



## 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** — Beth Ehrisman, Richfield, would like a recipe for Catalina sweet and sour red dressing.

**QUESTION** — Helen Spencer, Troy, would like recipes for spaghetti salad.

**QUESTION** — Mrs. Daniel Mosemann, Summit Hill, writes that her son and family live in Japan. They do not have a bake oven or microwave. She would appreciate recipes for cookies, cakes, desserts, and casseroles that do not require baking.

**QUESTION** — Mary E. Reed, Shoemakersville, would like a recipe for making cajun seasoning.

**QUESTION** — R. Burkhart, Narvon, wants the corn fritter recipe that tastes like those served at Yoder's Restaurant in New Holland.

**QUESTION** — Lucy Lowe would like a recipe to make 5 to 10 pounds of a good-tasting pork sausage.

**QUESTION** — Dolly Getty, Oxford, would like recipes for muffin mix and quick bread mix in which the dry ingredients may be combined ahead of time and stored until ready to bake.

**QUESTION** — Evelyn Godshall, Huntingdon Valley, would like a recipe for chewy chocolate chip cookies.

**QUESTION** — Janet Rutz, Carlisle, would like recipes to use dried cranberry beans.

**QUESTION** — Carol Modesto, Smyrna, Del., would like the recipe for Dutch cake, a yeast-bread cake baked in a loaf pan. The bread-cake has raisins and dried baking fruits. Carole writes that her grandparents of German ancestry made it when she was a child, but no recipe exists in the family now.

**QUESTION** — Frank T. Cat of Millerstown, would like a recipe for English toffee cookies like those sold by Weis Markets. The cookies are great tasting and don't crumble for children.

**QUESTION** — Miriam Byler, Middlefield, Ohio, would like a recipe for a cheese strudel made from scratch.

**QUESTION** — Joanne Swords, Manheim, would like a recipe for Cottleston pie, a British recipe.

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

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

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

# Cherry Recipes

(Continued from Page B6)

**PUNCH BOWL CAKE**  
18.25-ounce butter cake mix, plus ingredients to prepare cake.  
6-ounce package instant vanilla pudding, plus ingredients to prepare the mix  
20-ounce can crushed pineapple, divided  
2 21-ounce cans cherry pie filling, divided  
12-ounces whipped topping  
½ cup chopped nuts, divided  
Prepare and bake the cake mix according to the package directions; cool completely. Prepare the pudding mix according to the package directions. Crumble half of the cake into the bottom of a

large bowl. A small punch bowl works well. On top of the cake, layer half of the pudding, half of the pineapple, 1 can of the cherry pie filling, half of the whipped topping and ¼ cup of the nuts. If desired, reserve a few cherries from the second can for a garnish. Repeat the layers, using the remaining cake, pudding, pineapple, cherry pie filling, and nuts. Pipe the remaining whipped topping decoratively on the top or mound the topping allowing the cherry pie filling to show through. Garnish with the reserved cherries.

B. Light Lebanon

**QUESTION** — Sarah Clark, Breezewood, would like recipes for angel hair fudge and for white bark fudge.

**QUESTION** — Mrs. David Early, Annville, would like a recipe for crumb buns made with yeast.

**ANSWER** — Mrs. Wayne Miller, Bruceton Mills, W.Va., wanted some recipes using coconut. Thanks to Lydia Roberts, Airville, for sending recipes.

### Coconut Cake

1 package yellow cake mix  
1 package French vanilla instant pudding  
¼ cup vegetable oil  
1 teaspoon coconut flavoring  
4 eggs  
1 cup water

Combine all ingredients in a large mixing bowl. Blend; then beat at medium speed for 2 minutes. Pour into greased and floured 13x9-inch pan. Bake at 350 degrees for 30 to 35 minutes. Cool in pan 15 minutes. Finish cooling on rack then frost.

### Coconut Frosting

Cook together and let cool:

1 cup milk  
5 tablespoons flour  
In mixing bowl put cooled milk and flour mixture  
½ cup shortening  
¼ cup butter  
1 teaspoon coconut flavoring  
1 cup granulated sugar  
Pinch salt

Beat on high speed until thick and fluffy. Spread on cake. Spread 1 can flake coconut on top.

