



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** — Verba Rowan, Whiteford, Md., would like to have the recipe for Heath Bar Cake.

**QUESTION** — Joanne Swords, Manheim, would like recipes for hasty pudding and for Cottleston pie. She thinks these are British recipes.

**QUESTION** — Robin O'Brien, Reading, would like a recipe for a hard candy with nuts called Mooshie. Robin also thanks Sarah Clark from Breezewood for sharing many of her wonderful recipes.

**QUESTION** — Karen Kinnane, Shartlesville, would like the following recipes: One for a bright red two-layer cake with a creamy white icing like that sold at a snack stand in Renninger's Antiques Market, Adamstown. One for homemade root beer or non-alcoholic ginger beer. One for a cold light as air lemon-flavored dessert served in tiny parfait glasses, which is called Lemon Melting Moments (not a pudding, but with the texture and weight of whipped cream, served in a fancy New York Restaurant in the 1970s).

**QUESTION** — Karen Kinnane, Shartlesville, would like a recipe for garlic ring bolonga; for clear cranberry jelly that can be molded in shapes; for a yeast bread shaped like a dragon, which is sold every year at an antique shop on Church Lane, N.J. Karen writes that she has never been able to even taste one because the baker only makes two and the "help" buy them before the sale opens. The dragon appears to have an egg wash which gives a shiny golden brown color and a raisin in the eye.

**QUESTION** — Mrs. Wayne L. Miller, Bruceton Miles, W. Va., would like recipes using cabbage, for oranges, and for coconuts. Also, she wants a recipe for a very rich cookie dough that is crisp but not hard, which may be iced between layers and served at weddings or on other special occasions and a recipe for frosting used on wedding or birthday cakes that is not greasy. She also wants more salad dressings made from scratch.

**QUESTION** — Louise Graybeal, Renick, W. Va., would like a recipe for pancake syrup that is light in calories.

**QUESTION** — I.M. Filler, Brookfield, Mass., would like a recipe for stuffed pumpkin or as one friend called it, Poor Man's Turkey. She thinks it is an old New England recipe.

**QUESTION** — Jean Nestler, Halifax, would like a recipe for lime gelatin and cottage cheese salad that was served at the Harvest House Restaurant in Colonial Park during the early 1970s.

**QUESTION** — Anne Wiegler, Pottstown, would like a recipe for pickled herring. She wrote that years ago, her family made it by cleaning, splitting, and deheading the herring. The fish was salted and packed in barrels. The fish juice leaked out and formed the brine. She needs to know the ratio of salt to pounds of fish.

**QUESTION** — Velma Winters, Manheim, would like a recipe for baked potato soup.

**QUESTION** — Anna Lehman, Hershey, would like a recipe for black walnut chipper cake.

**QUESTION** — Ruth Best, Newburg, wants recipes for diabetic jams and jellies of several different fruit flavors.

**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** — 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.

# 'Dough's'

(Continued from Page B6)

## PEANUT BUTTER MUFFINS

1½ cup flour  
½ cup sugar  
1 tablespoon double-acting baking powder  
½ cup salad oil  
½ cup raisins  
¾ cup milk  
½ cup peanut butter  
½ teaspoon salt

Preheat oven to 400 degrees. Grease 12 2½-inch muffin cups. In large bowl, with fork mix flour, sugar, baking powder, and salt. In medium bowl, beat milk, peanut butter, salad oil, and egg until smooth. Stir peanut butter mixture into flour mixture just until moistened. Do not overmix or muffins will be tough; batter should be lumpy. Stir in raisins. Spoon batter into prepared muffin pan cups, filling each cup until about ¾ full. Bake muffins about 20 minutes or until well risen and golden. Check with toothpick inserted in center of muffin to see if clean and dry. Yield: 1 dozen muffins (210 calories per muffin).

Rachel Tanis  
Centre Co. Dairy Princess

## QUICK ROLLS

1 package yeast dissolved in 2 cups warm water  
Add:  
½ cup shortening  
1 egg  
4 cups self-rising flour

Mix well. Put in refrigerator; when ready to cook, spoon into muffin pans. Fill each muffin tin about half full to make nice size roll. Put remaining dough in refrigerator and use as needed. Will keep about one week. Keep covered with a tight top.

B.J. Light  
Lebanon

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

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

**ANSWER** — Ruth Ann Burke, York, wanted 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. Thanks to Pauline Martin, Narvon, for sending a recipe.

## Firehouse Potato Vegetable Soup

2 10½-ounce cans beef broth (bouillon)  
2 cans water  
1 pound ground beef  
1 teaspoon salt  
Dash pepper  
3 medium potatoes, unpeeled  
10-ounce package frozen mixed vegetables  
In large saucepan, bring broth and water to a boil. Combine beef, salt, and pepper. Drop marble-sized meatballs into simmering broth. Slice potatoes ½-inch thick. Add to broth along with mixed vegetables. Simmer 10 to 15 minutes or until potatoes are tender.

**ANSWER** — Mrs. Wayne L. Miller, Bruceton Miles, W. Va., wanted a recipe for pumpkin butter. Thanks to Nancy Kramer, Newmanstown, for the pumpkin butter recipe.

