

Cook's Question

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ANSWER — A Northumberland County reader wanted a recipe for crockpot apple butter and one for Boston Creme Pie. Thanks to Melisa Zimmerman, Leola, for sending both recipes.

Boston Creme Pie

Cake:

- 2 eggs
- 1 cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- ½ cup boiling water

Filling:

- 1 to 3¼ -ounce instant vanilla pudding
- 1¼ cups milk

Glaze:

- 1 square unsweetened chocolate
- 1 tablespoon butter
- 1½ tablespoons hot milk
- ¾ cup powdered sugar
- Dash salt

Beat eggs lightly. Beat sugar into eggs. Sift in flour and baking powder. Add boiling water gradually.

Have two round cake pans ready, greased with waxed paper liners on bottom. The batter is very thin.

Divide batter into two pans and bake at 350 degrees for 15 to 20 minutes or until done. Cool.

Make pudding with milk and cool. Spread between the cake layers. Melt chocolate and butter together.

For glaze, combine hot milk, sugar, and salt in a bowl. Gradually add chocolate mixture; blend well. Quickly spread over cake.

All Day Apple Butter

- 5½ pound apples, peeled, finely chopped
- 4 cups sugar
- 2-3 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Place apples in a slow cooker. Combine sugar, cinnamon, cloves, and salt; pour over apples and mix well. Cover and cook on high for one hour. Reduce heat to low; cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking). Uncover and cook on low one hour longer. If desired, stir with a wire whisk until smooth. Spoon into freezer container, leaving ½ -inch headspace. Cover and refrigerate or freeze. Yield 4 pints.

Thanks to Viola Benner, Martinsburg, for sending a recipe.

Crockpot Apple Butter

Use a 5-quart crockpot without a lid.

- 2½ cups applesauce
- 3 teaspoons cinnamon
- 2½ teaspoon ground cloves
- 1 teaspoon nutmeg

Mix together all ingredients. Start making butter about 3 to 5 p.m. on high heat until bedtime. Turn to low heat overnight. Do not stir while cooking, only before filling jars.

Next morning, fill and seal pint jars. Process in boiling hot water bath 10 minutes.

Thanks to Viola Benner, age 84 years, for sending this recipe that she has been using since 1939. She writes that it is delicious and easy to make. She uses a #9 iron skillet to make it.

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Time To Reserve Tickets For Pa. Dairy Princess Pageant

(CLARION CO.) —

Pennsylvania Dairy Princess and Promotion Services, Inc. has announced that its 42nd Annual Dairy Princess Pageant will be held on Saturday evening, September 19, at the Sheraton Harrisburg-East. A milk punch reception will start at 5:30 p.m. followed by a banquet at 6:30 p.m. and the coronation.

Twenty-nine county dairy princesses will compete for the title of Pennsylvania Dairy Princess now held by Nichole R. Meabon of Erie County. The

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newly selected Princess and two Alternates will reign for a period of one year from September 1998 to September 1999. During that time, they will represent the dairy farmers of Pennsylvania speaking out for its number one agricultural industry and all dairy products.

The pageant, which will be held on the Saturday evening preceding the annual All-American Dairy Week, will end two full days of activities and interviews for the contestants. Four judges, all from out-of-state, will select a dairy princess and two alternates from seven finalists.

The Pennsylvania Dairy Princess Program is supported by Pennsylvania Dairy Farmers through their various advertising and promotion agencies: American Dairy Association and Dairy Council Inc., Middle Atlantic American Dairy Association, American Dairy Association and Dairy Council Mid-east, the Pennsylvania Dairy Promotion Program and Allied Milk Producers with contributions from other dairy related organizations and individuals.

Again this year, as the result of a grant from Sire Power, Inc and several anonymous individuals, the awards to the winners will be \$1,200 to the Pennsylvania Dairy Princess and \$600 to each of her two Alternates.

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