



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 an 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 — Aida Mothes, Renich, W.Va., would like a recipe for the cabbage soup diet. Editor's note: We will print the recipe for the soup but not for the diet because it is not medically approved and because diets should be supervised.

QUESTION — Winifred Adams, Greencastle, would like a recipe for friendship cake and one for Amish macaroni salad.

QUESTION — A Christiana reader would like a recipe to make apple butter that tastes similar to the Musselman's brand.

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

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 — Catherine Shearer, Greencastle, wants 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 — Lisa Collura, Holtwood, would like a recipe to make angel cream doughnuts.

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 — Shirley Schwoerer, Wysox, wanted a recipe for mayonnaise cake. Thanks to Brenda Sivelluiss, Chambersburg; Anna Martin, Denver; Geraldine Moyer, Pen Argyl; Ruby Kistle, New Tripoli, and others for sending recipis.

Mayonnaise Cake

Sift together:

- 2 cups cake flour
- 1 cup sugar
- 1/2 cup cocoa
- 2 teaspoons baking soda

Add:

- 1 cup cold water
- 1 cup mayonnaise or salad dressing
- 1 teaspoon vanilla

Beat 2 minutes. Bake at 350 for 30 to 35 minutes.

ANSWER — Mrs. Geri Schmidt, Bedminster, wanted a recipe for homemade flat thin pancakes, possibly called French pancakes. Thanks to C. Denlinger, Gordonville, for sending several recipes. French pancakes are commonly called crepes.

Filled French Pancakes

- 1 cup milk
- 3 eggs
- 1 1/2 cups flour
- 1/4 cup water
- 1/2 teaspoon salt
- 3 tablespoons melted butter
- 4 tablespoons vegetable oil

Combine eggs, milk, water, flour, salt, and 3 tablespoons melted butter in blender. Blend at high speed for a few seconds. Scrape sides and blend more. You may use electric mixer and bowl, but be sure mixture is free of lumps. Heat crepe pan or small skillet. Test with drop of water. When hot enough to evaporate water instantly, lightly brush bottom and sides of skillet with grease, using pastry brush. Carefully spoon in two tablespoons batter. Tip pan to quickly spread. Pour off any excess batter. The crepe should cook immediately. When rim turns brown, turn and cook other side. Remove to plate. Brush skillet with grease again and continue with batter until it is all used. You may thin batter if it comes too thick. Place wax paper between crepes. They may be frozen for latter use.

Basic Crepe Recipe

- 2 eggs
- 1 1/4 cups milk
- 1 cup plain flour
- 1/4 teaspoon salt
- 2 tablespoons melted butter or vegetable oil

Beat together eggs and milk with a whisk or blender. Sift the flour with the salt and add to the egg and milk mixture. Add the melted butter or vegetable oil and blend thoroughly. If beating by hand, strain the mixture through a sieve to remove any lumps. Allow the mixture to stand for at least an hour before using. If the batter is too thick, add a little milk and mix. Pour one or two tablespoons of the batter into center of a hot, lightly oiled frypan. Tilt to spread the batter to the edges of the pan. Cook until the top is dry. Turn over and cook the other side for about 15 seconds. Makes 12 crepes.

French Crepe Batter

- 3 eggs
- 1 cup milk
- 1/2 cup water
- 1 1/4 cups plain flour
- 1/2 teaspoon salt
- 2 1/2 tablespoons melted butter

Beat the eggs and add to the milk and water. Sift the flour with the salt and gradually add to the egg and milk mixture. Add the melted butter and blend thoroughly. If mixing by hand, strain the batter through a sieve to remove any lumps. Allow to stand for at least an hour before using. If too thick, add a little more water and mix well. Pour one to two tablespoons of the batter (depending on the size of the pan) into the center of a hot, lightly oiled frypan. Tip the pan to spread the batter and cook until the top is dry. Turn over and cook for 15 seconds on the other side. Makes 12 crepes.

