



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 — Ruth Ann Burke, York, would like a recipe for Firehouse Potato Soup. She had clipped it from this paper several years ago and her family really liked it. Recently, her daughter requested it, but the recipe has been mislaid. Did anyone else clip the recipe?

QUESTION — Marjorie Ludwig, Hegins, wrote that a few years ago a recipe was printed in this column for a compote filling that was hot and put into a hollowed-out pumpkin for serving. She mislaid the recipe and would like it again. Does anyone know to what recipe she is referring?

QUESTION — A Pine Grove reader would like a recipe for ice cream that does not use eggs. She would also like a sugar-free ice cream recipe if available.

QUESTION — Catherine Bucher, Harleysville, would like recipes using wild (native) persimmons and also information on Pennsylvania persimmons.

QUESTION — Donna Gravier, Bernardston, Md., writes that her grandmother made an old recipe called snow pudding. She has no idea how it was made, but she would love to make it for her mother who often talks about it. Does anyone have the recipe?

QUESTION — Donna Gravier, Bernardston, Md., would like a recipe for grape jelly using frozen concentrated grape juice.

QUESTION — Sandy Sheffer, Glen Rock, would like a recipe for canning Polish dill pickles from scratch, not using the pickling mix packets.

QUESTION — Alice Rhoad, Grantville, would like a recipe for the starter for Friendship Cake, not the cake recipe.

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

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 — Do any readers have a recipe for homemade ice cream made with potatoes?

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 — Ellie, no address, wanted a recipe for chocolate chip cookies made without flour. Thanks to L.N. Miller, Mifflintown, for sending a recipe.

Flourless Peanut Chip Chewies

1 egg
 1 cup peanut butter
 1 cup sugar
 1 teaspoon baking soda
 ½ teaspoon vanilla
 6-ounces chocolate chips
 Preheat oven to 350 degrees. Cream together egg, peanut butter, and sugar. Stir in baking soda, vanilla, and chocolate chips. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake 8 minutes. Makes about 3 dozen.

Baking

(Continued from Page B6)

GINGERBREAD PEOPLE

1 cup sugar
 1 tablespoon ginger
 2 teaspoons cinnamon
 1 teaspoon cloves
 ½ cup water
 ½ cup dark corn syrup
 1 cup butter
 4 cups all-purpose flour
 1½ teaspoons baking soda
 ¼ teaspoon salt
 Colored icing

Combine sugar, spices, water, and corn syrup in small saucepan. Bring to boiling, stirring constantly. Remove from heat and pour over butter in large mixer bowl. Stir until butter melts; cool to lukewarm. Combine flour, baking soda, and salt. Add to butter mixture; mix well. Cover and refrigerate dough overnight.

Preheat oven to 375 degrees. Roll dough on lightly floured surface to ¼-inch thickness. Cut with floured gingerbread people cutters. Bake on unbuttered cookie sheets 12 to 15 minutes or until golden. Cool completely on wire racks; decorate as desired with icing.

MISSISSIPPI MUD BARS

½ cup butter
 ¾ cup brown sugar
 1 egg
 1 teaspoon vanilla
 1 cup flour
 ½ teaspoon baking soda
 ¼ teaspoon salt
 8 squares semi-sweet chocolate, chopped, divided
 6 squares white chocolate, chopped, divided
 1 cup chopped walnuts, divided

Heat oven to 350 degrees. Beat butter, sugar, egg, and vanilla until light and fluffy. Mix in flour, baking soda and salt. Stir in half of the semi-sweet and white chocolates and ½ cup walnuts. Spread in greased foil-lined 9-inch square baking pan.

Bake 25 minutes or until toothpick inserted in center comes out almost clean. Sprinkle with remaining semi-sweet and white chocolates. Cover with foil. Let stand 5 minutes or until chocolates are melted. Swirl chocolates with small knife to marbleize. Sprinkle with remaining half cup walnuts. Cool in pan until chocolate is firm.

Baker's

PHILLY CHIPPERS

8-ounces cream cheese
 1 cup butter
 ¾ cup granulated sugar
 ¼ cup brown sugar
 1 egg
 1 teaspoon vanilla
 2½ cups flour
 1 teaspoon baking powder
 ½ teaspoon salt
 12-ounces semi-sweet chocolate pieces
 ½ cup chopped nuts

Combine softened cream cheese, butter, and sugars, mixing until well blended. Blend in egg and vanilla. Add combined dry ingredients; mix well. Stir in chocolate pieces and nuts. Drop rounded teaspoonfuls of dough onto greased cookie sheet. Bake at 375 degrees for 15 to 18 minutes or until lightly browned. Approximately 5½ dozen.

