth, creamy texture and is flavored with vanilla, peanut butter, or chocolate. The mixture is boiled and stirred.

**QUESTION** — M. Lehman would like a recipe for canning carrots. Can she use honey to sweeten the carrots?

**QUESTION** — Mary Haug, Stewartstown, would like a recipe for candy apples. The recipe she has results in the candy cover falling off after a few hours. Is there a remedy for this problem?

**QUESTION** — Lois Harbold would like a recipe for Shoo-Fly Bread.

**QUESTION** — D. Newsom, Cooperstown, N.Y. lost one of her favorite cookbooks when she moved. She would like the following recipes to replace the ones lost: Queen Anne's Lace Jelly, lobster or crabmeat dip that is very delicate and has few ingredients, Black Walnut Chiffon Cake that tastes similar to Mrs. Smith's, Strawberry Shortcake with a cooked frosting, and Spiedie Marinade for meat.

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

**QUESTION** — Mrs. John Snyder Jr., Sunbury, wants a recipe for cheese-filled Jalapeno peppers.

**QUESTION** — D.J. Long would like recipes for canned soups such as cream of mushroom, cream of celery, cream of chicken, and tomato. She would like to can them in her pressure canner.

**QUESTION** — Glenna Shaner, Hughesville, would like a recipe for mint jelly made with apple juice.

**QUESTION** — Dixie Fix, Harrisonville, would like a recipe for bananas in red syrup like that served by Ponderosa and Shoney's breakfast and salad bars.

**QUESTION** — J. Sensenig, Mohnton, would like to know if the striped cushaw pumpkin can be used for both canning and baking. Also, is the inside texture fine or coarse?

**QUESTION** — Martha Bixler, Marietta, would like to know where to purchase the book, "The Art of Pa. Dutch Cooking," by Edna Eby Heller. She understands the last printing was in 1968 by Doubleday and Company. Martha would like to purchase the book, new or used.

**QUESTION** — Do any readers have a recipe for home-made ice cream made from potatoes?

**QUESTION** — G. Minckler would like a recipe for appy bread. She said that she isn't sure of the spelling for appy and I have no idea what she is referring to. Can any of our readers help?

**QUESTION** — Claire Johnson, Damascus, Md., would like a recipe for Philly Chippers, chocolate chip cookies made with 8-ounces of cream cheese. She wrote that the recipe appeared in this paper previously but she lost the recipe, which she said makes the best chocolate chip cookies ever. We do not file the recipes. Did any of our readers clip it?

**QUESTION** — Mary Stoltzfus would like to know where to purchase wheat germ meal.

**QUESTION** — Audrey Ridinger, Biglerville, wants recipes using edible geraniums, especially a cake recipe.

**QUESTION** — Audrey Ridinger, Biglerville, would like a recipe for watermelon jam or jelly.

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### CANNED APPLE PIE FILLING

4½ cups sugar  
2 teaspoons cinnamon  
1 teaspoon salt  
¼ teaspoon nutmeg  
1 cup cornstarch  
10 cups water  
3 tablespoons lemon juice  
Peel and slice apples, set aside.  
Mix all the ingredients together, except the apples and lemon juice. Cook over medium heat until bubbly, then add lemon juice. Seal, process in pressure cooker 10 minutes at 10 pounds pressure.  
Contributor writes that this is a

great way to use excess apples. When needed, she makes a pie crust, fills with one-quart of canned apple pie filling, covers with crust or other desired topping and bakes at 400 degrees until browned. Raisins can be added and icing put on top for French apple pie.

Instead of using a pie crust topping, she often uses this crumb topping:

#### Crumb Topping:

½ cup butter  
½ cup brown sugar  
1 cup flour  
Mix together and spread on top of apples before putting in oven.  
Frances A. Smith  
White Hall, Md.

**QUESTION** — A Mt. Joy reader wants a recipe for Oven French Toast.

**QUESTION** — D. Huber, Lititz, wants a recipe for tomato jar or jelly.

**QUESTION** — Dianna Cook, Elmer, N.J., would like a recipe for pickled hot peppers.

**QUESTION** — Dianna Cook, Elmer, N.J., would like a recipe for pumpkin fudge.

**QUESTION** — Helen Spencer, Hopewell, N.J., wants to make clear toy candy but needs to know where to purchase the molds.

**ANSWER** — G. Wismer, Plumstead, wanted a recipe for canning Hungarian wax hot peppers to be canned in oil and vinegar. Thanks to Peggy Black, Gardners, for sending a recipe that she uses every year and the family loves.

#### Canned Hot Peppers

5 gallon bucket peppers\*  
1 quart vegetable oil  
3 cups vinegar  
1½ cups sugar  
Tomato juice  
Wash peppers and cut off stems. Discard stems, cut peppers into ¾ -inch wide rings. Add the peppers (seeds and all) to the remaining ingredients except the tomato juice and put into a 21-quart canner.

