

Cook's Question

(Continued from Page B8)

ANSWER — April Stierly, Canton, wanted to know what she is doing wrong because all her muffins and cupcakes made from scratch do not raise properly. Thanks to Rhoda Conover, Gettysburg, who writes that it is important not to overbeat the batter. Just stir and let some lumps in the batter. Excess beating will cause over development of the gluten in the flour and preformation and escape of carbon dioxide that is needed for leavening the pancakes.

ANSWER — Cindy Stahl, Elm, requested a recipe for a crunchy cookie ball that has been rolled in powdered sugar and has a chocolate kiss candy hidden inside. Thanks to Leora Petet, Hollsopple, for sending a recipe.

Chocolate Center Cookies

1½ cups sugar
1½ cups shortening
6 eggs
1 can milk
10½ cups flour
1½ teaspoons baking powder
2 teaspoons vanilla

Glaze:

1 pound powdered sugar
½ cup warm milk
1 teaspoon vanilla

Cream well first three ingredients. Mix in baking powder and vanilla. Add flour and milk alternately. Mix by hand. Take small pieces of dough and wrap around a chocolate kiss. Roll into ball and seal. Bake at 375 degrees until set. Ice with glaze while hot.

Glaze: Mix and brush on cookies while still hot and cool on racks.

ANSWER — Mrs. Floyd Austin, Amsterdam, N.Y., wanted a recipe to make peanut brittle candy. Thanks to Gloria Sweigart, Manheim; Norma McClure, York; Mrs. E. Good, Port Trevorton; Leora Petet, Hollsopple; and others for sending similar recipes. Some write not to flatten mixture when poured out or it won't be crumbly; others say to spread the mixture as thin as possible. Here is Gloria's recipe.

Easy Microwave Peanut Brittle

In a 1½ -2-quart microwaveable casserole dish, combine:
1 cup sugar
½ cup white Karo syrup
Cook on high 4 minutes. Remove, and add 1 cup salted peanuts or cashews. Cook on high 3 to 5 minutes until light brown. Remove, add 1 teaspoon butter and 1 teaspoon vanilla. Blend well. Cook 1 to 2 minutes more until brown. Remove, add 1 teaspoon baking soda, stir gently until it foams. Pour into well buttered cookie sheet. When cool, break into pieces. Store in airtight container.

Here is Norma's recipe.

Butter Nut Brittle

2 cups sugar
1 cup light corn syrup
1 cup water
3 cups salted peanuts
2 tablespoons butter
2 teaspoons vanilla
2 teaspoons baking soda

Mix together sugar, syrup, and water in large heavy pan. Cover, heat until boiling. Uncover and cook rapidly to 236-degrees. Stir nuts in slowly, keeping mixture boiling all the time, stirring constantly to 280 degrees. Stir in butter, continue cooking to 300 degrees. Remove from heat. Stir in vanilla, sprinkle soda over top. Quickly stir vigorously about 15 seconds until mixture is puffy.

Pour into buttered 15x10x1-inch pan at once. Cool completely. Break into bite-sized pieces and store in airtight container.



4-H HAPPENINGS

North Mountain 4-H

North Mountain 4-H Club's last meeting was Nov. 22. The next meeting date will be Jan. 31 at the Waterworks Fire Hall, from 6:30-8 p.m.

In the 4-H club, the kids that did cake decorating made ginger bread houses for the Ronald McDonald house. Different types of candies were used on the gingerbread.

