



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@lfnnews.com

**QUESTION** — Mary Templon, Suitland, Md., wants a recipe for California Sunflower Bread. She also wants to know if you can substitute dark for light honey and light for dark corn syrup or light molasses as recipe ingredients.

**QUESTION** — Eileen from Pitman would like a recipe to make Montgomery pie.

**QUESTION** — Jule Ann Harris, Olyphant, requests a recipe for tiramasu.

**QUESTION** — Ralph Nissly, Conestoga, wants a recipe to make ketchup relish.

**QUESTION** — Marilyn Nolt, New Holland, would like a recipe for black cherry ice cream. What kind of cherries are best to use?

**QUESTION** — A reader would like a recipe to make bread filling in a casserole dish.

**QUESTION** — A reader requests good recipes to make scrapple and sausage. Also, she asks if pork roll is easy enough for a housewife to make.

**QUESTION** — Chrissy Diehl from Woodbine, Md., is looking for the recipe for kettle popcorn, the kind cooked in large black kettles at fairs in Maryland and Pennsylvania.

**QUESTION** — The Early American Steam Engine and Old Equipment Society is looking for corn meal recipes. They want to provide a corn meal recipe brochure to those who buy the stone mill-ground corn meal from them. Send recipes to the society in care of Susan Knaub, EASE&OES, P.O. Box 652, Red Lion, PA 17356.

**QUESTION** — Ruth Lockwood from Pine Bush, NY, wants a recipe for homemade liverwurst.

**QUESTION** — Doris Vanderlily from Ottsville would like a recipe for salt bread that is made in a bread machine.

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

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

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

**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** — 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** — 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.

**ANSWER** — Thanks to New Jersey reader Dorothy Stoms for sending in her recipe for Amazing Coconut Pie, which, she writes, a friend always requests her to make for her birthday.

#### Amazing Coconut Pie

2 cups milk  
 ¾ cup sugar  
 ½ cup Bisquick mix  
 4 eggs  
 ¼ cup butter  
 1½ teaspoons vanilla  
 1 cup coconut

Combine milk, sugar, biscuit mix, eggs, butter, and vanilla in electric blender. Cover and blend on low speed for three minutes. Pour into 9-inch pie pan. Let stand about 5 minutes; sprinkle with coconut. Bake at 350 degrees for 40 minutes. Serve warm or cool.

**ANSWER** — K. Moyer, Summerville, is searching for a recipe to make cracked wheat bread. Thanks to Vera Kurtz, Ephrata, for sending a recipe.

#### Cracked Wheat Bread

2 cups boiling water  
 2 cups cracked wheat  
 ½ cup brown sugar  
 2 tablespoons butter  
 ½ teaspoon salt  
 Combine boiling water, wheat, sugar, butter, and salt. Cool until warm. Soften yeast in water:  
 2 packages yeast  
 ½ cup warm water  
 Beat in: 1 cup whole wheat flour  
 4½ cups bread flour  
 2 tablespoons wheat germ  
 Beat in as much flour as possible with electric mixer, then knead in the remainder until it forms a smooth ball. Let rise, punch down, divide into two loaves. Place in greased loaf pans, let rise until doubled. Bake in preheated 375-degree oven for 30 minutes.

**ANSWER** — In the Jan. 22 issue, Carolyn Mack wanted a recipe for fresh sausage. Thanks to Paulene Sigel, Bedford, for sending a recipe her family has used for many years.

#### Fresh Sausage

16 pounds fresh lean pork  
 8 pounds fresh fat pork  
 8 tablespoons table salt  
 2 tablespoons black pepper  
 Mix thoroughly. This is also good canned. Makes 24 pounds fresh sausage.

**ANSWER** — For those who are interested in special recipes to celebrate St. Patrick's Day, here are two from Liza Haas, Perry County dairy princess.

#### Irish Coffee

½ cup milk  
 1 cup cold black coffee  
 2 scoops vanilla or coffee ice cream  
 Whipped cream  
 Blend together milk, coffee, and ice cream in blender. Pour into serving mugs and top with whipped cream. For variation, heat mixture before adding whipped cream and serve hot. Yields two servings.

