



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 — Mary Reed of Duncannon, Pa., is looking for a recipe for caramel custard pie.

QUESTION — Lucy Lowe of Claymont, Delaware, is looking for a recipe for lemon impossible pie.

QUESTION — A reader is looking for recipes or a cookbook of Jello flavored gelatins.

QUESTION — Donna Fite of Peach Bottom is looking for a recipe for a peanut butter sauce for ice-cream. She is also looking for an old-fashioned lemon pie with a criss-cross crust. Does anyone have a recipe?

QUESTION — Mary Shank, York, would like a recipe for spice cake that calls for pepper (the special ingredient that makes it so good). She believes it also calls for buttermilk. The recipe is approximately 35 years old and she can't find it anywhere.

QUESTION — A reader wants to know how to can applesauce.

QUESTION — Sally Snyder, Rebuck, would like a recipe for caramel apple dip similar to the brand T. Marzettis. It has a sweetened condensed milk base.

QUESTION — Mrs. David Weidenhammer, Bernville, would like recipes or hints for preparing goat meat (Chevon). Can it be canned? Do you prepare it as beef?

QUESTION — Phyllis Stauffer of Carlisle would like recipes for breads that are often sold at bake shops or orchard stands. One she particularly likes is vegetable bread. It looks crumbly on top and is a softer bread.

QUESTION — Sandy Gutshall of Harrisburg writes that her non-profit group is interested in making apple butter and applesauce in the large open kettle. She'd like to know the ingredients and the time and people it takes.

QUESTION — Isabel Shafer, Liverpool, would like the recipe for the lettuce dressing used at the Vicksburg Community supper. The lettuce dressing has bacon and milk in it and is poured over cold lettuce.

QUESTION — Margie Hartman of Pittsburgh would like to know if anyone has a recipe for New Year's Pretzel.

QUESTION — Loris Crone, Dover, would like a recipe for kiwi jam or jelly or recipes such as kiwi-strawberry or banana combinations.

QUESTION — Cel Brown of West Chester wants the recipe for a bread mix like the ones in the store called Daily Bread Company's. These mixes can be made up ahead.

QUESTION — J. Jackson, Huntingdon, would like a recipe for a Lebanese cookie called Mammoul (she isn't sure of the spelling). The cookies contain pistachio nuts and are a high rising cookie. A neighbor made these when Ms. Jackson was a child.

QUESTION — Thomas Martin, Strasburg, writes that he is looking for a recipe for frozen strawberry yogurt, which combines yogurt and strawberry Jell-O.

QUESTION — Chloe Zemek, Johnson City, N.Y., wants a recipe for apple brandy jelly.

QUESTION — A faithful New York reader would like a recipe for grilled chicken breast that tastes like that served by Shady Maple on Thursdays.

QUESTION — Shirley Lilley, Baltimore, Md., would like a recipe for gingerbread square cupcakes and frosting (a dollop on top of each) such as marketed by Valley Pride Bakery each fall season and sold in the Chambersburg area.

Thanksgiving Bounty

(Continued from Page B6)

PUMPKIN TORTE

2 cups graham cracker crumbs
 ½ cup sugar
 ½ cup butter
 2 eggs, beaten
 ¼ cup sugar
 8 ounces cream cheese
 2 cups pumpkin
 3 egg yolks
 ½ cup sugar
 ½ cup milk ½ teaspoon salt
 1 tablespoon cinnamon
 1 tablespoon plain gelatin
 ¼ cup cold water
 3 egg white
 ¼ cup sugar
 8 ounces refrigerated whipped topping

Mix and press first three ingredients into 9X13 inch pan. Mix next three ingredients together and pour over graham crackers. Bake 350 degrees for 20 minutes. Cook pumpkin, egg yolks, ½ cup sugar, milk, salt, and cinnamon until mixture thickens. Remove from heat and add gelatin (dissolved in cold water). Cool. Beat egg whites, ¼ cup sugar, and fold into pumpkin mixture. Pour over cooled, baked crust. Top with whipped topping.

Lydia Martin
 The Fruitful Vine
 Hinkletown Mennonite Church

BAKED LIMA BEANS

1 lb. dry lima beans
 ¼ lb. bacon
 ¼ cup onion, minced
 ¼ cup celery, chopped
 ¼ cup sweet molasses
 ½ cup brown sugar
 ½ cup ketchup
 1½ teaspoons dry mustard
 1½ teaspoons salt
 1½ cups tomato juice
 1½ teaspoons Worcestershire sauce

¼ teaspoon pepper
 Wash beans several times. Soak overnight, making sure they are well covered with water.

Parboil beans in the water in which they were soaked, adding additional water if necessary. Do not allow beans to become too soft.

Fry bacon until crisp. Drain on paper towels. Break bacon into small pieces.

Cook onions and celery in bacon drippings until onions become transparent.

Mix together all ingredients, saving some bacon for a garnish on top. Bake 350 degrees for 1½ hours or more, until beans are tender.

Katie Stoltzfus
 Eisenberger's Bakery
 Central Market Cookbook

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

ANSWER — M. Burkholder, Ephrata, wanted a recipe for a white cake that is soft and light like a cake mix. Mrs. Paul Sauder of Mertztown, Pa., and R. Martin of New Holland sent similar recipes for Silver White Cake.

