



Cook's Question Corner

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ANSWER — Arlene Snyder, Manheim, wanted a recipe using banana creme flavoring. Thanks to Mary Martin, Annville, for sending the following recipe.

Banana Cream Pie

- 16 graham crackers, rolled fine
- 6 tablespoons melted butter
- 1/2 cup brown sugar
- Mix together ingredients and press into 9-inch pie pan to form crust, save about 1/2 cup crumbs for topping if desired.
- 3 cups milk
- 2 eggs
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/2 to 1 teaspoon banana flavoring

Place 2 1/2 cups milk in saucepan or double broiler, sprinkle in sugar. Do not stir. Bring to boiling, reduce heat and add the other ingredients which were mixed in blender. Stir until thickened. Cool slightly before pouring into pie shell. Slice 2 bananas on top. Sprinkle on crumbs and garnish with more banana.

ANSWER — Sarah Clark, Breezewood, wanted a recipe for cherry pie made with red Kool-Aid. Thanks to Mary Ruth Guard, Friendsville, Md., for sending a recipe that her mother often made and the family liked.

Cherry Meringue Pie

- 1 package cherry-flavored Kool-Aid
- 1 cup sugar
- 4 tablespoons cornstarch
- 2 tablespoons flour
- 1 tablespoon butter
- 2 eggs
- 1/2 teaspoon salt
- 2 cups boiling water
- 1/2 cup cold water
- 1/2 teaspoon almond or lemon extract
- Mix together cornstarch, flour, sugar, and salt. Whip yolks of eggs in the 1/2 cup cold water and add to the dry mixture, mixing well. Add butter and the 2 cups boiling water, cook and stir constantly until it thickens. Remove from heat and add the extract and Kool-Aid and mix well. Pour into baked pie crust, using the egg whites for meringue.

ANSWER — Judy P. Looney, New Castle, wanted a cake recipe with a hot milk dressing served over it. Thanks to Louise Graybeal, Renick, W.V., for sending the recipe.

Creamy Coconut Cake

- Bake yellow cake mix in a greased 13x9-inch pan. When done, cool 15 minutes. Poke holes with a long prong fork into cake.
- Boil one minute:
 - 1 1/2 cups milk
 - 1/2 cup coconut
 - 1/2 cup sugar
- Pour over cake. Let cool completely.
- Mix 8-ounce container whipped cream topping with 1/2 cup coconut and spread over cake. Let set 8 hours. Store in refrigerator.

ANSWER — N. Shirk, Ephrata, wanted a recipe for pickles that are made in the sun. Thanks to a reader for sending the following recipe.

Sun Pickles

- Use a wide mouth gallon jug.
- Wash cucumbers thoroughly. Cut 4-6 inch cucumbers into 1/2-inch slices. Fill the jar with cucumber slices. Add:
 - 4 cloves garlic
 - 4 tablespoons salt
 - 1 tablespoon dill seed
- Fill the jar with water and place a crust of bread on top. Put the lid on and set outside in the sun for one week.
- Drain, rinse well. Make a brine of the following:
 - 4 1/2 cups sugar
 - 12 tablespoons vinegar
 - 3 teaspoons mustard seed
 - 3 teaspoons celery seed
- Mix well. The brine will be thick. Spoon the brine over the cucumbers, replace lid and refrigerate.
- Shake a few times to mix the sugar. Make sure lid is on tight as you shake it. May be eaten at once or will keep for months in the refrigerator.

ANSWER — Thanks to Mary Bowerman, Chambersburg, and to Marlene Martin, Chambersburg, for sending a salad dressing recipe that had been requested by Gina Hawbakkers.

House Dressing One-Half Gallon

- 2 1/2 cups granulated sugar
- 1/4 cup mustard
- 1/4 cup finely chopped onion
- 1/2 cup vinegar
- Mix together sugar, mustard, onion, and vinegar in mixer.
- Slowly add oil or it will separate:
 - 4 cups oil
 - 1 1/2 teaspoons salt
 - 1 1/2 teaspoons celery seed
 - 1/2 cup vinegar
- Mix everything together with mixer for 10 minutes.

Celery Seed Dressing

- 1 medium onion, grated
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon celery seed
- 1 tablespoon mustard
- 1/2 cup vinegar
- 1 cup oil, divided
- 2/3 cup sugar
- Blend all ingredients in blender adding only half the oil. While processing, add the remaining half slowly so it doesn't separate.

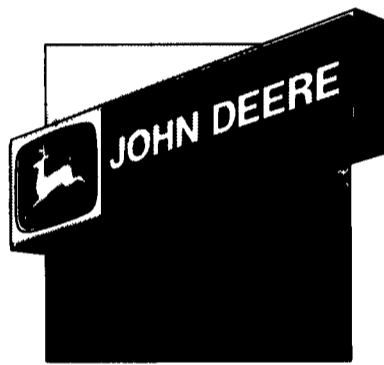


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