

Cook's Question

(Continued from Page B8)

ANSWER — Kathi Taylor, Shickshinny, wanted the recipe for a peanut butter pie that did not contain chocolate and used a pie pastry crust. Here are two suggestions.

Peanut Butter Pie Sent in by B. Martin.

2½ cup milk
⅓ cup sugar
⅛ tsp. salt
4 tbsp. corn starch
1 tbsp. butter
2 egg yolks
⅓ cup smooth peanut butter

Combine all ingredients and cook until thick in a double boiler.

CRUMBS: Combine ⅓ cup peanut butter with ¾ cup confectioners sugar. Mix until crumbly. Sprinkle ⅓ of the crumbs in baked 9-inch pie shell. Add the above pudding. Spread with meringue. Top with remaining crumbs. Bake 15 minutes at 350°.

MERINGUE:

3 egg whites
¼ tsp. cream of tartar
6 tbsp. granulated sugar

Beat egg whites until frothy. Add cream of tartar and sugar. Beat until stiff and glossy. Spread over pudding, covering all of the edges.

Simple Peanut Butter Pie

Sent in by Debbie Reynolds from Wrightsville

1 cooled and baked 9-inch pie crust
1 lg. box vanilla pudding, cooked as package directs
½ cup peanut butter
1 cup 10X sugar

Mix peanut butter and sugar with fork until it makes small, light brown crumbs.

Sprinkle ¾ of the crumbs in pie shell. Top with cooled pudding.

Cover pie with Cool Whip and sprinkle with remaining crumbs.

ANSWER — Beverly Findleiz, Holtwood, wanted a recipe for Pumpkin Delight. Thanks to a reader for sending in these recipe.

Pumpkin Delight

1 cup brown sugar
½ cup pumpkin
3 well-beaten eggs
1 large can Pet Milk
1 tsp. each of cinnamon, nutmeg, and cloves.

Mix all, put in 9X13 pan, sprinkle 1 boxed yellow cake mix over pumpkin mixture, melt 2 sticks of butter, drizzle over top. Sprinkle ¾ cups pecans on top. Bake at 350° for one hour.

Pumpkin Delight

¾ cup plus 2 tbsp. of cold water, divided
2 tsp. unflavored gelatin
6 large eggs, separated
1 ½ cups granulated sugar, divided
2 ½ cups cooked pumpkin puree
1 cup lowfat milk
1 tsp. salt
½ tsp. ground cinnamon
½ tsp. ground ginger
3 tsp. vanilla
1 tsp. cream of tartar
1 cup vanilla or gingersnap cookie crumbs

In a large saucepan over medium heat, bring about 2 inches of water to simmer. Meanwhile, in a small mixing bowl, sprinkle unflavored gelatin over ½ cup cold water to dissolve and set aside. In a metal bowl large enough to fit neatly over the simmer saucepan of water, beat egg yolks with a whisk or hand-held electric mixer until well-blended.

Gradually add half the sugar, making sure to mix well until the mixture is thick and pale, at least 4 minutes. Add pumpkin, milk, salt, cinnamon, and ginger, continuing to blend with each additional ingredient. Set the bowl over the simmering water, making sure to stir constantly with a spatula for about 20 minutes, until thoroughly cooked and blended.

Remove the bowl from the heat source and whisk in vanilla and reserved gelatin in water. Transfer the mixture to a clean bowl and refrigerate for about 30 minutes to cool, but not set, the mousse.

In a heatproof glass bowl large enough to fit over the same saucepan of simmering water, blend the egg whites, cream of tartar, remaining half of sugar, and remaining ½ cup of water.

Place the bowl over the simmering water and use a hand-held electric mixer set at a low speed to constantly whip the mixture for about 5 minutes of cooking and blending. Increase the mixer speed to high and continue to cook the mixture for another 4 minutes. Remove the mixture from the heat source and let cool about 5 minutes. Gently fold the meringue into the cooked and cooled pumpkin mixture. Divide half of the pumpkin mousse among a dozen dessert dishes. Sprinkle each service with the cookie

crumbs and top with remaining half of the pumpkin mousse.

Here's different suggestion from another reader.

Pumpkin Torte

24 graham crackers, crushed
⅓ cup sugar
½ cup butter (melted)
2 eggs (beaten)
¾ cup sugar
1 pkg. (8 oz.) cream cheese
2 cup pumpkin
3 egg yolks
½ cup sugar
½ cup milk
½ tsp. salt
1 tbsp. cinnamon
1 envelope unflavored gelatin
¼ cup cold water
3 egg whites
¼ cup sugar
Cool Whip

Mix graham, ⅓ cup sugar, and butter. Press into 9X13 pan. Mix eggs, ¾ cup sugar, and cream cheese. Pour over crust. Bake 20 minutes at 350°. Cook pumpkin, egg yolks, ½ cup sugar, milk, salt, and cinnamon until mixture thickens. Remove from heat. Add gelatin, dissolved in ¼ cold water. Cool. Beat egg whites, ¼ cup sugar, and fold into pumpkin mixture. Pour over cooled baked crust and chill. To serve, top with Cool Whip.