Silver White Cake

2¼ cups sifted cake flour
 1½ cups sugar
 3½ teaspoons baking powder
 1 teaspoon salt
 ½ cup shortening
 1 cup milk
 1 teaspoon flavoring (vanilla or almond)
 4 or 5 egg whites (stiffly beaten)

Sift together first four ingredients into bowl. Add shortening, milk, and vanilla. Beat 2 minutes, using an electric mixer at medium speed. Add egg whites. Beat 2 minutes more.

Pour batter into greased 13X9X2 pan or 2 8" layers. Bake 350 degrees, starting to test for doneness after 20 minutes. Use the toothpick test.

ANSWER — Nancy Landis, Dimick, was looking for a source to buy blackberry juice, raspberry juice, and other juices for making jelly. Marjorie Doland of State Hill, N.Y., says that in her area Agway has frozen food sales of blackberries, raspberries, blueberries, strawberries from the which the juice can be extracted. The Ephrata Agway dealer is Henry B. Hoover, Inc., 1731 W. Main St., Ephrata, phone 717-733-6593.

ANSWER — A reader would like recipes for biscuits like those served at Hardee's Kentucky Fried Chicken, and McDonalds. Pat Gowen of Amherst, Virginia, provides this recipe for Hardee's biscuits.

Hardee's Biscuits

4 cups self-rising flour
 ¼ cup shortening
 2 tablespoons baking powder
 2 tablespoons sugar
 2 cups buttermilk

Combine flour and baking powder. Cut in shortening. Stir in the sugar and add buttermilk. Stir until dough sticks together. Roll out ½ inch thick on well-floured board. Cut out and bake in preheated 425 degree oven for 10 minutes.

ANSWER — Michele Powlison of Millerton was looking for a recipe for a creamy cheesecake without a crust. Thanks to Millie Landis of Lancaster here is one:

No-crust Creamy Cheesecake

4 8-ounce packages cream cheese, softened
 6 eggs
 1½ cup sugar
 ¼ teaspoon almond extract
 1 pint sour cream mixed with 3 tablespoons sugar and 1 tablespoon vanilla.

Beat cream cheese until smooth and creamy. Add eggs one at a time, beating well after each addition. Thoroughly blend in sugar and almond extract. Pour into lightly greased springform pan. Bake 325 degrees for 60-65 minutes. Set aside to cool, 20 minutes. Spread with sour cream mixture, put in oven for 15 more minutes. Cool and refrigerate.

MASHED POTATO CASSEROLE

5 pounds potatoes
 6 oz. cream cheese
 1 cup sour cream
 1½ teaspoons salt
 pepper and onion to taste
 Cook, drain and mash potatoes. Add other ingredients and put in greased 3 quart casserole. Top with a little butter and bake 350 degrees for about 45 minutes. May be refrigerated 2 weeks or frozen. 10 to 12 servings.

Sandi Crills
 Ruth Ann King
 The Fruitful Vine
 Hinkletown Mennonite Church

SQUASH-APPLE BAKE

1 medium (about 1½ pounds) buttercup or butternut squash, peeled, cut into ¾ inch slices
 2 apples, peeled, cored, cut in wedges

½ cup brown sugar
 1 tablespoon flour
 ¼ cup butter, melted
 ½ teaspoon salt
 ½ teaspoon mace
 ¼ teaspoon ground cinnamon

Arrange squash in a 12X8 inch baking pan. Top with apple wedges. Combine remaining ingredients; spoon over apples. Bake 350 degrees for 50-60 minutes or until tender. 4-6 servings.

Joyce Martin
 The Fruitful Vine
 Hinkletown Mennonite Church

BAKED CORN

2 cups cooked or canned corn
 ¾ cup cracker or bread crumbs
 ½ teaspoon salt
 ¼ teaspoon pepper
 1 tablespoon sugar
 2 eggs

2 teaspoons onion, chopped
 1 cup milk
 3 tablespoons butter, melted
 Put all ingredients in blender except butter and blend. Pour into greased baking dish. Pour butter over top. Bake 350 for 40 minutes.

Janet Zimmerman
 The Fruitful Vine
 Hinkletown Mennonite Church

POTATO BREAD FILLING

1 stick butter
 1 cup celery chopped fine
 1 medium onion, chopped fine
 1 quart mashed potatoes
 6 eggs, beaten
 salt, to taste
 pepper, to taste
 pinch saffron
 ½ cup boiling water
 1 quart milk
 2 small loaves bread, cubed

Cook celery and onion in butter for 15 minutes on low heat. Beat potatoes and eggs. Dissolve saffron in ½ cup boiling water. Mix all ingredients leaving the bread cubes until last and fold them in before putting in a buttered casserole dish. Bake 300 degrees until heated through. 12 servings.

Mary E. Nolt
 The Fruitful Vine
 Hinkletown Mennonite Church

GINGER GLAZED CARROTS

2 tablespoons butter
 ¼ cup water
 1 lb. whole baby carrots
 ¼ cup honey
 2 tablespoons orange juice
 1 teaspoon ground ginger
 ¼ teaspoon ground nutmeg
 ½ teaspoon parsley flakes

Place 1 tablespoon butter and water in skillet. Add carrots, cover, cook over medium heat 6-8 minutes or until crisp tender. Drain off liquid. Combine next 4 ingredients. Pour over carrots, add remaining 1 tablespoon butter. Cook uncovered 5-6 minutes over medium heat. Stir frequently to glaze carrots. Sprinkle with parsley just before serving.