



## 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** — Anne Wiegler, Pottstown, would like a recipe for Cornell Formula Bread, which is a heavy moist enriched bread that was served in her high school cafeteria during the 1960s.

**QUESTION** — A reader from Blain would like to know how to make apple juice and how to can it.

**QUESTION** — Joan Frederich, Perkasio, would like a recipe for Lepp cookies.

**QUESTION** — Bernadean Wimer, Harmony, would like a recipe for sorghum molasses cookies.

**QUESTION** — Elizabeth would like a recipe for Walnut Lace Cookies, which her grandmother used to make. The cookies were very thin like a wafer and she used black walnuts in them.

**QUESTION** — Sarah Clark, Breezewood, would like a recipe for "Hello Dollies," a bar-type cookie. She also wants a recipe for pavlova, which she thinks is an Australian dessert.

**QUESTION** — Vivian M. Hillard, Narvon, would like a recipe for hot cauliflower that is yellow in color but turmeric is not listed as an ingredient.

**QUESTION** — Sarah Clark, Breezewood, would like to know the secret for making marshmallow cream filling for doughnuts.

**QUESTION** — N. Shirk, Ephrata, wants a recipe for pickles that are made in the sun. The pickles get a milky-white film.

**QUESTION** — A loyal reader from Newmanstown would like a recipe to make Claussen pickles that you buy in the refrigerated section of the grocery store.

**QUESTION** — Glenna Shaner, Hughesville, would like a salsa recipe for canning.

**QUESTION** — Lucy Lowe would like a recipe for crisp garlic refrigerator pickles.

**QUESTION** — Marie Lorah, Tamaqua, would like a bread recipe that tastes similar to Roman Meal.

**QUESTION** — Louise Graybeal, Renick, W.V., would like to know where she can purchase flaked hominy. She had requested this some months ago. Someone sent an answer but when Louise checked it out the Merchant's Grocery Co. Inc. wrote that they stopped selling it 25 years ago.

**QUESTION** — Louise Graybeal, Renick, W.V., would like a recipe for breakfast bars similar to toaster streusel, pop tarts, Snackwell's cereal bars, and Snackwell's Devil's Food Cookies.

**QUESTION** — Katherine McCleary, Stewartstown, would like a good recipe for tomato paste.

**QUESTION** — A Paradise farm wife lover of B-section would like to know how to make bagel sandwiches like those sold in restaurants.

**QUESTION** — Arlene Snyder, Manheim, would like a recipe using banana creme flavoring.

**QUESTION** — Judy P. Looney, New Castle, is looking for a cake recipe with a hot milk dressing served over it. It was one of her favorite foods made by her grandmother.

**QUESTION** — B.W. Pue, Rocky Ridge, Md., would like directions for making realistic gingerbread people that are used in crafts. Some are puffy and others are thick and flat. How is the dough made and colored and the features painted?

**QUESTION** — Sarah Clark, Breezewood, would like a candy called Decadent, which she thinks is made in North or South Carolina. She'd also like a bread recipe called Arkansas Travelers Bread, and a cherry pie made with red Kool-Aid.



# Apple Appeal

(Continued from Page B6)

**HEALTHY APPLE POPS**  
Mix 2 cups vanilla yogurt and 1 cup applesauce. Fill pop molds and freeze for a refreshing snack.

**QUESTION** — Nancy Price, Jarrettsville, would like a recipe for fruit sauce such as they serve with ham at Horn and Horn Restaurant. She has tried other recipes but none is as good as Horn and Horn's.

**QUESTION** — Dick Taylor, Allentown, N.J., would like a recipe for hot pepper sauce using lime juice and carrots as opposed to the traditional method of using vinegar and tomatoes. He writes that lime juice enhances the pepper flavor more than vinegar.

**QUESTION** — Dee Crowder, Gettysburg, is looking for a recipe similar to Rotel or Chi-Chi's Tomato and Green Chilies.

**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** — 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.

**ANSWER** — Elsie Clippinger, Three Springs, wanted to know how to dry seedless grapes into raisins for baking by using a dehydrator. Here are directions from the extension. Leave grapes whole. Place in dehydrator for 12-20 hours until raisin like texture and no moist center.

**ANSWER** — Louise Graybeal, Renick, W.V., wanted a recipe for chow chow made with cabbage, green and red sweet peppers, onions, and green tomatoes. Thanks to Nellie Strite, Clear Spring, Md., and Leora Petet, Hollsopple, for sending recipes that are basically identical.

### Chow Chow

- 4 cups ground onions
- 4 cups ground cabbage
- 4 cups green tomatoes
- 12 green peppers
- 4 red peppers
- ½ cup salt

Chop vegetables. Sprinkle salt over vegetables. Let stand overnight. Next day, rinse and drain. Combine the following ingredients and pour over mixture:

- 4 cups vinegar
- 2 cups water
- 6 cups sugar
- 1 tablespoon celery seed
- 2 tablespoons mustard seed
- 1½ teaspoon turmeric

Heat to boiling. Simmer 3 to 5 minutes. Seal in jars. Makes about 8 pints.