Add the tomato juice until it covers the peppers. Boil 3 minutes. Put in clean, sterilized canning jars.

Can for about 20 minutes for quarts or pints.

\*Surgical type gloves should be worn when handling peppers.

**ANSWER** — Dorothy Everitt, Benton, wanted to know how to make peppers stuffed with cabbage. Her grandmother used to make them and put them in a crock in some type of brine. Thanks to Josephine Matenus, Dallas, who sent a recipe.

#### Cabbage-Filled Peppers

12 sweet peppers, red or green or both  
1 large head cabbage  
2 tablespoons salt  
4 cups vinegar  
½ cup sugar  
2 tablespoons whole yellow mustard seeds  
12 whole cloves  
1 piece cinnamon bark

Cut a slice off the stem end of each pepper leaving the stem on and remove the seeds without breaking the peppers. Let stand overnight in salt solution made by mixing 1 tablespoon salt with each quart water necessary to cover the peppers.

Shred the cabbage fine and sprinkle 2 tablespoons salt over it. Let stand overnight.

The next day squeeze water out of it and fill the peppers with cabbage. Place tops on peppers and fasten with toothpicks.

Place filled peppers in a stone crock and cover with vinegar, sugar, and spices that have been boiled together.

Cover with a clean cloth and weight down the peppers. Peppers will be ready to eat in a week but will keep several months if refrigerated.

**ANSWER** — Peg Koser, Lancaster, wanted a recipe for making fresh lemonade with the liquid simmered on top of the stove. Thanks to Donamae Zwick, Stoystown, for sending a recipe.

#### Lemonade

Combine in saucepan:  
1 cup sugar  
1 cup water  
2 lemon rinds, cut in pieces  
Stir over low heat until sugar melts. Boil about 5 to 10 minutes. Add:  
1 cup lemon juice (about 5-6 lemons)  
4 cups ice water

### SPICED CRAB APPLES

4½ pounds crab apples  
4½ cups apple cider vinegar  
3¾ cups water  
7½ cups sugar  
4 teaspoons whole cloves  
4 sticks cinnamon  
6½ cubes of fresh ginger root  
Yield, about 9 pints.

Wash apples, leaving stems attached. Puncture the skin of each apple four times with an ice pick or toothpick. Mix vinegar, water, and sugar, and bring to a boil. Add spices tied in a spice bag or cheesecloth. Using a blancher basket or sieve, immerse one-third of the apples at a time in the boiling vinegar/syrup solution for 2 minutes. Place cooked apples and spice bag in a clean 1- or 2-gallon crock and add hot syrup. Cover and let stand overnight. Remove spice bag, drain syrup into a large saucepan and reheat to boiling. Fill pint jars with apples and hot syrup, leaving ½ -inch headspace. Adjust lids and process jars in boiling water bath for 25 minutes.

### WARM CHOCOLATE DIPPING SAUCE WITH APPLE KABOBS

½ cup sugar  
½ cup Dutch-processed cocoa powder  
1 tablespoon cornstarch  
1 teaspoon instant coffee powder (optional)

¾ cup water  
1 tablespoon butter  
1 tablespoon light corn syrup  
1 Granny Smith apple, cored and cut into 8 chunks  
1 Red Delicious apple, cored and cut into 8 chunks  
1 Golden Delicious apple, cored and cut into 8 chunks

In small saucepan, combine sugar, cocoa, cornstarch, and coffee powder; stir in water. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 1 minute. Remove from heat; stir in butter and corn syrup. Pour into serving bowl.

On skewers, alternately thread a chunk each of Granny Smith apple, Red Delicious apple, and Golden Delicious apple to make kabobs. Serve with warm chocolate sauce.

Washington Apple  
Commission  
Wenatchee, Wash.

### CRANBERRY APPLE SORBET

2 Golden Delicious apples, peeled, cored, and coarsely chopped

2 cups cranberry juice

In medium-size saucepan, combine apples and juice; heat to boiling. Reduce heat to simmer, cover and cook 20 minutes or until apples are very soft. Uncover and set aside to cool to room temperature.

In food processor, puree apple and juice mixture until smooth. Pour into ice-cream maker and process into sorbet following manufacturer's directions. If not using an ice-cream maker, pour puree into a 9-inch square pan. Cover and freeze until partially frozen — about 2 hours. Meanwhile, chill a large bowl and beaters of an electric mixture. Place puree in chilled bowl and beat on low speed until pieces are broken up, then beat on high speed until smooth and fluffy — about 1 minute. Pack sorbet into freezer container and freeze several hours before serving.

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