



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 a self-addressed stamped envelope. If we receive an answer to your question, we will publish it as soon as possible. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. 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

**Notice:** Several readers write that they have problems accessing this address. The common mistake is that readers are substituting an "i" for the lowercase "l (L)" needed in two places. If you are having problems reaching this address, please check to make sure you are typing an "l (L)" in both places and not an "i."

**QUESTION** — Marsha Wagner, Mount Wolf, wants a recipe for the "Snickers" dessert served at Shady Maple Smorgasbord.

**QUESTION** — Helen Kofron, Claymont, Del., wants a recipe for ground beef barbecue that tastes like that served at Shady Maple patio.

**QUESTION** — Pat Elligson, Millers, Md., wants a recipe for Sweet and Sour Cucumber Salad that tastes like that served at the Columbia Family Restaurant, Columbia. The salad has a clear, slightly syrupy dressing and is delicious.

**QUESTION** — Pat Elligson, Millers, Md., wants a recipe for Devil's Food Tunnel Cake with a creamy white filling baked in the center. It is baked in a tube or a bundt pan. Pat recalls that there used to be a cake mix for this but she hasn't seen it for a long time. She prefers to make it from scratch.

**QUESTION** — L. Groff, Denver, wants a recipe for pie made with ground cherries, which she is now harvesting.

**QUESTION** — Donna Balascad writes that she tasted a wonderful mint tea at the Hay Creek Fall Festival. The tea was yellow and looked like lemonade. Donna has a garden filled with mint and doesn't know what to do with it. Anyone able to help her?

**QUESTION** — Harry is looking for an apple dumpling recipe in which the apples are not baked but boiled or steamed.

**QUESTION** — A reader requested an old recipe for clear bean soup made with fresh pork.

**QUESTION** — W. Elicker, Dillsburg, wants an old-time recipe for sour pickles.

**QUESTION** — Elaine Fyock, Windber, is looking for a cookie recipe called Cow Patties. She also wants other dessert and snack recipes with a cute farm title.

**QUESTION** — Mary Gothel, Millerstown, wants a listing of cholesterol counts in all meats, especially venison.

**QUESTION** — Elam Lapp, Myerstown, wants a recipe for making homemade hard cheese similar to farmers' cheese by using Jersey cow milk.

**QUESTION** — Durwood Tuttle, Knoxville, makes sweet pickles in a crock that he stores in a cellar. About three weeks ago, a gray fuzzy mold formed all over the crock. He washed the crock thoroughly with bleach water but it doesn't keep the mold from forming again. Any help would be appreciated.

**QUESTION** — A reader wants to know why there are strings and other sediments that attach to mixer beaters while mashing potatoes. Is it the potato variety used, the speed used to mash the potatoes or some other reason?

**QUESTION** — Charles Cramer, New Market, Md., would like a copy of the "Lancaster Level Flo Cookbook (Recipes From the Land of the Pennsylvania Dutch)." His family enjoyed a recipe that they believe was originally published in this 1970's cookbook. The potato salad recipe had a delicious salad dressing.

**QUESTION** — A Newburg reader would like recipes for jams and jellies or fruit spreads without sugar or artificial sweetener. She'd like recipes that taste similar to brands such as Polaner's All Fruit, Spreadable Fruit, or Smucker's Simply 100% Fruit.

**ANSWER** — Several months ago Michael Brennan, Wilkes Barre, was at an auction in

Sullivan County where he ate chicken noodle soup and beef vegetable soup. He requested both recipes. Thanks to Debbie Reynolds, Wrightsville, for sending more recipes.

**Noodle Soup**

1 whole chicken, cut in pieces  
1 can chicken broth  
2 sprigs fresh parsley or 3 tablespoons diced  
16-ounce package noodles  
Cook chicken in a Dutch oven or soup pot with water to cover. Cook until chicken is soft and no blood returns when poked with a fork.

Remove chicken, cool slightly, remove meat, and cut to bite-sized pieces.

Add to broth with salt and pepper. Add chicken broth and bring to a boil, add noodles. Cook until noodles are soft. Add parsley. Turkey can be substituted for chicken.

**Vegetable Soup**

1 beef skin bone with meat  
1 pound beef roast  
1 can beef broth  
1 pint jar canned tomatoes or crushed tomatoes  
2 pound bag frozen vegetables  
1/2 small head cabbage, cut into bite-sized pieces  
Place bone and roast in Dutch oven or large soup pot. Cover with water and season with salt and pepper. Bake at 350 degrees until meat is tender.

Remove bone and roast. Shred or cut meat into bite-sized pieces.

Add to broth along with canned beef broth. Add tomatoes, vegetables and cabbage. Cover and simmer, until vegetables and cabbage are cooked thoroughly.

**ANSWER** — Cecile Bartle, Oxford, N.Y., wanted recipes using canned baby food. Thanks to a reader for sending a recipe using baby food carrots, which is much easier and quicker than grating carrots.

**Pineapple Carrot Cake**

2 cups all-purpose flour  
2 cups sugar  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 1/2 cups vegetable oil  
4 eggs  
2 6-ounce jars carrot baby food  
8-ounce can crushed pineapple, drained  
1/2 cup chopped walnuts

**Frosting:**

8-ounces cream cheese, softened  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
3 3/4 cups confectioners' sugar  
Additional chopped walnuts, optional  
In a mixing bowl, combine dry ingredients. Add the oil, eggs, and baby food; mix on low speed until well blended. Stir in pineapple and nuts. Pour into two-greased and floured 9-inch round baking pans. Bake at 350 degrees for 35-40 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely. For frosting, in a mixing bowl, beat cream cheese and butter until smooth. Beat in vanilla and confectioners' sugar until mixture reaches spreading consistency. Spread between layers and over top and sides of cake. Garnish with nuts if desired. Store in the refrigerator. Yield 12 servings. Eat and enjoy!

