



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 — Donna Beyerbach of Oakdale wants a recipe for buckeyes and for goat milk fudge.

QUESTION — A faithful reader would like recipes for seven-minute frosting with grated apple, piggy bank pork casserole, hurricane cake, and two butterscotch cookies, one is oblong and the other made with raisins and pecans.

QUESTION — Karen Moyer, Portage, wants a recipe for cherry pie filling using frozen cherries.

QUESTION — Betty Farrell, Lindley, N.Y., would like directions for making rice crispy treats made with Karo syrup instead of marshmallows. She recalls that the recipe was printed on cereal boxes in the late 1950s or early 1960s.

QUESTION — Anna Martin, Denver, would like a recipe for a molded dessert made with creme de menthe and lined with Lady Fingers. She made this years ago but lost the recipe.

QUESTION — Carol Grove, Somerville, Va., would like recipes for gluten-free diets suitable for the holidays. She especially wants a stuffing recipe suitable for turkey and chicken.

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 — 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.

Holiday Entertaining

(Continued from Page B6)

MOLASSES SPICE CRISP

2 1/2 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
2 teaspoons ginger
2 teaspoons cloves
1 teaspoon nutmeg
1 cup sugar
1 egg, unbeaten
4 tablespoons molasses
1/4 cup butter

Measure flour, baking soda, and spices. Sift together three times. Cream sugars and butter until light. Add egg, beat thoroughly, add molasses and flour gradually. Mix well after each addition. Chill dough and then form into balls the size of a hickory nut, dip into granulated sugar, placed on a greased cookie sheet. Bake in 350 degree oven until done. Do not store until cool.

These cookies are great keepers if you can keep the hands out of the cookie jar. Makes great food gifts also. They're a favorite with my family.

Louise Graybeal
Renick, W.V.

ARM-CHAIR QUARTER BACK CRACKER JACKS

8 quarts popped popcorn
2 cups light brown sugar
1/2 cup clear Karo syrup
1 cup Spanish peanuts
2 sticks butter
1 teaspoon vanilla
1 teaspoon baking soda
Heat oven to 200 degrees. Place popped popcorn in shallow 9x13-inch pan sprayed with non-stick cooking spray.

Melt butter, add brown sugar, and Karo syrup, bring to boil and cook 5 minutes. Remove from heat, add vanilla and baking soda, stirring well.

Pour over popped corn and peanuts, stirring as you pour. Place in 200 degree oven for one hour, stirring every 15 minutes. Cool and eat.

B.J. Light
Lebanon

ALMOND EGGNOG PUNCH

3 quarts dairy eggnog
3 cups milk
1 tablespoon almond extract
Combine all ingredients. Pour into punch bowl.

Jennifer Davis
Berks Co. Dairy Princess

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.

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

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 — Louise Graybeal, Renick, W.V., wanted to know where she can purchase flaked hominy. Thanks to Elizabeth Seibert, Fredericksburg, who wrote that she read that flaked hominy is no longer made according to a spokesperson from Quaker Oats Company. Elizabeth said hominy in cracker corn size is available at the bulk food stand at Root's Market held in Manheim on Tuesday and from Horning's Bulk Food Store near Myerstown on Roma Road.

ANSWER — Kathryn Heberling, Falls Creek, wanted to know where to purchase teaberry flavoring to use in hard tack candy and in ice cream. Sarah Clark, Breezewood, uses teaberry lozenges. Here is her ice cream recipe.

Teaberry Ice Cream

1 pound teaberry lozenges (soak overnight in 1-quart milk)
6 tablespoons cornstarch
2 cups sugar
1 quart milk
4 egg yolks
4-5 quarts milk
Cook together cornstarch, egg yolks, and sugar in 1 quart milk. Add 4-5 quarts milk, enough for an 8-quart freezer. Follow directions for your ice cream freezer.

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ZIPPY PEANUT SNACK

1/2 cup butter
1 tablespoon Worcestershire sauce
1 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon paprika
2 cups bite-size shredded wheat squares
2 cups bite-size shredded rice squares
2 cups Spanish peanuts
2 cups pretzel sticks
Preheat oven to 300 degrees. Melt butter; add seasonings. Combine remaining ingredients in large bowl; pour on seasoned butter. Toss to coat evenly. Spread on shallow baking pan. Bake 20 minutes, stirring occasionally. Cool. Store in airtight container at room temperature up to 2 weeks.

A.V. Dairy Assoc.

CHEX BRAND PARTY MIX

1/2 cup butter, melted
1 1/4 teaspoons seasoned salt
4 1/2 teaspoons Worcestershire sauce
8 cups of your favorite Chex brand cereals (corn, rice, or wheat)
1 cup mixed nuts or peanuts
1 cup pretzels

In a small bowl, add seasoned salt and Worcestershire sauce to melted butter; mix well. Pour cereals, nuts, and pretzels into a 2-gallon resealable plastic bag.

Pour butter mixture over cereal mixture inside bag. Seal top of bag securely. Shake bag until all pieces are evenly coated.

Pour contents of bag into large microwave-safe bowl. Microwave on high 5 to 6 minutes, stirring every 2 minutes. Spread on absorbent paper to cool. Store in airtight container. Makes 9 cups.

Or make in conventional oven by baking at 250 degrees for one hour, stirring every 15 minutes. Cool and store as directed above.

SWISS-BACON SPREAD

3 cups shredded Swiss cheese, at room temperature
1/2 cup dairy sour cream
3-ounces cream cheese, softened
6 slices bacon, cooked and crumbled
1 teaspoon Worcestershire sauce

1 teaspoon Dijon-style prepared mustard
1/4 teaspoon pepper

Beat Swiss cheese, sour cream, and cream cheese in large mixing bowl until well blended. Stir in remaining ingredients. Store, covered, in refrigerator until ready to package as gifts or for yourself. Will keep up to 3 weeks. Let mixture stand at room temperature about 30 minutes before serving with assorted crackers.

Jennifer Davis
Berks Co. Dairy Princess

EASY CARAMEL APPLE DIP

8-ounces cream cheese, softened
1/4 cup brown sugar, packed
8 ounces sour cream
2 teaspoons vanilla extract
2 teaspoons lemon juice
1 cup cold milk
3.4-ounces instant vanilla pudding

In mixing bowl, beat cream cheese and brown sugar until smooth. Add sour cream, vanilla, lemon juice, and pudding. Beat well after each addition. Cover and chill for one hour. Makes 3 1/2 cups. May be made with lowfat dairy products.

Marie Lieb
Cambria Co. Dairy Princess