ANSWER — K. Moyer, Summerville, wanted to know the difference between Sure Jel and Clear Jel. Thanks to Virginia Zimmerman, who answered that Sure Jel is for making jelly, while Clear Jel is for making things like Danish desserts or for thickening fruit and juices. There is also instant Clear Jel, which you must put with sugar before mixing with fruit. She buys Clear Jel in the bulk section of her grocery store.

ANSWER — A reader wanted the recipe for the ultimate cheese cake. Here is another version of the "Ultimate Cheesecake" from Lioda Matyas from Bloomsburg. The recipe is from her mother, who has had it for more than 40 years.

The Ultimate Cheese Cake

Ingredients:
4 8-oz. pkgs. cream cheese
¾ cup of sugar
6 eggs
3 teaspoons PURE vanilla extract
CRUST:
Crushed graham crackers or graham cracker crust
1 stick butter
TOPPING:
1 pint sour cream
¼ cup sugar
2 teaspoons PURE vanilla extract

Combine 4 packages of cream cheese, ¾ sugar, eggs, and 3 teaspoons of vanilla in a large bowl. Using an electric hand mixer, beat until smooth.

FOR CRUST: Crust is put into springform pan. First, melt one stick of butter and enough graham cracker crumbs to cover pan together. Press with fingertips inside pan to evenly cover area.

Pour mixture into crust-layered pan and bake 350 degrees for 35 to 40 minutes or until firm, not brown. Remove from oven and let stand.

FOR TOPPING: Mix sour cream, ¼ sugar, and two teaspoons PURE vanilla extract. Mix and pour over cheesecake. Return to 350-degree oven for 10 more minutes.

ANSWER — K. Moyer, Summerville, was looking for a meringue that gets high. Thanks to the reader who sent in this recipe.

Meringue

3 egg whites
1 tsp. warm water
¼ tsp. cream of tartar
6 tbsp. sugar
2 tsp. cornstarch

Separate eggs when cold but let warm to room temperature before beating. Make sure beaters and bowl are clean and not greasy.

Add warm water to egg whites and beat on high speed until frothy. Sprinkle in cream of tartar. Beat again. Reduce speed slightly and gradually add sugar and cornstarch. Quickly return to highest speed and beat until sugar is dissolved, and very stiff and glossy peaks form. Under beating causes brownish liquid drops and meringue to shrink after it's baked.

Pile meringue on pie, going around edges first and being careful to "seal" the meringue to the crust edge. This helps prevent shrinkage and pulling away during baking.

Bake at 325° for 12 to 15 minutes or until golden brown. Too hot an oven reduces height of meringue.

Remove from oven and cool on a rack at room temperature away from draft. Cooling meringue too fast causes it to pull from the edges and shrink. End of file

ANSWER — Gail Isenock wanted a recipe for thin, crisp wafers covered in chocolate. Pollyanna Eby from Belleville suggested using equal parts of pure milk chocolate and "dipping (or covering) chocolate." The mixture can be used to cover wagers, pretzels, pretzel sticks, peanuts, maraschino cherries, marshmallow, and Ritz crackers with peanut butter in between. She says they're wonderful when dropped on wax paper and placed in the freezer overnight

Prevent Ice Damage

Ice dams are the build up of ice usually at the eaves or valleys of a building, which are the result of snow melting on the roof and sliding down to the eaves, where it re-freezes. Repeated occurrence of this cycle causes a build up which can result in ice backing up under the shingles on the roof resulting in water entering the house, causing considerable damage to interior spaces. This condition can also be caused by the accumulation of leaves and debris in the gutters, which can contribute to the ice build-up and subsequent damage. The winter storms in the northeast in 1993, 1994, and 1996 caused substantial amounts of damage, much of which can be attributed to ice damming.

What can a building owner do to reduce the risk of damage from ice damming?

1) Make sure gutters are clean and free of debris, and downspouts are open and unobstructed.

2) Be sure attic spaces are properly insulated. It is important that heat from the house not be allowed to escape into the attic space. Proper ceiling insulation will help prevent this. Carefully seal all ceiling penetrations such as light fixtures and other wiring.

3) Be sure attic spaces are properly ventilated. Soffit and gable ends should be open and free of obstructions. If blown-in insulation is used in the attic, check to be sure that soffit vents are not blocked.

4) In new roofing or when replacing an old roof, have the contractor install an ice dam barrier. This is a membrane which is applied directly to the roof decking, which goes up the roof from the edge to a point no less than 12 inches inside the inner face of the exterior wall, over which the shingles are installed. In some extreme climates, this membrane should extend even further.

Careful attention to attic insulation and ventilation, and where possible, the installation of an ice dam barrier, will go a long way in reducing the amount of damage experienced during extreme winter weather.

