



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 — Shirley Schwoerer, Wysox, would like a recipe for mayonnaise cake.

QUESTION — Violet Cassner, Newburg, would like a recipe for an Easter candy called fruit and nut eggs, which have a fruit and nut filling and are chocolate covered.

QUESTION — Thelma Thrush, Carlisle, would like a sweet pickle recipe, which, she writes, had been printed in this paper about two years ago. The recipe was short, simple and was made in one day.

QUESTION — D.R. Newsom, Cooperstown, N.Y., wants recipes for the following: black walnut chiffon cake, French apple pie, stuffed mushrooms (any seafood ones and also one that tastes like seafood but doesn't have any in it) very delicate crab or lobster salad or dip, moon pies, Irish candy potatoes made with coconut, confectioners' sugar and rolled in cinnamon — especially served on St. Patrick's Day.

QUESTION — Andrienne Huffner, New Germanton, found a handwritten recipe for French Cake inside an old cookbook. The recipe intrigues her but it doesn't list flour as an ingredient or instructions or a temperature for baking it. She thinks flour should be added. Does anyone have a recipe for French Cake.

QUESTION — Mary Wagner, McClure, would like a recipe for spinach with bacon, and hot vinegar, sugar, and water dressing that is not thick. Her mom called it scalded dressing.

QUESTION — Jan Novak, Center Valley, wants a recipe for a three-colored (pink, white, and green) watermelon cake. She believes it also has raisins in it to resemble the watermelon seeds. The cake was popular during the 1950s and 1960s.

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

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 1/2 -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 — 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.

Candy Making Know-How

(Continued from Page B6)

BUCKEYES

1/4 pound butter, melted
2 1/2 cup powdered sugar
1 cup peanut butter
Mix well and roll into balls. Place on cookie sheet and refrigerate for at least 2 hours.

Melt coating chocolate in the microwave or with a double boiler or an electric fry pan. Stick a toothpick in the center of each peanut butter ball and dip two-thirds of it in the melted chocolate; place on waxed paper and pull out the toothpick. The toothpick hole can be covered by gently pressing or patting the top.

Marsha Fulcher
New Holland

PEANUT BUTTER MELTAWAYS

Use 3 parts smooth peanut butter to 7 parts white confectionery coating. Melt and pour onto slab or tray. Cut into squares and dip into confectionery coating.

For sugar-free candy: use sugar-free peanut butter and sugar-free confectionery coating.

Cake And Kandy Emporium
East Petersburg

WHITE CHOCOLATE CREAM FUDGE

1 cup sugar
1 cup pecans
12 ounces white chocolate, cut in small pieces
4-ounce jar candied cherries
1 cup milk
1/2 cup stick butter
1 pint marshmallow creme
Boil sugar, milk, and butter to 237 degrees. Remove from heat, add marshmallow creme, cherries, white chocolate and nuts. Stir until all melts. Pour into greased 9x13-inch pan. Cool.

Sarah Clark
Breezewood

BASIC FONDANT

1 cup dry fondant
3-4 teaspoons water
3-4 drops invertase
Knead well and store in airtight container for several hours. When ready to use, knead and combine with nuts, flavorings, food colors or whatever you desire. Store unused portion in refrigerator. Bring to room temperature and knead prior to using.

Cake And Kandy Emporium

COCONUT OR PEANUT BUTTER EGGS

1 1/2 cups peanut butter or coconut
8-ounces cream cheese
2 teaspoons vanilla or coconut flavoring
1/2 teaspoon salt
4 tablespoons butter
Beat together above ingredients until creamy. Add:
2 pounds confectioners' sugar
Shape into eggs. Dip into melted coating chocolate.

Set on waxed paper to harden. Makes 50 eggs.

