



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 — Dot Wibbel, Lykens, would like to know where to obtain citron seed to grow her own citron for seasoning recipes.

QUESTION — Josie Dolenti, Pottstown, would like a recipe for making Whoopie Pies like those sold at Shady Maple Farmer's Market. She'd like to know how to make the filling without using egg whites because of the danger of salmonella poisoning.

QUESTION — Beth Ehrisman, Richfield, would like a recipe for Pizza Hut's bread sticks and deep dish pizza dough.

QUESTION — Doris Brenize, Shippensburg, would like the recipe for starter juice for the Hawaiian Friendship Fruit Cake that was printed in this paper on Feb. 18.

QUESTION — Cecil Mellott, Needmore, would like a recipe for sawmill gravy.

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like to know if strawberries may be canned in a light syrup like other fruit.

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like recipes using 1½ pounds ground beef.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for cranberry candy, which is made with canned cranberry sauce, red Jell-O, and chopped nuts. It's poured into a pan to chill, cut into bars and rolled in granulated sugar. It's a very pretty, bright red with a sparkle from the sugar.

QUESTION — Yvonne Musser, Lancaster, would like a recipe for buckwheat pancakes that cook high and light with a brown crusty edge.

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

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

QUESTION — Karen Kinnane, Shartlesville, would like a recipe 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.

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

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

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

ANSWER — An East Earl reader asks wanted to know what she is doing wrong when she bakes a pumpkin custard pie. It separates and gets watery instead of staying creamy after baking. Thanks to Sharon Ginder, Manheim, who said that she had the same problem until her mother-in-law said do not separate the eggs. Add the whole egg instead of beating the egg whites separately.

Muffins

(Continued from Page B6)

BLUEBERRY MUFFINS
 2 cups flour
 1½ cups sugar
 3 teaspoons baking powder
 ½ teaspoon salt
 ½ cup shortening
 ½ cup milk
 2 eggs
 2 cups fresh whole blueberries
 1 tablespoons sugar
 1 teaspoon cinnamon
 Preheat oven to 375 degrees.
 In a large bowl, combine flour, sugar, baking powder, and salt. Blend in shortening and mix until lumpy. Add milk and eggs, blend.

Gently stir in blueberries. Grease and flour muffin tins or use paper baking cups. Fill two-thirds full. Sprinkle with sugar and cinnamon mixture.

Bake 375 degrees about 25 minutes. Cool 15 minutes before removing from tins.

Patty Ashton
Scheelsburg

CRANBERRY-ORANGE MUFFINS

1 egg
 1 cup milk
 ¼ cup salad oil
 2 cups all-purpose flour
 ¼ cup sugar
 3 teaspoons baking powder
 1 teaspoon salt
 1 tablespoon grated orange peel
 1 cup cranberries
 Heat oven to 400 degrees. Grease bottoms of 12 medium muffin cups (2¼ -inches in diameter). Beat egg; stir in milk and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy.

Fold in grated orange peel and cranberries, cut in half into batter.

Fill muffin cups two-thirds full. Bake 20 to 25 minutes or until golden brown. Immediately remove from pan. 12 muffins.

Crystal Couch
Huntingdon Co.
Alt. Dairy Princess

BANANA OATMEAL MUFFINS

¼ cup butter
 ¼ cup brown sugar, packed
 1 egg, beaten
 1 cup buttermilk
 1 cup rolled oats
 1 cup flour
 1 tablespoon baking powder
 ½ teaspoon salt
 ½ teaspoon allspice
 2 medium bananas, chopped

ANSWER — Ruth Best, Newburg, wanted recipes for diabetic jams and jellies of several different fruit flavors. Thanks to Ida Keeny, New Freedom; Naomi Blank, Kinzers; Dot Waibel, Lykens; Barbara Randall, Holcomb, N.Y., and others for sending recipes.

Peach Jam

1 quart peeled peaches
 3 to 4 teaspoons artificial sweetner
 2 tablespoons lemon juice
 1 box powdered pectin
 Crush peaches in saucepan. Stir in lemon juice, powdered pectin, and sweetner. Bring to boil and boil one minute, stirring constantly. Remove from heat. Continue to stir 2 minutes. Pour into sterilized jars to ¼ -inch of top. Screw band tightly. When cool, store in refrigerator. Yields 2½ half pints.

For strawberry jam, substitute strawberries for the peaches and reduce lemon juice to 1 tablespoon.

Apple Jelly

2 teaspoons unflavored gelatin
 1 cup unsweetened apple juice
 ¼ teaspoon lemon juice
 Few drops yellow food coloring
 Artificial sweetener to equal ½ cup cup sugar, to taste.
 Soften gelatin in ¼ cup cool juice. Bring remaining juice to boil. Remove from heat and add gelatin, stirring until dissolved. Add lemon juice, coloring and sweetener. Store in refrigerator and use within a short time.

