



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 — Kathi Pifer, New Kingstown, wants to know why her whoopie pies raise really high and crack on top. She wants them to come out smooth on top. It sounds to me like she might bake them too long or that they are too dry. Try using a bit less flour or removing them from the oven when the top still leaves a slight indentation when finger is pressed against the top. Any other ideas?

QUESTION — Jerry Johnson, Herndon, wants a recipe for canning spaghetti with meat. He'd also like a recipe to can chicken noodle soup.

QUESTION — A Columbia reader would like a recipe or a place to purchase goat milk candy in chocolate, vanilla, and strawberry flavors.

QUESTION — Charlotte Devilbiss, Taneytown, Md., needs the address of the company that makes Clear-Jel.

QUESTION — Anna Lynch, Pasadena, Md., wants recipes for plain yeast bread.

QUESTION — Anna Bryan, Oxford, N.J. wants to purchase a used cookbook titled "Good Earth Country Cooking" by Betty Groff and Jose.

QUESTION — Yvonne Musser, Lancaster, said she would like a recipe for buttermilk salad like they serve at Akron Restaurant in Akron.

QUESTION — Joanne Stauffer, Myerstown, would like a recipe for jelly made with little or no sugar.

QUESTION — Dixie Fix, Harrisonville, would like some recipes using stuffing tomatoes. She planted seed from Gurney's. All they had was yellow seed. Does anyone know if seeds are available for green stuffing tomatoes or if they can be stuffed like peppers and frozen?

QUESTION — A reader would like a recipe for chocolate pizza made in a pizza pan.

QUESTION — Alta Sensenig, Newville, would like to have a recipe for butter and egg dinner rolls, which are really moist.

QUESTION — Ruth Virginia Erb, Beavertown, would like a recipe for the starter to Romtoph Friendship cake. She stored her starter in the freezer, but her husband thought it was ice cream topping and ate it.

QUESTION — Christine Ayers of Clarks Summit would like a recipe for apple cider doughnuts and cabbage salad that tastes like that made at the Country Cupboard Restaurant in Lewisburg.

QUESTION — D. Newsom, N.Y., would like a recipe that tastes similar to Mrs. Smith's French Apple Pie made with raisins and confectioners' icing on top.

QUESTION — A faithful New York reader would like a recipe for an old-fashioned strawberry shortcake with a cooked frosting. Also, a recipe for quick cinnamon sticky buns and quick cinnamon swirl bread made without yeast.

QUESTION — Lorraine Bannon, Waymart, would like a recipe for cider sauce to put on ham such as that served by Miller's Restaurant.

QUESTION — A York County reader would like to know how to pasteurize eggs at home.

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 — A reader wanted a recipe for fruit cocktail jam that has vanilla instant pudding and orange Jell-O as an ingredient. Thanks to Sue McKinsey, York, who sent a recipe that is cool and refreshing and may be what the reader wanted.

Fruit Pudding

20-ounce can pineapple chunks in juice
2 sliced bananas
11-ounce can mandarin oranges, drained
16-ounce can fruit cocktail with juice
1 cup shredded coconut
3-ounce package instant lemon or vanilla pudding
Stirring slowly, sprinkle package of instant pudding mix into fruit mixture. Let stand 5 minutes. Pudding with set in fruit juice. Makes 6½ cups.

ANSWER — Marilyn Austin, Amsterdam, N.Y., wanted recipes using mincemeat. Thanks to Trudy Ashelman, Orangeville, for sending recipes.

Mincemeat Cookies

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
3 eggs
3 cups flour
½ teaspoon salt
1 cup mincemeat
1 cup chopped nuts

Cream shortening and sugars. Add eggs and beat until fluffy. Sift flour and measure. Add soda, salt, and spices, sifting again. Add dry ingredients to creamed mixture. Mix thoroughly. Add mincemeat and nuts. Drop by teaspoon on greased baking sheet. Bake at 350 degrees for 10-12 minutes.

Fruit Cake

3 cups Jiffy Baking Mix
28 ounces mincemeat
3 eggs
½ cup milk
3 tablespoons oil
2 cups mixed candied fruit
1 cup walnuts

Pour in greased and floured 10-inch tube or bundt pan at 350 degrees for 75 minutes or until it tests done. Cool in pan for 15 minutes. Cool completely and glaze over with ¼ cup light corn syrup mixed with 1 tablespoon hot water.

ANSWER — A Potter County reader wanted a recipe for green tomato mincemeat made without meat and for au gratin potatoes. Thanks to Anna Martin, Denver, for sending recipes for both requests.

