



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, but cannot print each one.

Answers to recipe requests should be sent to the same address. You may also e-mail questions and answers to good.eph@lnpnews.com

QUESTION — April Stierly, Canton, wants to know what she is doing wrong. All her muffins and cupcakes made from scratch do not raise properly. They are flat as a pancake. Fresh baking powder and baking soda doesn't help. With all the good cooks in Lancaster County, April is counting on someone having the answer because it's driving her crazy.

QUESTION — Bari Smalley, Quakertown, wants a recipe for peppermint patties and one for chocolate-covered cherries.

QUESTION — C. Savare, Neshanic Station, N.J., wants a recipe for potato salad with an oil and vinegar dressing, and does not contain eggs or mayonnaise.

QUESTION — Lydia Murphy-Althouse writes that she is a new wife in Berks County and a new subscriber to this paper. She needs good-tasting bear recipes. She also wants a recipe for chocolate shoo-fly pie.

QUESTION — Marilyn Baumert, Herndon, wants a recipe for egg nog that tastes similar to that made by Turkey Hill, Farmland, or Swiss Miss.

QUESTION — Eva Marie Poliquin, Alburits, wants recipes for canning meats, soups, meatballs, chili, etc.

QUESTION — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon.

QUESTION — Lorraine Snook, Selinsgrove, would like a recipe for moon pies.

QUESTION — Eva Marie Poliquin, Alburits, wants recipes to can spaghetti with meatballs, sausage, meats, soups, and chili.

QUESTION — Mrs. John Gawrye, Pottstown, clipped a recipe for chocolate pumpkin cake from this paper but lost it. She really liked it and asked if someone could send in the recipe again.

QUESTION — Sue Slimmer, Myersville, Md., would like a bread recipe that uses a lot of grain. She'd also like to know of cookbooks featuring bread.

QUESTION — Jane Sauble, Manheim, wants a recipe for Moravian pie.

QUESTION — A reader wants recipes to make sugar-free jams using fruit juice as a sweetener. She also would like a source to purchase elderberries or juice.

QUESTION — Janet Weisner, Kempton, wants recipes to make yeast breads in the following flavors: strawberry, blueberry, apple cinnamon, cheese, and cream cheese.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for dietetic peanut butter balls and other sugar-free candy recipes.

QUESTION — A reader wants a recipe to make chicken chow mein for 50-100 people.

QUESTION — A reader wants to know if it's possible to make puffed wheat or puffed rice without much financial investment.

QUESTION — G. Sweitzer, Airville, wanted recipes for using gray hubbard squash.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a buttery dip with herbs that they served with breadsticks.

QUESTION — Dianne Decker, Shippensburg, wants a recipe for Shaker Pie, which is a very wet pie made with coconut.

From The Kitchen

(Continued from Page B6)

SMELLY JELLIES

(Air Freshner)

Use baby food jars, votive holders, custard cups, decorative glasses, 4-ounce jars, etc.

16-ounces liquid potpourri

4 packets Knox unflavored gelatin

Colorant, if desired

Thoroughly heat half the liquid potpourri, just to boiling. Mix in 4 packets of gelatin until dissolved, add remaining liquid potpourri. Pour into containers, and mixture will set up. Attach the following poem:

Here's a little something for your home or for your car. A homemade gift from me to you — smelly jelly in a jar. It's a liquid when poured into a jar and not to be eaten, not for your belly, but to refreshen your room, for it's called smelly jelly in a jar.

Kathi Taylor
Shickshinny

BUBBLE BATH

Place dried beans into a jar and attach label: Instant bubble bath, cook and inject one hour before bathing.

Kathi Taylor
Shickshinny

SCENTED MILK BATH

Make muslin pouches and stencil on the fabric. Inside a plastic baggie placed inside the pouch, add the following mixture that is blended in food processor:

2 cups corn starch

2 cups powdered milk

Powdered herbs or fragrance (lavender is wonderful)

Or use the following recipe:

Kathi Taylor
Shickshinny

SPICED TEA MIX

1/4 cup plus 2 tablespoons Tang

1/4 cup instant lemonade mix

1/4 cup instant iced tea

1 teaspoon ground cloves

2 tablespoons ground cinnamon

Mix ingredients together and package in jars with directions: 1 teaspoon in a cup of hot water.

Kathi Taylor
Shickshinny

HOME EXERCISER

Paint a block of wood as a gift with the following directions attached:

1. Place block in center of room.

2. Walk around the block twice.

3. Rest, after all you've just walked around the block twice.

Kathi Taylor
Shickshinny

QUESTION — A reader wants to know where to buy Swiss cheese with a touch of ham and blue cheese by the roll or pound. She can find these items in 4-ounce packages, but they are very expensive. She would also like to know where to buy shrimp chips in a big box.