**ANSWER** — Mrs. N.H. Good, Timberville, Va., wanted recipes for potato soup. Thanks to Kathy Keeny, Glen Rock, for sending some.

### Potato Soup

4 quarts potatoes, diced  
Cook with water and salt until tender. Save broth. Add the following:

4 hard cooked eggs, diced  
8-10 slices bacon, fried and crumbled  
1 diced onion, chopped

White sauce:

8 tablespoons butter  
8 tablespoons flour  
¼ teaspoon salt  
Dash pepper  
Melt butter and add flour, salt and pepper. Add slowly and cook until thick:  
4 cups milk  
Pour over potatoes. Add broth as needed for desired consistency.

**ANSWER** — Livina Fisher, Mifflin, wanted a recipe for stuffed chicken breasts. Thanks to Kathy Keeny, Glen Rock, and A. Fetherolf, Hamburg, for sending recipes.

### Chicken Cordon Bleu

Frozen chicken breasts, thawed  
Sliced Swiss cheese  
Sliced baked ham  
3 tablespoons flour  
1 teaspoon paprika  
Butter  
½ cup dry white cooking wine  
1 cube chicken bouillon  
Cornstarch and cream  
Place one slice cheese and one slice ham in each breast. Fold in half and secure with toothpicks. Coat with flour and paprika. Brown in butter. Add wine and bouillon and simmer until fork tender. Remove toothpicks. Blend cornstarch with cream and stir into skillet. Pour over chicken. *Terrific.*  
Entire cooking time: about 1½ hours. Note: Cornstarch and cream should be mixed like gravy.

### LAZY DAY COBBLER

½ cup butter  
2 cups sugar  
2 cups flour  
1½ cups milk  
3 teaspoons baking powder  
½ teaspoons salt  
1 quart seeded pie cherries, undrained  
Melt butter in 9x13-inch pan on top of stove. Mix sugar, flour, milk, baking powder, and salt until smooth. Pour in pan. Spoon 1-quart cherries, undrained, over the top. Bake at 400 degrees for 35 to 40 minutes. Serve warm with milk or ice cream.

Judith Zimmerman Lebanon

### PENNSYLVANIA COUNTRY CHERRY BARS

Bottom layer:

¼ cup brown sugar  
1 egg  
½ cup butter, softened  
1½ cup flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
2 tablespoons water  
Cream sugar, butter, and egg.

Add flour, baking powder, and baking soda. Mix well. Add water. Mix well and pat into the bottom of a 9x13-inch cake pan. Bake at 350 degrees for 12 minutes.

Middle layer:

2 pounds sweet cherries  
½ cup sugar  
1 3-ounce box cherry Jell-O  
Drain cherries. Mix all together and place over baked layer.

Top layer:

1 cup sugar  
½ cup butter, softened  
1½ cup flour  
2 teaspoons cinnamon  
½ teaspoon pumpkin pie spice  
Mix together into crumbs. Place over cherry layer. Bake at 350 degrees for 40 to 45 minutes.

*I came up with this original recipe one year during cherry picking time. My family just loves this dessert.*

Carol Schick Sullivan Co.

### CHERRY CHEESECAKE

2 cups crushed potato chips  
¼ cup flour  
¼ cup confectioners' sugar  
1 tablespoon vegetable oil  
3 eggs  
3 3-ounce packages cream cheese, softened  
1 cup sugar  
2 teaspoons grated lemon peel  
½ teaspoon vanilla  
16-ounces pitted tart red cherries, drained, reserve liquid  
¼ cup sugar  
2 tablespoons cornstarch  
Preheat oven to 350 degrees.

Combine chips, flour, confectioners' sugar and oil in medium bowl; blend well. Press mixture into bottom of 9-inch springform pan. Bake 10 minutes. Combine eggs, cream cheese, sugar, lemon peel, and vanilla in large bowl; beat with electric mixer until smooth. Pour over crust; spread evenly to edge. Reduce oven temperature to 300 degrees. Bake one hour or until filling is set. Cool in pan on wire rack one hour. Pour reserved cherry liquid into small saucepan. Add sugar and cornstarch; stir to dissolve cornstarch. Cook on high heat until mixture comes to a rolling boil, stirring constantly. Stir in cherries. Spoon cherry mixture evenly over cheesecake. Refrigerate at least 3 hours before serving. 8 servings.

B. Light Lebanon