



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 — Violet Cassner, Newburg, would like a recipe for fruitcake made with grape jelly, orange juice, dates, and lots of other fruits.

QUESTION — Violet Cassner, Newburg, would like a recipe for sausage made with beef, pack seasonings, and potatoes.

QUESTION — Violet Cassner, Newburg, would like a recipe for pickled heads of green cabbage in which the leaves are used to make stuffed cabbage.

QUESTION — Linda Smith, Walpole, N.H., writes that she has a recipe for Special Bean Soup Mix for Gift Giving from Elizabeth Seibert, Fredericksburg, but she doesn't have the cooking directions. Could someone send the complete recipe, please?

QUESTION — Bernie Seeko, Hackettstown, N.J., would like to know how to keep raisins, nuts, or berries from settling in the bottom of cakes when baking. She's tried coating them with flour just before baking with no luck.

QUESTION — Lynda Bell, Lincoln University, would like a recipe for gingerbread with warm caramel sauce, which had appeared in the "Dinah Shore Cookbook," printed in the 1970s.

QUESTION — A South Jersey reader is looking for a recipe for pumpkin cheesecake with a gingersnap crust, which had been printed in "Good Housekeeping."

QUESTION — Joyce Shoemaker, Mount Joy, would like recipes for different flavors of angel food cake such as raspberry, strawberry or orange.

QUESTION — A reader from Ephrata writes that when she cold packs string beans, she boils them for three hours. The jars seal, but some get a white settlement at the bottom of the jars and the liquid at the bottom looks cloudy. She asked what causes this problem and are the beans safe to eat. Perhaps our readers have an explanation; however, recent research shows that beans should be pressured canned to eliminate all bacterial and the risk of food poisoning.

QUESTION — Deirdre from New York wants a recipe for chocolate spice cake.

QUESTION — Helen Hertzler, Morgantown, wants a recipe for pizza crust in which the dry ingredients can be mixed and stored until ready to use and then warm water added, which is similar to store-bought packs of pizza crust mix.

QUESTION — A reader wants recipes for black bread and for pumpernickel bread.

QUESTION — Lois Eby, Greencastle, would like a recipe for hard pretzels.

QUESTION — A Shippensburg reader would like a recipe for corn crackles.

QUESTION — Toni Levan, Galeton, would like a good recipe for garlic pickles.

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's Drug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove oil, and an acid of some kind that was mixed into 1 gallon of cold vinegar and poured over pickles. The pickles were ready to eat within several days and tasted delicious. She has tried many stores and has not been able to locate the pickling compound. Can any one help her?

QUESTION — J. Gramiccioni, Stockton, N.J., wants to know where to purchase real Italian vinegar without preservatives. Her father brought some from Italy, but she can't find it over here. Does anyone know how it can be made or purchased?

QUESTION — Estella Fink would like a recipe to make chili beans.

Sweet Potatoes

(Continued from Page B6)

SWEET POTATO APPLE BAKE

3 medium sweet potatoes, cooked, peeled, sliced
 2 large unpeeled apples, thinly sliced
 1/3 cup golden raisins
 1/4 cup chopped toasted almonds
 2 tablespoons butter, melted
 1/2 cup packed brown sugar
 1/2 cup quick-cooking oats
 2 teaspoons grated lemon peel
 In a large bowl, combine sweet potatoes, apples, raisins, and almonds. Spoon into a shallow 1 1/2 -quart baking dish. In a small bowl, combine butter, brown sugar, oats, and lemon peel; sprinkle over sweet potato mixture. Bake, uncovered, at 350 degrees for 35 minutes or until apples are tender. Yield: 6 servings.

Ivamae Law
 East Waterford

MASHED SWEET POTATOES
 Peel boiled sweet potatoes and mash with electric mixer. Add 1 cup warm milk and 1/4 -pound butter for every four cups mashed potatoes.

YAM BRAN BREAD
 1/2 cup butter
 3/4 cup sugar
 2 egg whites
 1 1/2 cups flour
 1/2 cup oat bran
 3 tablespoons sour skim milk
 1 1/2 teaspoons baking powder
 1 teaspoon baking soda
 1/2 teaspoon cinnamon
 1/2 teaspoon pumpkin pie spice
 1 teaspoon vanilla
 2 medium yams, baked, peeled, mashed
 Combine butter, sugar, and egg whites. Add remaining ingredients until moistened. Place in muffin tins or a greased and floured loaf pan. Bake at 350 degrees until toothpick inserted comes out clean. Yield: 1 loaf or 12 muffins.

QUESTION — A reader from Orange County, N.Y. would like a recipe for Half Sour Pickles, she believes the cucumbers are soaked in brine overnight and can be eaten the following day.

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled).

QUESTION — A Snyder County reader would like a recipe for white chocolate mousse cake.