Diane Yoder
Mifflin Co. Dairy Princess

OPERA FUDGE

2 cups sugar
1/2 cup milk
1/2 cup light cream
1 tablespoon light corn syrup
1/2 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla
1/2 cup chopped candied cherries
Butter sides of heavy 2-quart saucepan. In it, combine sugar, milk, cream, corn syrup, and salt. Cook and stir over medium heat until sugar dissolves and mixture comes to boiling. Cook to soft ball stage (236 degrees).

Immediately remove from heat. Cool to lukewarm without stirring. Add butter and vanilla. Beat vigorously until mixture becomes very thick and starts to lose its gloss. Quickly stir in cherries and pour into buttered shallow pan. Mark while warm; cut when firm.

Eileen Dove
Upper Tract, W.V.

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 — Bernice Poliskiswiz who requested egg-free recipes. Thanks to Bonnie Calak, Westtown, N.Y., and Donna Spudis, Tunkhannock, for sending recipes.

French Fancy Cookies

1/2 cup butter
3/4 cup confectioners' sugar
2 teaspoons vanilla
1 1/2 cups flour
1/2 teaspoon salt
1 tablespoon milk
10-ounces maraschino cherries, drained
Cream together butter and confectioners' sugar. Blend in vanilla and milk, salt, and flour. Shape approximately 1 tablespoon of dough around each cherry. Place on ungreased cookie sheet. Bake at 350 degrees for 12-15 minutes.
When cooled, dip each cookie into a glaze made from 1 1/2 cups confectioners' sugar 2 tablespoons milk
Several drops of food coloring.

Oatmeal Jumble Bars

3 cups rolled oats
1 1/2 cups flour
1 cup brown sugar
1 cup butter, melted
10-12-ounce jar preserves, any flavor
1/2 teaspoon salt
1/2 teaspoon baking soda
Grease 13x9-inch pan. In large bowl, combine all ingredients except preserves, and mix well. Reserve 1 cup mixture and spread the remainder into bottom of prepared pan. Spread preserves evenly over base. Sprinkle reserved mixture over preserves.
Bake 25-30 minutes at 400 degrees. Cool completely and cut into bars.

Peanut Butterscotch Squares

1/2 cup butter
1 1/2 cup flour
3/4 cup light corn syrup
2 cups cornflakes
6-ounces butterscotch chips
1/2 cup chunky peanut butter
1/2 cup brown sugar
3/4 cup sugar
Cream butter and brown sugar. Stir in flour. Press into ungreased 13x9-inch pan. Bake for 15 minutes at 350 degrees.
In medium-size saucepan, heat sugar and corn syrup to boiling. Remove from heat and add peanut butter and butterscotch chips. Stir until melted. Add cornflakes. Mix well. Spread over baked layer. When cool, cut into squares.

CREAM FONDANT

1 pound dry fondant
1 tablespoon cream or half and half
6 tablespoons soft butter
Knead well and store in airtight container for several hours. When ready to use, knead and combine with nuts, flavorings, food colors or whatever you desire. Store unused portion in refrigerator. Bring to room temperature and knead prior to using.

Cake And Kandy Emporium

COCONUT CREME

1 cup basic or cream fondant
1/2 cup dry unsweetened coconut
2-4 drops oil of coconut
Use this in fancy-filled candies, bon bons, etc.

CHERRY NUT

1 cup basic or cream fondant
2-4 drops cherry flavoring
1/2 cup pecans or walnuts
Pink food coloring
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PEANUT BUTTER CUPS
18 ounces peanut butter (smooth or chunky)
1/2 pound butter, at room temperature
1 pound confectionery sugar
Mix peanut butter, butter, and confectionery sugar by hand until smooth. Mixture can be rolled into balls or eggs, and dipped in chocolate or used as centers for peanut butter cups.

To make peanut butter cups, fill paper candy cup one-third full with melted chocolate; add formed peanut mixture; cover with more melted chocolate. Let set-up at room temperature. If mixture is too creamy, add more confectionery sugar; if mixture is too stiff, add more peanut butter.

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