



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 — Cindy Stahl, Elm, requests a recipe for a crunchy cookie ball that has been rolled in powdered sugar and has a chocolate kiss candy hidden inside. She believes the dough is formed around the candy before baking, then rolled in powdered sugar while still warm.

QUESTION — A reader wants a recipe for horseradish jelly.

QUESTION — Sandy Truckner, Avonmore, is looking for a recipe that had been printed in a children's cookbook that was popular in the late 1950s or early 1960s. It was a no bake chocolate cookie, not the no bake cookie that contains rolled oats. She lived in northeast Ohio during that time.

QUESTION — Mrs. Floyd Austin, Amsterdam, N.Y., wants a recipe to make peanut brittle candy.

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 — 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, Hemdon, 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, Alburtis, wants recipes to can spaghetti with meatballs, sausage, meats, soups, and chili.

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 — 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.

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 — Mrs. John Gawrye, Pottstown, requested a recipe for chocolate pumpkin cake. Thanks to Pearl Ladik, Leechburg, for sending a recipe.

Chocolate Pumpkin Cake

2 cups flour
 3/4 cup unsweetened cocoa
 1 cup quick-cooking oats
 2 teaspoons baking powder
 1 teaspoon baking soda
 1/4 teaspoon salt
 1 tablespoon ground cinnamon
 1/2 teaspoon ground cloves
 1 cup butter
 2 cups sugar
 4 eggs
 1 teaspoon almond extract
 16-ounce can solid-pack pumpkin
 8-ounce can crushed pineapple, undrained

Frosting:

1/2 cup butter
 1 cup brown sugar
 1/2 cup light cream
 1 1/2 cups shredded coconut
 1 1/2 cups pecan halves

Preheat oven to 350 degrees. Grease and lightly flour 13x9-inch pan. Cake: Mix together flour, cocoa, oats, baking powder, soda, salt, cinnamon, and cloves. Set aside.

Beat together butter and sugar until creamy. Beat in eggs, one at a time, until well blended. Gradually beat in almond extract, pumpkin, and crushed pineapple. (The mixture may look curdled at this point). Gradually stir in flour mixture to make smooth, thick batter. Turn batter into prepared pan. Bake until just done in center, 40 to 45 minutes.

Frosting: Melt butter over low heat. Add brown sugar and cream. Stir until smooth. Stir in coconut and pecans. Remove from heat. Preheat broiler. Spread frosting evenly over warm cake. Broil until frosting is golden and bubbling, 3 to 4 minutes.

Thanks to "Pinkcow" for e-mailing this recipe.

Chocolate Pumpkin Bread

3 cups flour
 2 cups sugar
 2 teaspoons baking powder
 1 teaspoon baking soda
 1 teaspoon cinnamon
 1 1/2 cups vegetable oil
 4 eggs, well beaten
 2 cups cooked pumpkin
 1 square unsweetened chocolate, melted and cooled
 Optional: walnuts or 1 cup raisins that have been boiled in water and drained.

Preheat oven to 350 degrees. Grease 9-inch round tube or two loaf pans. Combine dry ingredients and mix well. Make a well in the middle, add all except optional ingredients. Beat well. Stir in walnuts or raisins.

Bake 60-70 minutes or until toothpick comes out clean from center. Wrap as soon as cool. Freezes well.

ANSWER — A reader wanted a recipe to make sugar-free jams using fruit juice as a sweetener. Thanks to Audrey Minns, Finger Lakes, N.Y., for sending this recipe.

Jam

4 cups fruit
 2 tablespoons unflavored gelatin
 6-ounce can white grape juice or apple concentrate, thawed

Mash or puree fruit in blender. Bring fruit to a boil in saucepan. Sprinkle gelatin over concentrate. Allow to soak 5 minutes. Add gelatin and concentrate mixture to fruit and stir until dissolved, 2-3 minutes. Remove from heat. Let stand 5 minutes. Skim off foam. Ladle into small containers. Cover and cool slightly. Refrigerate or freeze.

Note: try strawberry, blueberry, cherry, raspberry, peach or grape. Don't expect a sweet jam.

ANSWER — Bari Smalley, Quakertown, wanted a recipe for peppermint patties and one for chocolate-covered cherries. Thanks to a reader for sending one for peppermint patties.

Peppermint Patties

1/2 cup mashed potatoes without added milk
 4 cups powdered sugar
 1 tablespoon shortening
 7 caps peppermint extract (less if using oil)
 Combine ingredients and form into patties. Coat with melted coating chocolate. Cool.

Party

(Continued from Page B6)



GINGERBREAD MAN ICE CREAM SANDWICH

1/2 gallon gingerbread man ice cream

Half of 18-ounce tube sugar cookie dough

1/2 cup dark molasses
 1 cup all-purpose flour plus 1/4 cup for rolling out dough
 1 tablespoon ground ginger

In a large bowl, combine all ingredients except ice cream. Using a wooden spoon or hands, mix ingredients until incorporated. If dough feels sticky, add a little more flour to make dough easier to handle. On a generously floured cutting board, roll out dough until approximately 1/4-inch thick.

Using an approximate 5-inch gingerbread man cookie cutter, cut as many gingerbread shapes as possible.

Roll leftover dough and cut out a total of 12 cookies. Using a small spatula, carefully transfer the gingerbread shapes to a parchment-lined baking sheet and bake at 375 degrees for 12 minutes.

While cookies are cooling, remove ice cream from freezer. Lay ice cream container on its side on a cutting board. Using a large serrated knife, carefully slice 1/4-inch rounds one at a time as if it were a loaf of bread.

Using the cookie cutter, cut out six gingerbreadman shapes and immediately place a cookie on top and bottom to make sandwich. These must be made one at a time or ice cream will become too soft. Reserve remaining ice cream for another use. Place sandwiches on a cookie sheet and return to freezer until frozen. Once the sandwiches are completely frozen, it's time to decorate. You can use tubs of store-bought decorating icings, candies or colored decorating sugar.

Return to freezer until ready to serve.

Edy's Grand Ice Cream

EFFORTLESS BEEF PROVENCAL APPETIZERS

Total preparation and cooking time: 20 minutes

1 package (about 2 pounds) fully-cooked boneless beef pot roast with gravy

1/2 teaspoon dried thyme leaves, crushed

1/4 teaspoon pepper

2 packages (2.1 ounces each) prebaked frozen mini phyllo sheets (30 shells)

Chopped fresh parsley

Heat oven to 375°F. Remove beef pot roast from package; transfer gravy to large saucepan. Shred enough beef with 2 forks to measure 2 cups; add to gravy. Reserve remaining beef for another use.

Add thyme and pepper to saucepan; cover and cook over medium-low heat 7 to 10 minutes or until heated through, stirring occasionally.

Meanwhile place phyllo sheets on baking sheet. Bake in 375°F oven 5 to 8 minutes or until hot. Spoon beef mixture evenly into phyllo shells; sprinkle with fresh parsley, as desired

Makes 30 appetizers.