



## 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** — Barbara Phillips, Hamburg, would like a recipe for baked lima beans using dried beans that need to be soaked overnight.

**QUESTION** — Becky Shires, Oxford, would like a recipe for lemon meringue cake. She had a piece at Miller's Smorgasboard near Lancaster recently. The layer cake had a filling between layers and pecans on the outside.

**QUESTION** — Theresa Moore, New Park, would like a recipe for poppy seed salad dressing.

**QUESTION** — Ellie, no address, would like a recipe for chocolate chip cookies made without flour.

**QUESTION** — Anna Cruzan, Leesburg, N.J., would like a recipe for refried beans made from raw pinto beans.

**QUESTION** — Lorraine Bannon, Waymart, would like a recipe for ham loaf.

**QUESTION** — Linda Stoltzfus, New Providence, would like a recipe for barbecue sauce.

**QUESTION** — M.J. Howard, Columbus, N.J., would like a recipe for the ham and bean soup that was sold at the Gordonville Fire Co. Builder's Sale on October 16. She writes "it was wonderful and I bought every container they had left."

**QUESTION** — Andy Andrews, Brownstown, would like a recipe for pumpkin-flavored candy apples.

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

**QUESTION** — D. Newsom, Cooperstown, N.Y., would like the following recipes to replace those she lost strawberry shortcake with a cooked frosting and a Spiedie Marinade for meat

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

**QUESTION** — A Chester County reader wants to know if wine or brandy can be made from pears.

**QUESTION** — LaFaye Burkholder, Fredericksburg, would like to know how to dry sunflower seeds and also how to wash them. Should the seeds be taken off the head to dry?

**QUESTION** — G.E. Ross, Douglassville, writes that he found a grove of paw paw trees when their goats munched down an area overgrown with weeds. He has eaten the paw paws raw and thought perhaps some elderly folks would have some paw paw recipes for the young folk to enjoy.

**QUESTION** — Gwen Webster, Glen Rock, would like a recipe for grape bars. She had purchased some at the Grape Festival in Naples, N.Y. The bars were delicious with a graham cracker crumb crust with fruit on the top.

**QUESTION** — Aida Mothes, Renick, W.V., writes that she was in Norway, a quick bread that was often served in restaurants was a fruit or nut bread that was very moist. She would like the recipe.

**ANSWER** — Lillian Drasher, Nescopeck, wanted a fudge recipe that contains Velveeta cheese. Thanks to Bonnie Glick, Reedsville, for sending a recipe for it that she writes will keep in the refrigerator for several months if it lasts that long! Also thanks to Mary Mers, Littlestown, who send a recipe that is different from the other one.

### Easy Fudge

½ cup cocoa  
2 pounds powdered sugar  
½ pound butter  
½ pound Velveeta cheese  
Vanilla and nuts to taste  
Melt together butter and cheese. Add sugar, cocoa, vanilla, and nuts. Mix well, spread on pan. Refrigerate a few hours, cut.

# Bread, Muffins, Biscuits

(Continued from Page B6)

**BANANA CHOCOLATE CHIP MUFFINS**  
2 extra-ripe medium bananas, peeled  
2 eggs  
1 cup packed brown sugar  
½ cup butter, melted  
1 teaspoon vanilla  
2¼ cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon ground cinnamon  
½ teaspoon salt  
1 cup chocolate chips  
½ cup chopped walnuts

Puree bananas in blender. In medium bowl, beat pureed bananas, eggs, sugar, butter, and vanilla until well blended. In large bowl, combine flour, baking powder, cinnamon, and salt. Stir in chocolate chips and nuts. Make well in center of dry ingredients. Pour in banana mixture. Mix until just blended. Spoon into well greased 2½ -inch muffin cups. Bake in 350 degree oven for 25 to 30 minutes. Remove from pan.

Sue Pardo  
Jarrettsville, Md.

### LEMON MUFFINS

½ cup butter  
½ cup granulated sugar  
1 cup all-purpose flour  
1 teaspoon baking powder  
¼ teaspoon baking soda  
¼ cup fresh lemon juice  
2 large eggs, separated  
Zest of 1 lemon  
Extra sugar

Grease muffin pans and set aside. In a medium mixing bowl, cream together sugar, butter, and egg yolks. Sift together flour, baking powder, and baking soda. Add to creamed ingredients along with the lemon juice. Beat egg whites until fluffy and fold into the batter along with the lemon zest. Mix just until blended.

Pour batter into greased muffin cups, filling each two-thirds full. Sprinkle extra sugar over top of batter. Bake at 375 degrees for 20 minutes or until golden. Let muffins cool completely in pan. Makes one dozen.

B.J. Light  
Lebanon

### Velveeta Fudge

¾ pound Velveeta cheese spread, cubed  
1 cup butter  
6 squares unsweetened chocolate  
2 tablespoons light corn syrup  
2 pounds sifted confectioners sugar  
1½ cups chopped pecans, optional  
1 teaspoon vanilla

Heat Velveeta, butter, chocolate, and corn syrup in a 3-quart saucepan over medium-low heat, stirring occasionally until mixture is melted.

Gradually add sugar to chocolate mixture, beating with electric mixer on medium speed until smooth.

