



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 — Kelly S. Williams, Old Fields, W.V., writes that as a new daughter-in-law she likes to fix things for her in-laws. Recently she found out that as a boy, her father-in-law loved to eat pear honey, which his mother made. But, now, no one has the recipe. Can someone help her.

QUESTION — Sue Werner, Lebanon, would like a recipe for alfalfa jelly. She writes that her family tasted it at the Farm Show. Although she felt like she was eating grass, her son loved it.

QUESTION — Martha Daughdrill, Newburg, Md., would like a recipe for soft pretzels.

QUESTION — Ruth Erb, Beavertown, is searching for a recipe for Apple Pan Dowdy. She has searched her collection of antique cookbooks that go back to the turn of the century. But she thinks this one must be in the era of "Blintzes and Grumbles."

QUESTION — Nancy Sauder, Lititz, would like a recipe for chicken breasts baked with a creamy dried beef sauce.

QUESTION — Jackie Hall would like a recipe for cocoa mix that is made with powdered skim milk.

QUESTION — Jackie Hall would like a recipe for a strawberry and banana dessert like that served at Shoney's Restaurant.

QUESTION — Deb Talada, Chemung, N.Y., is looking for a recipe for cherry rhubarb jam. It has cherry pie filling, cherry Jell-O, sugar, water, and rhubarb in it.

QUESTION — Donald Love, Somerset, would like a recipe for pumpkin sponge pie.

QUESTION — Donald Love, Somerset, would like to know how to make something similar to A-1 steak sauce, Heinz 57 steak sauce, or any of the new simmer sauces (Chicken Tonight or other brands) on the market.

QUESTION — A reader would like a recipe for Dutch Loaf made with beef and pork.

QUESTION — A reader would like the recipe for evaporated milk.

QUESTION — Roland Kamoda, Monongahela, would like a recipe for chicken and biscuits.

QUESTION — Roland Kamoda, Monongahela, would like a recipe for a good lamb stew.

QUESTION — A reader from northeastern Pennsylvania needs some low-fat and low-sodium recipes.

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 — 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 — 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.

ANSWER — Dot Wibel, Lykens, wanted to know where to obtain citron seed to grow her own citron for seasoning recipes. Thanks to Bessie from Airville who writes an excellent source is Pinetree Garden Seeds, Box 300, New Gloucester, ME 04260 (207) 926-3400.

ANSWER — Janice Weaver, Astoria, Ore., wanted to know where to purchase instant Clear Jel. Does it come in a bottle or can? May she substitute another ingredient for it? Thanks to Leora Petet, Hollisopple, who writes that Clear Jel is a powder that may be purchased from bulk food stores and in some health food stores. It is used to thicken pie fillings and some puddings. Corn starch may be substituted in the same proportion, but Clear Jel doesn't break down or separate when reheated or when frozen or canned. Nor does it weep like corn starch. Leora prefers to use the regular instead of instant Clear Jel. Instant Clear Jel thickens as soon as it is combined with water. Mix dry Clear Jel with sugar before adding water or liquid. Clear Jel is not a fruit pectin and should not be substituted for Sure Jel or Certo.

ANSWER — Donald Love, Somerset, wanted a recipe for soft raisin-filled cookies. Thanks to Gail Moyer, Schuylkill Haven, for sending a recipe.

Soft Raisin-Filled Cookies

5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup soft shortening
2 cups granulated sugar
2 eggs, unbeaten
2 teaspoons vanilla extract
1 cup sour cream

Combine flour, baking powder, baking soda, and salt; set aside. In large bowl, beat shortening, sugar, eggs, and vanilla until light and fluffy. Mix in sour cream, then flour mixture — a little at a time. Refrigerate until easy to handle or overnight.

Preheat oven to 425 degrees. On lightly floured surface, roll dough ¼-inch thick. Cut with 3-inch round, scalloped or star cutter.

Place layer of cut-outs on ungreased cookie sheet. Add a rounded teaspoon of filling. Keep filling within ¼-inch of edge. Place another cut-out on top of filling and press edges together with fingers or floured fork.

Bake 8 to 10 minutes or until golden brown. Makes 4 to 5 dozen.

Raisin filling: Simmer ½ cups raisins, ½ cup water, ½ cup granulated sugar, 1 tablespoon cornstarch and pinch of salt, stirring until thickened. Cool before filling.

May substitute canned filling: raisin, peach, apple, cherry or blueberry.

ANSWER — Donald Love, Somerset, wanted a recipe for shoo fly cake. Thanks to Sarah Clark, Breezewood, for sending one.

