



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 — Ellen McComrey, Oxford, is searching for baked pineapple.

QUESTION — Mrs. King writes that she had a recipe that she lost for delicious peanut butter marble brownies. Chocolate chips are sprinkled in the batter, placed in the oven to melt a few minutes before swirling the chocolate with a knife to marble it.

QUESTION — Lena Hoover, Shippensburg, would like recipes for instant vanilla, chocolate, and butterscotch puddings.

QUESTION — Andy Andrews, Brownstown, would like the recipe for pecan collision, a dessert served at a local smorgasbord.

QUESTION — Jean Nestler, Halifax, would like a recipe for Sally Lunn. Is it a bread or a sweet cake?

QUESTION — Nancy Pacitti, Philadelphia, writes that she recently visited Lancaster County and enjoyed the lima beans in tomato sauce that is found in most area Pennsylvania Dutch smorgasbords. She would like the recipe.

QUESTION — Gladys M. High, Ephrata, and Leah Fisher, Gordonville, would like a recipe for pepper jelly made with red peppers.

QUESTION — Teena Fuoss, Unityville, would like to know how to can sweet potatoes. Also, can you freeze zucchini without blanching? Teena said that her mom always did a lot of canning and freezing, but Teena was always too busy helping her dad in the barn and did not have an interest in housework. Now, she needs to do it because her mom passed away. She was a do-it-from-scratch-type lady and never followed a recipe.

QUESTION — Ron Kieffer, Hamburg, wants a recipe for black raspberry syrup.

QUESTION — Marilyn Sensenig, Smyrna, Del., would like recipes for using sourdough starter. June Kummerer, Pottstown, would like recipes for Friendship Cake and the starter for Amish Cinnamon Bread.

QUESTION — Fannie Stoltzfus, Christiana, would like a recipe to make rice cakes.

QUESTION — Gina Hawbaker would like to know how to make a salad dressing similar to the house dressing at Atrium House Restaurant in Greencastle.

QUESTION — Gina Hawbaker's brothers want to know how to fix chestnuts by roasting and other ways.

QUESTION — Dorothy Carvell would like a recipe for wild rice soup like that served at Lapp's Restaurant in Granite Run.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for cabbage slaw to put on ham and pork barbecues.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for a basting sauce to baste a 225-pound roasting pig as it's being cooked in a large pig cooker.

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

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

Tropical Fruits

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FRESH PINEAPPLE-MACADAMIA UPSIDE-DOWN CAKE

Topping:

½ cup butter, melted
½ cup firmly packed brown sugar

½ cup toasted, chopped macadamia nuts

7 fresh pineapple rings, cut ¼-inch thick

Cake:

1½ cups all-purpose flour

1 cup sugar

2 teaspoons baking powder

¼ teaspoon salt

¾ cup milk

¼ cup butter

1 egg

1 teaspoon vanilla

Preheat oven to 350 degrees.

For topping, pour melted butter into 9-inch round cake pan.

Sprinkle with brown sugar and nuts. Place one pineapple ring in center of pan over nuts. Cut remaining pineapple rings in half and arrange in circular pattern. Set aside.

For cake, in large mixing bowl, combine dry ingredients; mix well. Add milk, butter, egg and vanilla. Blend at low speed until dry ingredients are moistened; beat 2 minutes at medium speed, scraping sides of bowl occasionally.

Pour batter evenly over pineapple. Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool in pan 2 minutes. To remove, run knife around edges of pan. Invert onto serving plate; remove pan. Serve warm or at room temperature. Garnish with fresh mixed berries and whipped cream if desired.

Pecans may be substituted for macadamia nuts, if desired.

Canned pineapple rings, drained and patted dry, may be substituted for fresh pineapple.

FRESH BANANA COOLER

2 medium-sized bananas, sliced

2 tablespoons honey

2 cups cold milk

1 pint vanilla ice cream, softened

¼ teaspoon ground ginger, if desired banana slices

Place bananas, honey, and a small amount of milk in blender container; cover. Puree until almost smooth. Add remaining milk, ice cream and ginger. Blend until smooth and frothy; about 1 minute. Serve immediately in tall chilled glasses garnished with a banana slice. Makes 4½ cups.

