



## 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](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 "l" for the lowercase "i (L)" needed in two places. If you are having problems reaching this address, please check to make sure you are typing a lowercase "i (L)" in both places and not a lower or uppercase "j" or "l."

**QUESTION** — C. Faus wants to know how to make homemade rice cakes. She writes they are nice for wheat-free diets but expensive to buy.

**QUESTION** — E. King, Bird-in-Hand, wants the recipe to make a dry mix for yellow cake, and how many cups are used to make a 9x13-inch cake.

**QUESTION** — Ronda Merritts, Dillsburg, writes that she used many of the cakes baked-in-a-jar recipes printed last year in this paper. The baked cakes were a hit with her Christmas gift giving list. She even gave them as a Y2K joke. One guy she works with is saving the cake for his ultimate black-out treat. Unfortunately, she lost the recipes and would like them reprinted. Readers, send in your favorite ones. These are different than the cake and cookie ingredients that are layered in the jar, which we have been printing.

**QUESTION** — Mary Levy, Coopersburg, wants a recipe in which raw cut-up pumpkin is placed in a double pie crust and baked.

**QUESTION** — June Berger, Anville, wants a recipe for crumb buns, which tastes similar to that sold at Mary Jane's Baked Goods, Root's Market.

**QUESTION** — A. Guidas wants old-fashioned recipes for soups and chilies and pumpkin funnel cakes. She writes that she has tried many recipes from our readers and they have never left her down.

**QUESTION** — An Airville reader wants to know how to make smoked and sweet deer Bologna.

**QUESTION** — A long time reader is searching for a recipe for maple walnut fudge.

**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** — 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** — 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** — 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).

**ANSWER** — Mary Long wanted to know how to make a brine in which to preserve cucumbers during the winter months. Thanks to Mrs. Henry Swarey, Mifflintown, for sending a recipe she used.

### Salted Pickles

Put a layer of table salt in a container (crock or any plastic container). Put a layer of fresh slicing-sized cucumbers on the salt, cover with more salt. Add as many layers as you wish. The salt draws the water from the cucumbers, so after a while, they will be in a brine and you can also add fresh cucumbers to the brine.

She was told to lay fresh grape leaves on top so it won't mold. However, mold usually does form on top, but it can be washed off and is not harmful. Put a weight on top to keep the pickles covered with brine.

About 3-4 days before ready to serve, remove the pickles from the brine, dust generously with clean wood ashes and cover liberally with boiling water. Let set at room temperature for 12 hours or more; drain; again cover with boiling water. The next day, rinse your pickles to remove all traces of ash. Add clear water (cold is ok). If the pickles are nice and plump, they may be cut into bite-sized pieces. It may be necessary to change water one or two more times until the pickles taste only slightly salty, then put into a brine of 3 or 4 parts water to 1 part vinegar. Soak until flavored, then serve.

If cucumbers turn mushy soft in the brine, they should be discarded. The pickles will be really wrinkled but still have body.

**ANSWER** — W. Elicker, Dillsburg, wanted an old-time recipe for sour pickles. Thanks to H. Swarey, Mifflintown, for sending a recipe.

### Sour Pickles

Select fresh pickling cucumbers. Wash thoroughly removing all tiny stems and spines.

Pack tightly into quart-size canning jars. Add a level tablespoon salt to each quart. Make a brine of 1 part vinegar to 3 parts water. Pour over cucumbers, filling jar only to 1-inch from top. Seal tightly and bring to boiling point in hot water bath.

Some people prefer to add a head of dill and clove of garlic to each quart.

Thanks also to Rhoda Conover, Gettysburg, for sending a recipe.

### Bessie's Little Pickles

Soak small cucumbers (1-1½-inches) in salted water overnight. Next day for each quart pickles, make a brine of a half quart water and a half quart vinegar. Add 3 whole grains Saccharin for each quart. Boil 3 minutes. Pack into jars and seal in boiling water bath.

Rhoda writes that Bessie would bring these to covered dish meals. The pickles are very good, not real sweet, and on the sour side.

**ANSWER** — Shirley Schwoerer, Wysox, wanted a recipe to make biscotti. Thanks to Lee Laverty for sending the following recipes.

