



## 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** — Donna Diehl, Mt. Airy, Md., would like a recipe for Amish Macaroni Salad.

**QUESTION** — Donna Diehl, Mt. Airy, Md., would like a recipe for coconut cream pie that does not weep or the crust become soggy.

**QUESTION** — Evelyn Shafer, Perkiomenville, wants to know if squash and zucchini can be canned. She would like a pickled and other recipes for using squash and zucchini.

**QUESTION** — A Picture Rocks reader writes that her family enjoys tapioco—granular, small, medium, large, and pearl—so much that she would like us to do a whole recipe section on recipes using tapioca. We are happy to comply. Send in recipes using tapioca from desserts to thickening casseroles, etc. The recipes will be printed on the Home On The Range page on May 17. Readers, we want you to know that we are open to other suggestions also. Sent them to us.

**QUESTION** — Patsy Wildeson, Chambersburg, would like a recipe for rock candy.

**QUESTION** — Louise Graybeal, Renick, W.V., wants a recipe for Italian stewed tomatoes for canning.

**QUESTION** — Louise Graybeal, Renick, W.V., wants a recipe for flaky pop tarts.

**QUESTION** — Mary Hartman, Narvon, wanted a recipe for gluten-free bread, rolls or any baked items using rice, tapioca or potato flour.

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

**QUESTION** — Sarah Clark of Everett is looking for a recipe for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; Cheesecake Fudge, and Texas Hurricane Cake.

**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 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** — Gladys Schoffer, Shermansdale, wanted to know of a spaghetti sauce seasoning that tastes similar to one previously made by House of Herbs. Sarah Clark, Everett, recommends buying the seasoning from McNess Company.

**ANSWER** — Thanks to Valerie Bomgardner, Lebanon County Dairy Maid, sent in this recipe for original Girl Scout cookies.

### Original Girl Scout

Cream together:

- 1 cup sugar
- 1 cup shortening

Add:

- 1 tablespoon milk
- 2 teaspoons vanilla
- 2½-3 cups flour
- 2 teaspoons baking powder

Mix together thoroughly, refrigerate dough. Roll and cut out in preferred shapes. Bake at 350 degrees for 8-10 minutes.

**ANSWER** — Eunice Musselman of Fredericksburg wanted a recipe for chicken Monterey similar to that served at Bonanza Restaurants. Thanks to Sarah Clark, Everett, for sending a recipe that she really likes.

### Chicken Monterey

- Boneless chicken breast
- Catalina salad dressing
- 2 tablespoons chopped onion (optional)
- 1-2 tablespoons butter
- Salt and pepper to taste

Melt butter in large skillet; medium heat. Cook chicken breast in skillet, adding small amount of water to avoid sticking. Season with salt and pepper. Add onion. Cover and reduce heat and simmer for 30 minutes or until chicken is thoroughly cooked. Spoon off any excess water in pan. Add dressing liberally over all chicken breast. Cover again and heat just until warmed through. Or grill instead of cooking. Just heat the dressing and pour over grilled chicken breast.

**ANSWER** — Cindy Smith wanted a recipe for a Spanish spice cake. Thanks to Sarah Clark, Everett, for sending a recipe.

### Spanish Bar Cake

- 20-ounces canned apple pie filling
- 1 tablespoon apple pie spice
- ¼ teaspoon ground cloves
- 18-ounce package yellow cake mix
- 4 large eggs
- 1 cup raisins
- 1 cup chopped walnuts

In blender or food processor, combine apple pie filling, eggs, apple pie spice, and cloves to blend until smooth. Place in a large bowl with dry cake mix; beat 4-5 minutes. Stir in nuts and raisins. Pour into greased 13x9x2-inch cake pan. Bake at 325 degrees for 5 minutes or until cake tests done. Cool on wire rack 15 minutes then invert on large cake platter. Finish cooling then frost with the following:

Frosting:

- 8-ounces package cream cheese, softened
- ½ cup butter
- ½ cup dark corn syrup
- ¼ teaspoon ground cloves
- 1 tablespoon grated dry orange peel
- 3½ cup confectioner's sugar

Combine all ingredients together. Beat until creamy and of spreading consistency. Keep in cool place.

**ANSWER** — H. W. Hamilton, Thornton, wanted recipes that use gluten flour to make bread and pastry. Thanks to Betty Light, Lebanon, for sending recipes.

