



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** — Michele Millerton, Powlison, would like a recipes for breadsticks and the tomato sauce in which to dip the breadsticks. She likes those served by Pizza Hut.

**QUESTION** — Carol Grove would like a recipe for chocolate chip cookies that stay moist and chewy. Any secrets to keeping the cookies from drying out in a few days.

**QUESTION** — Betty S. Ensor, Owings Mills, Md., would like a recipe for the apple cinnamon bread that tastes like that made at Shady Maple Farm Market in East Earl.

**QUESTION** — Beth Graves, Columbia, would like a recipe for Depression Potato Soup made with ground beef, onions, and diced potatoes. She tasted this unusual dish at a bookstore recently and said the soup was delicious.

**QUESTION** — A Kutztown reader would like a recipe for pepperoni made with venison or beef.

**QUESTION** — Cindy Snyder, Bethel, would like a recipe for old-fashioned opera fudge, not a recipe using cream cheese.

**QUESTION** — Gail Hunter, Smithsburg, Md., would like recipes for creamed lettuce and for Trail Mix Bars.

**QUESTION** — L.G. of Mechanicsburg would like a funnel cake recipe and wants to know where to obtain a funnel cake mold.

**QUESTION** — Rose Diehl, Bloomsburg, would like a recipe for Venison and Pork Soupie.

**QUESTION** — Clara Roberts, Gettysburg, would like a recipe for what she thinks is called Colonial Pumpkin Pie. She recalls that it used the typical ingredients plus molasses and allspice.

**QUESTION** — Donna Beyerbach of Oakdale wants a recipe for buckeyes.

**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** — 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** — 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** — Linda Ludwig, Reading, would like recipes for banana crumb cake, blueberry and cinnamon raisin bagels, 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, 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** — 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** — 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?

**ANSWER** — Karen Moyer, Portage, wanted a recipe for cherry pie filling using frozen cherries. Thanks to Mary Snyder, for sending a recipe that she writes may be used by substituting other fruits for the cherries.

**Cherry Pie Filling**

1 quart frozen sour cherries  
 3 tablespoons cornstarch  
 ½ cup sugar  
 Combine cornstarch and sugar to liquid of cherries to make 1 cup. Bring to boil and add cherries until thickened.  
 1 teaspoon lemon juice or almond extract may be added to enhance flavor.  
 Pour cherry filling into unbaked pie shell.  
 For crumb topping: combine until blended:  
 ¾ cup flour  
 ½ cup sugar  
 ¼ cup shortening  
 Sprinkle crumbs on top of cherries and bake pie in 425 degree oven for 20 minutes. Reduce heat to 350 degrees and bake until crust is lightly browned.

**ANSWER** — Louise Graybeal, Renick, W.V., sent a recipe for fried apples, which Mrs. Musser from Denver had requested.

**Fried Apples**

6 tart apples, peeled and sliced  
 1 tablespoon butter  
 ½ cup sugar  
 ¼ cup maple syrup  
 Melt butter in a skillet and add sliced apples. Sprinkle with sugar and syrup. Cover and saute until tender.

**ANSWER** — Joyce Utterback of Alderson, W.V. wanted a recipe for old-fashioned buckwheat cakes in which the batter needs to set overnight. Thanks to Louise Graybeal, Renick, W.V., for sending a recipe.

**Orb Reed & Jim Van Metre's Old Fashioned Buckwheat Cakes**

Dissolve 1 cake compressed yeast in ½ cup lukewarm water  
 Add:  
 2 cups cold water  
 Sift together and stir in:  
 2 cups buckwheat flour  
 ½ cup cornmeal  
 ½ cup flour  
 1½ teaspoon salt  
 Beat vigorously until smooth. Cover and let stand overnight. In morning, stir in:  
 2 tablespoons brown sugar or molasses  
 ¼ cup butter, melted, or vegetable oil  
 1 teaspoon baking soda dissolved in ½ cup hot water  
 Let stand at room temperature for 30 minutes and fry. Makes 36 4-inch pancakes. Refrigerates well.

**ANSWER** — Thanks to Ruth Boyd, Alburtis, for answering the request for Betty Farrell of Lindley, N.Y.

**Chocolate Scotcheros**

1 cup sugar  
 1 cup light Karo  
 1 cup peanut butter  
 6 cups rice crispy cereal  
 6 ounces semi-sweet chocolate morsels  
 6 ounces butterscotch morsels  
 Combine sugar and syrup in 3-quart saucepan. Cook over moderate heat, stirring frequently until mixture begins to bubble. Remove from heat. Stir in peanut butter; mix well. Add rice crispies; stir until well blended. Press mixture into buttered 13x9-inch pan.  
 Melt together chocolate and butterscotch morsels over hot but not boiling water, stir until well blended. Remove from heat. Spread evenly over cereal mixture. Cook until firm. Cut into bars. Yields: 48 bars, 2x1-inches.

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**Health**

(Continued from Page B6)

**FRUITY ANGEL FOOD CAKE**

4-ounce package vanilla pudding mix  
 2 cups skim or low-fat milk  
 8 ounces low-fat vanilla yogurt  
 1 angel food cake, cubed  
 2 cups ripe bananas, sliced  
 3 cups canned peaches, juice drained

In a mixing bowl, beat the pudding mix and milk until they are thick. Add yogurt and beat again. Cover and refrigerate for at least 30 minutes.

Put the cake cubes in the bottom of a 2¼-quart glass bowl. Pour one cup of the refrigerated yogurt mixture over the cake cubes. Add one cup bananas and 1½ cups peaches. Pour the remaining yogurt mixture over this fruit. Top with the remaining bananas and peaches. Cover and put in the refrigerator for at least three hours before serving.

Makes 10 one cup servings.  
 Calories 297; fat ½ gram; cholesterol 2 mil; and sodium 270 mil.

Bradford Co. Extension

**MOCK SAUSAGE PATTIES**

1 pound ground turkey or chicken  
 ¼ cup salt-free seasoned bread crumbs  
 2 tablespoons low-sodium chicken broth  
 2 tablespoons minced onion  
 1 tablespoon vegetable oil  
 ¼ teaspoon ground sage  
 ¼ teaspoon ground thyme  
 ¼ teaspoon ground black pepper

1 large egg white  
 In medium-sized bowl, combine all ingredients, except egg white. Using hands, blend ingredients well. Gently beat egg white with a fork; add to mixture and incorporate with hands or large wooden spoon. Shape into 12 patties. Place on non-stick cookie sheet. Broil 3-4 inches from heat source 4-5 minutes or until light brown. Turn and broil additional 2-3 minutes, or until cooked through. Makes 6 servings.

Am. Cancer Society

**APPLESAUCE**

**MAPLE MUFFINS**

2 cups whole wheat flour  
 1 tablespoon baking powder  
 1¼ cups unsweetened applesauce  
 ½ cup maple syrup  
 2 egg whites  
 ½ cup raisins or chopped walnuts

Combine the flour and baking powder, and stir to mix well. Add the applesauce, maple syrup, and egg whites, stir just until the dry ingredients are moistened. Fold in the raisins and walnuts.

Coat muffin cups with nonstick cooking spray, and fill ¾ full with the batter. Bake at 350 degrees for 16 to 18 minutes, or just until a wooden toothpick inserted in the center of a muffin comes out clean.

Remove the muffin tin from the oven, and allow it to sit for 5 minutes before removing the muffins. Serve warm or at room temperature. Yield: 12 muffins.

