

# Cook's Question

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**ANSWER** — Margaret Fierlage, Waldorf, Md., requested recipes for bread puddings and sauce toppings to put on it. Thanks to Charleen Bennett, Clearville, for sending several recipes.

## Breakfast Bread Pudding

12 slices white bread (crust removed and cubed)  
8-ounces cream cheese, cubed  
12 eggs  
2 cups milk  
½ cup maple syrup  
¼ teaspoon salt

Toss bread cubes with cream cheese cubes; place in a greased 13x9x2-9-inch pan. In a large bowl, beat eggs; add milk, syrup, and salt; mix well. Pour over bread mixture. Cover and refrigerate 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered at 375 degrees for 40-45 minutes or until knife inserted in the center comes out clean. Let stand 5 minutes before serving.

## Banana Bread Pudding

4 cups day-old French or sour dough bread (1-inch pieces)  
¼ cup butter, melted  
3 eggs  
2 cups milk  
½ cup sugar  
2 teaspoons vanilla  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
½ teaspoon salt  
1 cup sliced firm banana

### Sauce:

3 tablespoons butter,  
2 tablespoons sugar  
1 tablespoon cornstarch  
¾ cup milk  
¼ cup light corn syrup  
1 teaspoon vanilla

Place bread cubes in greased 2-quart casserole; pour butter over and toss to coat. Beat eggs, add milk, sugar, vanilla, cinnamon, nutmeg, and salt. Stir in bananas. Pour over bread cubes; stir to coat. Bake uncovered at 375 degrees for 40 minutes or until knife inserted comes out clean. Meanwhile, melt butter for sauce in pan. Combine sugar and cornstarch; add to butter. Stir in milk and corn syrup. Over medium heat, bring to a boil, stirring constantly. Boil one minute. Remove from heat; add vanilla. Serve warm sauce over warm pudding.

## Vanilla Sauce For Bread Pudding Or Apple Cake

1 cup sugar  
2 tablespoons cornstarch  
½ cup light cream  
½ cup butter  
1½ teaspoon vanilla

Combine first three ingredients in a saucepan. Bring to a boil, and boil 2 minutes. Remove from heat; add butter and vanilla. Stir until melted. Serve warm over bread pudding or cake.

**ANSWER** — Sylvia Rebert, Wellsville, wanted an old-time recipe for fruitcake in which the cake is stored for a few weeks (wrapped in a tin) with either rum, brandy or whiskey poured over it occasionally. Thanks to Gloria Sweigart, Manheim, for sending a recipe.

## Dark Fruit Cake

Preheat oven to 275 degrees, bake one hour. Turn to 300 degrees, bake one hour more or until cake tests done.

First: 2 cups raisins

### Chop:

2 cups dates  
1 cup figs  
2 cups walnuts  
1 cup candied cherries  
2 tablespoons candied orange peel  
2 tablespoons candied lemon peel  
½ cup candied pineapple  
¼ cup candied citron

Reserve some half piece of walnuts and cherries to place on top of cake before baking. (Note: she cuts back on raisins, dates, figs, and uses more pineapple, cherries, and citron). Set aside:

### Second:

3 cups cake flour  
2 teaspoons baking powder  
½ teaspoon salt  
1½ teaspoon cinnamon  
1 teaspoon cloves  
¼ teaspoon nutmeg  
¼ teaspoon mace

Take about ½ cup and put over fruit mixture, toss to coat. Set aside.

### Third: Cream together:

1 cup shortening  
1½ cups light brown sugar  
3 eggs, one at a time

Mix cream mixture alternately with dry mixture and ½ cup apple or grape juice and 1 cup apple or grape jam. Add the fruits and stir well.

Pour into a large tube pan lined with waxed paper, greased and floured. Place walnut halves and cherries otop.

If cake browns too fast, lay a piece of brown paper (cut from grocery bag over top. Remove and cool in pan for 30 minutes. Remove from pan and cool. Soak a heavy clean cloth in grape wine (almost dripping wet) wrap cake in cloth and store in tight container, check in 2 weeks; add more wine if necessary. Bake at least four weeks before using.

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Also, Betty Light, Lebanon, sent in this recipe.

## Light Fruitcake

1½ cups butter, softened  
1½ cups sugar  
1 tablespoons vanilla extract  
1 tablespoon lemon extract  
7 eggs, separated  
3 cups all-purpose flour, sifted  
1½ pounds yellow, green, and red candied pineapple, cubed  
1 pound red and green candied cherries  
¼ pound candied citron  
½ pound golden raisins  
3 cups pecan halves  
1 cup black walnuts, coarsely chopped  
½ cup all-purpose flour  
Additional candied fruits and nuts  
¼ cup brandy  
Additional brandy

Preheat oven to 250 degrees.

Prepare tube pan with brown paper (do not use recycled paper). Cut circle for the bottom, piece for around the tube, and a piece to line the outside of the pan. Butter the brown paper and set aside. Cut another circle for top.

Cream together; in a large bowl, the butter and sugar until light and fluffy, add flavorings and egg yolks, beat until well blended. Stir in 3 cups flour.

Combine fruits, nuts, and dredge with ½ cup flour. Stir into batter. Beat egg whites until stiff and fold into the cake batter.

Spoon mixture into prepared pan. Arrange additional fruits and nuts on top.

Grease the last brown circle and place on top, greased side down.

Bake for 4 hours or until cake tests done. Remove from oven. Take off paper cover, slowly pour ¼ cup brandy evenly over cake. Let cool completely on wire rack.

Remove from pan, peel paper liner from cake. Wrap cake in brandy soaked cheesecloth. Store in an airtight container in a cool place 3 weeks. Pour a small amount of brandy over cake each week. Yields one 10-inch cake.

Refrigerate light fruitcake for longer storage. Refrigeration also makes the cake slice neater and easier.

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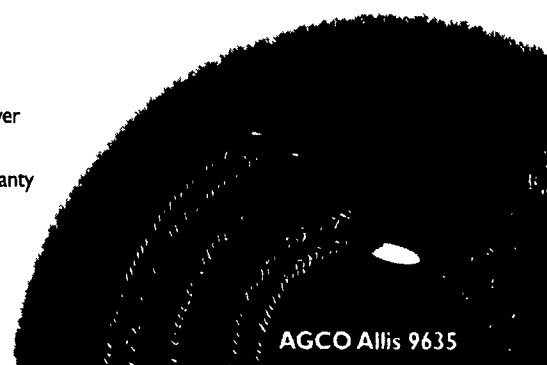
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