

# Cook's Question

(Continued from Page B8)

**ANSWER** — Martha Lair, Oxford, wrote that her mother used to cook cake icing in the 1940s. She remembers it being much better than that made with powdered sugar. She wanted a recipe for cooked chocolate icing. Thanks to Mollie Kanagy, Mifflintown, for sending this recipe that she writes is a shiny, smooth icing that is not overly sweet and easy to make.

## Easy Chocolate Frosting

1 cup white sugar  
2 tablespoons cornstarch  
1½ tablespoons baking cocoa  
Mix and add 1 cup boiling water. Boil a few minutes, stirring constantly, until thick, stir in 1 teaspoon butter. Cool and frost.

Here's two recipes from E.J. Beaver, Ringtown.

## Chocolate Frosting

1 square baking chocolate  
3 tablespoons granulated sugar  
2 tablespoons confectioners' sugar  
1 egg white  
1 tablespoon water  
½ teaspoon vanilla

Cook together chocolate, granulated sugar, and water, stirring until mixture is smooth and glossy. Beat the white of the egg enough to thin but not frothy; add the confectioners' sugar, stir until smooth and light. Add the chocolate mixture and vanilla. Cool before spreading on the cake.

## Glossy Chocolate Icing

Melt in top of double boiler:  
3 ounces chocolate  
1 well-beaten egg  
¾ cup evaporated milk  
¼ cup water  
1 cup sugar

Cook icing over hot water for 20 minutes. Remove from steam. Beat with a mixer for one minute or until well blended. Stir in:

1 teaspoon vanilla

Cool the icing before spreading on cake. Makes enough to cover two 8-inch layers. If kept tightly covered in refrigerator, it will keep several days.

Thanks to Fran Westfall, New Oxford, for sending this old recipe that she writes tastes like whipped cream.

## Flour Icing

1 cup milk  
1 tablespoon flour  
Heat in a saucepan and mix with spoon until smooth and thick. Let cool. It will look like paste. Combine the following:

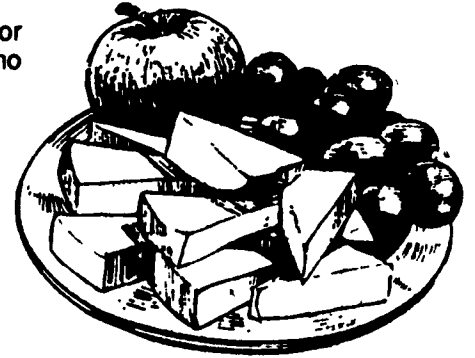
1 cup sugar  
½ cup shortening  
½ cup butter  
2 teaspoons vanilla

Mix well until blended. Add flour and milk mixture and beat on high speed until it looks like whipped cream.

**ANSWER** — Nancy Koons, Lebanon, wanted a recipe for coconut macaroons. Thanks to Pat Elligson, Millers, Md., who sent in this recipe.

## Coconut Macaroons

Beat until fluffy (about ½ minute):  
½ cup egg whites  
Stir in:  
1¼ cups sugar  
¼ teaspoon salt  
½ teaspoon vanilla  
Blend in:  
2½ cups moist shredded coconut



Drop rounded teaspoonfuls 2-inches apart on ungreased baking sheet covered with parchment paper. Bake until delicately browned at 325 degrees, about 15-18 minutes.

The cookies spread so when you remove from the oven, use your fingers to push in edges to shape into mounds. Makes 2½ dozen 1½-inch macaroons.

If the macaroons are difficult to remove from paper, place a wet towel beneath the hot parchment sheet with the macaroons still on it. Let stand one minute. Steam will loosen the macaroons. Slip off with spatula.

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