Cream together butter and brown sugar. Mix in egg and buttermilk. Mix together oats, flour, baking powder, salt, and allspice. Add to creamed mixture. Stir in bananas. Spoon carefully into greased or paper-lined muffin tins, filling almost full.

Bake in preheated 400- to 425-degree oven for 20-25 minutes or until golden brown.

For variation: add 1 cup chopped fresh peaches in place of bananas or use one cup chopped mixed canned fruit.

Sarah Clark
Breezewood

ORANGE-YOGURT MUFFINS

3 large oranges
 ½ cup sugar
 2 tablespoons water
 5 tablespoons unsalted butter
 2 cups all-purpose flour
 1½ teaspoons baking powder
 1 teaspoon baking soda
 ½ teaspoon salt
 2 eggs
 ¾ cup plain yogurt
 ¾ cup milk

Preheat oven to 375 degrees.

Butter standard-size muffin cups. Finely grate the zest from oranges, removing the bright orange portion of the peel. You should have about ¼ cup zest. Combine the zest, ¼ cup sugar and the water in a small saucepan. Stir over medium heat for 2 minutes, until sugar dissolves. Add the butter and stir until melted, about one minute more. Set aside.

In a medium bowl, stir and toss together flour, baking powder, baking soda, salt, and the remaining ¼ cup sugar. Set aside.

In a larger bowl, whisk together eggs, yogurt, milk, and reserved orange mixture until smooth. Add the combined dry ingredients and stir just until blended.

Spoon into the prepared muffin tins, filling each about ¾ full. Bake until a toothpick inserted in the center of a muffin comes out clean, about 15-20 minutes. Cool in pan for 3 minutes, then remove to a wire rack to cool.

Glaze for muffins:
 1 cup confectioners' sugar
 ½ teaspoon grated orange zest
 2 tablespoons fresh orange juice
 Mix all together and glaze muffins.

Mrs. Anthony Hathaway
Pittstown, N.J.

FRENCH BREAKFAST MUFFINS

½ cup shortening
 ½ cup sugar
 1 egg
 1½ cups all-purpose flour or cake flour
 1½ teaspoons baking powder
 ½ teaspoon salt
 ¼ teaspoon nutmeg
 ½ cup milk

Cinnamon-sugar mixture:
 ½ cup sugar
 1 teaspoon cinnamon
 ½ cup butter, melted

Heat oven to 350 degrees.

Grease 15 medium muffin cups 2¼ -inches in diameter. Mix thoroughly shortening, ½ cup sugar, and egg. Stir in flour, baking powder, salt, and nutmeg alternately with milk.

Fill muffin cups two-thirds full. Bake 20 to 25 minutes. Mix ½ cup sugar and the cinnamon. Immediately after baking, roll puffs in melted butter, then in cinnamon-sugar mixture. Serve hot. 15 muffins.

Crystal Couch
Huntingdon Co.
Alt. Dairy Princess

QUICK APPLESAUCE MUFFINS

2 cups biscuit mix
 ¼ cup sugar
 1 teaspoon cinnamon
 ½ cup applesauce
 ¼ cup milk
 1 egg slightly beaten
 2 tablespoons oil
 ¼ cup chopped nuts
 Topping:
 2 tablespoons melted butter
 ¼ cup sugar
 ½ teaspoon cinnamon

Preheat oven to 400 degrees.

Grease muffin cups. Combine biscuit mix, sugar, and cinnamon. Add applesauce, milk, eggs, oil, and nuts. Mix well. Fill muffin cups two-thirds full. Bake 12 minutes or until lightly browned.

In a small saucepan, combine 3 topping ingredients and stir until sugar dissolves. Top each muffin with sugar-cinnamon mixture. Cool. Makes one dozen.

Patty Ashton
Schellsburg

OATMEAL CREAM CHEESE MUFFINS

1 cup quick or old-fashioned oats
 1 cup milk
 ½ cup brown sugar, packed
 ¼ cup vegetable oil
 1 egg, beaten
 1½ cups flour
 1½ teaspoon baking powder
 ¼ teaspoon salt
 3 ounces cream cheese
 Topping:

2 tablespoons quick or old-fashioned oats
 2 tablespoons brown sugar, packed

In medium bowl, place oats and milk. Let stand 30 minutes. Stir brown sugar, oil and egg into soaked oats. Combine flour, baking powder, and salt. Stir into oat mixture just until blended. Do not over mix. Spoon half the batter into 12 paper-lined muffin cups. Place about one teaspoon cream cheese into center of batter of each cup. Top with remaining batter, making sure cream cheese is covered with batter.

For topping, combine oats and brown sugar. Sprinkle over batter. Bake at 350 degrees about 20 minutes or until center is set. Remove muffins from pan. Cool on rack. Makes 12 muffins.

Sarah Clark
Breezewood