



Cook's Question Corner

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ANSWER — Anna Martin, Denver, wanted a recipe for a molded dessert made with creme de menthe and lined with Lady Fingers. Thanks to E. Brubacher, Terre Hill, for sending a recipe.

Lady Finger Chocolate Dessert

2 ounces creme de menthe chocolate candy
2 tablespoons sugar
2 tablespoons hot water
¼ teaspoon salt
4 eggs, separated
1½ dozen lady fingers
1 teaspoon vanilla
Melt chocolate in double boiler. Add sugar, salt, and hot water; stir until smooth.
Add beaten egg yolks and cook 2 minutes longer. Remove from heat and cool. Add vanilla. Add stiffly beaten egg whites and fold into mixture.
Arrange lady fingers in log cabin fashion in a serving dish. Pour mixture over them and top with whipped cream. Makes 6 servings.

ANSWER — Betty S. Ensor, Owings Mills, Md., wanted a recipe for the apple cinnamon bread that tastes like that made at Shady Maple Farm Market in East Earl. Thanks to a reader for sending a recipe.

Twist Cinnamon Rolls With Caramel Icing

2 cups scalded milk
2 cups warm milk
4 packages yeast
½ pound butter
4 eggs, beaten
12-13 cups flour
1 cup sugar
½ teaspoon salt
1 teaspoon nutmeg
Place yeast in bowl, add 2 cups warm water and sprinkle 2 teaspoons sugar over top. Scald milk with approximately ½ cup sugar. Place butter in bowl and pour hot milk over it to melt. Stir; cool slightly. Add salt, beat eggs, ¾ cups sugar, and nutmeg. Add yeast mixture. Stir in flour. Knead. Dough will be sticky. Let rise until double into 12 equal parts. Roll out one part to fit in a pizza pan. Spread with melted butter and sprinkle with cinnamon and brown sugar. Do this two more times. You will have three layers of dough on each pan. Place a glass in the middle of the pan as a guideline, and cut 1½ -inch pie wedges to the rim of the glass. Pick up pie wedges and give it a couple of twists, place back on pan. Let rise and bake at 325 degrees for 20-25 minutes.
Turn rolls out of pans and turn right side up to cool. While hot, ice with caramel icing.
Caramel Icing:
½ pound butter
1 cup brown sugar
½ cup milk or cream
Boil until smooth. Add 3½ cups powdered sugar while warm and beat well.

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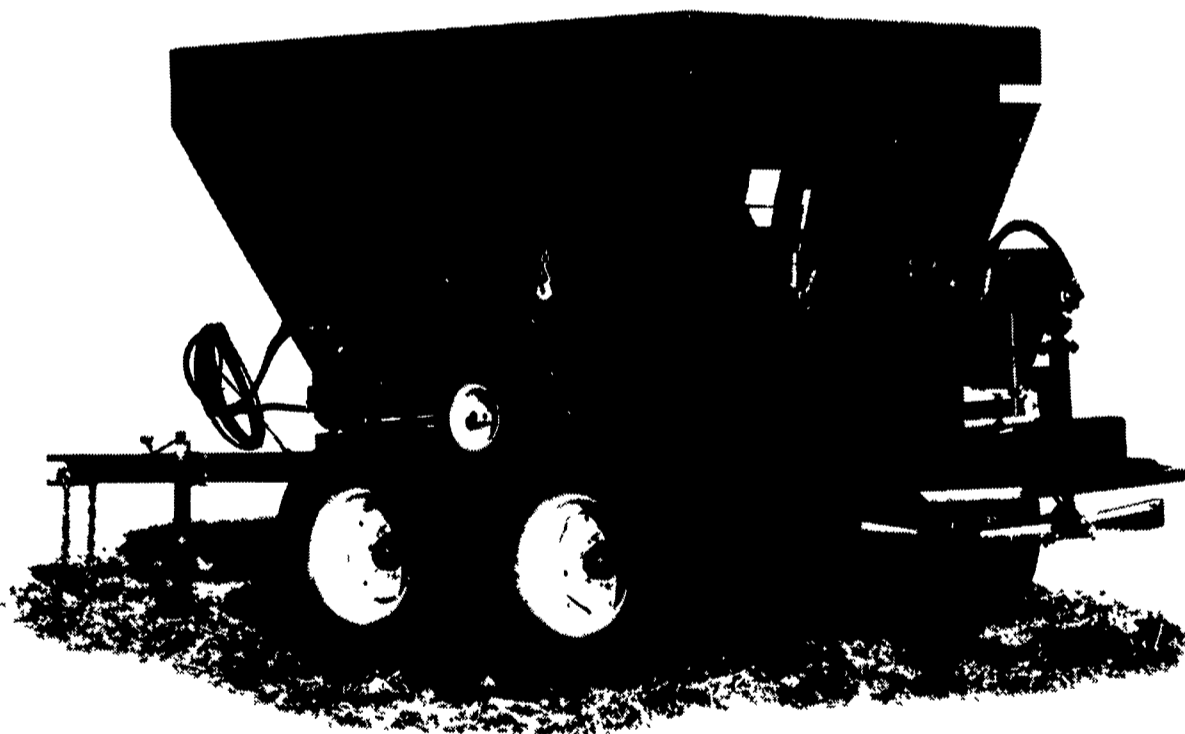
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