QUESTION — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smorgasboard. The varieties that she likes are Chocolate Chip Truffle, which has a chocolate batter with chocolate chips in it and a soft chocolate center, and Peanut Butter Truffle, which has a peanut butter batter with chopped nuts and a soft peanut butter filling.

ANSWER — Cindy Robinette, Flinstone, Md., wanted a recipe for the cookie mix that had chocolate-covered raisins and is placed in a jar to give as gifts. Thanks to a reader for sending this one. For those who like to make food gifts, be sure to check out the "Home On The Range" pages in this week's issue.

Chocolate Covered Raisin Cookie Mix In A Jar

3/4 cup sugar

1/2 cup firmly packed dark brown sugar

1 cup chocolate covered raisins (raisinettes)

1/2 cup milk chocolate chips

1 1/4 cup flour mixed with 1 teaspoon baking powder and 1/2 teaspoon baking soda

Layer in jar in order given. Attach these instructions: Empty contents in bowl, add 1 stick softened butter, 1 slightly beaten egg, 1 teaspoon vanilla, mix until well blended. Makes 30 balls. Place each ball 2-inches apart on a greased cookie sheet. Bake at 375 degrees for 13-15 minutes or until edges are lightly browned.

Thanks to Tammy Bell for sending this recipe. She also has recipes for Brownie Jar Cakes, Pumpkin Spice Jar Cakes, Applesauce Jar Cakes, and Zucchini Bread In A Jar. Please send a stamped self-addressed envelope for requests to Tammy at 70 Nottingham Rd., Elkton, MD 21921.

Gingerbread Jar Cakes

2 1/4 cups all-purpose flour

3/4 cup granulated sugar

1 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

2 teaspoons ground ginger

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

3/4 cup butter, softened

3/4 cup water

1/2 cup molasses

Preheat oven to 325 degrees.

In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon, and cloves. Stir in butter, water and molasses until well blended.

Divide batter among five jars filling about half full. Place jars on a cookie sheet and bake in preheated oven for 35 minutes or until cake tester inserted in center comes out clean. Have hot lids ready. Take one jar at a time from the oven and screw on lid tightly. Cool jars on countertop.

CHILI NUTS

2 24-ounce cans cocktail peanuts

1/4 cup melted butter

1 package chili seasoning mix

Add nuts to crockpot. Pour melted butter over top with dry chili mix and stir until well blended. Let cook on low for 2-2 1/2 hours. Remove lid and cook on high for 10-15 minutes. Either serve warm or lay nuts in a single layer until cool then package in a jar.

Kathi Taylor
Shickshinny

LIP GLOSS

2 ounces olive oil

2 ounces cocoa butter

1 teaspoon beeswax

Heat in mini double boiler until beeswax is melted. Kathi saves all her empty little tins and reuses.

Kathi Taylor
Shickshinny

SUPER SPICED PECANS

3 tablespoons butter

3 tablespoons Worcestershire sauce

1 teaspoon salt

1/2 teaspoon cinnamon

1/4 teaspoon garlic

1/4 teaspoon cayenne pepper

Dash tabasco sauce

1 pound pecans

In heavy skillet, melt butter, add seasonings. Toss in pecans until well coated. Place on cookie sheet in 300-degree oven for 20-25 minutes until pecans are brown and crisp. Let cool completely and package in airtight containers.

Kathi Taylor
Shickshinny

BUTTERSCOTCH BROWNIE MIX IN JAR

1/2 cup flaked coconut

3/4 cup chopped pecans

2 cups brown sugar

2 cups flour

1 1/2 teaspoon baking powder

1/4 teaspoon salt

Layer all ingredients in a jar, packing tightly. Attach the following instructions: Add 1 1/2 cups softened butter, 2 slightly beaten eggs, 2 teaspoons vanilla. Mix until blended. Pour into greased 9x13-inch pan. Bake at 375 degrees for 20-25 minutes.

POTPOURRI JARS

In a wide-mouth quart jar put potpourri or smelly jelly inside. In the jar opening place a glass custard cup (hot glue in place). Inside the custard cup, place a votive candle. Wrap a ribbon around jar threads and add other embellishments if desired.

Kathi Taylor
Shickshinny

FRUITY NUT OATMEAL MIX

7-ounces dried fruit, coarsely chopped

18-ounces quick oats

1/2 cup non dairy powdered creamer

1/2 cup granulated or brown sugar

1/2 cup chopped pecans or walnuts

1 teaspoon salt

Thoroughly mix together all ingredients and package in decorative Mason jars. Attach directions. Stir in 1/2 cup boiling water into 1/2 cup oatmeal mix. Let stand until thickened.

Kathi Taylor
Shickshinny

BATH POWDER RECIPE:

1/2 cup baking soda

1/2 cup corn starch

Fragrance oil

Kathi Taylor
Shickshinny