S. Semmel
Northampton-Lehigh
Dairy Princess

PINEAPPLE COCONUT CHEESECAKE

32-ounces vanilla flavored low-fat yogurt

¼ cup granulated sugar

2 tablespoons cornstarch

¼ teaspoon rum extract (optional)

½ teaspoon pineapple flavoring

½ teaspoon coconut flavoring

20 ounces crushed pineapple packed in own juice, well-drained

½ cup shredded coconut

2 eggs, lightly beaten

Day before: Drain yogurt to make yogurt cheese.

The next day: preheat oven to 325 degrees. Spray an 8-inch pie pan or 7-inch springform pan with nonstick coating. Drain pineapple.

Place yogurt cheese in a medium-size bowl. Add sugar, cornstarch, flavorings, coconut and pineapple. Stir gently to blend with a fork. Stir in eggs.

Pour mixture into prepared pan. Smooth the top.

Bake until center is set, about 25-30 minutes for pie pan or 55-60 for springform pan.

Cool slightly on a wire rack. Refrigerate until chilled.

Betty Light
Lebanon

PINEAPPLE PUDDING CAKE Microwave

¼ cup butter

¼ cup sugar

1 egg, beaten

1 cup all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

¾ cup milk

8-ounces crushed pineapple, drained, reserving juice

1 teaspoon grated lemon peel

¼ teaspoon vanilla

6-ounces unsweetened pineapple juice

¼ cup sugar

Cream butter and sugar until light and fluffy. Beat in egg. Add remaining ingredients, except pineapple juice and sugar, mixing well. Spread batter into 8x8x2-inch baking dish. Microwave reserved pineapple juice and canned pineapple juice, in a 4-cup measure, uncovered, on full power until boiling; about 5 minutes. Stir in sugar. Pour hot liquid over cake batter. Microwave uncovered on full power, turning a half a turn every 3 minutes, until wooden pick inserted in cake comes out clean, about 12 minutes. Serve warm or cold.

S. Semmel

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.

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

ANSWER — Alice Yoder, Lewistown, wanted a recipe for vanilla whoopie pies. Thanks to Shirley Runk, Fern Schlegel, Dalmatia; Anna Joyce Martin, East Earl; Jean Redmond, Mohnton; Linda Groff, Ephrata; and many other for sending recipes.

Vanilla Whoopie Pies

½ cup butter

2 cups sugar

1 cup buttermilk or sour milk

4 cups flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon vanilla

Beat together butter and sugar. Add beaten eggs. Sift together dry ingredients. Add alternately with buttermilk or sour milk. Add vanilla. Chill overnight or several hours. Drop on greased cookie sheet. Bake at 350-375 degrees just until edges start to brown.

Filling:

Beat together:

4 egg whites

4 cups confectioners' sugar

Add:

4 teaspoons vanilla

½ cup flour

½ cup milk

Beat together, then add:

4 cups confectioners' sugar

3 cups white shortening

Beat well. Spread on cookie. Top with another cookie.

A reader writes that vanilla whoopie pies can be made by taking a white cake mix; mix as instructed and add one cup flour. Also, applesauce may be substituted for the same amount of oil for fat-free cakes or whoopie pies.

ANSWER — Roland Kamoda, Monongahela, wanted a recipe for chicken and biscuits. Thanks to Josephine Mateus, Dallas, for sending a recipe.

Chicken With Dumplings

Cover a plump chicken with water. Add:

1 teaspoon salt

¼ teaspoon pepper

Cook chicken in boiling water until tender. Prepare dumpling dough.

Dumplings:

2 cups flour

2 tablespoons shortening

4 teaspoon baking powder

1 teaspoon salt

Milk

Combine flour, salt, and baking powder. Cut in shortening. Add milk until a thick drop batter is obtained. Drop by teaspoonful into boiling broth. Cover, boil 12 minutes. Serve at once.

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