Shoo Fly Cake

4 cups flour
¾ cup shortening
2 cups brown sugar
2 cups boiling water
1 cup molasses
1 tablespoon baking soda

Mix thoroughly the flour, shortening, and sugar. Reserve one cup crumbs for the topping. Add to the remaining crumbs the boiling water, molasses and soda. Mix these ingredients well. Pour the batter into a greased cake pan. Sprinkle the reserved crumbs over the batter. Bake at 350 degrees until it tests done, about 25 to 30 minutes.

ANSWER — Marie Jackson wanted some nourishing recipes and tips for farm women to take to men working in the fields. She wants to know how to keep hot foods hot when transporting them. Here is one recipe from Rita Strite, but we will publish more as we get them.

Hotdog And Egg Sandwich

4 hot dogs
8 hard-boiled eggs
1 tablespoon mustard
1 tablespoon Worcestershire sauce
1 small onion, chopped
1 tablespoon lemon juice
½ teaspoon pepper
¾ cup mayonnaise

Chop hot dogs and eggs. Combine the remaining ingredients and add to egg and hot dog mixture. Spread into rolls or bread and wrap each in foil. Lay in bottom of roaster and bake 15 minutes at 400 degrees. Wrap roaster in large towel or newspaper to transport to field.

ANSWER — Linda Wiest, Lykens, wanted to know how to make homemade filled donuts and the method to fill the donuts. Thanks to Cindy Hoffman, Richfield, who writes that her mother made "the best donuts" every year on donut day. She doesn't have her recipe but she remembers how the donuts were filled. Cut out with a round cutter. Use a whoopie pie filling or cooked filling. Slice the donut open halfway and use a spoon or pastry bag to insert filling.

Her mother-in-law also makes filled donuts. She uses a small stainless-steel feed bin (holds about one gallon filling). It has a handle to push down and the filling comes out of a long thin metal tube in the bottom of the bin. She doesn't know the brand name or where she bought it.

(Turn to Page B12)

Candy

(Continued from Page B6)

CHOCOLATE BONBONS

¾ cups confectioners' sugar
¼ cup sweetened condensed milk

¼ cup butter, softened
1½ cups flaked coconut
1 teaspoon vanilla
¼ teaspoon coconut extract
1 cup milk chocolate chips
2 squares unsweetened chocolate, chopped

1 tablespoon shortening
Line baking sheet with waxed paper; set aside.

Combine sugar, condensed milk, butter, coconut, vanilla, and coconut extract in a bowl.

Shape scant 1 tablespoonful of the mixture into 1-inch balls; place on prepared baking sheet. Refrigerate 30 minutes.

Melt chips and chocolate with shortening in top of double boiler over hot, not boiling water, stirring occasionally. Cool slightly.

Dip bonbons, using dipping fork or wooden skewer, in chocolate to cover. Remove excess chocolate by scraping bottom of bonbons across rim of pan. Return to prepared baking sheet. Reheat chocolate over hot water if it gets too thick. Refrigerate until set, about 30 minutes.

Store in refrigerator. Makes about 36 bonbons.

SIMPLE MOLDED CANDY

12 ounces confectioners' coating

Food coloring (optional)

Melt confectioners' coating in bowl over hot, not boiling water, stirring constantly. Add food coloring, a few drops at a time, until desired color is obtained.

Spoon into molds. Tap molds on countertops to remove bubbles. Refrigerate until firm. Bring to room temperature before unmolding to avoid cracking molds.

Makes about 24 candies.

Hint: To make two-tone candies, choose molds with sections to allow for layering. Melt coating as directed. Spoon first layer of coating into molds; tap second layer into molds. Proceed as directed above.

B.J. Light
Lebanon

CHOCOLATE TRUFFLES

6 tablespoons butter
½ cup heavy or whipping cream
¼ cup light corn syrup
6 squares semisweet chocolate
2 squares unsweetened chocolate

1 tablespoon brandy extract
Unsweetened cocoa
Confectioners' sugar
Finely chopped nuts

In one-quart saucepan combine butter, cream, and corn syrup. Stirring frequently, bring to boil over medium heat. Remove from heat. Add chocolate; stir until completely melted. Stir in brandy. Pour into shallow baking pan. Cover; refrigerate about 3 hours or until firm.

Shape heaping teaspoonfuls of chocolate mixture into 1-inch balls. Roll in cocoa, confectioners' sugar or chopped nuts. Store in tightly covered container in refrigerator.

Makes about 4½ dozen truffles.

