



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 — Susan Daniel of New Tripoli is looking for a recipe for "Apea" cookies. They are a cake-type cookie with, she believes, molasses.

QUESTION — Dave Hartley of Richfield is looking for a recipe for red candy apples on a stick like the ones sold at carnivals.

QUESTION — Eunice Musselman of Fredericksburg is looking for a recipe for chicken monterey similar to that served at Bonanza Restaurants.

QUESTION — Gladys Schoffer, Shermansdale, indicated she loves the spaghetti sauce seasoning made by House of Herbs, Passaic, N.J., but she noted they no longer make it. She noted it was simply great and wanted to know what herbs were used. Spaghetti is really flat without some kind of seasoning, according to Gladys, and wants to know if anyone has a spaghetti seasoning they can recommend similar to the sauce from House of Herbs.

QUESTION — Kathryn Heberling, Falls Creek, is looking for a recipe to make deep fried onions. Kathryn noted that in some restaurants they are called Texas Twisters or Onion Blossoms — they are whole onions.

QUESTION — Kathie J. Comly, Bellefonte, wants recipes on quick breads for bread machines and any recipes for pierogies.

QUESTION — Robert Lloyd, Woodbury Heights, N.J., wrote to us and indicated he is looking for a Pork Pie recipe. Robert noted that, when he was a boy in Philadelphia in the 1930s, his mother, who was from England, used to buy pork pies at a store that sold British specialties. They were individual deep-dish pies with crusts and pork and a gelatine-type mixture, eaten cold.

QUESTION — Diane Snyder, Rebuck, wants to know if anyone has a recipe to make Fruit Leathers from pureed fruits similar to Fruit By The Foot.

QUESTION — Carl Schintzel, Rockaway, N.J., is looking for a recipe of a baked dish his mother used to make. The dish has flat noodles layered with chopped ham and buttered bread crumbs with a cheese or cream sauce. It also had a top layer of bread crumbs and was baked. He believes it could be called a Ham Noodle Casserole.

QUESTION — Elsie Shirk, Ephrata, would like a recipe for cherry or blueberry pie filling that tastes similar to the store-bought canned varieties.

QUESTION — A reader from Lancaster would like some good butter cream icing recipes for all flavors of butter cream similar to those made by Country Table and Binder-Up Bakeshops.

QUESTION — A faithful reader is looking for a recipe for Tiramisu, which is a creamy Italian custard layered over lady fingers, soaked in espresso. It is served in Olive Garden restaurants.

QUESTION — Marian Snyder, Rebuck, would like a recipe for Italian Wedding Soup, which is made with chicken broth and served at weddings.

QUESTION — Joanne Lomas, Morgantown, writes that when she was a little girl growing up in Philadelphia, her parents used to get a wonderful bread from a Lithuanian Bakery (she thinks). The bread crust was very dark and shiny and the inside was moist, sour, and gray in color. It was delicious. Does anyone have a recipe for such a loaf?

QUESTION — Pat Elligson, Millers, Md., would like a recipe for a cabbage slaw that is cooked and combined with a yellow cooked dressing that is very creamy. She thinks her mother used a Pa. Dutch recipe to make it.

QUESTION — Shirley Schwoerer, Wysox, would like a recipe to make Danish or puff pastry using a food processor.

QUESTION — The Greene Co. New York Dairy Princess wants recipes for fudge in the following flavors: coffee, cranberry, and raspberry. She purchased these flavors at the Pa. Farm Show.

QUESTION — Helen Hertzler of Morgantown asks what causes muffin batter to bake around the outside first and then push up through the top, forming strange-looking growths and then baking firm.

QUESTION — Ann Harner, Gettysburg, would like a recipe for English muffins made in a bread machine.

QUESTION — Charlene Bennett, Cleanville, would like to know if cheese balls and cream cheese may be frozen. Also, how long may homemade fudge and other chocolate candies be frozen?

QUESTION — What ratio of cinnamon and sugar is good for sand tarts? Charlene Bennett said that hers always come out too light or too dark.

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 sweetner.

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

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

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 — 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.