Bobbie Gardner
 Clarence Seibert,
 Fredericksburg
 Janet Rosenberry,
 Chambersburg

SURPRISE PACKAGES

Hidden inside is a delicious

chocolate mint surprise

1 cup butter
 1 cup granulated sugar
 ½ cup firmly packed brown sugar
 2 eggs
 1 teaspoon vanilla extract
 3 cups all-purpose flour
 1 teaspoon baking soda
 ¼ teaspoon salt
 48 thin layered chocolate mint wafers

Red and green decorator icing
 Cream butter and sugars in large mixer bowl until light and fluffy. Beat in eggs and vanilla. Combine dry ingredients. Gradually add to creamed mixture; mix well. Divide dough in half; wrap each in plastic wrap and refrigerate 1 to 2 hours for ease in handling.

Preheat oven to 375 degrees. Work with half of the dough at a time, leaving remaining half refrigerated. Using one scant tablespoonful of dough, cover each mint, forming a rectangular-shaped cookie. Place about 2 inches apart on lightly buttered cookie sheets. Bake 10 to 12 minutes. Cool completely on wire racks; decorate with decorator icing to look like a wrapped package.

Yields approximately 4 dozen cookies.

DAVY CROCKETT BARS

Cream together:
 2 cups shortening
 2 cups brown sugar
 2 cups granulated sugar
 6 eggs

Add:

4 cups rolled oats
 4 cups flour
 2 teaspoons salt
 2 teaspoons baking soda
 2 teaspoons baking powder

Stir in:

2 teaspoons vanilla
 2 cups chopped nuts, optional
 2 cups chocolate chips

Put mixture in shallow layers in cake pans. Bake 10 to 15 minutes at 350 degrees. Make a glaze from confectioners' sugar and milk. Drizzle on bars immediately after removing from oven. Do not over-bake. Makes 48 2½-inch bars.

L. Shirk
 Denver

SCOTCH SHORTBREAD

2 cups sifted flour
 1 cup cornstarch
 Pinch salt
 1 cup butter
 ½ cup sugar

Sift together flour, cornstarch, and salt. Stir butter to soften and gradually add sugar, stirring until blended. Gradually add the dry ingredients until dough is stiff enough to work with hands. Knead in remaining dry ingredients on lightly floured board until well blended and smooth. Divide dough into three parts. Place each portion of dough on cookie sheet — shaping each ball into a round cake 7-inches in diameter. Divide each circle into 8 pie-shaped pieces by scoring with a knife. Prick each piece with a fork. Bake at 325 degrees for 15 minutes. Reduce heat to 275 degrees and continue baking 20 minutes longer.

Grace Beck
 Belle Vernon

CLASSIC CHOCOLATE CHIP COOKIES

2½ cups flour
 1 teaspoon baking soda
 1 cup butter
 ¼ cup granulated sugar
 ¼ cup brown sugar
 1 teaspoon vanilla
 3½-ounce instant vanilla pudding
 2 eggs
 12-ounces semi-sweet chocolate chips

Combine flour and baking soda; set aside. Combine butter, sugars, vanilla, and pudding; mix in large bowl. Beat until smooth and creamy. Beat in eggs gradually add flour mixture. Stir in chocolate chips and nuts (batter will be stiff). Drop by heaping teaspoonful, about 2-inches apart, onto ungreased cookie sheets. Bake at 375 degrees for 9 to 9½ minutes or until lightly browned. Yields 4½ dozen cookies.

Substitute butterscotch chips and butterscotch pudding for vanilla pudding and chocolate chips or try chocolate pudding and peanut butter chips.

Anna Joyce Martin
 East Earl

ANSWER — Betty Loump, Bernville, wanted a recipe for a pumpkin roll with a cream cheese filling. Thanks to Shirley Boone, Woodsboro, Md., and to Jean Redmon, Mohnton, for sending similar recipes.

Pumpkin Cake Roll

3 eggs
 1 cup granulated sugar
 ¾ cup pumpkin
 1 teaspoon lemon juice
 ¾ cup flour
 1 teaspoon baking powder
 2 teaspoons cinnamon
 1 teaspoon ginger
 ½ teaspoon nutmeg
 ½ teaspoon salt
 1 cup chopped walnuts, optional

Beat eggs on high speed of mixer for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Mix together flour, baking powder, salt, and spices; fold into pumpkin mixture. Spread in greased and floured pan (15x10x1-inch). Top with walnuts. Bake at 375 degrees for 15 minutes. Turn out on towel sprinkled with confectioners' sugar. Starting at narrow edge, roll together towel and cake; cool, unroll

Filling:
 1 cup confectioners' sugar
 6 ounces cream cheese
 4 tablespoons butter
 ½ teaspoon vanilla
 Combine all ingredients; beat until smooth. Spread over cake. Roll and chill. Slice for serving. Makes 8 servings.