#### Giant Honey and Oat Cookies

1½ cups sugar  
 ¾ cup butter, softened  
 ⅔ cup honey  
 3 egg whites  
 4 cups quick-cooking or old-fashioned oats  
 2 cups all-purpose flour  
 1 teaspoon baking soda  
 ½ teaspoon salt  
 Heat oven to 350 degrees. Grease cookie sheet. Beat sugar, butter, honey, and egg whites in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Drop dough by level ¼ cupfuls or number 16 cookie/ice-cream scoop about three inches apart onto cookie sheet. Bake 11-14 minutes or until edges are light brown (centers will be soft). Cool 3-4 minutes; remove from cookie sheet to wire rack. Yields about 1½ dozen cookies.

#### Cheesy Potato And Corned Beef Hash

1 package hash brown potatoes  
 4 cups very hot water  
 1½ teaspoons salt  
 2 tablespoons butter  
 1½ cups frozen onion and bell pepper strips  
 ¼ teaspoon pepper  
 2 cups coarsely chopped fully cooked corned beef brisket  
 1 cup shredded cheddar cheese  
 2 tablespoons chopped fresh parsley  
 Cover potatoes with very hot water in 2½-quart bowl. Stir in salt. Let stand uncovered 5-8 minutes; drain thoroughly.

Melt butter in 12-inch skillet over medium-high heat. Stir in onion and bell pepper strips; cook about 2 minutes, stirring constantly, until soft.

Stir in potatoes, spread firmly and evenly in skillet. Sprinkle with pepper. Cook, uncovered, without turning or stirring, 3 to 7 minutes or until bottom is brown. Sprinkle with corned beef and cheese, press firmly. Turn with pancake turner. Cook one minute longer without stirring. Sprinkle with parsley.

# Nutty

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Start your day with a bowl of crunchy granola with nuts, dried cranberries, and raisins.

#### TIN ROOF FUDGE TART

**Crust:**  
 1 (15-oz.) pkg. pie crust  
 2 ounces semi-sweet baking chocolate, chopped  
 1 tablespoon butter

**Peanut Layer:**  
 20 caramels, unwrapped  
 ½ cup whipping cream  
 1 ½ cups Spanish peanuts

**Mousse Layer:**  
 8 ounces semi-sweet baking chocolate, chopped  
 2 tablespoons butter  
 1 cup whipping cream  
 2 teaspoons vanilla

**Topping:**  
 5 caramels, unwrapped  
 3 tablespoons whipping cream  
 1 teaspoon butter

**Garnish:**  
 Whipped Cream  
 Spanish Peanuts

Heat oven to 450 degrees. Prepare pie crust according to package directions for unfilled one-crust pie using 10-inch tart pan with removable bottom or 9-inch pie pan. Place crust in pan; press in bottom and up sides of pan. Trim edges if necessary. Bake at 450° for 9 to 11 minutes or until lightly browned. Cool completely.

In small saucepan over very low heat, melt 2 ounces chocolate and 1 tablespoon butter, stirring constantly until smooth. Spread over bottom and sides of cooled crust. Refrigerate until chocolate is set. In medium saucepan over low heat, melt 20 caramels with ½ cup whipping cream until mixture is smooth, stirring frequently. Stir in 1 ½ cups peanuts until well coated. Immediately spoon into chocolate-lined crust.

In small saucepan over very low heat, melt 8 ounces of chocolate and 2 tablespoons butter, stirring constantly until smooth. Cool slightly, about 10 minutes. In small bowl, combine 1 cup whipping cream and vanilla. Beat until soft peaks form. Fold ½ of the whipped cream into chocolate mixture; fold in remaining whipped cream. Spread over peanut layer. Refrigerate for 2 hours or until set. Remove sides of pan.

In small saucepan over very low heat, melt all topping ingredients until smooth, stirring constantly. To garnish, pipe or spoon whipped cream around edge of chilled pie. Just before serving, drizzle with topping and sprinkle with peanuts. Store in refrigerator. Makes 12 servings.

Ashley Carper  
 Huntingdon Co. Dairy Princess