**ANSWER** — Gloria Bollinger, Keyman, Md., wanted recipes to make watermelon pickles, one using sugar and one sugar-free. Thanks to an anonymous reader for sending both versions.

**Pickled Watermelon (Russian) Without Sugar**  
5 pounds watermelon rind  
3 tablespoons salt  
1 large bunch dill  
3 cups water  
1/4 cup vinegar

Pare watermelon and slice; sprinkle each slice on both sides with salt. Let stand for three hours. Pack rind in jars or crocks and place a bunch of dill on top of each. Combine water and vinegar and pour over brine. Let stand at least three days before serving.

**Pickled Watermelon**

5 pounds watermelon rind  
2 1/2 pounds sugar  
2 cups vinegar  
2 cups water  
1/2 teaspoon oil of cloves  
1/2 teaspoon oil of cinnamon

Pare the watermelon and cut rind into two pieces. Mix 1/2 cup salt with 2 quarts water and soak rind overnight. Drain and rinse with clear water. Drain again. Cook in fresh water until tender. Drain. Combine sugar, vinegar, water and spices. Bring the syrup to a boil and pour it over the rind. Let stand overnight. In the morning, drain off the syrup and cook it several minutes. Repeat for three days. On the third day, cook rind and syrup together for three minutes. The fruit remains clear if the oil of spices are used. Makes six pints.

**ANSWER** — Betsy Rust, Hamburg, N.J., wanted a recipe for plum pierogies. Thanks to Verna Guzel, Canonsburg, who sent a recipe that she hopes is what Betsy wants.

**Plum Dumplings**

2 pounds potatoes, cooked, mashed  
1 1/2 cups flour  
2 eggs  
1/2 teaspoon salt  
2 pounds pitted Italian plums  
4 tablespoons butter  
1 1/2 cups very fine bread crumbs  
Cube sugar  
Knead together potatoes and flour. Make well in center and add eggs and salt. Mix. Knead until soft dough is formed. Roll dough on pastry cloth to 1/3-inch thickness. Cut into 2-inch squares. Put plum with cube of sugar in center of square of dough and wrap dough around plum.

Cook dumplings in a large kettle of simmering water for 30 minutes or until they rise to surface. Remove with a slotted spoon. Melt butter in skillet and saute crumbs for 3 or 4 minutes until lightly brown. Pour over dumplings. Makes six servings. Take caution to prevent them from sticking at bottom of pan.

**ANSWER** — Bonnie Koons, Harrisburg, wanted a recipe for cheesecake cookies, which have a snickerdoodle recipe base, cheesy center, and a cherry on top. Thanks to Rhonda McDonald, Canonsburg, for sending a recipe.

**Cream Cheese Cookies**

1 cup butter  
2 8-ounce packages cream cheese  
2 eggs  
1 tablespoon lemon juice  
3/4 cup sugar  
1 teaspoon vanilla  
1 can pie filling  
Vanilla wafers (Sunshine)  
Place paper liners in mini muffin pans. Place vanilla wafer on bottom. Mix together all ingredients excluding pie filling and wafers. Place 1 tablespoon mixture on top of wafer. Bake for 12-15 minutes. Place pie filling on top. Makes about 5 dozen.

**ANSWER** — Thanks to Mrs. Edward Martin, Alta Vista, Iowa, for sending several recipes using whole grains, which had been requested by a reader. She writes that you can substitute freshly ground whole wheat flour in many cake and cookie recipes; however, you need to experiment because the baked goods are a bit more crumbly. Note: she specifies freshly ground whole wheat. You can not purchase store-bought and expect the same results. For best results, beat the batter extensively to activate the gluten in the flour.

**Farmhouse Oatmeal Cookies**

3 cups whole wheat flour  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1 1/4 cups packed brown sugar  
1/4 cup molasses  
1 cup raisins  
1 teaspoon baking soda  
3/4 cup butter  
2 eggs  
1 1/2 cups oatmeal  
1 cup chopped walnuts  
Mix together butter, sugar, and molasses, add the eggs and beat well. Add flour, baking powder, cinnamon, baking soda, and oatmeal. Add walnuts and raisins at the end. Bake at 325 degrees until done.

**Whole Wheat Bread**

3 1/2 cups water  
2 tablespoons yeast  
1/3 cup vegetable oil  
1/2 cup honey  
2 tablespoons lecithin  
2 tablespoons gluten  
1 egg  
1 tablespoon salt  
10-12 cups freshly ground whole wheat flour  
Use very warm but not hot water. Add oil, honey, salt, and yeast. Allow to stand until yeast is dissolved, then add egg, lecithin, gluten, and 5 cups flour. Mix well, let rise 30 minutes in a warm place. Mix in the remaining flour, one cup at a time, mixing well. Put in a warm place to rise, kneading every 15 minutes for one hour. The fourth time, shape into loaves and put in pans. Let rise again. Bake at 325 degrees approximately 30 minutes. Makes three large or four small loaves.

**Big Moist Chocolate Cake**

2 2/3 cups sugar  
4 eggs  
1 cup vegetable oil  
Mix together and add:  
3 cups freshly ground whole wheat flour  
1 cup cocoa  
2 teaspoons baking powder  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon vanilla  
2 1/4 cups hot water  
Bake at 350 degrees for 45-50 minutes.