ANSWER — 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, instructions or a temperature for baking it. She wanted to know if any one had information on this cake. Thanks to a reader who sent the following information taken from the Mennonite Cookbook. ". . . grandmother took for granted that any cook would know how to proceed without directions. She listed only the ingredients required without ever stating the procedure to follow A characteristic regarding the earliest cake recipes is that many even failed to list flour among the essential ingredients. Again it must have been assumed that anyone would know to add enough flour to make a batter 'just the right consistency.'"

ANSWER — Jan Novak, Center Valley, wanted a recipe for watermelon cake. Thanks to Janella Landis, Lancaster, for sending one for a cold dessert made of sherbert and formed in the shape of a watermelon. Also, Nellie Shank, McAllisterville, writes that watermelon cake can be made from any white cake recipe. Put about one-inch white batter around the outside of two 9-inch round pans. To the batter left, add red food coloring to make a pink batter. Add 1/2 cup raisin, which have been plumped. Pour batter into center of pans. Bake according to package directions. Frost outside of cake with green-colored icing.

Watermelon Bombe

- 1 pint lime sherbert
- 1 pint pineapple or pina colada sherbert
- 1 pint strawberry or red raspberry sherbert
- 1/4 cup semi-sweet or milk chocolate chips

Line a bowl with foil. Drizzle chocolate syrup over the foil. Line foil with lime sherbert. Freeze. Line lime sherbert sherbert with next flavor and refreeze. Add the red sherbert and press chocolate chips into the sherbert for the "seeds." Freeze for 8 hours. Invert bowl and peel off foil. Cut bombe into slices that can be served as an appetizer or a refreshing dessert.

Graham Crackers

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GRAHAM CRACKER CAKE

- 1/2 cup butter
- 1 cup sugar
- 3 eggs
- 2 teaspoons baking powder
- 1/2 cup milk
- 1 teaspoon vanilla flavoring
- 1 cup chopped nuts
- 1 pound graham crackers, rolled fine

Cream butter and sugar. Add egg yolks. Beat thoroughly. Combine with graham cracker crumbs and baking powder. Add flavoring, milk and nuts, mix thoroughly. Fold in stiffly beaten egg whites. Pour in well-oiled shallow pans. Bake in 375 degree oven for about 30 minutes. Serve with whipped cream.

This recipe is very old. It came out of my 1944 cookbook.

Dotty Gainer
Holtwood

GRAHAM CRACKER CAKE

- 1/2 cup shortening
- 1 cup granulated sugar
- 3 eggs
- 1 cup milk
- 2 teaspoons baking powder
- 24 graham crackers, crumbed
- 1 cup chopped nuts
- 1/2 teaspoon salt

Cream shortening and sugar together. Beat yolks of eggs until light and add milk. Roll the cracker crumbs fine, mix baking powder with cracker crumbs. Add to other mixture together with salt and chopped nuts. Add beaten whites of eggs. Bake in two layers in 375 degree oven. When cool, spread with whipped cream between layers and on top of cake.

Sharon Amspader
Westminster, MD

CHEESE CAKE

Crust for 9-inch spring-form pan:

- 1 1/2 cups crumbs graham crackers
 - 1/2 cup sifted confectioners' sugar
 - 6 tablespoons melted butter
 - 1 teaspoon cinnamon
- Bake 10 minutes at 350 degrees.

Let cool.

Filling:

- 5 8-ounce packages cream cheese, softened
- 1 teaspoon vanilla
- 5 eggs
- 1 cup sugar

Cream together until smooth. Pour into crust, bake at 400 degrees for 20 minutes then drop to 200 degrees for one hour. Turn off oven and open oven door and let cake stay in oven an additional 30 minutes.

Lisa Sparr
Upper Falls, MD

GRAHAM CRACKER CAKE

- Combine and set aside:
- 1 pound graham crackers, crushed
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
- Cream together in order:
- 2 sticks butter, softened
 - 2 cups sugar
 - 5 eggs
- Beat 5 minutes and add:
- #2 can crushed pineapple and juice
 - #2 can coconut
 - 1 cup chopped walnuts
 - 1 teaspoon vanilla
 - 1/2 cup milk

Graham cracker crumb mixture Grease and flour large pan. Bake at 350 degrees for 80 minutes or until done. This is a very moist cake.

Trudy Ashelman
Orangeville