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 — The Cunfers, Lehighton, would like recipes for caramel or carmel popcorn. They have an excess supply of microwave popcorn and would like ways to spruce them up.

ANSWER — Joan Miller, Intercourse, wanted a recipe to make rice pudding using leftover cooked rice and made on top of the stove, not in the oven. Recipes were provided by Betty Light and Susan Schubert. The following from Schubert:

STOVETOP RICE PUDDING

¾ cup rice
½ gallon milk
Cook over medium heat until mixture boils and becomes thickened (stir until boiling) about 45 minutes. Add raisins. Meanwhile, in a large bowl, blend:
2 eggs
1 cup sugar
1 tablespoon vanilla
Add rice mixture, blend. Top with cinnamon.

ANSWER — A reader wanted healthful bread recipes to make in a bread machine. The reader wanted to know: 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.

Thanks to Dennis and Deanna Cunfer of Never Done Farm, Lehighton, for the following information:

Gluten can be bought at health food or gourmet kitchen stores. It is added to oat, rye, and what flours to aid in the rising of the breads. There are always many recipes for breads made from flour other than white in cookbooks dedicated to bread machines.

ANSWER — Ann Harner, Gettysburg, wanted a recipe to make homemade yogurt in a yogurt maker. Thanks to Lois Martin, Shippensburg, for Basic Yogurt.

BASIC YOGURT

1 quart milk
½ cup dry milk
2 tablespoons yogurt (plain) with acidophilus cultures
In a saucepan, mix milk with dry milk. Bring almost to boil. Remove from heat and cool to 110 degrees. Skim skin off top and stir in yogurt.
Incubate for 8-10 hours. Refrigerate.

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Citrus

(Continued from Page B6)

PINA COLADA CAKE

1 18½ ounce box of white cake mix
1 3-ounce package vanilla instant pudding
4 large eggs
¼ cup vegetable oil
½ cup cool water
½ teaspoon coconut extract
½ cup rum flavoring
1 cup coconut
1 8½ ounce can crushed pineapple (undrained)

Preheat oven to 350 degrees F. Prepare 13-inch by 9-inch by 2-inch baking pan or two 9-inch round baking pans with grease and lightly floured.

In a large mixing bowl, empty the package of cake mix and instant pudding. Stir together before adding eggs, oil, coconut extract, water, and rum flavoring. Beat about two minutes. Stir in the crushed pineapple and coconut.

Transfer to prepared pans. Bake for 25-30 minutes or until tester comes out clean. Cool in the pans for several minutes, then remove to cooling rack. Frost with pina colada frosting.

Frosting:

1 8½ ounce can of crushed pineapple
½ cup rum flavoring
1 3-ounce package vanilla instant pudding
1 9-ounce container whipped topping
¼ cup shredded coconut.

Mix pineapple, rum flavoring, and vanilla pudding together, beating until thickened. Fold into the whipped topping. Cake must be stored in the refrigerator in airtight container.

Adding food coloring to coconut before sprinkling over cake adds to the appearance. (I like yellow.)

Betty Light

LOW-CALORIE LEMON CAKE

1 18½ ounce box yellow cake mix
2 cups boiling water
1 6-ounce package sugar-free lemon Jell-O

Prepare cake with no-cholesterol recipe on the box. Bake as directed in two round pans.

Take cakes out of pans to cool, then return to pans and poke holes into the cakes with a fork.

In a medium bowl, dissolve Jell-O with the two cups boiling water. Pour over the cakes and refrigerate for three hours.

Lemon Pudding Frosting:

1 cup cold milk, skim or low fat
1 package sugar-free instant lemon pudding mix
¼ cup confectioners' sugar
1 8-ounce tube fat-free whipped topping

Pour milk into a bowl. Add pudding mix and confectioners' sugar, beat with a whisk until thickened, then stir in whipped topping until thoroughly mixed.

Dip the pans in hot water for 10 seconds to release cake from pans. Spread 1 cup frosting on first layer. Add the second layer and finish frosting the cake. Store in refrigerator.

Betty Light

