



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 — Kathryn Heberling, Falls Creek, is looking for teaberry flavoring to use in hard tack candy and in ice cream.

QUESTION — Mrs. Musser, Denver, wants to know how to make fried apples like those served in restaurants with the vegetables. It is not a dessert.

QUESTION — Renee Fitzpatrick, Annville, would like a recipe for Chicken Stoltzfus.

QUESTION — Linda Ludwig, Reading, would like recipes for banana crumb cake, blueberry and cinnamon raisin bagels, pumpkin pie that has about 1/4-inch layer of egg whites across the top when finished baking, and apple tart with syrup topping like those sold by Ruppert's Bakery at the Leesport Auction years ago.

QUESTION — Corinne Lyter, Port Royal, writes that she remembers seeing a request for cinnamon twists like those served by Pomeroy's coffee shop in Harrisburg years ago. She missed the recipe. Did anyone clip it or have it in their files?

QUESTION — Iris Weaver, Mohnton, would like some recipe for sugarless desserts that are easy to make.

QUESTION — Sarah Clark, Breezewood, would like recipes for a cheesecake made with a layer of caramel then baked with a layer of spicy apples on top; an ice ball rolled in coconut and flavored with rum; a banana drop cookie, a cake called beehive cake, and a white potato pie.

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

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 — 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 — 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 — 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.

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THE FRUITCAKE HATER'S FRUITCAKE

3 large navel oranges
1 cup dried cranberries
1/4 cup golden raisins
1/4 cup each: currants, dried apricots, chopped
2 cups granulated sugar
1 cup butter, at room temperature
4 eggs
1 teaspoon vanilla
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon each: ginger, nutmeg
1 cup buttermilk
1 cup chopped walnuts

Icing:
8-ounces cream cheese, room temperature
6 tablespoons confectioners' sugar
Dried fruit (for garnish, optional)

Preheat oven to 325 degrees. Butter and flour 10-inch tube pan. Grate the zest from oranges to make 3 tablespoons for cake and 2 teaspoons for icing. Squeeze

oranges to yield 3/4 cup juice for cake and 1/4 cup for icing. Set aside. In medium saucepan, combine dried cranberries, raisins, currants, apricots, and 3/4 cup orange juice. Bring to a boil; reduce heat and simmer 5 minutes or until fruit is plumped. Drain well; set aside.

In large mixer bowl, cream sugar and butter until light and fluffy. Add eggs, one at a time; beat well. Add 3 tablespoons grated orange zest and vanilla; beat well. Alternately add combined dry ingredients and buttermilk to creamed mixture, beginning and ending with flour mixture. Stir in walnuts and fruit. Pour batter into prepared pan. Bake about 1 hour and 15 minutes or until golden brown and a wooden pick inserted in center comes out clean. Cool in pan 10 minutes. Remove to wire rack; cool completely.

For icing, beat together cream cheese and confectioners' sugar until smooth. Add 1/4 cup orange juice and 2 teaspoons orange zest; beat well. Spread icing on top of cake. Garnish with additional dried fruit, if desired.

Note: Cake can be made 5 days ahead; cover and refrigerate. Bring

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 Chilies.

ANSWER — A reader wanted 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? Thanks to Anna Martin, Denver, for sending both pancake and pudding recipes.

Pumpkin Pancakes

Use your favorite pancake mix. For every 2 cups of the dry mix used, add 1/2 cup pumpkin, 1/2 teaspoon ground cinnamon, 1/4 teaspoon ground allspice, egg, and liquid ingredients required on the recipe directions. Cook as directed. If batter is too thick, add 1 to 2 tablespoons milk or water to achieve pouring consistency.

Pumpkin Pudding

3-ounce box butterscotch pudding and pie filling mix
2 cups milk
1/2 cup cooked pumpkin
Combine ingredients and cook as directed on package.

ANSWER — Marvin Klait, Wilmington, Del., wanted a recipe to make sugar-free cookies for diabetic friends. Thanks to Anna Martin, Denver, for sending a recipe.

Dietetic Applesauce Cookies

1 1/4 cup cake flour
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon baking soda
1/2 cup butter
1 tablespoon Sucaryl solution or 24 tablets, crushed
1 egg
1 cup sugarless applesauce
1/2 cup raisins
1 cup all-bran cereal

Sift together flour, salt, seasonings, and baking soda. Mix together butter, sucaryl, and egg until light and fluffy. Add flour and applesauce alternately. Mix well. Fold in raisins and all-bran. Drop by teaspoonful one inch apart on cookie sheet. Bake at 370 degrees for 20 minutes. Makes 4 dozen cookies, 39 calories per cookie.

to room temperature 30 minutes before serving. To freeze, wrap tightly in freezer wrap, heavy-duty aluminum foil or plastic freezer-safe bags. Freeze up to 2 months. Defrost in refrigerator; bring to room temperature 30 minutes before serving.

Am. Dairy Association

AUNT EVELYN'S MOLASSES COOKIES

14 cups flour
4 cups sugar
2 cups butter
2 cups molasses
5 eggs, beaten
3 1/2 tablespoons baking soda
1/2 cup boiling water
1 pound dates, chopped
1 pound seedless raisins
1 1/2 teaspoon salt
1 egg, beaten to spread on top of unbaked cookies

Sift flour and sugar. Add butter and salt. Mix with hands as for pie dough. Add molasses, beaten eggs, boiling water in which baking soda has been dissolved. Beat. Cook dates and seedless raisins in 1 1/2 cups water until water evaporates. Cool. Add raisin and date mixture to molasses mixture. Mix well. Refrigerator dough overnight. Grease cookie sheets. Roll about 1/2 cup dough on lightly floured surface until you have a long thin sausage shape. Place three pieces on cookie sheet lengthwise. Press dough down all along the rolls. Brush with beaten egg. Bake at 350 degrees for 12-15 minutes until light brown. Cut into desired size. Cool. Makes about 275 cookies.

When I tasted these at my aunt's house, I knew that I needed this recipe. The cookies are delicious and soft. Store them in tight containers.

You know the saying that you can't eat one potato chip—it's the same with these cookies.

Sarah Clark
Breezewood

SALTED PEANUT CHOCOLATE CARAMEL SQUARES

Marshmallow Layer
2 1/2 cups powdered sugar
1 7 oz. jar marshmallow creme
Crust
1 cup crushed cream filled chocolate sandwich cookies (about 8-10)
1/2 cup salted peanuts, finely chopped
1/4 cup margarine or butter, softened

Topping

36 caramels, unwrapped
2 tablespoons milk
1 cup salted peanuts, coarsely chopped
1/2 cup semi-sweet chocolate chips, melted

In a medium bowl combine 1/2 cup of powdered sugar and marshmallow creme. Blend thoroughly. Sprinkle powdered sugar on table surface pour out marshmallow mixture and knead in the rest of sugar. Shape into 7 1/2" square. Cover with plastic wrap and set aside.

Heat oven 350°. Line 8" square pan with foil. In a small bowl, mix wet ingredients. Press into prepared pan. Bake for 10 minutes or until puffy. Uncover marshmallow square immediately place over hot crust.

In a medium saucepan over low heat, heat caramels and milk until caramels are melted. Pour melted caramel over marshmallow layer, sprinkle with cooled peanuts. Drizzle chocolate over peanuts. Cut into 2" squares.