Potatoes Au Gratin

8 medium potatoes
1 stick butter
1½ cup milk
Salt and pepper
1 cup grated cheddar cheese
Chopped parsley

Cook potatoes in skins. Peel in 9x13-inch pan. Season and sprinkle with cheese and parsley. Melt butter in milk and pour over potatoes. Bake at 350 degrees for 30 minutes until top is lightly browned and crisp.

Green Tomato Mincemeat

3 pounds green tomatoes
3½ pounds apples
2 pounds brown sugar
2 pounds seedless raisins
1 cup ground suet
1 tablespoon salt
2½ tablespoons cinnamon
2 teaspoons ground cloves
1 tablespoon nutmeg
1 tablespoon grated lemon rind
3 tablespoons lemon juice
1¼ cups vinegar

Mince tomatoes or grind them through a food chopper. Add salt and let stand one hour. Drain tomatoes and add water enough to cover. Bring to a boil and cook for 5 minutes. Drain. Pare, core and chop apples very fine. Add tomatoes and other ingredients. Mix thoroughly. Bring to boiling point and simmer for one hour. Stir frequently. Fill hot, sterilized jars. Seal. Makes 7 pints.

ANSWER — Deanna Cunfer, Lehigh, wanted recipes for broiled scallops. Thanks to Betty Light, Lebanon, for sending recipes.

Broiled Scallops

1½ pounds scallops
½ cup dry vermouth
½ cup olive oil
½ teaspoon finely chopped garlic
½ teaspoon salt
2 tablespoons minced parsley

Marinate the scallops in the vermouth mixed with the other ingredients several hours in the refrigerator.

When ready to serve, place the scallops with the marinade in a shallow pan. Place under preheated broiler, two inches from the source of heat and broil 5-6 minutes, turning once.

Peachy

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PEACH POUND CAKE

1 cup butter, softened
3 cups sugar
6 eggs, room temperature
3 cups flour
¼ teaspoon baking soda
¼ teaspoon salt
½ cup sour cream (room temperature)

2 cups finely chopped, peeled peaches

1½ teaspoon vanilla

Cream butter and sugar until light and fluffy. Add eggs one at a time, mixing after each. Combine flour, soda, and salt in a separate bowl; set aside. Mix sour cream and peaches together. Add dry ingredients alternately with sour cream/peach mixture to creamed ingredients. Stir in vanilla. Bake at 350 degrees in a greased and floured 10-inch tube or bundt pan for 70-80 minutes or two loaf pans for one hour. Remove from pans to cooling rack. Dust with confectioners' sugar if desired.

Trudy Ashelman
Orangeville

PEACH PRALINE PIE

4 cups peeled, sliced peaches
½ cup granulated sugar
2 tablespoons minute tapioca
1 teaspoon lemon juice

Praline layer:

½ cup flour
¼ cup brown sugar, packed
¼ cup chopped pecans
¼ cup butter
1 unbaked 9-inch pie shell

Combine peaches, sugar, tapioca, and lemon juice in a large bowl; let stand 15 minutes. Combine flour, brown sugar, and pecans in small bowl; cut in butter until crumbly.

Sprinkle one-third of praline mixture in bottom of pie shell; cover with peach mixture. Sprinkle remainder of praline mixture over peaches. Bake at 450 degrees for 10 minutes; reduce to 350 degrees for 20 minutes or until peaches are tender.

Trudy Ashelman
Orangeville

GRANDMA'S CARAMEL PEACH PUDDING

1 cup sifted flour
1 cup granulated sugar
½ cup brown sugar
½ cup milk
1¼ cup water
1 tablespoon butter
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon almond extract
¼ teaspoon nutmeg

2 cups peaches, peeled, diced
Step 1: Mix together flour, ½ cup granulated sugar, baking powder, salt, milk, and almond extract. Fold in two cups peeled and diced peaches. Put in greased 9x13-inch cake pan. Set aside.

Step 2: In saucepan, mix brown sugar, ½ cup granulated sugar, 1¼ cups water, butter, and nutmeg. Bring mixture to a boil. Cool slightly and pour over cake batter. Bake at 400 degrees for 30 minutes.

Latrisha Wasson

Centre Co. Dairy Princess

BLUEBERRY-PEACH

FRUIT SMOOTHIE

1 cup low-fat vanilla ice cream
1 cup blueberries (do not thaw if frozen)

½ cup peaches packed in water or natural juices, chopped
¼ cup unsweetened pineapple juice

½ cup low-fat yogurt

Place all ingredients in a blender. Cover and mix 30-40 seconds. Yield: 2 servings.

Louise Graybeal
Renick, W.V.

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