### Hazelnut And Apricot Biscotti

4 cups flour  
2½ cups sugar  
1 teaspoon baking powder  
½ teaspoon salt  
6 eggs  
2 egg yolks  
1 tablespoon vanilla extract  
1 cup hazelnuts, toasted, peeled, chopped  
1½ cups finely diced dried apricots  
2 tablespoons water

Preheat oven to 350 degrees. Meanwhile, into large bowl, sift together flour, sugar, baking powder, and salt. In another bowl, beat together five of the eggs, 2 egg yolks, and vanilla. Mix the beaten eggs with the flour mixture and add the hazelnuts and apricots.

On a lightly floured board, knead the dough for 5-7 minutes, or until evenly blended. If the dough is too crumbly to hold together, add a little water. Divide the dough into four parts and roll each of these into a cylinder 2-inches

in diameter. Place two cylinders three inches apart on each of two well-greased baking sheets and flatten slightly. Beat the remaining egg with the water and brush each cylinder with the mixture. Bake in the preheated oven for 35 minutes, or until set.

Remove from oven and reduce the heat to 325. Diagonally slice the biscotti ¾-inch thick. Spread the slices on the baking sheets and return to oven for 10 minutes, or just until beginning to color. Let cool and store in airtight jar.

### Apricot Biscotti

½ cup butter  
¾ cup sugar  
2 teaspoons baking powder  
2 eggs  
1 teaspoon finely shredded lemon peel  
¼ teaspoon almond extract  
2 cups flour  
¾ cup snipped dried apricots  
¾ cup light raisins  
1 beaten egg yolk  
1 tablespoon milk

Beat butter in mixing bowl with a mixer on medium to high for 30 seconds. Add sugar and baking powder; beat until combined. Beat in as much flour as you can with mixer. Stir in remaining flour and fruit.

Divide dough into thirds. With lightly floured hands, shape each portion into a 12-inch roll. Place rolls 3-inches apart on a lightly greased cookie sheet. Flatten slightly to 1½-inch width. Combine egg yolk and milk. Brush on rolls.

Bake in 375 degree oven for 15-20 minutes or until lightly browned. Cool on cookie sheet for one hour.

Transfer to a cutting board. Cut each loaf crosswise into ¾-inch thick slices. Lay slices, cut side down, on cookie sheet. Bake at 325 degrees for 5 minutes. Turn slices to the other side and bake 5 minutes more. Remove cookies and cool on wire rack. Makes about 90.

Thanks to Debbie Reynolds, Wrightsville, for sending the following recipe. She writes that it is time consuming to make but well worth the effort.

### Almond Cherry Biscotti

2 cups flour  
1 cup sugar  
½ teaspoon baking powder  
½ teaspoon salt  
¼ cup cold butter, no substitute  
2 eggs  
1 tablespoon milk  
½ teaspoon vanilla  
1 cup chopped almonds or walnuts  
1 cup halved or candied cherries or dried cranberries  
1 cup white chocolate chips (optional)

In a bowl, combine flour, sugar, baking powder, and salt. Cut in butter until mixture resembles coarse crumbs. In another bowl, beat eggs, milk, and vanilla until blended. Stir into dry ingredients until blended. Stir in nuts and fruit or chips. Dough will be crumbly.

Divide dough in half; shape each into a ball. On ungreased cookie sheet, shape each ball into a 10x2½-inch rectangle.

Bake at 350 degrees for 30-35 minutes or until golden. Cool 20 minutes. Transfer to cutting board. Cut diagonally with a sharp knife into ¾-inch slices.

Place cut side down on ungreased cookie sheet. Bake 15 minutes. Remove to wire racks to cool.

**ANSWER** — Pat Hancock, Md., wanted recipes for cookie mix in a jar. Thanks to Debbie Reynolds, for sending several recipes. Continue to look for more recipes in upcoming weeks.

### Chewy Choco-Oat-Chip Cookies

Layer the following ingredients in wide-mouth jar:

¼ cup granulated sugar  
⅓ cup oatmeal  
¼ teaspoon salt  
¼ cup brown sugar  
⅓ cup flour  
1 cup chocolate chips  
⅓ cup oatmeal  
¼ cup brown sugar  
⅓ cup walnuts  
M&M's (optional)  
Coconut (optional)

Instructions to attach to jar:

**Add:**  
1 stick butter, softened  
1 egg  
½ teaspoon baking soda  
1 tablespoon milk  
1 teaspoon vanilla  
Add mix from jar. Mix well. Drop by teaspoonfuls onto cookie sheet. Bake at 375 degrees for 9-10 minutes. Makes 2½ dozen.