



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 — Howard Burkholder, Marion, wants a recipe for sweet and sour pickled eggs.

QUESTION — Lucy Lowe requests a recipe for old-fashioned scrapple, well seasoned.

QUESTION — A reader would like a recipe on how to can cooked and blended pumpkin.

QUESTION — A Gordonville reader wants a sour dough recipe. She tasted some from the Reading Terminal Market, and would like to have a recipe that is similar to that sold there.

QUESTION — Nancy Allwine, Harrisburg, lost a recipe that she clipped from this column, she thinks, in 1994. The recipe was for macaroni salad, and included a cooked dressing using vinegar, turmeric, sugar, and water; mayonnaise was added after it was cooked. Anyone know what recipe she wants? Please send it in.

QUESTION — Faye Milwid, Delta, requests a recipe for pumpkin orange chiffon pie.

QUESTION — L. Reichert, New Park, requests a recipe for clear toy candy or barley sugar.

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

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 bo-logna.

QUESTION — Carol Fulkroad, Millersburg, would like a recipe for frozen yogurt, which can be made in a 1½-quart ice cream freezer

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 — 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 — Vera Moore, Gettysburg, requested the oatmeal muffin recipe that had been printed on the large Quaker oatmeal box about eight years ago. Thanks to a reader who went to the work of handwriting the recipe but did not include her name for credit.

Applesauce Oatmeal Muffins

- 1½ cups quick or old-fashioned oats, uncooked
- 1¼ cups all-purpose flour
- ¾ teaspoon cinnamon
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- 1 cup unsweetened applesauce
- ½ cup skim milk
- ½ cup firmly packed brown sugar
- 3 tablespoons vegetable oil
- 1 egg white

Topping:

- ¼ cup quick or old-fashioned oats, uncooked
- 1 tablespoon firmly packed brown sugar
- ⅛ teaspoon cinnamon
- 1 tablespoon butter, melted

Heat oven to 400 degrees. Line 12 medium muffin cups with paper baking cups. Combine oats, flour, cinnamon, baking powder, and baking soda. Add applesauce, milk, brown sugar, oil, and egg white; mix just until dry ingredients are moistened. Fill muffin cups almost full. Combine remaining ingredients; sprinkle evenly over batter. Bake 20-22 minutes or until deep golden brown. Serve warm.

ANSWER — Thanks to Ruth Archer, English-town, N.J., for sending recipes for dough that is mixed, kneaded, shaped, and put into the freezer until ready to use. When you want freshly baked breads, just take the shaped doughs from the freezer and let them thaw and rise at room temperature. Then bake.

Frozen Dinner Rolls

- 5½ to 6½ cups unsifted flour
 - ½ cup sugar
 - 1½ teaspoons salt
 - 2 packages active dry yeast
 - 1¼ cups water
 - ½ cup milk
 - ⅓ cup butter
 - 2 eggs, room temperature
- In large bowl, thoroughly mix 2 cups flour, sugar, salt, and undissolved active dry yeast. Combine water, milk, and margarine in a saucepan. Heat over low heat until liquids are very warm (120-130 degrees). Butter does not need to melt.

Gradually add mixture to dry ingredients and beat two minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out lightly floured board, knead until smooth and elastic, about 8-10 minutes. Cover with plastic wrap, then a towel, let rest 20 minutes. Punch dough down. Shape into desired shapes for dinner rolls. Place on greased baking sheets. Cover with plastic wrap and foil, sealing well. Freeze until firm. Transfer to plastic bags. Freeze up to 4 weeks.

Remove from freezer, place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1½ hours.

Bake at 350 degrees for 15 minutes or until golden brown and done. Cool on wire racks.

Freezer White Bread

- 12½-13½ cups unsifted white bread flour
- ½ cup sugar
- 2 tablespoons salt
- ¾ cup instant nonfat dry milk solids
- 4 packages active dry yeast
- ¼ cup softened butter
- 4 cups very warm tap water (120-130 degrees)

In a large bowl, thoroughly mix 4 cups flour, sugar, salt, dry milk solids, and undissolved active dry yeast. Add butter. Gradually add tap water to dry ingredients and beat 2 minutes at medium speed, scraping bowl occasionally. Add 1½ cups flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff dough. Turn onto lightly floured board; knead until

smooth and elastic, about 15 minutes. Cover with a towel; let rest 15 minutes.

Divide dough into 4 equal parts. Form each piece into a smooth round bowl. Flattened each ball into a mound six inches in diameter. Place on greased baking sheets. Cover with plastic wrap. Freeze until firm. Transfer to plastic bags. Freeze up to four weeks.

Remove from freezer, place on ungreased baking sheets. Cover; let stand at room temperature until fully thawed, about 4 hours. Roll each ball to 12x8-inches. Shape into loaves. Place in greased 8½x4½x2½-inch loaf pans.

Let rise in warm place, free from draft, until doubled in bulk, about 1½ hours.

Bake at 350 degrees about 35 minutes, or until done.

Remove from pans and cool on wire racks.

To make round loaves: let thawed dough rise on ungreased baking sheets until doubled, about one hour. Bake as for loaves.

ANSWER — A long time reader requested a recipe for maple walnut fudge. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Maple Walnut Fudge

- 2 tablespoons butter
- ⅔ cups undiluted evaporated milk
- 1½ cups granulated sugar
- ¼ teaspoon salt
- 2 cups mini marshmallows
- 2 cups white morsels
- ½ cup chopped walnuts
- 1½ teaspoons maple flavoring
- 50 walnut halves or pieces, approximately

Combine butter, evaporated milk, sugar, and salt in medium, heavy saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4½ to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, morsels, nuts, and maple flavoring. Stir vigorously for one minute or until marshmallows are melted. Pour into foil-lined 13x9-inch baking pan. Place walnut halves in rows, spacing about ½-inch apart on top of fudge. Press into fudge. Chill until firm. Cut into squares with one walnut half per square.

ANSWER — June Berger, Anville, wanted a recipe for crumb buns, which tastes similar to that sold at Mary Jane's Baked Goods, Root's Market. Thanks to Ruth Archer, English-town, N.J., who sent a recipe, which is called crumb cake instead of crumb buns.

Crumb Cake

- 5½-6½ cups unsifted flour
 - ¾ cup sugar
 - 1 teaspoon salt
 - 3 packages active dry yeast
 - ½ cup softened butter
 - 1 cup very warm tap water
 - 3 eggs, room temperature
 - Melted butter
- Crumb topping — blend together:
- ¾ cup unsifted flour
 - ⅓ cup sugar
 - 1½ teaspoons ground cinnamon
 - 6 tablespoons butter, just until mixture is crumbly

Prepare crumb topping. Refrigerate until ready to use.

In a large bowl, thoroughly mix 1¼ cups flour, sugar, salt, and undissolved active dry yeast. Add butter.

Gradually add tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ¼ cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes.

Divide dough into three equal pieces. Roll one piece to 8-inch square. Press into a greased 8-inch square baking pan. Brush with melted butter. Sprinkle with ⅓ of the crumb topping. Cover pan tightly with plastic wrap, then with aluminum foil; place in freezer. Repeat with remaining dough and topping. Keep frozen up to six weeks.

Remove from freezer. Let stand, covered with plastic wrap at room temperature until fully thawed, about 3½ hours. Let rise in warm place, free from draft, until more than doubled in bulk, about 1½ hours.

Bake at 375 about 25 minutes, or until done. Remove from baking pans and cool on wire racks. If desired, sprinkle with confectioners' sugar.

BEEF IT'S WHAT'S FOR DINNER.