

Cook's Question

(Continued from Page B8)

ANSWER — For Richard who wanted recipes for scratch cakes, here is one from Debbie Reynolds, Wrightsville.

Pumpkin Spice Cake

- 2 cups flour
- 2 teaspoons powder
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ¼ teaspoon ground cloves
- ¾ cup chopped nuts
- ½ cup butter, softened
- 1½ cups brown sugar
- 2 eggs
- ¾ cup pumpkin
- ¼ cup buttermilk
- ½ cup raisins

Sift flour, baking powder, salt, baking soda, cloves, and cinnamon.

Beat together butter and brown sugar. Add eggs and beat until light and fluffy.

Mix pumpkin and buttermilk. Alternately add flour mixture and pumpkin mixture to butter mix, ending with flour.

add nuts and raisins, optional.

Pour into prepared 9x12-pan. Bake at 350 degrees 25-30 minutes or until tester is dry and cake is lightly browned.

Cool and top with favorite icing.

Debbie Reynolds
Wrightsville

ANSWER — Karen Burrell wanted to know where to buy Pellman's raspberry cheesecake. Thanks to Carol Brown for writing that she recently bought a Pellman cake with the address Pellman Foods, Inc., New Holland, PA 17757.

ANSWER — Joann Niebaver, Irvona, wanted recipes using ground cherries, sometimes referred to as husk tomatoes. Thanks to Carol Brown for e-mailing a recipe.

Ground Cherry Pie

- Makes 9-inch deep pan double crust pie
- 3½ cups ground cherries
- ¾ cup granulated sugar
- 5 tablespoons clear jel
- ¼ teaspoon cinnamon

Put ground cherries in a bowl. Mix sugar, clear jel, and cinnamon together and sprinkle over ground cherries. Toss until coated and pour into pie shell. Put on top crust and bake at 450 degrees for 10 minutes. Turn oven back to 350 degrees for 30 to 50 minutes or until cherries are cooked.

Thanks to EvaMae Oberholtzer, Ephrata, for sending a recipe.

Ground Cherry Pie

- Fill pie with ground cherries
- ½ cup sugar
- 3 tablespoons tapioca
- Couple drops lemon juice
- ¼ cup water ovetop
- Top with oatmeal

Topping:

- 1 cup quick oats
- ½ cup brown sugar
- ½ cup butter, melted
- Bake at 350 degrees until done.

Thanks to L. Zimmerman, New Enterprise, for sending a recipe for cake.

Morish Ground Cherry Cake

- ½ cup shortening
- 1½ cups sugar
- 2 eggs
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2½ cups flour
- 1 cup milk

Mix as you would any cake. Melt ¾ cup butter and ¾ cup packed brown sugar in bottom of 9x13-inch pan. Add a single layer of washed ground cherries. Put batter on top and bake one hour at 350 degrees or until done. This can be used as upside down cake.

Delicious hot or cold with cold milk or ice cream.

ANSWER — Maire Nicholas, Tunkhannock, wanted a recipe for Spanish Bar Cake. Thanks to Alice Rhoad, Grantville, for sending a recipe, which was originally sent in by Sarah Clark, Breezewood.

Spanish Bar Cake

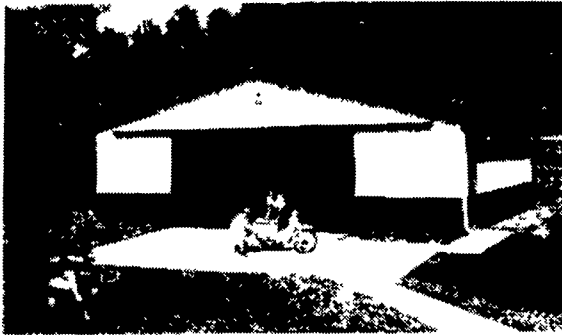
- 20-ounce can apple pie filling
- 4 large eggs
- 1 tablespoon apple pie spice
- ¼ teaspoon ground cloves
- 18-ounce package yellow cake mix

- 1 cup raisins
- 1 cup walnuts, chopped

Preheat oven to 325 degrees. In blender, combine pie filling, eggs, and spices, beat until smooth. Place in large bowl and add cake mix. Beat 4-5 minutes. Stir in raisins and nuts. Pour into greased 9x13-inch pan. Bake 55 minutes or until cake tests done. Cool on wire rack 30 minutes. Frost with the following:

- 8-ounces cream cheese, softened
- ½ cup butter
- ½ cup dark corn syrup
- ¼ teaspoon ground cloves
- 1 tablespoon grated orange peel
- 3½ cups confectioners' sugar

Combine all frosting ingredients. Beat until creamy and spreading consistency.



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