



## Cook's Question Corner

(Continued from Page B8)

**ANSWER** — Ida Book wanted a recipe for making grape-nut pudding. Thanks to Bonnie Glick, Reedsville, and others for sending recipes.

### Grape Nut Pudding

- 3½ cups milk
  - 2 boxes instant vanilla pudding mix
  - 9-ounces whipped topping
  - 1½ cups grape nuts cereal
  - Vanilla, to taste
- Beat all together for 5 minutes. Refrigerate.

**ANSWER** — 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. Thanks to Dottie Dunkleberger, Carlisle, and others for sending a recipe.

### Pumpkin Compote

- 1 medium-pie-type pumpkin (about 5 pounds with stem)
- 3 cups diced, unpeeled firm apples
- ½ cup raisins
- ½ cup packed brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Rinse and dry pumpkin. Set it in microwave oven. Microwave on high for 3 minutes. Turn pumpkin to one side and microwave one minute; turn to the other side and microwave one more minute. With a sharp knife, cut off top as you would for a Jack-o-lantern; remove and set aside. Remove seeds and stringy pulp. To save seeds, remove all stringy pulp and discard. Place seeds in a colander and rinse; set aside until ready to roast by patting dry, and placing in a microwave-safe 8x8-inch square dish. Add 2 tablespoons oil and ½ teaspoon salt. Microwave on high for 5 to 6 minutes stirring after 2 minutes.

Place remaining ingredients in order in pumpkin shell, stir. (There's no need to stir thoroughly. As mixture cooks, sugar will melt into other ingredients, and apples will soften, making it easier to stir later). Set pumpkin on a microwave-safe large tray or platter. Cover top with plastic wrap. Microwave on high for 15 to 23 minutes, rotating pumpkin and stirring apple mixture after 8 minutes and after 14 minutes. When done, apples should be cooked but still firm. Stir mixture, scraping off some of cooked pumpkin from bottom, sides, and top edge. Stir pumpkin in well, with other ingredients. Top with reserved pumpkin cover. Makes 6 to 8 servings. Hint: a grapefruit spoon works well to remove stringy pulp from pumpkin and also for scraping pumpkin from sides while stirring mixture. Delicious as is or served warm over vanilla ice cream.

**ANSWER** — Mary Ann Whitehair, Terra Alta, W.V. wanted a recipe to make sweetened condensed milk. Thanks to Mary Dengler, Middletown, Ohio; Doris Brenize, Shippensburg; Esther High, East Earl; Vivian Plasterer, Newburg; and others for sending recipes. Doris writes that this is a fantastic way to save money since so many holiday recipes calls for it and it is expensive. Although the recipes vary, the contributors all claim it tastes like the store-purchased variety.

### Sweetened Condensed Milk

- In blender, combine:
- ½ cup butter flavored shortening
- 2 cups granulated sugar
- 2 cups powdered milk
- 1 cup boiling water

Blend until smooth. Pour into a quart jar and store in refrigerator. It will thicken as it sets. Makes 3 cups. 1½ cups equals a 15-ounce can.

### Sweetened Condensed Milk

- 1 cup instant nonfat dry milk solids
- ¾ cup sugar
- ½ cup boiling water
- 3 tablespoons melted margarine or butter

Combine all ingredients in a blender container and process until smooth, stirring as necessary to blend in all powder. Store in refrigerator. Makes 1 to 1¼ cups or about the same amount as a 14-ounce can.

### Sweetened Condensed Milk

- Boil together at about 225 degrees until thickened:
- 1 part sugar
- 2 parts milk

**ANSWER** — Nancy Koons, Lebanon, wrote that her Toll House cookies are hard even though she does not over bake them. Thanks to Pam Zebley, Northeast, Md., who suggests she try butter-flavored shortening in place of butter and store with a slice of bread in a seal-tight container. This will make them soft.

**CORRECTION**  
(From January 14 Issue)  
**AM'S DELICIOUS HERSHEY COCOA BROWNIES**  
¾ cups flour  
½ teaspoon baking powder  
¼ teaspoon salt  
2 eggs  
1 cup granulated sugar  
6½ tablespoons shortening, melted

6 tablespoons cocoa  
½ cup peanut butter chips  
1 teaspoon vanilla  
Combine flour, baking powder, and salt in a large bowl. Combine eggs and sugar and cream thoroughly. Add shortening, cocoa, and flour. Stir well. Add peanut butter chips and vanilla. Turn into a 9x13-inch greased pan. Bake 350 degrees for 25 minutes.

### Frosting

- 3 tablespoons butter, softened
  - 3 tablespoons cocoa
  - 1 tablespoon light corn syrup
  - ½ teaspoon vanilla
  - 1 cup confectioners' sugar
  - 2 tablespoons milk
  - Edible glitter
- Beat together butter, cocoa, corn syrup, vanilla, confectioners' sugar, and milk. Sprinkle edible glitter over frosting.



This column is for readers who have questions but don't know whom to ask for the answers.

"You Ask — You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and answers to this column should be addressed to You Ask — You Answer, Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.

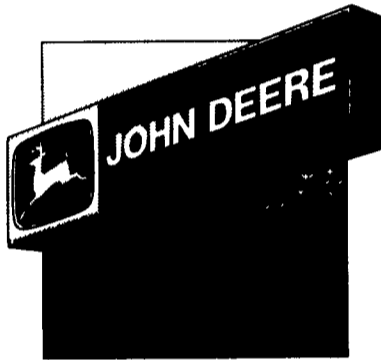
**QUESTION** — Vonnie Davis, Manchester, would like information on how to make pine cone fireplace starters that burn different colors.

### Peanut Butter Frosting (for decoration)

- ½ cup peanut butter
  - 1 pound confectioners' sugar
  - 7-8 tablespoon milk
  - 1 teaspoon vanilla
- Blend one third and peanut butter. Alternately add remaining sugar and milk. Add vanilla. Run frosting through flower design in cookie press. Let harden, top with Hershey mini chips.

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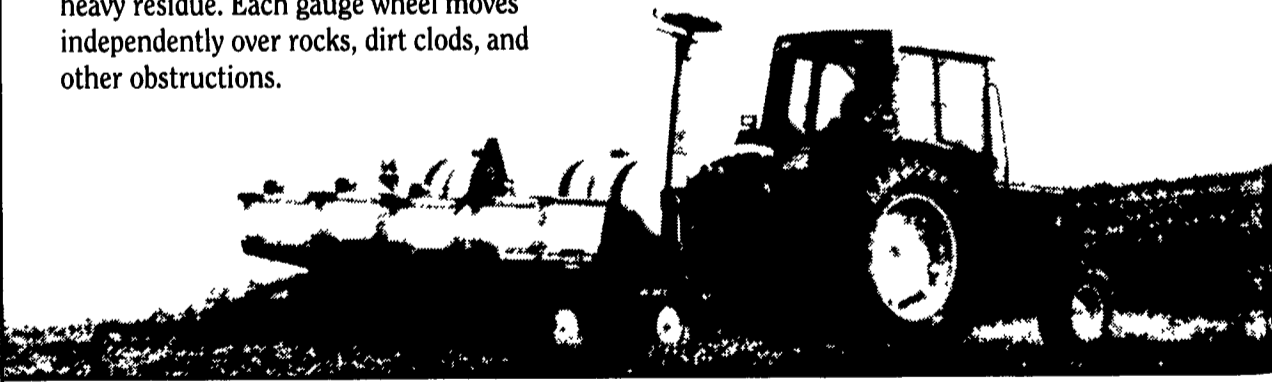
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