



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](mailto: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** — Carol Fulkroad, Millersburg, would like a recipe for frozen yogurt, which can be made in a 1½-quart ice cream freezer

**QUESTION** — E. H. Martin, New Holland, wants to know if it is possible to make your own frozen bread dough. If so, does it need to rise before freezing or is it shaped and then frozen? A complete recipe would be appreciated.

**QUESTION** — Vera Moore, Gettysburg, is searching for an oatmeal muffin recipe that had been printed on the large Quaker oatmeal box about eight years ago. The ingredients included applesauce and brown sugar.

**QUESTION** — Mary Long would like to know how to make a brine in which to preserve cucumbers during the winter months.

**QUESTION** — Shirley Schwoerer, Wysox, wants a recipe to make biscotti.

**QUESTION** — Since October is Popcorn Popping Month, N. Kring, Somerset County, would like a recipe for kettle corn, which is a sweetened, salted popcorn sold at county fairs and festivals.

**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** — 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** — 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** — Barbara Blank, York, wanted a recipe for homemade sauerkraut and the best time to make it. Thanks to an anonymous reader for sending a instructions and for writing that the fall cabbage crop is for making good kraut now.

#### Sauerkraut

5 pounds shredded cabbage  
3 tablespoons coarse salt

Do not use iodized salt, use pickling salt. Combine salt and cabbage and press until juice appears. Repeat process until enough kraut fills 3-5 gallon crock. Keep crock of cabbage at 50-60-degree temperature in order for it to ferment. Usually takes about 6-8 weeks.

Use a plastic bag filled with water to weigh down the crock cover. Check to make sure brine always covers the cabbage.

**ANSWER** — Pat Elligson, Millers, Md., wanted a recipe for Devil's Food Tunnel Cake. Elizabeth Keener, Chambersburg, sends a different version than the reply printed two weeks ago. Elizabeth writes that she believes this recipe was a Pillsbury Bake-Off recipe. Pillsbury later released a box cake similar to this. Elizabeth's recipe card for this very stained indicating much use. Elizabeth also writes that she uses light olive oil in baking and cooking as much as possible. There is no olive flavor in foods and her LDL cholesterol has dropped dramatically, which she attributes to this practice.

Elizabeth believes that Rumford baking powder (it is a phosphate baking powder) produces much better baked goods than other types of baking powder.

#### Coconut Fudge Cake

Preheat oven to 350 degrees. Grease and flour any type of large tube pan.

For the filling, beat until smooth:

¼ cup sugar  
1 teaspoon vanilla  
8-ounces softened cream cheese  
1 egg

Stir in and set aside:

1 cup semi-sweet chocolate mini chips  
½ cup flaked coconut

For the cake batter, beat one minute at high speed:

2 cups sugar  
1 cup cooking oil  
2 large eggs

Beat in:

1 cup hot coffee  
1 cup sour milk or buttermilk  
1 teaspoon vanilla

Sift together and add, beating just until blended. Do not overbeat:

3 cups sifted cake flour

¾ cup baking cocoa powder  
2 teaspoons baking soda  
2 teaspoons baking powder  
1 teaspoon salt

½ cup chopped walnuts or pecans

Stir into batter and pour into prepared pan. Spoon filling over batter. Bake in preheated oven for 70-75 minutes or until cake tests done. Cool in pan 15 minutes then remove to rack to finish cooling.

For the glaze, combine and pour over cooled cake:

1 cup confectioners' sugar  
3 tablespoons baking cocoa  
2 tablespoons melted butter  
2 teaspoons vanilla  
1-3 tablespoons hot water

**ANSWER** — Pat, Hancock, Md., requested a recipe for Cookie Mix in a jar. Thanks to Audrey Minns and other readers for sending many different recipes. Here are a few. More will be printed in upcoming months because many readers request these to prepare for holiday gifts.

