

Bread Rises To The Occasion



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. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — A reader wants to know if neck pumpkins may be used to make pancakes, if the pumpkin may be fried, and it may be used to make pudding on top of the stove?

QUESTION — A reader from Columbia County wants a recipe to make sauerkraut in jars.

QUESTION — Naomi Stoltzfus, Myerstown, would like recipes on using chestnuts in cooking or baking.

QUESTION — Eileen Dove, Upper Tract, W.V., would like a recipe for pink and white layered coconut cream candy.

QUESTION — Cindy Stoodley, Shickshinny, would like a recipe for homemade lobster bisque. May use imitation lobster.

QUESTION — Tammy would like a recipe for cream-filled doughnuts and for chocolate and peanut butter doughnut filling.

QUESTION — A Myerstown reader would like a recipe for gourmet round lollipops and the name of a store or address to purchase the molds.

QUESTION — A reader whose family likes sour and pickled foods is looking for recipes to can red or green bell peppers, preferably not whole.

QUESTION — Louise Graybeal, Renick, W.V. would like a recipe to make homemade condensed milk that uses dry milk.

QUESTION — Gladys Lillya, Salem, N.J., would like a recipe for Amish Old-Fashioned Puffy Sugar Cakes, which are sold at Good & Plenty Restaurant, Lancaster.

QUESTION — Doris Stump, Denver, would like a recipe for coconut cake like that served at Country Table Restaurant in Mount Joy.

QUESTION — Mrs. Larry Groff, Denver, wants to know how to roast chestnuts. Are they roasted in an over or in the wood stove over an open fire.

QUESTION — Joyce Shoemaker, Mt. Joy, would like a recipe for lemon dill bread.

QUESTION — Mrs. John Liston, Terra Alta, W.V., would like recipes using pure buckwheat flour, not buckwheat mix, to make bread, muffins, etc.

QUESTION — A reader would like a recipe for sour cream chocolate cake.

QUESTION — Debra Shull, Landisburg, would like a recipe for making sharp cheese using goat's milk.

QUESTION — A McAlisterville reader would like a recipe for a friendship cake with streusel topping.

QUESTION — Sadie Mae Stoltzfus, Bird-in-Hand, would like a recipe for coconut macaroons with almonds.

QUESTION — Mrs. Charles Creasy of Wrightsville would like a detailed recipe for making beef tripe.

QUESTION — F. Eleanor Rebeck is on a fat- and salt-free diet. She would like to know the ingredients used in soft ice cream or frozen custard.

QUESTION — Julianne Medaglia, Birdsboro, wants recipes for quick and easy (30 minute type) dinner ideas that can be made in the morning and cooked for supper or slow cooker ideas. Her husband and kids are not crazy about casseroles and that really limits things, she writes.

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WHOLE WHEAT ONION-DILL BREAD
 7 cups all-purpose flour
 5 cups whole wheat flour
 4 tablespoons dry yeast
 4 cups warm water
 ½ cup softened butter
 ½ cup sugar
 2 tablespoons salt
 ½ cup instant minced onion
 ¼ cup chopped fresh dill or 1 tablespoon dill seed

Dissolve yeast in 4 cups water. Add sugar, salt, onion, and dill to yeast mixture. Mix in 4 cups flour. Add butter and remaining flour. Knead until dough is soft and elastic. Let rise until double in size. Punch down, let rise again. Shape into loaves and put in greased pans. Let rise again until dough is 1-inch above pans. Bake at 350 degrees for 30 minutes. Makes 4 loaves. Note: to make a lighter bread, use less whole wheat flour and more white flour.

Kathy Wenger
 Bridgewater, Va.

RAISIN BREAD
 2 cups milk
 ½ cup shortening
 ½ cup sugar
 1 tablespoon salt
 1 cup raisins
 3 tablespoons yeast
 2 tablespoons sugar
 1 cup warm water
 3 eggs
 8½ cups flour

First scald milk. Put in mixing bowl: shortening, sugar, salt, and raisins. Pour hot milk on top and stir. Let cool. While cooling put yeast and sugar in warm water to dissolve. While milk is still warm, not hot, add yeast mixture, eggs, and flour. May need ½ cup more flour, but dough should not be dry. Put into greased bowl. Let rise one hour. Form loaves; put into greased pans. Smear 1½ tablespoons cream over top of each loaf.

