



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 lgood.eph@lnpnews.com

QUESTION — Clara Hess, Little Marsh, wants a recipe for Greek basic white bread.

QUESTION — Pauline Feldman, Chambersburg, wants a recipe for Easter pie.

QUESTION — Gail Isenock writes that Nabisco used to make a cookie called Brown Edged Wafers, which were thin, crispy, and delicious. They were so delicate, they were packed in individual slots in a corrugated paper box. Isenock has been searching for the recipe for more than six years. Can anyone help her?

QUESTION — S. Kanady, Mickleton, N.J., wants a recipe to make Jewish kosher pickles of green tomatoes. The process starts with pickles in a crock with kosher salt brine covered with grape leaves and weighted down with a stone and stored at room temperature.

QUESTION — A New York reader wants a brownie mix recipe, made with baking cocoa, to store until ready to use. When ready to prepare, the mix needs the addition of only water, oil, and egg.

QUESTION — Donna Beyerbach, Oakdale, wants to know how to make garlic powder from homegrown garlic bulbs.

QUESTION — Carol Nunn, New Columbia, wants a recipe for banana butter, which does not contain butter but is similar to apple butter but made with bananas.

QUESTION — A New York reader wants to know if regular flour can ever be used in a bread machine instead of bread flour.

QUESTION — Dale e-mailed that a recipe appeared in the paper for rye bread with caraway seeds. He tried it and thought it was the best he ever had, but has lost the recipe. Does anyone know to what recipe he is referring? He thinks it appeared in the paper around Christmas.

QUESTION — Kathi Taylor, Shickshinny, would like a recipe for peanut butter pie that does not contain chocolate, but between the peanut butter cream filling and crust is a layer of crunchy crumbs. The crust is pie pastry not graham cracker crumbs.

QUESTION — Thelma Boll, Harleysville, would like to know how to keep homebaked cookies from becoming hard when serving them on a plate and storing them for later use.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes to make ice cream cake, which is layered with ice cream and toppings.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes, hints, and cookbooks that teaches cheese and yogurt making. She also wants the name of a mailorder company where she can purchase cultures for cheesemaking.

QUESTION — K. Moyer, Summerville, is searching for recipes to make cracked wheat bread and for a meringue that gets high.

QUESTION — K. Moyer, Summerville, wants to know the difference between Sure Jel and Clear Jel, and where Clear Jel can be purchased since she can't find it in her area.

QUESTION — Carolyn Mack is looking for recipes to make fresh sausage before it goes in the casing.

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for Italian Ricotta Bread, not using yeast.

QUESTION — Beverly Findleiz, Holtwood, wants a recipe for pumpkin delight, a delicious dessert served at Hosses dessert bar.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe her mom used to make. It is a sticky bun that has orange Tang as one of the ingredients.

QUESTION — Myrtle Sorge, Sicklerville, N.J., is searching for a recipe to make kidney pudding in casings.

ATTENTION — The American Dairy Association/Dairy Council Middle Atlantic immediately needs dairy farm families to submit recipes for a new brochure to use in promotion. The recipes should include at least two dairy ingredients. All the entries will be printed in an upcoming issue of *Lancaster Farming*. Nutritionists from ADA/DC will select the winning entries. Winners will receive 'got milk?' prizes and have their recipes featured in the new brochure. Send your recipe with your name, address, and the number of cows on your farm to Kristen Campbell, American Dairy Association, 325 Chestnut St., Suite 600, Philadelphia, PA 19106. For more information, call Kristen Campbell at 1-800-220-6586.

QUESTION — Trina Boitnott, Boones Mill, Va., wants a recipe for pecan jelly and other nut-flavored jellies. She tasted pecan jelly in a specialty shop in Virginia. The jelly tasted exactly like pecan pie in a jar.

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, where she lived in northeast Ohio. Called Eskimo Cookies, the no bake chocolate cookie did not contain rolled oats.

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

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 recipe for using gray hubbard squash.

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

ANSWER — A reader wanted the recipe for the ultimate cheese cake. Thanks to Fawn Bartleson, Martins Creek, for sending it.