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

ANSWER — Dolly Getz, Manheim, wanted a recipe for Friendship Brownies with the ingredients layered in a quart jar to be given as gifts. She also wanted other recipes prepared like this for cookies, muffins, etc. Thanks to a reader from New York for sending two recipes.

Sand Art Bars

Put contents in jar in this order:
 1 cup plus 2 tablespoons flour
 1/2 teaspoon salt
 1/2 teaspoon baking powder
 1/3 cup cocoa
 3/4 cup granulated sugar
 3/4 cup brown sugar
 1/2 cup nuts or chocolate chips
 1/2 cup candy of your choice
 Print directions on the card: Empty contents of jar in bowl. Add three whole eggs, 1 teaspoon vanilla, 3/4 cups oil. Mix well. Pour into greased baking pan. Bake at 350 degrees for 32-37 minutes for a 7x11-inch pan; 27-32 minutes for a 9x9-inch pan. When baked, let cool. Cut into 2-inch squares.

Original Sand-Art Bars

Layer contents in jar in this order:
 1 cup flour
 3/4 teaspoon salt
 3/4 cup brown sugar
 1/2 cup cocoa
 1/2 cup coconut
 1/2 cup chopped nuts
 1/2 cup chocolate chips
 Dump contents of jar into bowl. Add 3 eggs, 1 teaspoon vanilla, 3/4 cup oil. Mix well. Bake at 350 degrees for 30-35 minutes in 7x11-inch or 9x9-inch pan.

Here's another recipe from Anna Joyce Martin, East Earl.

Jar Cookie Recipe

Layer in jar:
 3/4 cup flour
 1/2 cup brown sugar, packed
 1/2 cup granulated sugar
 1/2 teaspoon salt
 1/2 teaspoon baking soda
 1 cup oatmeal
 1 cup rice crispy cereal
 Chocolate chips or coconut (optional)
 Directions to print on card: Mix the jar ingredients with the following:
 6 tablespoon margarine
 1 egg
 1 teaspoon vanilla
 Chill. Bake at 350 degrees until lightly browned.

(Turn to Page B15)

YAM PRALINES
 2 cups sugar
 3/4 cup evaporated milk
 1/2 cup mashed yams
 1/2 teaspoon vanilla
 1/4 cup butter
 1 cup pecans
 Combine, sugar, milk, butter, and yams in heavy saucepan. Cook to a firm ball stage. Remove from heat. Add pecans and vanilla, and beat until it holds shape. Drop by teaspoons onto wax paper. Makes about 25-30 pieces.

PRUETT'S SWEET POTATO CASSEROLE

29-ounce can sweet potatoes, drained, mashed
 1/2 cup butter, melted
 1 teaspoon vanilla
 1 cup sugar
 2 eggs
 1 tablespoon cinnamon
 1/2 cup coconut
 1 cup mini marshmallows
 1/2 cup chopped pecans
 Mix sweet potatoes, butter, vanilla, sugar, eggs, and cinnamon thoroughly. Fold in coconut, marshmallows, and pecans. Transfer to deep casserole dish. Bake at 350 degrees for 20 minutes. Remove and top with the following.

Topping:
 1/2 cup brown sugar
 3 tablespoons melted butter
 Mini marshmallows to cover top of casserole
 1/4 cup shredded coconut
 1/4 cup chopped pecans
 Sprinkle brown sugar and butter over top. Cover with mini-marshmallows, coconut, and nuts. Return to oven until lightly browned.

Talk about good—this is outstanding. Love it, love it!
 B. Light Lebanon

SWEET POTATO AND CHOCOLATE NUT SWIRL CAKE

4 ounces semi-sweet chocolate, melted
 1 teaspoon vanilla
 3 cups all-purpose flour
 1 1/2 cups granulated sugar
 2 teaspoons baking soda
 2 teaspoons baking powder
 2 teaspoons ground cinnamon
 1/2 teaspoon ground ginger
 1/4 teaspoon ground cloves
 1/2 teaspoon ground nutmeg
 2 cups cooked mashed sweet potatoes
 1 1/2 cups vegetable oil
 4 large eggs
 1 cup chopped pecans or walnuts
 Preheat oven to 350 degrees. Butter and lightly flour a tube pan and set aside.
 In a medium bowl over a hot bowl of water, melt chocolate mixed with vanilla.
 Sift together flour, sugar, baking powder, and baking soda, cinnamon, ginger, cloves, and nutmeg; set aside.

In a large bowl, beat together the sweet potatoes, oil, and eggs. Slowly add dry ingredients to sweet potato mixture until well mixed. Stir in the nuts. Pour one-third of batter into the chocolate and mix to incorporate chocolate. Pour half the remaining batter into prepared tube pan. Pour chocolate batter over the first layer and pour remaining batter into pan. Using a knife, swirl it through the batter. Bake for 60 to 70 minutes or until tester comes out clean. Cool in pan for 10 minutes and then remove and cool on wire rack. Yields: 12 to 16 servings.

B. Light Lebanon