**ANSWER** — Dotty Gainer, Holtwood, wanted a recipe for cookies that were made years ago by the former Federal Bake Shop in Lancaster. Thanks to S. Stauffer, Port Trevorton, for sending a recipe that she thinks sounds like the cookies Dotty had described.

### Spritz

Mix thoroughly:

- 1 cup soft butter
- ¾ cup sugar
- 3 egg yolks
- 1 teaspoon almond or vanilla flavoring
- ¼ cup grated almonds

Work in with hands:

2½ cups sifted all-purpose flour  
If very warm, chill the dough, but keep it pliable. It crumbles if it is too cold. Force the dough through a cookie press in desired shapes onto an ungreased baking sheet.

Bake at 400 degrees about 7-10 minutes until set but not brown. Do not overbake. Makes about 6 dozen cookies.

**ANSWER** — Thanks to Kelly Trumbower, Hartsville, for sending a recipe for Goopy Butter Cake that she writes tastes the same as the one previously printed but much easier to make. It was requested originally by Georgia Harding from Smithsburg.

### Goopy Butter Cake

Grease 9x13x2-inch glass cake pan. Mix together:

- 1 yellow cake mix
- 1 stick butter
- 1 egg

Press this stiff mixture into greased pan. This is the crust or bottom. May put a layer of fruit such as cherries on it. Mix together the following topping:

- 1 pound confectioners' sugar
- 8 ounces cream cheese
- 2 eggs

Bake at 350 degrees for 25-35 minutes. Do not overbake.

### APPLE UPSIDE-DOWN GINGERBREAD

- ¼ cup butter
- ¼ cup packed brown sugar
- 1 teaspoon cinnamon
- 3 medium apples, peeled and sliced

1 package gingerbread mix  
Melt butter in bottom of 9-inch square pan. Combine brown sugar and cinnamon; sprinkle on bottom of pan. Arrange apples in pan on brown sugar mixture. Prepare gingerbread mix as directed on package; pour batter over apple slices. Bake as directed for gingerbread mix. Invert on serving plate. If desired, garnish with whipped cream and maraschino cherries. Cut into squares and serve.

### APPLE PANCAKES

- 1 egg
  - ¼ cup buttermilk
  - ½ cup applesauce
  - 1½ cups chopped, peeled apples
  - 1 cup whole wheat flour
  - 1 tablespoon sugar
  - 1 teaspoon baking powder
  - ½ teaspoon baking soda
  - ½ teaspoon salt
  - 2 tablespoons salad oil
- Beat egg; add remaining ingredients and beat until smooth. Heat griddle to 350 degrees and grease lightly. Pour batter from large spoon or from pitcher onto hot griddle. When pancakes are puffed and full of bubbles, turn and bake other side until brown. Makes 10 4-inch pancakes.

### CHUNKY APPLE MOLASSES MUFFINS

- 2 cups all-purpose flour
  - ¼ cup sugar
  - 1 tablespoon baking powder
  - 1 teaspoon ground cinnamon
  - ¼ teaspoon salt
  - 1 apple, peeled, cored, chopped
  - ½ cup milk
  - ½ cup molasses
  - ¼ cup vegetable oil
  - 1 large egg
- Heat oven to 450 degrees. Lightly grease eight 3-inch muffin pan cups. In large bowl, combine flour, sugar, baking powder, cinnamon, and salt. Add apple and stir to distribute evenly.

In small bowl, beat together milk, molasses, oil, and egg. Stir into dry ingredients and mix until blended. Fill muffin pan cups with batter. Bake 5 minutes, reduce heat to 350 degrees and bake 12 to 15 minutes longer or until centers of muffins spring back when gently pressed. Cool in pan 5 minutes. Remove muffins from pan cool to warm; serve.

### PENNSYLVANIA DUTCH APPLE BREAD

- ½ cup soft butter
  - ½ cup sugar
  - 2 eggs
  - 1½ cups peeled, cored, and shredded apples
  - 1 cup chopped nuts
  - 2 cups sifted all-purpose flour
  - 1 teaspoon baking powder
  - ½ teaspoon baking soda
  - ½ teaspoon salt
  - 1 teaspoon ground mace
  - 1 teaspoon ground nutmeg
- In a large bowl, cream butter and sugar until fluffy. Stir in eggs one at a time, then stir in apples and nuts. Add remaining ingredients and beat until well blended. Pour mixture onto a greased loaf pan. Bake in preheated 350 degree oven for 50-60 minutes or until cake tester inserted in center comes out clean. Unmold and place right side up on rack. Cool thoroughly before cutting into thick slices.