



**Cook's
Question
Corner**

(Continued from Page B8)

ANSWER — Winifred Adams, Greencastle; Beverly Adamire, Halifax, and others want a recipe for friendship cake and the starter. Thanks to Ruth Crouthamel, Pottstown, and others for sending recipes. Please clip this recipe and file it as I don't think a week goes by that someone doesn't request this because they forgot to clip it.

Amish Friendship Starter

- 1 cup sugar
- 1 cup milk
- 1 cup flour

Combine the ingredients in a large, deep glass or plastic container. Cover lightly. If the container has a lid, leave in slightly ajar. Or, place a piece of cheesecloth over the container and secure it with a rubber band. Store at room temperature.

Stir every day for 17 days.

On Day 18, do nothing.

On Days 19, 20, and 21, stir.

On Day 22, stir and add 1 cup flour, 1 cup sugar, and 1 cup milk. Stir again.

On Days 23, 24, 25, and 26, stir.

On Day 27, add 1 cup flour, 1 cup sugar, and 1 cup milk. Stir. You should have about 4 cups starter.

Give one cup each to two friends and keep the remaining 2 cups for yourself. Use one in the Amish Friendship Bread or Friendship Cake recipe and the other to keep the starter going. When you give away the starter, included these instructions.

Keeping a starter going:

Do not refrigerate and do not use a metal spoon when stirring this starter.

On Day 1 (the day you receive your starter) do nothing.

On Days 2, 3, and 4 stir.

On Day 5, stir in 1 cup flour, 1 cup sugar, and 1 cup milk. Pour mixture into large glass mixing bowl; cover lightly. Mixture will rise.

On Days 6, 7, 8, and 9, stir.

On Day 10, stir in 1 cup milk. Stir. Give 1 cup each to two friends, keeping 1 cup to make the bread and 1 cup for your starter.

Amish Friendship Bread

- 1 cup Amish Friendship Starter
- ½ cup vegetable oil
- 2 cups flour
- 1 cup sugar
- 3 eggs
- 1½ teaspoons baking powder
- 1 to 1½ teaspoons cinnamon
- ½ teaspoon vanilla
- ½ teaspoon salt
- ½ teaspoon baking soda

Your choice of raisins, chocolate chips, nuts, dates, apples, etc.

Combine all ingredients and mix well. Place batter in well greased and sugared loaf pan. Bake at 350 degrees for 45 to 50 minutes. Cool 10 minutes before removing from pan.

Friendship Cake

- 1 cup starter
- ½ cup oil
- 3 eggs
- 2 cups flour
- 1 cup sugar
- 2 teaspoons vanilla
- ½ teaspoon salt
- ½ teaspoon nutmeg (optional)
- 1½ teaspoons cinnamon
- 2 teaspoons baking powder
- 1½ teaspoons baking soda

Stir well, but do not use electric mixer. For variety, add desired amount of one or more of the following ingredients: apples, nuts, raisins, dates, chocolate chips, cocoa or drained fruit cocktail, or up to 4 bananas (overripe). Bake in a floured and greased Bundt pan at 350 degrees for 40-50 minutes. Cool on a rack for about one hour. Turn over onto serving plate. Optional: Add frosting or sprinkle with powdered sugar.

ANSWER — Lizzie Sensenig, Mifflinburg, wanted a recipe for Magic Shell Chocolate Syrup, which gets hard when poured on ice cream. Thanks to Ruth Crouthamel, Pottstown, for a recipe that she said is the same as requested except it has chopped nuts with it. The nuts may be omitted.

Chocolate-Nut Crackle Topping

- ¼ cup butter
- 1 cup chopped nuts
- 6 ounces chocolate chips
- 1 teaspoon vanilla

Melt butter in heavy saucepan over low heat. Add nuts and stir over medium heat until nuts are lightly toasted, about 4 minutes. Remove from heat and stir in chocolate chips until melted. Stir in vanilla. Serve at once over ice cream or keep warm over bowl of hot water. Topping hardens when spooned over ice cream.

ANSWER — Beverly "Bee" Adamire, Halifax, sent a recipe for Violet Cassner, Newburg. She said that this is the same recipe that she used for coconut or peanut butter eggs only she substitutes nuts and fruit for the coconut. She doesn't measure, just dumps ingredients together until it looks and tastes right.

Bee's Easter Eggs

- 2 sticks softened butter
 - 8 ounces cream cheese, softened
 - 1 teaspoon vanilla
 - 2 pound box confectioners' sugar
 - ½ cup finely chopped pecans or walnuts
 - ½ cup dried cherries, raisens or dates, chopped
- Beat first four ingredients well. Add fruit and nuts. If batter is too stiff, add a few drops of canned milk. Roll into eggs and coat with chocolate.

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For more information, contact Betsy Musser at 412-336-4300 or Janet Wallace at 412-336-2923. For directions to the tea, call Beth at 412-368-8589.



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