



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 — Connie Weaner, Gettysburg, received a Pizzelle Baker as a gift. She would like favorite recipes from our readers.

QUESTION — Jennifer Flanders, Middleburg, would like a recipe for coconut-molasses eggs for Easter.

QUESTION — Barbara Sciss, Madison, N.J., would like a recipe for plain old-fashioned fried doughnuts.

QUESTION — George Hile, Millmont, is looking for a recipe for beef jerky.

QUESTION — Al Prosper would like recipes for white and for chocolate Bavarian cream.

QUESTION — Marlene Heckman, Effort, would like recipes for spaghetti squash other than eating it buttered or with tomato sauce. She definitely wants a spaghetti squash dessert recipe.

QUESTION — A reader would like a recipe for crumbs to put on a pie that don't get hard.

QUESTION — It's time for rhubarb again. A faithful reader would like really good recipes because she has lots of it.

QUESTION — Sarah Clark of Everett is looking for a recipe for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; Squaw Bread; Pilgrim Bread (not for a bread machine); Cheesecake Fudge; Texas Hurricane Cake.

QUESTION — Cindy Smith would like a recipe for a Spanish spice cake.

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 she wants to know if anyone has a spaghetti seasoning they can recommend similar to the sauce from House of Herbs.

QUESTION — Kathie J. Comly, Bellefonte, wants recipes for perogies.

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

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 — 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 — 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 ahead of time.

ANSWER — Cindy Smith wanted a recipe for a prune cake. Thanks to Connie Weaner, Gettysburg; and several others for sending recipes.

Prune Nut Cake With Filling

¼ cup shortening
1 teaspoon cloves
1½ cups sugar
3 eggs
2 cups flour
1 teaspoon allspice
1 teaspoon baking soda
½ cup buttermilk
1 teaspoon cinnamon

Filling:

1 cup sugar
2 whole eggs
2 cups chopped nuts
2 cups cooked prunes, chopped
2 tablespoons butter

Mix together sugar and eggs. Add prunes, nuts, and butter. Place on stove and cook until thick as mincemeat. Cream shortening and sugar. Add 3 eggs, beating after each egg. Add milk and soda, then flour with spices. Add half the filling and save the other half for between layers. Spread on top and between after baking. Bake at 350 degrees for approximately 30 minutes. Makes two 9-inch layer pans.

ANSWER — A reader wanted a stewed tomato recipe that tastes similar to the one made by Shady Maple. Thanks to Connie Weaner, Gettysburg, and others for sending recipes.

Scalloped Tomatoes

3 slices bread, toasted
2 tablespoons butter
½ cup chopped celery
½ cup chopped onion
2 cups cut up peeled tomatoes
1 tablespoon flour
1 teaspoon sugar
½ teaspoon marjoram or crushed basil

Spread toast with one tablespoon butter and cut into chunks. Saute celery and onion in one tablespoon butter. Add fresh tomatoes and bring to a boil. Combine flour, sugar and herbs, salt and pepper. Stir this with 2 tablespoons water and add to tomatoes. Top with bread. Sprinkle with parmesan cheese if desired.

Bake at 350 degrees for 30 minutes. Makes 4 servings.

ANSWER — Dave Hartley of Richfield wanted a recipe for red candy apples on a stick. Here is a recipe from Connie Weaner, Gettysburg.

Caramel Apples

1 cup butter
16-ounces brown sugar
2 cups light cream
1 cup light corn syrup
1 teaspoon vanilla (added after cooking)

Combine all ingredients except vanilla in a saucepan. Cook and stir to 248 degrees or firm ball stage for 45 to 60 minutes. Stir in vanilla.

Dip 14-16 washed and dried skewered apples. Set on buttered baking sheet.

ANSWER — Audrey Nemeth of Maine wants a recipe for maple fudge. Thanks to Anna Martin, Denver, and others for sending recipes.

Maple Fudge

1 tablespoon flour
1 cup granulated sugar
2 cups maple syrup
¼ cup white Karo
½ cup milk or cream
1 tablespoon butter

In a heavy saucepan, combine and blend flour and sugar. Stir in maple syrup, Karo, and cream. Cook over low heat, stirring occasionally, to soft boil stage (232-236 degrees). Remove from heat, drop butter on top. Cool it to lukewarm, beat until glossy look begins to dull, then pour into buttered 11x7-inch or 8x8-inch pan.

Nuts may be added before pouring into buttered pan if desired. When cool, cut into desired size pieces.

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Egg

(Continued from Page B6)

MERINGUE TART SHELLS

3 egg whites
¼ teaspoon cream of tartar
½ cup granulated sugar

Heat oven to 250 degrees. Line baking sheet with parchment paper draw six 4-inch circles on the paper. In a large bowl, heat egg whites and cream of tartar at medium speed until it forms soft peaks. Turn speed to high and gradually add sugar, beating until it forms stiff glossy peaks.

Spoon meringue into the circles, spread the meringue to form bottom of shell. Now gradually spread the remaining meringue by using a spoon or pastry bag and build up the sides about 1-inch high.

Bake at 250 degrees for one hour. Do not open the oven door, but turn off the oven and leave the shells in the oven for another 2 hours.

To serve, fill your shells with lemon pudding, pie fillings, or other flavor puddings with sugar or without sugar. Top with whipped cream topping.

Try using brown sugar for a different flavor.

B. Light
Lebanon

HOMESTYLE GOOD

MORNING CASSEROLE

4 bread slices, crust trimmed
6 eggs
1½ cups skim milk
4 slices cooked turkey bacon, crumbled

¼ cup shredded low-fat Swiss cheese, divided

¼ cup shredded low-fat cheddar cheese, divided

½ cup sliced mushrooms

¼ teaspoon seasoned salt

½ cup frozen hashbrown potatoes

Place bread slices, slightly overlapping, in bottom of lightly greased 9x9-inch baking dish. In large bowl, thoroughly combine eggs, milk, bacon, 2 tablespoons Swiss cheese, 2 tablespoons cheddar cheese, mushrooms, and salt.

Pour mixture over bread slices. Sprinkle potatoes over egg mixture and top with remaining Swiss and cheddar cheese. Cover and refrigerate overnight. Bake at 350 degrees, uncovered, until lightly browned and knife inserted near center comes out clean, about 40 to 45 minutes.

Am. Egg Board

LEMON PUDDING CUSTARD WITH FRUIT TOPPING

¼ cup plus 2 tablespoons sugar
2 tablespoons flour
¼ teaspoon salt

3 eggs

1 cup skim milk

2 tablespoons lemon juice

2 teaspoons lemon zest

1 teaspoon vanilla extract

Fresh strawberries or strawberry pie filling

Fresh mint sprigs

Combine first three ingredients in a medium bowl; set aside. Beat eggs at high speed for 1-2 minutes; add milk, lemon juice, lemon zest, and vanilla extract, beating until well blended. Gradually add dry ingredients and mix thoroughly. Pour batter evenly into 4 (6 ounce) oven-proof custard cups that have been coated with cooking spray. Place cups in a shallow baking dish. Fill baking dish with hot water to a depth of 1-inch. Bake at 350 degrees until knife inserted near center comes out clean, about 40 minutes. Remove custard cups from water bath and allow to set for 3 to 5 minutes before unmolding. Garnish each with fresh strawberries or pie filling and fresh mint sprigs. Serve warm.

Am. Egg Board