## Pumpkin Butter

3½ cups cooked, mashed pumpkin  
1 tablespoon pumpkin pie spice  
1 box Sure-Jell  
Mix together in large kettle, bring to a boil. Add 4¼ cups sugar. Mix thoroughly and bring to a rolling boil. Boil one minute, stirring constantly. Place in jars and seal. Process 10 minutes in boiling water bath canner.

**ANSWER** — R.W. of Dayton, Va., wanted a recipe for Pizza Hut's bread sticks and deep dish pizza dough. Check the "Home On The Range" column on page B6.

## SESAME BREAD

3 cups whole wheat flour  
2½ teaspoons baking powder  
½ cup toasted sesame seeds  
¾ cup sugar  
½ cup shortening  
2 eggs  
1 teaspoon grated lemon rind  
1½ cups milk  
1 tablespoon untoasted sesame seeds

Stir together flour, baking powder, and toasted sesame seeds. Cream sugar and shortening until fluffy and beat in eggs. Blend in the lemon rind and milk. Add all at once to dry ingredients. Stir only until blended.

Turn batter into greased loaf pan. Sprinkle the untoasted sesame seeds on top.

Bake at 350 degrees for 60-70 minutes. Serve with part skim milk ricotta cheese.

Penn State Extension

## OATMEAL BREAD

2 cups boiling water  
1 cup quick oats  
½ cup whole wheat flour  
½ cup brown sugar  
1 tablespoon salt  
2 tablespoons butter  
1 package dry yeast  
5 cups all-purpose flour  
½ cup warm water

Pour boiling water over oats, whole wheat flour, sugar, salt, and butter. Cool until lukewarm. Dissolve yeast in ½ cup warm water. Add to batter enough flour to make a smooth elastic dough. Place in greased bowl and let rise until doubled in bulk.

Shape into two loaves and put in greased loaf pans. Bake at 350 degrees for about 30 minutes. Bread is done when a dull sound is heard when top is lightly patted.

Remove from pans. Grease with butter for a soft crust and cover with a cloth until cool.

If desired, use a little more brown flour and a little less white.

Lucy Martin  
Narvon

**ORANGE NUT BREAD**  
1 cup sugar  
¼ cup water  
½ cup slivered orange rind  
¼ cup butter  
1 cup fresh orange juice  
2 eggs, slightly beaten  
2½ cups all-purpose flour  
3 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt

1 cup finely chopped walnuts  
Combine sugar and water in saucepan. Add orange rind and cook, stirring occasionally until sugar dissolves. Cool over low heat an additional 5 minutes, continuing to stir. Remove from heat, add butter and stir until melted. Cool slightly. Add orange juice and eggs; mix well. Mix together flour, baking powder, baking soda, salt, and nuts. Add to orange mixture, stirring only until moistened. Pour into greased and waxed loaf pan. Let stand 20 minutes. Bake in 350 degree oven for 65-70 minutes; remove from pan and cool completely. Makes one loaf.

To prepared slivered orange rind, cut strips of rind from 2 to 3 oranges with vegetable peeler, then cut rind with scissors or knife into fine slivers.

## JANE'S WHOLE WHEAT BREAD

1 package dry yeast  
½ cup firmly packed brown sugar

3 teaspoons salt  
¼ cup shortening  
3 cups whole wheat flour  
5 cups white bread flour

Soften yeast in ¼ cup warm water. Combine 2½ cups hot water, sugar, salt, and shortening. Cool to lukewarm. Stir in whole wheat flour and 1 cup white flour, beat well. Stir in yeast. Add enough remaining flour to make a soft dough. Turn onto lightly floured surface. Knead 10 to 12 minutes or until smooth and satiny.

Shape into ball. Place in lightly floured bowl, cover. Let rise about one hour and 30 minutes or until doubled in bulk. Punch down. Cut in two portions. Shape each into a smooth ball, cover. Let stand 10 minutes. Shape into two loaves. Place in greased loaf pans. Let rise about one hour and 15 minutes or until doubled in bulk. Bake at 375 degrees about 45 minutes. Cover with foil last 20 minutes, if necessary to keep from becoming too brown.

Jane Treichler  
Kutztown

## CHEESE BREAD

6 cups all-purpose flour  
2 packages quick-rising yeast  
1 tablespoon sugar  
1 teaspoon salt  
1 cup milk  
¾ cup butter, cut into 1-inch slices  
4 eggs  
2 cups shredded sharp Cheddar cheese

1½ cup mashed potatoes  
In large bowl, combine 2 cups flour, yeast, sugar, and salt. Mix well. In small saucepan over low heat, combine milk and butter; heat until butter melts. With mixer at low speed, add to flour mixture; beat in eggs, occasionally scraping bowl with rubber spatula. Beat 3 minutes on high speed. With spoon, stir in cheese, potatoes, and 1½ cups flour. On floured surface, knead in enough remaining flour to make moderately firm dough. Let stand 15 minutes. Roll into strips on greased cookie sheet or use bread pans for loaf. Bake at 375 degrees for at least 30 minutes, until lightly browned and springy to touch.

Rachel Tanis  
Centre Co. Dairy Princess