



## 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 reader would like a recipe for peach bisque and for fish pie that tastes like that served at Rough and Ready.

**QUESTION** — Nancy Kramer, Newmanstown, requests recipes for meals made in a slow-cooker or crock pot.

**QUESTION** — Corena Stauffer, Millersville, wants to know how to make bread dough dumplings. She recalls that her mother made them and left them rise in a heavy skillet. They were cooked on top of the stove and smothered in brown sugar and butter syrup.

**QUESTION** — N.E.K., Lebanon, wants a recipe for marshmallow candy.

**QUESTION** — Bonnie Hertzler, Lititz, would like to know if anyone knows how to make "Honey Boys," like those made by the Federal Bake Shop, W. King St., Lancaster. The great-tasting cookies looked like gingerbread men with raisins to decorate the face and belly.

**QUESTION** — Several months ago E. Stoltzfoos, Bird in Hand, cut out a cookie recipe from this section. She lost the recipe but recalls that some of the ingredients were whole wheat flour, wheat germ, oatmeal, nuts, and honey. Does anyone know to what recipe she is referring? Please send a copy.

**QUESTION** — An anonymous reader sent in a recipe for gingerbread baked in a jar and a number for the internet to receive more recipes. The internet number is wrong as printed. Could the person who sent in the number, please send the correct number plainly printed for publication.

**QUESTION** — Susan Rzucidlo, Newark, Del., writes that while in Louisiana, she had guinea fricasse, which had a dark gravy and was delicious. Does anyone have the recipe?

**QUESTION** — G. Halteman would like a recipe for homemade butter made out of goat's milk. (According to an answer in this column, a butter recipe using cow's milk is interchangeable with goat's milk).

**QUESTION** — A reader tasted a delicious cottage cheese soup at the Red Fox Inn at Snowshoe. Does anyone have a recipe for cottage cheese soup.

**QUESTION** — Susan Harris of Lexington, Va., sends an urgent request for peach butter, which is prepared outside and cooked all day over an open fire similar to the method of preparing apple butter.

**QUESTION** — Meg from Pittsburgh would appreciate a simple recipe for apple sorbet.

**QUESTION** — Carl Schintzel, Rockaway, N.J., remembers his mother used to make seasoned rice with cubed pieces of veal in it, which cooked all day on a wood or coal range. He doesn't remember the name or any other ingredients it might have contained, but the mixture was made in a deep gray graniteware lidded pot.

**QUESTION** — Mary Dengler, Middletown, Ohio, would like a recipe for 10-grain bread that tastes similar to that made by Roscoe Village Bakery in Coshocton, Ohio.

**QUESTION** — Grace Rumer, Abington, is looking for a recipe for individual crumb buns with cheese pockets. Her husband ate some, which he said were delicious, on the Ocean City Boardwalk in New Jersey.

**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** — 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

# Bread, Muffins,

(Continued from Page B6)

## LEMON POPPYSEED BREAD

¼ cup sugar  
¼ cup butter  
3 eggs  
2¼ cups flour  
1 teaspoon salt  
1½ teaspoons baking powder  
¾ cup milk  
2 tablespoons grated lemon peel  
2 tablespoons poppy seeds  
Cream sugar, butter, and eggs until light. Sift together flour, salt, and baking powder. Add alternately with milk. Stir in lemon peel and poppy seeds. Divide batter evenly among four-greased small loaf pans. Bake at 350 degrees for 30-40 minutes. Remove from oven and pour over a glaze made by combining ¼ - ½ cup sugar, 3 tablespoons melted butter and 1½ tablespoons lemon juice. Cool. Remove from pans.

Elaine W. Good  
Lititz

## STRAWBERRY BREAD

3 cups all-purpose flour  
2 cups granulated sugar  
1 teaspoon salt  
1 teaspoon baking soda  
2 teaspoons cinnamon  
2 pints strawberries, diced  
3 large eggs  
1 cup vegetable oil  
Preheat oven to 350 degrees. Grease and flour two 9x5-inch loaf pans.

In a large bowl sift together all dry ingredients. Stir in diced strawberries.

Beat together eggs and oil and stir into the dry ingredients; mix until moist. Pour into prepared loaf pans and bake for 45-50 minutes or until tester comes out clean.

Remove, cool in pans 10 minutes then finish cooling on wire rack. Can be eaten warm or cold. Yields 2 loaves.

B. Light  
Lebanon

**QUESTION** — Cindy Sides, Ellicott City, Md., writes that a recipe for honey mustard pretzels was previously printed in this section. She clipped out the recipe but has been unable to find the required packaged mustard or honey dijon dry salad mix. She would like to know where to purchase it. Readers, I know there is also a recipe that doesn't require the dry mix. Does anyone have it?

**ANSWER** — A reader wanted a recipe to make peppers taste sweet like those purchased at a pizza shop. Also, she wanted to know how sweet peppers are canned or frozen? Thanks to Cathy Christ, Parkesburg, for the following recipe.

### Sweet Peppers

Clean and cut green, yellow, or red peppers into strips. Pack peppers tightly into sterilized canning jars. Mix in saucepan and bring to a boil, simmer for 15 minutes:  
3 cups sugar  
1 cup vinegar  
2 cups water  
Pinch salt  
Pour brine over peppers and process in boiling water bath for 10-15 minutes.  
Delicious on cheese steaks, pizza, and sandwiches.

**ANSWER** — Susan Rzucidlo, Newark, Del., wanted a recipe for dill muffins made with cottage cheese. Thanks to Traudy Ashelman, Orangeville, for sending a recipe.

