



## 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** — Mrs. Geri Schmidt, Bedminster, would like a recipe for homemade flat thin pancakes, possibly called French pancakes.

**QUESTION** — Lois Zechman, Middleburg, would like a recipe for Miami Beach Birthday Cake, which is a 2-layer chocolate cake with a topping of graham cracker crumbs, butter, and chocolate chips, and sugar. White icing is between the layers and on the side of the cake.

**QUESTION** — Irene Panker, Mohnton, would like a recipe with complete instructions on how to make jellied pigs feet.

**QUESTION** — Joyce Bachman, Jonestown, would like to know how to make black diamond steaks.

**QUESTION** — Diane Weiss, Breiningsville, writes that her mother tasted oatmeal raisin cookies at a bakery in Green Dragon that she really loves. The cookies are 4-inches wide and ½ -inch thick. Does anyone know how to make some that taste similar?

**QUESTION** — Jean Nestler, Halifax, would like a recipe for smoked sausage similar to that made by Herpack of Harrisburg during the 1970s.

**QUESTION** — Jean Nestler, Halifax, would like a recipe similar to Kraft's Dipping Sweet 'N Sour Sauce.

**QUESTION** — Freda McCune, Fishersville, Va., would like sugar-free foods for diabetics.

**QUESTION** — Jean Wilcox would like a recipe for making homemade polish kielbasie made from fresh pork with mustard seeds.

**QUESTION** — Alton Dickinson, Bethlehem, would like a recipe for Italian bread or rolls that is hand mixed and kneaded making 4-6 loaves.

**QUESTION** — Catherine Shearer, Greencastle, would like a recipe to make a pork roll.

**QUESTION** — A Kinzers reader would like a recipe for whole head sauerkraut. After it is fermented, one leaf is peeled off at a time whenever needed.

**QUESTION** — Lizzie Sensenig, Mifflinburg, would like a recipe for Magic Shell Chocolate Syrup, which gets hard when poured on ice cream.

**QUESTION** — Tina Forry, Palmyra, would like a recipe to make taco seasoning.

**QUESTION** — Lisa Collura, Holtwood, would like a recipe to make angel cream doughnuts.

**QUESTION** — Anna Schrader, Townsend, Del., would like a recipe for making jelly from canned juice. The can says it is 100 percent grape juice, but Anna said that it tastes sweet to her and does not appear deep purple like juice made from the grapes she picks from the vine.

**QUESTION** — Linda Ludwig, Reading, would like recipes for blueberry and cinnamon raisin bagels, and an apple tart with syrup topping like those sold by Ruppert's Bakery at the Leesport Auction years ago.

**ANSWER** — Jean Nestler, Halifax, wanted a recipe for dipping sweet and sour sauce. Here is a recipe that Dorie Dibert, Everett, prefers.

### Sweet and Sour Sauce

½ cup brown sugar  
4 teaspoon flour  
1 teaspoon dry mustard  
½ cup orange juice  
½ cup chili sauce or catsup  
¼ cup barbecue sauce  
½ cup Karo syrup  
Combine all ingredients and cook until slightly thickened. Good over chicken nuggets or as a sauce for cooking meats.

**ANSWER** — Gladys Lillya, Salem, N.J., wanted a recipe for Amish Old-Fashioned Puffy Sugar Cakes. Thanks to Sharon Amspacher, Westminster, Md., for sending a family favorite handed down from her husband's grandmother who had lived in southern York C.

### Old-Fashioned Sugar Cakes

2 cups sugar  
1 cup butter  
1 cup sour milk  
5 cups flour or more to make soft dough  
2 teaspoons vanilla  
3 eggs  
1 teaspoon baking soda

Cream sugar and butter. Add sour milk, vanilla, and eggs. Sift baking soda with 3 cups flour. Add to liquids. Stir in remaining flour with a wooden spoon. Drop by teaspoonfuls onto cookie sheet. Bake at 350 degrees for approximately 12 minutes or until lightly browned.

**ANSWER** — Marie Tschudin, Littlestown, wanted an old recipe for graham cracker cake. We received many recipes for this request. Look for more of them in the upcoming graham cracker feature printed in the Home on the Range section of this paper. Thanks to Mildred Hess, Myerstown, who writes that she is 72-years-old and has three different recipes and all are good.

### Sunshine Graham Cracker Cake

1 cup sifted all-purpose flour  
1 cup plus 2 tablespoons sugar  
3½ teaspoons baking powder  
¼ teaspoon salt  
2 cups graham cracker crumbs  
¼ cup soft shortening  
1 cup plus 2 tablespoons milk  
1½ teaspoons vanilla extract  
3 eggs

Heat oven to 375 degrees. Stir together flour, sugar, baking powder, and salt. Add crumbs, shortening, milk, and vanilla. Beat on low speed of mixer until crumbs are all moistened. Beat on medium speed for 2 minutes. Add eggs and beat one more minute. Pour batter into two 9-inch greased, paper-lined pans. Bake at 375 degrees for 30 to 35 minutes or until cake shrinks slightly from edge of pan. Cool on wire cake rack. Remove from pans and frost. Makes two 9-inch layers.