### Gluten Bread

- 1 yeast cake
- 3 cups lukewarm water or milk
- 1 tablespoon melted shortening
- 1 teaspoon salt
- 5½ cups gluten flour

Dissolve yeast in 1 cup liquid. Add balance of liquid and shortening. Sift flour and salt together and beat into liquid. Knead until smooth. Put in greased baking pans. Cover and let rise until double in bulk, about 2 hours. Bake at 350 degrees for 50 minutes.

### Gluten Muffins

- 1 beaten egg
- 2 cups milk
- 1 teaspoon salt
- 2 cups gluten flour
- 2 teaspoons baking powder

Mix egg and milk. Add salt and flour. Beat well. Add baking powder. Pour into greased muffin cups, ¾ full. Bake in 450 degree oven for 15 minutes. Yields 12 muffins.

**ANSWER** — A long-time reader wanted a recipe for Swedish tea ring made with Bisquick, yeast, cinnamon, sugar, etc. Thanks to a Hanover reader, who writes that this recipe sounds similar to what she may be looking for.

### Festive Coffee Ring

- ½ cup warm, not hot water (105-115 degrees)
- 1 package active dry yeast
- 1 egg
- 1 tablespoon sugar
- 2½ cups Bisquick
- 2 tablespoons butter
- 2 tablespoons brown sugar
- ½ cup chopped candied fruit, optional
- ½ cup chopped walnuts

Dissolve yeast in warm water. Add egg, sugar, and Bisquick. Beat vigorously. Turn into surface, dusted with Bisquick. Knead until

smooth, 20 times. Roll into 16x9-inch rectangle. Spread with butter. Sprinkle with sugar, fruit, and nuts. (Cinnamon may be added and fruit omitted). Roll up, beginning at wide side. Join dough together to seal. Place sealed side down on greased baking sheet. Pinch ends together to form a ring.

With scissors make cuts ¾ through ring at one-inch intervals. Turn each section on its side. Cover. Let rise in warm place about one hour. Bake in 375 degree oven for 15-20 minutes. Ice with confectioner's sugar icing. Decorate with candied cherries and walnut halves if desired.

# Rhubarb

(Continued from Page B6)

## HONEYED RHUBARB PIE

- Pastry for 2-crust pie  
 4 cups rhubarb, ½-inch pieces  
 6 tablespoons flour  
 2 teaspoon grated lemon peel  
 4 drops red food coloring  
 1½ cups sugar  
 ¼ teaspoon salt  
 ½ cup strained honey  
 2 tablespoons butter

Combine rhubarb, sugar, flour, salt, and lemon peel; mix well. Blend in honey and food coloring. Let stand several minutes. Spoon rhubarb mixture into pastry-lined 9-inch pie pan; dot with butter. Adjust top crust and flute edges; cut vents. Bake in hot oven at 400 degrees for 50-60 minutes.

Sarah Clark  
 Everett

## ROSY SPRING SALAD

- 4 cups diced rhubarb
- 1½ cups water
- ½ cup sugar
- 2 3-ounce packages strawberry

Jell-O

- 1 cup orange juice
- 1 teaspoon orange rind
- 1 cup sliced strawberries

Combine rhubarb, water, and sugar in saucepan. Cook until tender for about 4-5 minutes. Pour over gelatin, stirring until dissolved. Add orange juice and rind. Chill until thick and syrupy. Fold in strawberries. Pour into lightly oiled 6-cup mold; chill until set.

Sarah Clark  
 Everett

## RHUBARB UPSIDE DOWN CAKE

- ¼ cup shortening
- 1 cup sugar
- 1 egg
- 2 cups flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- 1 cup milk
- 2 cups diced rhubarb
- 1 cup brown sugar
- 2 tablespoons butter

Melt butter in a skillet. Add brown sugar and diced rhubarb. To make batter; cream shortening and sugar together. Add egg and beat. Sift flour; measure and add baking powder and salt, sift again. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb and bake at 375 degrees for 40 to 45 minutes. Turn upside down on plate to serve. Serve with cream.

Tabby Heindel  
 Ephrata

## RHUBARB DREAM DESSERT

- Crust:  
 1 cup flour  
 4 tablespoons confectioner's sugar  
 ¼ cup butter
- For crust, blend ingredients and press into a greased 9x9-inch pan.
- Topping:  
 2 eggs, beaten  
 ¼ teaspoon salt  
 1½ cups sugar  
 ¼ cup flour

2 or more cups chopped rhubarb  
 For topping, mix ingredients and spoon into bottom layer. Bake at 350 degrees for 30 minutes. Good with ice cream.

Martha Hurst  
 Leola