### Dilly Cheese Muffins

2 cups flour  
1 tablespoon sugar  
1 tablespoon baking powder  
2 teaspoons dried dill weed  
1 teaspoon onion powder  
½ teaspoon salt  
¼ teaspoon pepper  
1 cup creamed small curd cottage cheese  
¾ cup milk  
¼ cup melted butter  
1 egg, beaten  
Preheat oven to 400 degrees. Grease or paper-line 12 muffin cups. In large bowl, combine flour, sugar, baking powder, dill weed, onion powder, salt and pepper. In small bowl, combine cottage cheese, milk, butter, and egg until blended. Stir into flour mixture just until moistened. Spoon into muffin cups. Bake 20 to 25 minutes or until golden and wooden pick inserted in center comes out clean. Remove from pan.

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## SQAW BREAD

Sift:  
4 cups flour  
4 tablespoons baking powder  
1 teaspoon salt  
Cut in:  
2 tablespoons soft shortening  
Add:  
4 cups warm water  
Add enough flour to make a biscuit-like dough. Roll on a floured board and cut into small squares. Handle as little as possible. Fry in deep hot fat. Serve hot.  
Syrup for Squaw Bread:  
Bring to a rolling boil for 1 minute:  
1 quart white corn syrup  
1 pound brown sugar  
Add:  
1 tablespoon maple flavoring  
Pinch cayenne pepper  
Remove from heat and beat in:  
½ cup bacon drippings  
Syrup should be thick when ready to serve.

## PEACH MUFFINS

2 cups all-purpose flour  
3 teaspoons baking powder  
¼ teaspoon cinnamon  
1 egg, beaten  
1 cup milk  
½ cup shortening, melted  
¾ cup granulated sugar  
½ teaspoon salt  
½ teaspoon vanilla  
1 teaspoon lemon juice  
1 cup peaches, peeled, diced  
Preheat oven to 375 degrees. Grease muffin tins.  
Sift together flour, baking powder, and cinnamon into large bowl.  
Beat together egg and milk, add the shortening, sugar, salt, vanilla, and lemon juice then stir into the dry ingredients just until incorporated. Fold in diced peaches.  
Fill muffin tins ¾ full. Bake for about 15 minutes or until tester comes out clean. Cool on wire rack. Yields 15 muffins.

## APPLE COFFEECAKE

1½ cups sifted flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
½ teaspoon cinnamon  
½ cup sour cream  
1 large apple, shredded  
1 beaten egg  
½ cup milk  
3 tablespoons salad oil  
½ cup sugar  
Sift together flour, ½ cup sugar, baking powder, salt, and cinnamon. Add ½ cup minus 2 tablespoons nuts if desired. Stir in apple.  
Blend together egg, milk, and oil. Add to flour mixture and stir just to mix. Spread in greased 9-inch round cake pan. Spoon sour cream over top in a spiral fashion leaving the center uncovered. Sprinkle ½ cup sugar on top and reserved nuts. Bake 400 degrees for 30-35 minutes. Let cool slightly before cutting. Also good as a dessert.

Eileen Murphy  
Pa. Alternate Dairy Princess

## SOUR CREAM TWISTS

¾ cup flour  
1 cup butter, melted  
1 cup dairy sour cream (room temperature)  
2 eggs  
1 teaspoon salt  
1 teaspoon vanilla  
1 package dry yeast  
¼ cup warm water  
1 cup plus 2 tablespoons sugar  
½ cup finely chopped almonds, if desired

Mix flour, butter, sour cream, eggs, salt, and vanilla. Dissolve yeast in warm water. Add to flour mixture. Beat until smooth. Cover and chill 2-48 hours.

Divide dough in half, keep other half cold. Roll into rectangle 8x12-inches. Sprinkle with 3 tablespoons sugar. Fold into thirds, repeat rolling dough and sprinkling with sugar 2 more times. Roll into 8x12-inch rectangle once more. Cut ¼ x4-inch strips. Twist strip twice and put on greased baking sheet. Repeat with other half. Cover and let rise 30 minutes. Bake at 375 degrees for 12-15 minutes. Cool. Glaze with confectioners' sugar icing and sprinkle with almonds if desired. Also good without icing and nuts.

Eileen Murphy  
Pa. Alternate Dairy Princess

## APPLE CINNAMON MUFFINS

12 muffins  
2 cups all-purpose flour  
½ cup light brown sugar  
1 tablespoon baking powder  
¼ teaspoon cinnamon  
¼ teaspoon salt and nutmeg  
½ cup diced dried apples  
¾ cup milk  
½ cup melted butter  
1 egg  
1 teaspoon vanilla  
Topping:  
½ cup chopped almonds  
2 tablespoons melted butter  
1 tablespoon sugar  
¼ teaspoon cinnamon  
½ teaspoon nutmeg  
Preheat oven to 400 degrees.

For muffins, combine flour, brown sugar, baking powder, cinnamon, salt, and nutmeg in large bowl. Stir in apples until well coated. Stir combined milk, butter, egg, and vanilla into dry ingredients just until all ingredients are moistened. Spoon mixture into paper cup-lined muffin cups. Fill ¾ full. For topping, combine all ingredients. Spoon 1 teaspoon topping over each muffin. Bake 20-25 minutes, or until golden and wooden pick inserted comes out clean. Serve warm or at room temperature.

Erica Davis  
Berks Co. Dairy Princess