



## 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** — A faithful reader would like the recipe for the starter for Amish Friendship Bread, not the directions to continue it.

**QUESTION** — Irene Martin, Selinsgrove, wants a recipe for chocolate fudge using mostly confectioner's sugar.

**QUESTION** — Helen Feeg, Robesonia, would like a recipe to make a fruit only fruit spread sweetened only with pure fruit juice and citrus pectin. Her husband is a diabetic and he likes these jams better than those sweetened with artificial sweetener.

**QUESTION** — H. W. Hamilton, Thornton, would like recipes that use gluten flour to make bread and pastry.

**QUESTION** — Ida Book, Blain, would like a recipe for Indian Pudding, similar to that served at Howard Johnson Restaurants a number of years ago. It is a dessert, which has corn meal in the ingredients, and is topped with ice cream.

**QUESTION** — Charlene Bennett, Clearville, wants a recipe for peanut butter cake that has peanut butter in it but not in the frosting.

**QUESTION** — Stephanie Huger, Meyerstown, is looking for a recipe for pumpkin strudel with poppy seeds and sour cream or cream cheese. Her grandmother from Hungary made it, but Stephanie lost the recipe.

**QUESTION** — Estella Fink, Allentown, would like a recipe for pumpkin soup.

**QUESTION** — A New York reader would like a recipe for English muffins, with a rather dry, very coarse texture.

**QUESTION** — Judy Kroplesky, Lancaster, would like a recipe for candy that is made with saltine crackers, walnuts, brown sugar, and chocolate chips. She doesn't remember the remaining ingredients but said that you can't detect the taste of saltine crackers in the candy.

**QUESTION** — A reader from Wysox wants a recipe for Belgium waffles.

**QUESTION** — A reader wants recipes for making soybean dishes.

**QUESTION** — A reader wants a stewed tomato recipe that tastes similar to the one made by Shady Maple.

**QUESTION** — Jean Heisey of Mount Joy wants a recipe for baked oatmeal.

**QUESTION** — Earl Norton of Pottstown would like a recipe to make balonga out of 20 pounds of venison.

**QUESTION** — Donna Graver, Bernardston, Mass., would like a recipe to make wild blueberry syrup such as sold in specialty shops. The syrup is used to top ice cream, pancakes, etc. She would also like to know how to process and seal the syrup for the wholesale and retail market.

**QUESTION** — J. Rehmeyer, York, is looking for a pizza bread recipe that tastes similar to that sold at the York market.

**QUESTION** — Mrs. D. Fisher, Lewistown, would like a recipe for breakfast pop tarts. She tried making them but the crust gets too flaky. Does someone have a recipe in which the pop tarts can hold up being toasted?

**QUESTION** — Ralph Johnson, Sewell, N.J., would like recipes for potato and for potato leek soups.

**QUESTION** — Christine Mansberger, Shippensburg, would like the recipe for a cookie called Five O'Clock Teas, which were made at the Valley Pride Bakery in Shippensburg until they went out of business.

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**ORANGE KISS ME CAKE**  
 ¼ cup frozen orange juice, thawed  
 2 cups all-purpose flour  
 1 cup sugar  
 1 teaspoon baking soda  
 1 teaspoon salt  
 ½ cup shortening  
 ½ cup milk  
 2 eggs  
 1 cup raisins  
 ½ cup chopped walnuts  
 Grease and flour 13x9-inch pan. Combine ¼ cup juice with remaining ingredients in large bowl. Blend low speed 30 seconds. Beat 3 minutes on medium speed. Pour in pan. Bake at 350 degrees for 40-45 minutes. Drizzle remaining juice over warm cake. Sprinkle with topping.  
**Topping:**  
 ½ cup sugar  
 ½ cup chopped walnuts  
 1 teaspoon cinnamon  
 Combine ingredients in small bowl.

Phyllis Lehet  
 Durham, CT

**SWEETHEART CAKE**  
 2½ cups sifted cake flour  
 1½ cups sugar  
 3½ teaspoons baking powder  
 1 teaspoon salt  
 ½ cup shortening  
 1 cup milk  
 1 teaspoon vanilla  
 4 unbeaten egg whites  
 Dump all ingredients except egg whites into bowl and beat 2 minutes. Add unbeaten egg whites and beat 2 more minutes. Pour batter into greased cake pans. One 8-inch square pan and one 8-inch round pan. Bake at 350 degrees for 30 minutes or until toothpick inserted in center comes out clean.  
 Cut round layer in half and join to square layer to form a valentine. This batter can also be used to make heart-shaped cupcakes. Place a glass marble or small ball of aluminum foil between cupcake liner and muffin pan. Fill paper liners ¾ full of batter. Bake at 350 degrees for 15 minutes or until toothpick inserted in center comes out clean.

