



## Cook's Question Corner

(Continued from Page B8)

**ANSWER** — A reader wanted a recipe for white vegetable lasagna (no meat). Thanks to Anna Martin, Denver, for sending a recipe.

### Vegetable Lasagna

- 16-ounce lasagna noodles
- 4 cups ricotta cheese
- 8-ounces cream cheese
- ¾ cup milk
- ½ cup minced onion
- 1½ teaspoon dried basil
- 1 teaspoon garlic powder
- ½ teaspoon oregano
- 2 cups broccoli florets
- 1 cup shredded carrots
- 1 cup sliced mushrooms
- 4 cups shredded mozzarella cheese
- ¾ cup parmesan cheese

Cook lasagna noodles as package directs. Lay flat to dry. Combine ricotta cheese, cream cheese, milk, onions, basil, garlic, and oregano. Mix until smooth. Add broccoli, carrots, and mushrooms. Mix until blended.

Spread ¾ cup mixture on bottom of 13x9-inch baking dish. Add layer of noodles. Alternate layers of mixture and noodles, placing mozzarella and parmesan cheese on top of mixture. End with cheese as top layer. Bake for 50 to 60 minutes at 375 degrees.

For the health conscious, use 16-ounces low-fat ricotta cheese and 16-ounces cottage cheese.

You may skip precooking the noodles, but make sure dry noodles are thoroughly covered with sauce. Add a little extra water to sauce if necessary and bake for 60 to 70 minutes.

**ANSWER** — Jean Kline, Ephrata, wanted a recipe for sour cream pie. Thanks to Mrs. Ivan Huber, East Earl; A. Hoover, Stevens; Cathy Anusesky, Stillwater, N.Y., and Lynda Lamp, Baltimore, Md., for sending recipes.

### Sour Cream Pie

- 1 cup sour cream
- 1 egg
- 1 cup sugar
- 1 cup raisins
- 1 teaspoon cinnamon
- 1 teaspoon allspice

Mix all together and bake between two crusts. Bake at 425 degrees for 15 minutes, reduce heat and continue to bake for 30 minutes. Makes 1 (9-inch) pie.

### Sour Cream Apple Pie

- 3 cups tart apples, chopped
- ¾ cup sugar
- 3 tablespoons flour
- ¼ teaspoon salt
- 1 cup sour cream
- 1 teaspoon cinnamon
- Pastry for 1 (9-inch) crust

Combine sugar, salt, and flour. Add sour cream and beat until smooth. Add chopped apples and mix thoroughly. Pour mixture into unbaked crust. Mix 1½ tablespoons of sugar with cinnamon and continue to bake for 35 minutes.

### Sour Cream Berry Or Cherry Tart

- 2½ cups elderberries or blackberries
- 1 cup sugar
- 2 tablespoons flour
- 1 cup sour cream
- Pastry for 9-inch crust

Wash berries or seeded cherries and place in an unbaked crust. Combine sugar and flour. Add sour cream and blend thoroughly. Pour mixture over fruit. Bake at 425 degrees for 15 minutes, reduce heat and continue to bake for 30 minutes. Makes 9-inch pie.

### Sour Cream Lemon Pie

- 1 cup sugar
- 3½ tablespoons cornstarch
- 1 tablespoon grated lemon rind
- ¼ cup fresh lemon juice
- 3 egg yolks, slightly beaten
- 1 cup milk
- ¼ cup butter
- 1 cup sour cream
- 1 baked 9-inch pie shell
- 1 cup heavy cream, whipped

Combine sugar, cornstarch, lemon rind, juice, egg yolks, and milk in a saucepan. Cook over medium heat until thick. Stir in butter and cool. Stir in sour cream and pour into pie shell. Cover with whipped cream.



This column is for readers who have questions but don't know whom to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

ble. Please include your name and address. We will not publish your request if it is not clear.

**QUESTION** — Jerry Johnson, where to purchase light blue denim with a short bill. They are hooded. The denim-like material but in a beanie style.

**QUESTION** — Leora S. Pa. 16875-9419, would like a cookbook and a Rumford between 1930-1940. Other requests welcomed.

**QUESTION** — June K. Pottstown, Pa. 19464, is looking for how to make it, where to buy "Beginners Bobbin Lace."

### Sour Cream Peach Tart

- 12 to 14 peach halves
- 1 cup sugar
- 2 eggs
- 1 cup sour cream
- Pastry for 9-inch crust

Place peach halves tightly together in unbaked crust. Beat eggs, add sugar and sour cream. Mix thoroughly. Pour mixture over peaches and bake at 425 degrees for 15 minutes. Reduce heat to 375 degrees and continue to bake for 35 minutes.

1¼ cups sugar  
2 cups sour cream  
4 tablespoon flour  
1 teaspoon baking soda  
2 cups molasses  
2 cups buttermilk  
4 eggs, beaten  
¾ teaspoon nutmeg  
Mix together all ingredients. Bake at 400 degrees for 20-25 minutes or until golden brown. Clean out clean.

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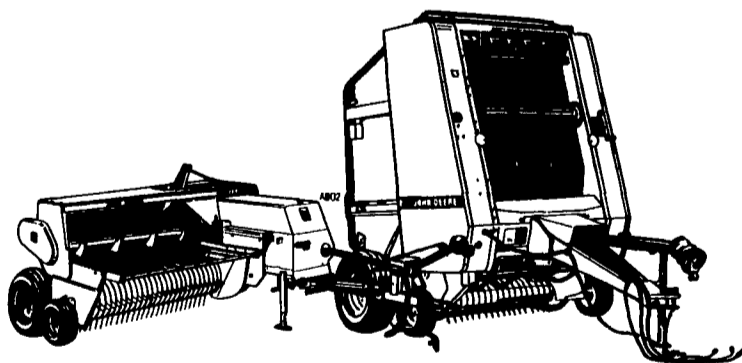
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