### Graham Cocoa Nut Cake

½ cup butter  
1 cup granulated sugar  
4 eggs, separated  
3 cups finely rolled graham crackers  
¼ cup all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 cup milk  
1 teaspoon vanilla  
1 cup finely chopped walnuts or pecans  
1 cup coconut  
Whipped cream, optional

Beat butter and ¼ cup sugar until creamy. Add egg yolks and beat until fluffy. Combine next four ingredients; add alternately with milk to creamed mixture. Stir in next three ingredients. Beat egg whites until foamy; gradually add remaining ¼ cup sugar, beating until stiff. Fold into graham mixture. Turn into a greased 9-inch tube pan. Bake in a preheated 350 degree oven for about 1 hour or until a cake tester inserted in center comes out clean. Cool 10 minutes then loosen around edges and turn out on rack to cool completely. Serve with whipped cream if desired. Makes 10 servings.

### Graham Cracker Cake

5 eggs, separated  
1 cup sugar  
1 cup coconut  
1 cup nuts, chopped  
1 teaspoon vanilla  
1 teaspoon baking powder  
1 teaspoon salt  
½ cup melted butter  
2 cups crumbs  
1 cup milk

Mix together all ingredients except egg whites. Beat egg whites until stiff and fold into mixture. Pour into greased and floured pan. Bake at 350 degrees for about 30 minutes.

**ANSWER** — Beulah Davis, East Fallowfield, wanted a recipe for New England Clam Chowder. Thanks to Colleen Lehman, Pine Grove, for sending a recipe.

### Clam Chowder

6 ounces chopped thick-cut bacon  
1 large chopped onion  
4 4.5-ounce cans chopped clams  
2 cans cream of potato soup  
12-ounce can low-fat evaporated milk  
1 tablespoon black or white pepper  
1 teaspoon salt  
2 tablespoons chopped chives  
¼ cup parsley  
1 quart milk  
½ cup to 1 cup mashed potato flakes

Saute onion and bacon until onion is soft; drain well. Add clams with juice, cream of potato soup, evaporated milk, pepper, salt, chives, parsley, and milk. Cook gently, uncovered, about 30 minutes. Add instant mashed potatoes, bit by bit, until desired thickness is reached. If necessary, add more milk or potato flakes. Soup reheats well.

(Turn to Page B9)

# Doughnuts

(Continued from Page B6)

### RAISED DOUGHNUTS

½ cup milk  
½ cup sugar  
1 teaspoon salt  
½ cup soft butter  
½ cup warm water  
2 packages active dry yeast  
2 eggs  
4 cups sifted all-purpose flour  
¼ teaspoon nutmeg  
Cooking oil

Heat milk in small saucepan on medium until bubbles form around edge of pan; remove from heat. Add sugar, salt, and butter. Stir until butter is melted. Let cool to lukewarm. In large bowl of electric mixer, sprinkle yeast over warm water, stir to dissolve. Add milk mixture, eggs, 2 cups flour and nutmeg. At medium speed, beat until smooth, about 2 minutes. With wood spoon or hands beat in remaining flour until smooth. Cover with towel, let rise in warm place until doubled in bulk. Punch down dough, turn onto well-floured pastry cloth. Knead 10 times until dough is smooth. Cover with bowl. Let rest 10 minutes. Roll out dough one-half-inch thick. Cut with floured doughnut cutter. Cover with towel, let rise until doubled in bulk.

In heavy skillet or saucepan, slowly heat shortening (2-3-inches deep) to 375 degrees. Gently drop doughnuts 3 or 4 at a time into hot fat. Fry until golden brown on both sides. Remove doughnuts and drain well on paper towels. Sugar or glaze if desired.

*These take awhile to make since I usually double or triple the recipe. They are good to make on a rainy or cold day. Sure do taste good after the work.*

Carol Crater  
Bellefonte

## Real Butter On Internet

ROSEMONT, IL — Welcome to ButterNet! A new, interactive site for real butter lovers is scheduled to appear on the World Wide Web section of the Internet under the address <http://www.realbutter.com> on March 18.

The site, sponsored by the American Dairy Association (ADA), will become a resource for information, recipes, tips and cooking techniques for those who prefer to cook with butter.

Mary Bergin, head pastry chef at Spago, an upscale chain of restaurants in locations such as Los Angeles and Las Vegas, serves as an on-line celebrity guest to the site.

"The past fourteen years of my life have been dedicated to the art of creating luscious desserts. Of course, I would never use anything but butter," said Bergin. "From my perspective, the ButterNet site not only offers a wonderful combination of delectable recipes and nostalgic dishes, but also keen insight into the art of creating cooking with butter."

ButterNet Site Sections include:

RealButter Recipe Extravaganza - More than two dozen, easy-to-make recipes from appetizers and brunches to "Gourmet" main courses.

Show Me How to Do it Butter - Tips for cooking with butter, including recommended types of

(Turn to Page B9)