Mrs. Paul Sauder  
 Mertztown

**SINFUL OUTRAGEOUS BROWNIES**  
 1 pound unsalted butter  
 5 cups chocolate chips, divided  
 6-ounces unsweetened baking chocolate  
 6 large eggs  
 2 tablespoons plus 1 teaspoon powdered Espresso  
 2 tablespoons vanilla extract  
 2½ cups granulated sugar  
 1 cup all-purpose flour  
 1 tablespoon baking powder  
 1 teaspoon salt  
 2½ -3 cups chopped nuts  
 Melt butter, 2½ cups chocolate chips, and unsweetened chocolate in a double boiler and cool. Preheat oven to 350 degrees. Spray an insulated 13x9-inch pan with butter flavored cooking non-stick spray.  
 In a large bowl, stir together gently the eggs, espresso, vanilla, and sugar. Do Not Beat. Fold in the cooked chocolate mixture. Sift together flour, baking powder, and salt, and gently stir into the chocolate mixture. Fold nuts into batter. The batter is very liquid so do not add extra flour to thicken. Transfer to prepared baking pan.  
 Bake for 30 minutes, no longer. Remove from oven and cool. Then refrigerate 3 to 4 hours or overnight before cutting into desired serving size pieces.  
*"Very rich and delicious. Win the heart of any man or woman," contributor writes.*

B. Light  
 Lebanon

**QUESTION** — A reader would like healthful bread recipes to make in a bread machine. Is it possible to make bread machine bread without white flour? She prefers oat flour, which doesn't have enough gluten in it to raise sufficiently.

**QUESTION** — N. Martin, Denver, wants a recipe for home-made hot dogs made with chicken or beef. What size casing is used? She also would like a chicken bologna recipe. She writes that she uses a sausage press for stuffing bologna and sausage.

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

**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.

**ANSWER** — Wm. Lucas, Warfordsburg, wanted to know where to buy shredded coconut, not flake coconut. Charlene Bennett writes that she buys shredded sweetened macaroon coconut at Fisher's Country Store in Cessna, near Bedford. Cake and Kandy Emporium in East Petersburg, sells the dry, unsweetened, shredded coconut, which can be reconstituted by adding 2 tablespoons water to ½ pound dry coconut letting stand 10 minutes and fluffing with a fork. The coconut is available by mail or at CAKE, Village Common, 2019 Miller Rd., East Petersburg, PA 17520-1624. Call (717) 569-5728.

**ANSWER** — A Canton reader wanted a recipe for marinated mozzarella. Thanks to Pat Stockett, Colts Heel, NJ, for sending this recipe that she writes is great served on crostini.  
**Mozzarella Marinated With Basil and Sun-Dried Tomatoes**

12 ounces mozzarella cheese  
 ½ cup sun-dried tomatoes, packed in oil, drained, cut in strips  
 1 cup packed fresh basil leaves  
 2 cups olive oil  
 Cut mozzarella into ¼ -inch slices. In a glass bowl, layer slices alternately with basil and sun-dried tomatoes. Cover with olive oil. Marinate in refrigerator 2 to 3 days. Using a slotted spoon, remove mozzarella, basil, and sun-dried tomatoes from oil. Serve at room temperature. Reuse oil in a dressing or to marinate more cheese.

**ANSWER** — Dennis Hagan, Reading, wanted a recipe for deep fried cheese cubes. Thanks to Pat Stockett, Colts Heel, NJ for the following recipe.

**Fried Mozzarella**  
 Cut mozzarella into logs, about ½ -inch square by 2-3-inches long. Roll in flour, then in an egg wash (a couple of whole eggs, beaten with a couple of tablespoons of cold water, then in dry seasoned bread Italina-flavored bread crumbs. For a really crisp crust, repeat the egg wash, bread crumb dip a second time. Place on waxed paper and freeze for a few hours (this will keep the cheese from melting when fried). Before serving, heat oil to 375-400, then drop the frozen sticks in, and fry until just browned (do not cook too long, or the cheese will melt out and make a mess of your fryer and appetizer.

**DEATH BY CHOCOLATE**  
 1 box brownie mix, prepared according to directions on box and crumbled  
 3 boxes chocolate Jell-O mousse prepared according to package directions.  
 1 large container whipped topping  
 8 Heath bars, crumbled  
 ¼ cup coffee liquor (optional)  
 Pour liquor over cooled and crumbled brownies. Layer in a trifle bowl or clear dish as follows: brownie mixture, mousse, candy bars, and whipped topping. Repeat until mixture is used. Chill and serve.  
 Anna Mae Newswanger  
 Newville

**CHERRY CHEESECAKE**  
 4 large eggs  
 1½ cups granulated sugar  
 3 tablespoons flour  
 3 tablespoons cornstarch  
 4 8-ounce packages cream cheese, softened  
 2 teaspoons vanilla  
 ½ cup softened butter  
 2 cups sour cream  
 1 can cherry pie filling\*  
 Preheat oven to 325 degrees. In a large bowl, beat eggs until smooth, add sugar, flour, and cornstarch. Continue to beat until smooth to touch. At medium speed, beat in the remaining ingredients except the pie filling until smooth.  
 Transfer to 9-inch springform pan. Bake for one hour. Do not remove from oven, just turn off and open the oven door, and let stand for another hour.  
 Cool at room temperature. Remove from pan and refrigerate. When ready to serve, cut into desired serving pieces and spoon cherry pie filling over it to serve. Makes 12 servings.  
 \* May use any topping such as blueberry, raisin, peach, or raspberry pie fillings.

B. Light  
 Lebanon