Sprinkle enough sugar and cinnamon to soak up cream. Let rise until double. Bake in 350 degree oven for 20 minutes.

Ada Martin
 Shippensburg

BUTTERY PULL-APART BREAD
 2 loaves
 2 packages active dry yeast
 2 teaspoons sugar
 3 cups warm water
 ½ cup powdered milk
 ½ cup butter, melted and cooled
 ½ cup toasted wheat germ
 2 teaspoons salt
 5½-6 cups flour

Glaze:
 ¼ cup butter, melted

In a large bowl, dissolve yeast and sugar in warm water. Let stand until foamy, 5-10 minutes. Stir powdered milk, melted butter, wheat germ, and salt into yeast mixture using a heavy-duty electric mixer fitted with the paddle attachment and set on low speed. Beat in flour, ½ cup at a time, until a soft dough forms. On a floured surface, knead dough until smooth and elastic, 5-10 minutes, adding more flour to prevent stickiness.

Place dough in a large greased bowl, turning to coat. Cover loosely with a damp cloth. Let rise in a warm place until doubled, one hour.

Punch down dough. Divide in half. Roll each dough half into a long rope. Cut each rope into 12 equal pieces. Shape each dough piece into an oval. Place rolls, touching each other on 2 ungreased baking sheets.

Cover again. Let rise in a warm place until almost doubled, 20 minutes. Preheat oven to 400 degrees. Bake loaves until golden, 20 minutes. Transfer to wire racks to cool.

Sarah Clark
 Breezewood

QUESTION — J.M. Koser, Narvon, would like a recipe for Brown Bobby Cookies, which were popular about 50 years ago. The cookies were triangular with a triangle hole in the center. They were made in a special griddle like a waffle iron and frosted. Flavors included chocolate, vanilla, and spice. She would like both the recipe and information on the griddle.

QUESTION — Mrs. Howard Glenn of Lawrence County is looking for a recipe for dumplings that are made, wrapped in cheesecloth and boiled in water.

QUESTION — A reader would like a recipe for corn pie that tastes like that served at Cloister Restaurant in Ephrata.

QUESTION — Becky Hedden, Lewisberry, would like a recipe for salt-rising bread made with salt-rising yeast. She had tasted it in western New York state.

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 — 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 — 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 — 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.

ANSWER — Rosene Leinbach, Leola, wanted a recipe for pasta salad that uses rotini macaroni and sliced black olives. Thanks to Anna Martin, Denver, for sending a recipe.

Pasta Salad
 1 pound rotini "corkscrew" macaroni, cooked and drained
 1 can pitted ripe olives, chopped
 1 10-13-ounce jar salad olives
 1 medium onion, chopped
 1 green pepper, chopped
 ½ pound provolone cheese, diced
 ½ pound hard salami, diced
 ½ pound pepperoni, diced
 16-ounce bottle zesty Italian salad dressing
 1 tomato, diced

Season pasta to taste, salt, pepper, garlic, etc. Make at least 24 hours before serving. Add a little more dressing if too dry (pasta soaks it up). Add diced tomato before serving.

GLAZED BANANA-NUT BREAD

1 loaf
 2½ cups flour
 3 teaspoons baking powder
 ½ teaspoon baking soda
 ½ cup butter, softened
 1 cup sugar
 3 large eggs
 3 large ripe bananas, mashed
 2 teaspoons grated lemon or orange zest
 ½ cup chopped pecans

Glaze:
 1 cup powdered sugar
 1 cup milk
 Preheat oven to 350 degrees. Grease a loaf pan.

Mix together flour, baking powder, baking soda, and salt. Beat together butter and sugar at medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition.

Beat in bananas. Gradually beat in flour mixture until well blended. Stir in lemon zest and nuts. Spoon batter into prepared pan. Bake bread until a toothpick inserted in center comes out clean, about 55 minutes. Transfer pan to a wire rack to cool for 10 minutes. Turn bread onto rack to finish cooling. Glaze. Mix milk and powdered sugar together. Pour over bread, allowing some to drip down side.

Sarah Clark
 Breezewood