**Julla's Best Ever Chocolate Chip Cookies In A Jar**

1½ cups all-purpose flour  
¾ teaspoon baking soda  
½ cup granulated sugar  
2 cups semisweet chocolate chips  
½ cup packed brown sugar

Combine flour, baking soda, granulated sugar, and chocolate chips. Place half the mixture in a clean quart-sized glass jar, packing firmly. Place the brown sugar on top, again packing firmly. Place the remaining flour mixture on top. Cover with a lid.

Attach an index card with the following directions: Empty contents of jar into bowl. In separate bowl, combine the following:

¾ cup butter  
1½ eggs

1 teaspoon vanilla

Beat until creamy. Add to dry mixture. Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degree oven for 8-10 minutes.

Makes 2 dozen cookies.

#### Chunky Chocolate Cookie Mix In A Jar

¾ cup packed brown sugar  
½ cup granulated sugar  
¼ cup unsweetened cocoa powder  
½ cup chopped pecans  
1 cup jumbo chocolate chips  
1¾ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
¼ teaspoon salt

Mix together flour, baking soda, baking powder, and salt. Set aside.

Lyaer ingredients in order into 1-quart wide-mouth canning jar. Make sure you pack all down firmly before adding the flour mixture—it will be a tight fit. Note: Wipe down the inside of the jar after you add the cocoa powder.

Instructions to attach to jar:

#### Chunky Chocolate Cookies

Empty cookie mix into large mixing bowl. Use hands to thoroughly blend mix. Add:

¾ cup butter, softened at room temperature.  
Do not use diet margarine. Add:  
1 egg, slightly beaten  
1 teaspoon vanilla

Mix until completely blended. The dough is sticky, you will need to finish mixing with your hands. Shape into walnut-sized balls and place 2 inches apart on parchment-lined baking sheets. Do not use waxed paper.

Bake at 350 degrees for 11-13 minutes. Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes three dozen cookies.

## When Choosing Interior Colors, Take Room-By-Room Tour

(NAPSI) — You want a home with style, comfort and personality. But how do you choose colors that transform builder-beige walls into a personal statement?

First, ask yourself what colors you like. Use colors that make you feel good rather than what you see in design magazines or your neighbor's house. One hint: choose colors that draw compliments when you wear them.

Next, take a room-by-room tour of your house, starting with public spaces where family and friends gather. For these rooms, use warmer colors from your palette of favorites.

**Foyer** — The entrance is a transitional space that gives visitors their first impression of the home and links the rooms around it. Make it a welcoming space with warm, even high-drama colors: arresting red, sunshine yellow or blackened olive.

**Living room** — Most people want this room to be a tranquil, formal space for entertaining and relaxing. Colors

should be subtle, but still warm. Good choices include dark ivories, grey-toned tans and sages.

**Dining room** — Colors here should promote appetite and conversation, and reflect the homeowner's entertaining style. Mandarin orange and curry have an exotic effect, while azure blue with oxford cloth white produces a cheerful look.

**Family room** — An upbeat space that cries out for intense colors. Anything too subtle can leave this room with underachieving walls. Options include terra cotta, coral, gold and cobalt blue.

**Kitchen** — Make it inviting. Cabinetry and appliances influence color choice: butter pecan looks great with oak cabinets, while plums and taupes show off white cabinets. If there's an attached family room, bring in colors from that room.

A home's private spaces are where family members go to read, work, sleep or escape. Serene colors turn private rooms into relaxing havens.

**Bedroom** — Emphasize colors that evoke comfort and tranquility. Periwinkle blue and candleglow yellow can be an appealing combination.

**Bath** — Many women consider the bath their personal sanctuary, and the right color can make it a true escape. Consider sunny yellow, or perhaps the serenity of watery blues and soft greens.

**Home office** — If it's used as a workspace, choose bright, clean colors that keep energy up. If it's used in the evening for curling up with a book or surfing the Web, go for calmer, deeper colors like taupe and dark sage.

When choosing colors for your home, consider your lifestyle, what you use the room for and what you want the space to say about you. But the basic question should always be: What colors make me feel good?

For more paint and wallcovering ideas, visit the website [www.duron.com](http://www.duron.com).