Ultimate Cheesecake

1 pound ricotta cheese
1 pound cream cheese, room temperature
1½ cups sugar
4 eggs, beaten
3 tablespoons corn starch
3 tablespoons flour
1½ tablespoon lemon juice
1 tablespoon vanilla
½ cup butter, melted
1 pint sour cream

Brush 10-inch springform pan with melted butter and dust with graham cracker crumbs. Beat ricotta and cream cheese until smooth. Add sugar and eggs, blend well. Add corn starch, flour, lemon juice, vanilla, melted butter, and sour cream. Beat until smooth.

Bake at 325 degrees for one hour. Bake at 375 degrees for 10 minutes to brown top. Turn off oven and let cake stand in oven two hours. Cool in refrigerator.

Here is a different recipe from Madeline Van Leuven, Mantua, N.J.

Cheese Cake

½ cup butter
2 cups flour
2 eggs
6 tablespoons sugar
2 teaspoons baking powder

Cream butter and sugar. Add flour, baking powder, and then eggs. Mix well with fork, pick up small pieces of dough with floury fingers, flatten and pat into position of bottom and sides of 12x8-inch pan.

Filling:

1 pound cream cheese
4 eggs, separated
2 teaspoons vanilla
Juice of 1 lemon
2 tablespoons flour
4 cups milk

With electric mixer, beat cream cheese and sugar. Add flour and egg yolks, add lemon juice, vanilla, and milk. In small bowl, beat egg whites until stiff. Fold into cream cheese mixture until well blended. Pour butter into uncooked crust. Sprinkle top with cinnamon. Bake in 350 degree oven for 40-45 minutes. Allow to cool uncut for three hours before putting into refrigerator.

Sometimes Madeline drains a can of pineapple and places the pineapple on top the unbaked crust then pours the cream cheese mixture over pineapple and cooks as directed.

ANSWER — Walter Durling sent this recipe that Catherine, Strasburg, had requested. This recipe for Buffalo wings calls for frying, but if you are looking for a less greasy alternative, grill the meat instead of frying. Serve with blue cheese dressing. You can substitute thighs for the wings — no bones, no tips to throw away. Just good eating!

Muffins

(Continued from Page B2)

BANANA-NUT MUFFINS

½ cup butter, softened
2½ cups all-purpose flour
1 cup buttermilk
1 cup granulated sugar
½ teaspoon salt
½ cup chopped pecans
2 eggs
1 teaspoon baking powder
1 teaspoon vanilla
2 medium ripe bananas, mashed

½ teaspoon baking soda

Preheat oven to 375 degrees.

Grease muffin-pan cups or use paper liners. Beat together butter and sugar at medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in bananas until smooth. Mix together flour, salt, baking powder, and baking soda. Alternately stir flour mixture and buttermilk into egg mixture until dry ingredients are just moistened. Stir in nuts and vanilla. Do not overmix batter; it will not be completely smooth. Spoon batter into prepared pan, filling two-thirds full. Bake until lightly golden brown, 15-18 minutes. Cool slightly in muffin pan. Turn out onto rack. Makes about 20 muffins.

Amanda Martin

Lebanon Co. Dairy Princess

ORANGE ALMOND HONEY MUFFINS

1¼ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
¼ cup butter, softened
½ cup honey
1 egg

¼ cup orange juice concentrate
½ teaspoon grated orange peel
½ cup chopped toasted almonds

In a small bowl, combine flour, baking powder, baking soda and salt; set aside. Using an electric mixer, beat butter and honey until light. Beat in egg, orange juice concentrate, and orange peel. Gradually add flour mixture, mixing just until blended; stir in almonds. Spoon into eight greased or paper-lined 2½-inch muffin cups.

Bake at 350 degrees for 25-30 minutes or until toothpick inserted in center comes out clean. Remove muffins from pan to wire rack. Serve warm or at room temperature.

Renee Blatt

PA Honey Queen

CORN FLAKES PECAN MUFFINS

1 cup all-purpose flour
1 tablespoon baking powder
2 tablespoons granulated sugar
½ teaspoon allspice
½ cup chopped pecans
1 cup crushed cornflakes
¼ teaspoon salt

Blend ingredients in large bowl. In medium bowl, combine the following:

1 large egg
⅔ cup milk
3 tablespoons melted butter

Combine two mixtures, beating until just moistened. Do not overbeat. Spoon into paper-lined muffin tins, filling ¾ full. Bake 15-20 minutes at 425 degrees.

Nancy Kramer

Newmanstown