



## 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** — Marvin Klait, Wilmington, Del., would like to find a recipe to make sugar-free cookies for diabetic friends.

**QUESTION** — A reader would like a recipe for baked doughnuts that are light in texture.

**QUESTION** — Harold Mattoon, Avoca, N.Y., would like a recipe for bloomin' onions that are popular in several restaurants. Also, where can the onion cutter be purchased?

**QUESTION** — Norma Stoltzfus, Morgantown, would like a recipe for English muffins made from scratch.

**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** — 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** — 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** — Mrs. Larry Groff, Denver, wants to know how to roast chestnuts. Are they roasted in an oven 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** — 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.

**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.

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### PUMPKIN PECAN PIE

3 slightly beaten eggs  
 ¼ cup sugar  
 1 teaspoon vanilla  
 ¼ teaspoon salt  
 1 cup canned pumpkin  
 ½ cup dark corn syrup  
 ½ teaspoon cinnamon  
 1 cup pecans

Mix together all ingredients, adding pecans last. Pour into unbaked pie shell. Bake at 350 degrees for 40 minutes.

Sara Martin  
 Savanna, N.Y.

### MY FAMILY'S FAVORITE PUMPKIN PIE

1 cup sugar  
 2 egg yolks  
 3 tablespoons flour  
 1 teaspoon cinnamon  
 ½ teaspoon allspice  
 1 cup warm milk

Cream sugar, egg yolks, and flour. Add pumpkin and other ingredients. Last add egg whites that have been beaten with a dash of salt. Mix and bake in an uncooked crust in 450 degree oven for 10 minutes. Reduce heat and bake 30 minutes longer or until custard is set.

### FAVORITE PIE DOUGH

¼ cup shortening  
 1 tablespoon milk  
 ¼ cup boiling water  
 2 cups all-purpose flour  
 1 teaspoon salt

Place first three ingredients in a mixing bowl. Whip until fluffy. Add flour and salt, beat until all dry ingredients are moistened. Divide dough in half and wrap in plastic wrap. Chill.

Remove dough and place between 2 12-inch long pieces of waxed paper. Roll out in a 12-inch circle.

Make 2 9-inch pastry shells or 2-crust pie.

Louise Graybeal  
 Renick, W.V.

**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** — 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 Chillies.

**ANSWER** — A reader whose family likes sour and pickled foods wanted recipes to can red or green bell peppers, preferably not whole. Thanks to Laurie Donaldson, New Park, for sending a recipe.

#### Canned Peppers

8 cups peppers (preferably mixture of green, yellow, orange, red)  
 8 cloves garlic  
 1½ cups sugar  
 ¾ cup water  
 2 cups cider vinegar  
 1 teaspoon mustard seeds  
 ½ teaspoon salt

Sterilize 4 one-pint jars, lids, etc. In saucepan, place sliced peppers (1-inch long and ¼ -inch thick) in enough water to cover. Heat to boiling and drain. Pack into jars. Place 2 cloves of garlic in each jar.

Heat vinegar, sugar, water, mustard seed, and salt to boiling. Pour over peppers ¼ -inch from top. Seal with lids and rings. Process in boiling water bath for 5 minutes.

**ANSWER** — Vivian M. Hillard, Narvon, wanted a recipe for hot cauliflower that is yellow in color but turmeric is not listed as an ingredient. Thanks to Laurie Donaldson, New Park, for the following recipe.

#### Tangy Pickled Cauliflower

12 cups cauliflower flowerets  
 4 cups white 5% vinegar  
 2 cups water  
 ¼ cup sugar  
 2 cups sliced onions  
 1 cup diced red bell peppers  
 1 tablespoon pickling salt  
 1 tablespoon mustard seed  
 1 tablespoon mixed pickling spice  
 ¼ teaspoon hot red pepper flakes

Blanch cauliflower in boiling water for 3 minutes. Cool on ice. Drain well. In 4-quart saucepan, combine remaining ingredients. Bring to a boil. In the meantime, fill hot jars with cauliflower, leaving ½ -inch headspace. Fill jars with hot mixture, leaving ½ -inch space at top. Remove trapped air bubbles with wooden utensil. Seal with lids and rings. Process in boiling water bath for 15 minutes. Makes about 8 pints.

### OHIO'S FROST ON THE PUMPKIN PIE

Crust:

1¼ cups graham cracker crumbs  
 3 tablespoons granulated sugar  
 ½ teaspoon ground cinnamon  
 ¼ teaspoon ground nutmeg  
 ¼ teaspoon ground cloves  
 ½ cup butter, melted

Filling:

1 can ready to spread vanilla frosting  
 1 cup dairy sour cream  
 1 cup canned pumpkin  
 1 teaspoon ground cinnamon  
 ½ teaspoon ground ginger  
 ¼ teaspoon ground cloves  
 8-ounces whipped cream topping

Heat oven to 350 degrees. In a bowl, combine all crust ingredients, reserving two tablespoons mixture for topping, press remaining mixture into bottom and up the sides of 9- or 10-inch pie pan, bake for 6 minutes. Remove and cool.

In a large bowl, combine all filling ingredients except whipped topping and beat for 2 minutes.

Fold in 1 cup whipped topping, pour into baked crust. Spread remaining whipped topping over filling.

Sprinkle with reserved crumbs. Cool 4 hours in refrigerator.

B. Light  
 Lebanon

### DANISH DESSERT

1 package strawberry Kool-Aid  
 2 quarts water  
 1 cup sugar  
 ¾ cup Clear Jell

Combine ingredients and bring to a boil, stirring constantly. Add: 1 large package strawberry Jell-O

Stir, and allow to cool to at least room temperature. Add:

2 quarts fresh or frozen strawberries

You can use other flavors Jell-O and Kool-Aid with other fruits. This is good served with a richer dessert or just by itself.

Sara Martin  
 Savanna, N.Y.

## Healthy Holiday Hotline

NEW CASTLE, Del.— Delaware Cooperative Extension master foods educators will staff a Healthy Holiday Hotline on Tuesday and Wednesday afternoons from noon until 4 p.m. on November 21 and 22. Just before the holidays many people have questions about recipe substitutions, food safety, leftover planning and healthy meal planning. Call (302) 831-1239 to get your answer.