Stir in pecans and vanilla. Pour into greased 13x9-inch baking pan. Smooth surface with spatula; cover, refrigerate several hours. Cut into squares. Makes 3½ pounds.

**ANSWER** — Sherry Rechlin, Lebanon, Conn., wanted a recipe called Death by Chocolate. Thanks to Dave Dennis, Fredericksburg, and Fern Huber, East Earl, for sending similar recipes. Dave writes that the dish is an interesting occasional treat in small amounts, but not really satisfying to a true chocolate lover. An article in "Newsweek" pointed out the expense involved in making this dessert and added, "There isn't a glimmer of real chocolate flavor in the whole bowl; this stuff should be called Death by Sugar and Partially Hydrogenated Vegetable Oil."

### Death By Chocolate From "The Mr. Food Cookbook" (serves up to 24 or 1 serious chocoholic)

1 box (19.8 ounces) fudge brownie mix  
¼ to ½ cup coffee liqueur  
3 packages (4-serving size each) instant chocolate mousse  
8 chocolate-covered toffee candy bars (1.4 ounces each) such as SKOR or Heath bars

12-ounces frozen whipped cream topping, thawed  
Bake the brownies according to the package directions; let cool. Prick holes in the tops of the brownies with a fork and pour the coffee liqueur over the brownies; set aside. Prepare the chocolate mousse according to the package directions. Break the candy bars into small pieces in a food processor or by gently tapping the wrapped pieces with a hammer. Break up half of the brownies into small pieces and place in the bottom of a large glass bowl or trifle dish. Cover with half of the mousse, then half of the candy, and half the whipped topping. Repeat layers with the remaining ingredients.

Note: Instead of coffee liqueur, substitute 1 teaspoon sugar and 4 tablespoons leftover black coffee, or leave out the coffee flavoring entirely.

Dave writes that when he served this, he garnished the top with a sprinkling of semi-sweet chocolate chips.

### Death By Chocolate

2 boxes Jell-O chocolate mousse  
1 large container whipped cream topping  
1 Devil's Food cake mix  
4-6 Heath or SKOR candy bars  
Bake cake according to package directions. Make chocolate mousse according to the box directions.  
Layer broken cake in a glass bowl, add pudding and whipped topping. Repeat layers ending with crumbs of candy on top.

Sherry Rechlin writes that this tastes really good but not too rich.

(Turn to Page B9)

### 60 MINUTE DINNER ROLLS

2 packages dry yeast  
¼ cup sugar  
1½ cups warm milk  
1 teaspoon salt  
¼ cup melted butter  
4 cups flour

Add yeast and sugar to warm milk; let stand 15 minutes. Stir in remaining ingredients. Stir well; let stand in warm place approximately 20 minutes or until doubled in size. Form into size of an egg. Place on well greased cake pan. Bake at 375 degrees for 20 minutes. Makes approximately 2 dozen rolls.

Yvonne Horst  
Lebanon

### CINNAMON-RAISIN MUFFINS

1¼ cups all-purpose flour  
½ cup regular, quick or instant Cream of Wheat cereal  
¼ cup sugar  
1 tablespoon baking powder  
2 teaspoons ground cinnamon  
1 cup milk  
1 egg, lightly beaten  
2 tablespoons butter, melted  
1 teaspoon vanilla extract  
1 cup raisins  
2 tablespoons fruit juice, any flavor

In medium bowl, combine flour, cereal, ¼ cup sugar, baking powder, and cinnamon; set aside.

In small bowl, combine milk, egg, butter, and vanilla; stir into dry ingredients just until moistened. Stir in raisins. Spoon mixture evenly into 12 greased 2½ -inch muffin-pan cups. Bake at 400 degrees for 18 to 20 minutes or until toothpick inserted in center comes out clean. Remove from pan; brush tops of muffins with fruit juice and roll in remaining sugar. Serve.

Makes one dozen.

Sue Pardo  
Jarrettsville, Md.

### SURPRISE MUFFINS

2 cups sifted flour  
1 teaspoon salt  
4 teaspoons baking powder  
1 tablespoon sugar  
4 tablespoons butter  
¼ cup milk  
¼ cup shredded dates  
¼ cup chopped walnuts  
20 marshmallows

Sift together flour, salt, baking powder, and sugar into a mixing bowl. Cut in butter. Add milk gradually to make a soft dough. Place a teaspoon of the dough in small greased muffin pans. Top with marshmallow, shredded dates, and chopped nuts. Bake in 450 degree oven for 15 minutes until delicately browned. Serve hot. Makes 20 small muffins.

Sarah Clark  
Breezewood

### LUSCIOUS BANANA APRICOT BREAD

2 cups flour  
1½ cups whole wheat flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
4 eggs  
1 cup sugar  
½ cup shortening  
½ cup sour milk  
6-7 bananas, mashed  
¼ cup wheat germ  
1 cup chopped dried apricots  
3 cups chopped nuts or 3 teaspoons black walnut flour

Mix first five ingredients by sifting into bowl. Blend in eggs, sugar, shortening, and sour milk, beating well into dry ingredients. Add bananas, flavoring or nuts, apricots and wheat germ. Stir well. Bake in two greased and floured loaf pans at 350 degrees for 50 minutes.

Sarah Clark  
Breezewood