



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 — I.M. Filler, Brookfield, Mass., would like a recipe for souse. She writes that in New England, they cannot purchase souse and many other fine smoked and cured meats that they were raised with in Pennsylvania.

QUESTION — Joyce Utterback of Alderson, W.V. would like a recipe for old-fashioned buckwheat cakes in which the batter needs to set overnight.

QUESTION — Elizabeth Littleton, Glen Arm, Md., and Joyce Utterback of Alderson, W.V., would like the starter for Amish cinnamon bread.

QUESTION — Helen Spencer, Hopewell, N.J., would like recipes for the Amish Friendship Starter. She has made so much of the bread and given it away that she would like to stop feeding it for awhile. She asks if it may be frozen because she doesn't want to lose the ability to make more of it as it is wonderful.

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 — 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 — 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 — 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.

Gifts From The Kitchen

(Continued from Page B6)

GRAHAM CRACKER TREATS

Use jelly-roll pan. Break apart graham crackers into individual crackers — cover entire pan placing crackers side by side.

Melt:

2 sticks butter

Stir in and bring to a boil:

1/2 cup granulated sugar

Ladle butter mixture over crackers, covering to form a light glaze on each. Sprinkle crackers with coarsely crushed peanuts. Bake at 350 degrees for 10-12 minutes or until lightly browned. Remove from oven, cool for a few minutes then place on waxed paper until completely cool. Store in a cool area. Packs nicely in a tin for gift-giving.

Any leftover butter mixture may be used to make more crackers.

Wanda Martin
Lititz

INDIAN SPICE MIX

1/2 cup curry powder

2 tablespoons ground cumin

1 tablespoon ground turmeric

2 teaspoons grated lemon rind

1/4 teaspoon ground cinnamon

1/2 teaspoon ground cloves

Combine all ingredients, stirring well. Store spice mixture in an airtight container. Yields: 1/2 cup.

Betty J. Light
Lebanon

MEXICAN SPICE MIX

1/2 cup chili powder

1/4 cup paprika

2 tablespoons ground cumin

2 teaspoons garlic powder

1 teaspoon ground red pepper

1 teaspoon salt

Combine all ingredients, stirring well. Store in airtight containers. Yields: 1 cup.

Betty Light
Lebanon

ITALIAN SPICE MIX

1/2 cup dried whole oregano

1/4 cup dried whole basil

1/4 cup dried parsley flakes

3 tablespoons rubbed sage

1 tablespoon garlic powder

1 teaspoon dried whole rosemary

1 teaspoon salt

Combine all ingredients, stirring well. Store spice mixture in airtight container. Yields: 1 cup.

Betty Light
Lebanon

CHINESE SPICE MIX

1/2 cup toasted sesame seeds

3 tablespoons Chinese fine spice powder

2 tablespoons brown sugar

1 teaspoon grated orange rind

1 teaspoon salt

Combine all ingredients, stirring well. Store spice in an airtight container. Yields 1 cup.

Betty Light
Lebanon

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

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 — Mrs. Howard Glenn of Lawrence County wanted a recipe for dumplings that are made, wrapped in cheesecloth and boiled in water. Thanks to Inez Callins, Middletown, for sending a recipe.

Dumplings

2 cups flour

3-4 teaspoons baking powder

1/2 teaspoon salt

2 tablespoons sugar

2 tablespoons shortening or butter

1/4 cup milk

Apples or peaches, peeled

Brown or white sugar to fill

Cinnamon or nutmeg

Use your own pie crust or make a dough by combining the dry ingredients and cutting in the shortening. Add enough milk to make a rollable dough. Roll it out rather thick on a floured surface. Cut into six squares.

Core the apples, slice peaches in half and pit. Fill fruit centers with a spoonful of sugar and a sprinkle of spice (may add a pat of butter). Place each fruit on a dough square, pull the four corners together, dampen edges slightly and press to seal.

Tie each dumpling in a piece of white muslin or cheesecloth (twist ties work). Drop dumplings into a large kettle of boiling water. Boil 30 minutes.

When I was a child, my mother rolled out the dough and used cherries and wild blackberries sometimes for the filling, and sprinkling with sugar, butter, and nutmeg or cinnamon. She rolled it up like jelly rolls, wrapped in a cheesecloth and boiled. This she called Rolly-Polly. Served warm with milk, it was always a treat.

ANSWER — Iris Weaver, Mohnton, wanted recipes for sugarless desserts that are easy to make. Thanks to Mrs. Darin Helsel, Woodbury, for sending a recipe.

Chocolate Sour Cream Cookies

8 ounces sugar-free chocolate cake mix

3 tablespoons sour cream

1 teaspoon water

Use vegetable spray to lightly grease the cookie sheets. Combine cake mix, sour cream, and water in a small bowl. Beat thoroughly. Drop from a teaspoon onto greased cookie sheets. Bake at 350 degrees for 9 to 10 minutes. 1 cookie equals 33 calories, 5 carbohydrates.

ENGLISH TOFFEE STAR COOKIES

1/4 cups all-purpose flour

1/2 cup sugar

1/2 teaspoon salt

1/2 cup unsalted butter, chilled and cut into small pieces

1/2 teaspoon vanilla

1/2 cup English toffee bits for baking

Chocolate Glaze:

2 ounces semisweet chocolate, broken into small chunks

1/4 cup whipping cream

For cookies, place flour, sugar, and salt in food processor work bowl fitted with metal blade. Add butter and vanilla, process, pulsing machine on and off, for several seconds, until mixture resembles coarse crumbs. Add toffee bits and process a few seconds more; mixture will be very crumbly. (Do not overprocess.) Transfer mixture to work surface and knead 2 to 3 minutes. Gather dough into a ball, then flatten into a disk. Wrap in plastic wrap; refrigerate at least one hour to chill completely.

Preheat oven to 350 degrees. Place dough on lightly floured sheet of waxed paper; sprinkle lightly with flour. Cover dough with second sheet of waxed paper and roll to 1/4-inch thickness. Remove top sheet and cut dough into stars or other shapes with cookie cutters. Using a spatula, transfer cookies to un buttered cookie sheets, spacing about 1-inch apart. Bake 12 to 14 minutes, until light brown. Remove from oven; cool cookies 1 minute on cookie sheets. Transfer cookies to wire racks; cool completely.

To prepare glaze, place chocolate and cream in a small saucepan. Cook over low heat until chocolate is melted and mixture is smooth, stirring frequently; cool slightly. Place mixture in heavy-duty plastic freezer bag. Seal bag, removing excess air; snip a small end off one corner. Squeezing bag gently; drizzle glaze over cookies. Let stand until glaze is set, 30 to 60 minutes. Store tightly covered at room temperature 2 days or freeze up to one month.

Yield: 20 cookies.

Am. Dairy Assoc.