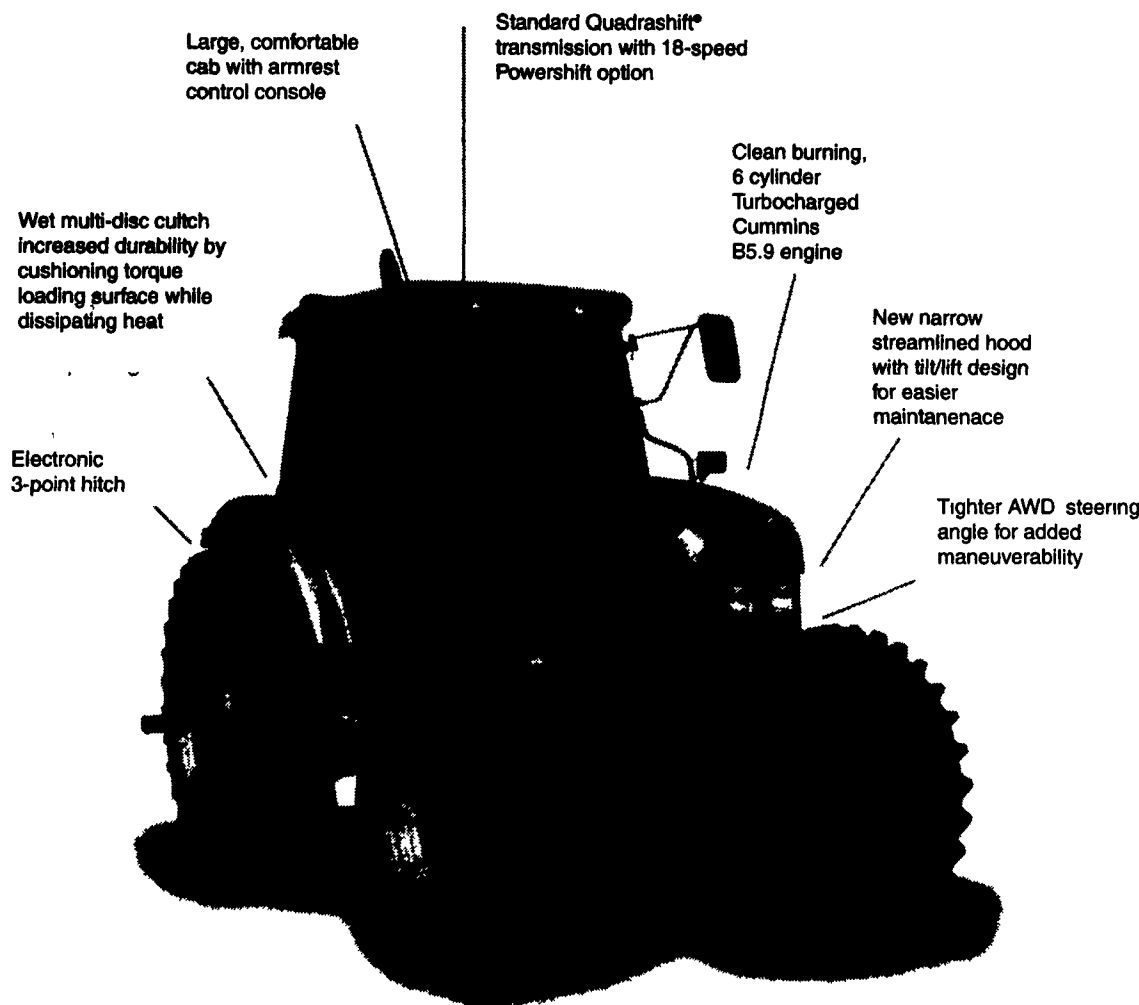
The upcoming 4-H projects for winter are entomology, all year-round and outdoor gardening, with raised beds and compost bins. The dates for outdoor gardening at Feb. 10, 17, and 24; March 9, 23, 30; April 6 and 27; and May 11 and 25.

Community service projects for 2000 include collecting soda tabs for the Ronald McDonald house, working on the 4-H activity center, and various petting zoos.

Union County Teen Club

On Dec. 16, members went to Sunset for our Christmas Party. The club had pizza and made ice cream sundaes. Then they played some games.

Out of 10 members and four adults, Amanda Perry won a roll of toilet paper and, during another game, Valerie Spangler had to pretend she was making an angel out of snow.



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