



# Cook's Question Corner

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 a lowercase "l (L)" in both places and not a lower or uppercase "i" or "I."

**QUESTION** — Pat, Hancock, Md., would like a recipe for Cookie Mix in a jar.

**QUESTION** — S. Duggan, Swanton, Md., writes that she is embarrassed to ask for a recipe for chocolate banana drink published in this paper within the last several weeks. She cut out the recipe and lost it. We are embarrassed that we don't know which recipe she means. But if anyone clipped out the recipe, please send it in to be reprinted.

**QUESTION** — Barbara Blank, York, would like a recipe for homemade sauerkraut and the best time to make it.

**QUESTION** — Gerald Myers, Wellsville, is looking for a recipe for preserving eggs.

**QUESTION** — Fay Strickler would like a recipe for Ezekial bread.

**QUESTION** — Linda Fletcher wants a recipe for roasted sunflower seeds.

**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** — 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** — 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** — Rachel Musser is searching for a spaghetti sauce recipe that tastes similar to Prego pasta sauce (traditional).

**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** — Elaine Fyock, Windber, wanted recipes with cute farm titles. Here is one from Mary Myers, Felton, which she says originally came from a cookbook from the Texas area.

### Cow Chip Cookies

2 cups butter  
2 cups sugar 2 cups brown sugar  
2 teaspoons baking powder  
2 teaspoons baking soda  
4 eggs  
4 cups flour  
2 cups uncooked rolled oats  
2 cups crushed corn flakes  
2 cups pecans or other nuts  
2 teaspoons vanilla  
1 large package chocolate chips  
Melt butter and cool. In large mixing bowl, combine sugars, eggs, and vanilla. Mix well, add butter. Gradually add flour, baking soda, and baking powder. Mix well. Add oatmeal and corn flakes. Fold in pecans and chocolate

chips. Measure dough with ice cream scoop, and place on greased cookie sheet. Bake at 350 degrees for 12 minutes.

**ANSWER** — Here's a different recipe using mint tea. This is from Arlene Landis, Ronks.

### Orange and Lemon Mint Tea

2½ cups water  
1½ cups sugar  
12-ounce can frozen lemon  
6-ounce can frozen orange  
1 cup firmly packed mint green tea

Use only tender tops and leaves of mint tea. Boil water and sugar 5 minutes. Pour over tea and cover tightly, allowing to stand one hour. Strain and squeeze out the juice. Add the lemon and orange juices. Freeze until ready for use. When servings, add 3 quarts water to 1 quart concentrate.

**ANSWER** — Charles Cramer, New Market, Md., wanted the potato salad recipe printed in the 1970's "Lancaster Level Flow Cookbook." Thanks to Leta Fickes, Newville, for sending one.

### Potato Salad

15 medium potatoes, cooked, diced  
1 cup celery  
5-6 eggs, hardboiled  
3 eggs  
1 cup sugar  
½ cup vinegar  
2-3 cups mayonnaise  
Salt to taste

Combine eggs, sugar, and vinegar in a saucepan. Bring to a boil. Cool. Add potatoes, celery, hard cooked egg, and mayonnaise.

Note: This dressing recipe can also be used to make macaroni salad. Cook 3 cups macaroni until soft. Drain and rinse in cold water.

Here's another salad dressing variation from P. Savin, Townsend, Del. She writes this is good for potato, macaroni and coleslaw dressings.

### Salad Dressing

3 eggs  
Not quite ½ cup sugar  
Not quite ½ cup vinegar  
Dash salt  
½ teaspoon dry mustard  
2 teaspoons corn starch  
1 cup milk

Mix dry ingredients with egg, getting lumps out first. Add vinegar. Stir and add milk. Cook in heavy saucepan or double boiler. Stir constantly until thickens.

**ANSWER** — L. Groff wanted a recipe for ground cherry pie. One was printed in last week's issue, but here are some more recipes using ground cherries. These are from Emma King, Gordonville; Anna Joyce Martin, East Earl; and Verna Moyer, Manheim.

### "More-ish Cake"

½ cup shortening  
2 eggs  
2½ cups flour  
1 teaspoon salt  
1½ cups sugar  
3 teaspoons baking powder  
1 cup milk

Mix together ingredients to form cake batter. Combine the following ingredients and spread on bottom of 9x13-inch cake pan:

⅓ cup firmly packed brown sugar  
⅓ cup butter, melted

Add a single layer of washed ripe ground cherries. Pour batter on top and bake one hour at 350 degrees or until cake tests done.

