

Cook's Question

(Continued from Page B8)

ANSWER — A reader wanted a recipe for sour cream chocolate cake. Thanks to Bernadean Wimer, Harmony, Shirley Jane Sipe, York, and others for sending recipes.

Sour Cream Chocolate Layer Cake

- 4 egg yolks
- 3 egg whites
- 1½ cups sugar
- 1 cup thick sour cream
- 1 teaspoon baking soda
- Pinch salt
- 1½ cups flour
- 2 squares chocolate

Beat egg yolks and sugar until yolks are light colored. Melt chocolate in part of the sour cream. Cool. Add remaining sour cream. Sift baking soda, salt, and flour, add alternately to yolk mixture and chocolate mixture. Beat egg whites until stiff but not dry. Fold into batter. Bake in 2-layer cake pans at 350 degrees until cake tests done.

Sour Cream Chocolate Cake

- 3 squares unsweetened baking chocolate
- ½ cup butter
- 1 cup water
- 1½ cups unsifted flour
- 2 cups granulated sugar
- ¼ teaspoon salt
- 1½ teaspoon baking soda
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup dairy sour cream

Melt together chocolate, butter, and water. In a large bowl, measure and mix together flour, sugar, salt, and baking soda.

To this mixture, add the eggs, vanilla, and melted chocolate mixture. Beat until well blended. Fold in sour cream. Pour into well greased 13x9x2-inch pan. Bake at 350 degrees for 30-35 minutes. Cool completely before frosting.

Chocolate Frosting

- 4 cups confectioners' sugar
- ¼ teaspoon salt
- ½ cup cocoa
- ½ cup butter
- 1 egg
- 1 teaspoon vanilla extract
- ½ cup milk

Sift confectioner's sugar if lumpy, combine with salt and cocoa. Cream butter. Add egg. Add dry ingredients alternately with milk and vanilla. Beat until creamy. Depending on the size of the egg, you may need all the milk to reach the desired consistency.

Shirley writes the chocolate icing really adds a crowning touch to the moist, delicious cake. This is enough frosting for two cakes. I use half and freeze half.

ANSWER — Louise Graybeal, Renick, W.V. wanted a recipe to make homemade condensed milk that uses dry milk. Thanks to a Newmangtown reader for sending a recipe that she said is wonderful.

Sweetened Condensed Milk

- ½ cup boiling water
- 3 tablespoons butter
- ½ cup sugar
- 1½ cup dry powdered milk

Measure boiling water into blender. Add butter, sugar, and milk. Blend briefly. Scrape sides and blend 30 seconds. Pour out and let stand until thick and cool. This is equivalent to a 14-ounce can of sweetened condensed milk.

ANSWER — Cindy Stoodley, Shickshinny, wanted a recipe for homemade lobster bisque. Thanks to Nancy Sander, Litz, for sending a recipe.

Lobster Bisque

- ½ pound lobster meat, cooked
- ½ cup dry sherry
- ¼ cup butter
- 4 tablespoons flour
- 3 cups half and half (or milk)
- 2 teaspoons Worcestershire sauce
- Dash salt and white pepper

Soak lobster meat in sherry for 30 minutes. Melt butter in saucepan. Add flour and cook about one minute until blended.

Whisk in the half and half. Continue cooking until thickened. Season with salt, pepper, and Worcestershire sauce.

Add lobster meat and sherry. Cover and heat over low heat about 10 minutes. Do not let boil.

ANSWER — Doris Stump, Denver, wanted a recipe for coconut cake like that served at Country Table Restaurant in Mount Joy. Thanks to a Manheim reader for the following recipe.

Fresh Coconut Cake

- 2 9-inch baked yellow layer cakes (still warm)
- 1 package fresh frozen coconut, thawed
- ¼ cup warm milk
- ½ teaspoon coconut flavoring
- 3 tablespoons confectioner's sugar
- Your favorite buttercream frosting

Mix together milk, confectioners' sugar, and coconut flavoring. Drizzle over warm cake. Chill thoroughly. Frost bottom layer. Pat coconut on-top. Top with remaining layer. Frost top and sides. Pat remaining coconut on frosting. Chill.



This column is for readers who have questions but don't know whom to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

QUESTION — Mary Dengler, Middletown, Ohio, would like to know where to purchase heavy duty chair frames for macrame. She does not want to do all that work on used frames.

QUESTION — A subscriber would like to know where to get a stove enameled.

QUESTION — Aida Mothes, Rt. 4, Box 477, Renick, W.Va., would like to buy or copy a discontinued pattern. It is Simplicity #6934 in size 16. The pattern is a woman's dress with a tied keyhole neckline.

QUESTION — A subscriber would like to purchase a book on ...

QUESTION — A subscriber would like to purchase 50-pound bags of fine ground Northampton or Lehigh ...

QUESTION — A reader would like to know the pattern to make knitted ...

QUESTION — Harold Stouck, when he was young, he made a horn. He's tried to duplicate it unsuccessfully. He would like to know the ingredient used to ...

QUESTION — Jean ... would like to know how to make scented pine cones to set in bowls or baskets.

QUESTION — Joann ... writes that several months ago she requested a pattern for a woman's dress and wants to send a couple of dollars to Leora, please write to ...

QUESTION — Mrs. D. Fisher, Lewistown, PA 17044, is looking for a fifth reader from the Alice and Jerry ... and Co.

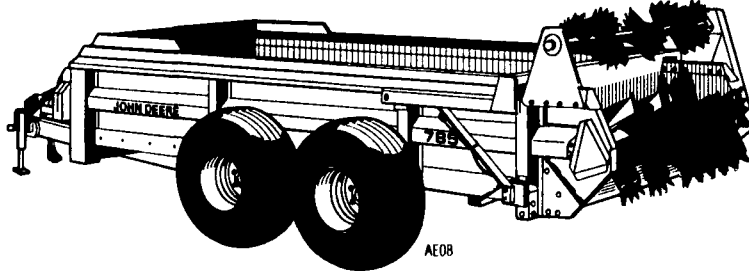
QUESTION — Patricia ... has a Turbo Baker II bread machine from Industries of Canoga Park, Calif. She is in town recently as last fall but not both the of service. Does anyone have a company or know if another company ...

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