Delicious hot or cold with milk or ice cream.

### Ground Cherry Spread

8 cups ground cherries  
1 quart water  
Boil 10 minutes. Add:  
3 packages fruit pectin  
7 pounds sugar

Boil 3 minutes. Pour into jars and seal or freeze.

### Ground Cherry Preserves

6 cups ground cherries  
1 cup water  
8 cups sugar  
¼ cup lemon juice  
1½ cups light corn syrup

Combine fruit and water in a large kettle. Bring to a boil and simmer for 10 minutes. Add sugar, lemon juice, and corn syrup. Bring to a boil again and simmer 30 minutes. Remove from heat and cool overnight. Next morning, heat to boiling. Pour into hot jars and seal. Makes 8 half pints.

### Ground Cherry Pie

2½ cups ripe ground cherries (should be yellow)  
½ cup brown sugar  
1 tablespoon flour  
2 tablespoons water  
Pastry for 2 9-inch crusts  
Wash ground cherries and place in unbaked

pie shell. Mix sugar and flour and sprinkle over cherries. Sprinkle water on top. Cover with top crust. Seal edges securely. Bake at 425 degrees for 15 minutes. Reduce temperature to 375 degrees and continue to bake for 25 minutes. Makes one 8-inch pie.

Instead of a top crust, you may want to cover with crumb mixture before baking. Here are two from Anna Joyce Martin.

### Crumbs

¾ cup flour  
½ cup brown sugar  
⅓ cup butter

Combine flour and sugar, cut in butter until crumbly. Sprinkle on pie before baking.

### Crumb Pie Topping

1 cup quick oats  
½ teaspoon salt  
⅓ cup brown sugar  
3 cups flour

Combine quick oats, salt, sugar, and flour. Cut in butter until crumbly. Sprinkle on pie before baking.

**ANSWER** — Pat Elligson, Millers, Md., wanted a recipe for Devil's Food Tunnel Cake. Thanks to Dorothy Stoms for sending a recipe.

### Tunnel Of Fudge Cake

1½ cups butter, softened  
6 eggs  
1½ cups sugar  
2 cups all-purpose flour  
1 package Pillsbury two layer size butter cream double Dutch frosting mix  
2 cups chopped walnuts or pecans

Generously grease 10-inch Bundt pan. In large mixer bowl, cream butter. Add eggs, one at a time, beating well after each. Gradually add sugar, creaming until light and fluffy. By hand, stir in flour, dry frosting mix, and walnuts until well blended. Pour batter into prepared pan. Bake at 350 degrees for 60-65 minutes. Cool one hour; remove from pan. Cool completely before serving.

Tips: Buttercream Double Dutch frosting mix and walnuts or pecans are essential to the success of this recipe.

Since this cake has the soft tunnel of fudge, ordinary doneness tests cannot be used. Test after 60 minutes by observing a dry, shiny brownie-type crust.

Cake may be baked as directed in a 10-inch tube pan. Do not invert to cool.

**ANSWER** — For Harry, who wanted steam pudding recipes. Here are two from Dorothy Stoms.

### Grandma's Steamed Pudding

2 cups sifted flour  
4 teaspoon baking powder  
½ teaspoon salt  
4 tablespoons sugar

Sift together dry ingredients, add 2 tablespoon shortening and mix until crumbly. Then add:

1 beaten egg  
½ cup milk

Mix thoroughly. Wrap dough in clean cloth and place in colander over boiling water. Cover tightly and steam over low heat for four hours. Serve with plenty of milk.

Makes 4 generous servings. For variation, add 1 cup cherries or raisins to the dough before steaming.

Grandma's steamed puddings were a treat that no one else could match. I remember the day when I asked her for the recipe and she said that she didn't have one but mixed it together just so I soon found that the secret was in the steaming. She steamed it in a cloth for four hours.

### Estelle Steamed Pudding

2 tablespoons butter  
2½ tablespoons sugar  
3 teaspoons baking powder  
1 cup raisins  
2 cups flour  
3 eggs, well beaten  
¾ cup milk

Cream together butter and sugar. Stir in flour and baking powder that have been sifted together. Gradually add combined eggs and milk. Beat until smooth. Fold in raisins. Pour into a floured cloth or bag. Place in a colander over boiling water and steam 35 minutes. Serve with sugar and cream.

This is a richer pudding than Grandma's, having more butter and eggs. Short steaming does not give the "brown flavor" of the one steamed for hours.

# got milk?