



# 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@lpnews.com](mailto:lgood.eph@lpnews.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** — A reader would like a recipe for chicken croquettes, which taste similar to those served by Shady Maple Smorgasbord.

**ANSWER** — Kathryn Wear, New Castle, wants a recipe for cashew crunch, which is made by the Amish and is very buttery and extremely good.

**QUESTION** — A Dauphin reader enjoyed the article, "Dietz Prepares Food With Deception," which appeared in the Nov. 11th issue. She would like more recipes that include "odd" or surprising ingredients.

**QUESTION** — A Dauphin reader wants the recipe that Amish use to make cooked celery, which they serve at their weddings.

**QUESTION** — Audrey Renno, Hamburg, would like a recipe for Pepper Pot Soup made with tripe instead of with beef.

**QUESTION** — Agnes Martin lost the recipe for potato rolls that appeared earlier this year. She had made the rolls for her 82-year-old parents and would like to make the rolls for them again.

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

**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** — 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** — 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** — 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.

**ANSWER** — Durwood Tuttle, Knoxville, makes sweet pickles in a crock that he stores in a cellar. 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. This is too late for the pickling season, but according to a Heintz pickling guide, slippery pickles are the result of a too weak vinegar solution, insufficient heat to destroy the microorganisms. Do not start counting the processing time until water returns to boil. Write for instructions and recipes to H.J. Heinz Co., P.O. Box 57, Pittsburgh, PA 15230-0057.

**ANSWER** — Lucy Howe requested a recipe for old-fashioned scrapple. Thanks to Rosemary Mattiuz, Kersey, for sending a recipe that her family has been using since 1959. They think it's the best ever tasted. Although it has the same name as the one printed in last week's issue, the ingredients are different.

### Philadelphia Scrapple

- 2 pounds lean bony pork
- 2 quarts water
- 1 tablespoon salt
- Pepper to taste
- ½ teaspoon sage or poultry seasoning
- ⅛ teaspoon mace
- 1 cup cornmeal
- ½ cup buckwheat flour

Put meat in kettle; add 1½ quarts water, salt, and pepper; simmer until meat is very tender. Skim fat from top, strain off broth and set aside.

Remove meat from bones and chop fine (do not grind). Pour broth into saucepan; add meat, sage, and mace, and bring to boil.

Combine cornmeal and buckwheat flour; slowly stir 2 cups cold water into mixture. Add a little at a time to meat, keeping simmering continuously. Stir until mixture reaches the consistency of soft mush. Lower heat so scrapple will not scorch, stirring occasionally until thick.

Pour into two 9x5x3-inch pans, rinsed with cold water. Chill.

To cook, turn scrapple out of pan and cut into ½- to 1¼-inch slices. Lay them so slices do not touch, in cold, heavy skillet. You may want to use a little oil in the pan. Set over moderate heat; let brown slowly and thoroughly on one side; repeat on the other side. It may take about 30 minutes to brown scrapple properly. Makes 8-14 servings.

Buckwheat flour is the secret for the fine flavor - plus the slow browning.

For extra flavor, add two slices pork liver, chopped, with pork.

**ANSWER** — For the reader who wanted to know how to make homemade cake mixes to store until ready to use, here is a recipe from Debbie Reynolds, Wrightsville, and variations to make it.

### Snack Cake Mix

- 8 cups flour
- 4 cups sugar
- 1 tablespoon baking soda
- 1 tablespoon salt

In a large bowl, combine flour, sugar, baking soda and salt. Store in tight container. To prepare, use 2¼ cups cake mix for each cake and add the following ingredients:

#### Banana Cake:

- 1 egg
- ⅓ cup milk
- 1 cup chopped nuts
- ⅓ cup vegetable oil
- ½ cup mashed ripe banana

In bowl, beat egg, milk, and vegetable oil. Stir in 2¼ cups cake mix and banana. Fold in nuts. Pour in greased 8-inch square pan. Bake at 350 degrees for 30-35 minutes.

#### Applesauce Cake:

- 1 egg
- ¾ cup applesauce
- ¼ cup vegetable oil
- 1 cup raisins
- ½ cup chopped nuts
- 1½ teaspoon cinnamon
- 1 teaspoon allspice
- ⅛ teaspoon cloves

Beat egg, applesauce, and oil. Add spices and 2¼ cups cake mix. Mix well. Fold in raisins and nuts. Pour into 8-inch square pan. Bake at 350 degrees for 30-35 minutes.

**ANSWER** — Thanks to Fern Schlegel, Dalmatia, and another reader for sending in recipes for variations of whoopie pies.

### Oatmeal Whoopie Pies

- 2 cups brown sugar
- ¾ cup butter
- 2 eggs
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 3 tablespoons boiling water
- 1 teaspoon baking soda
- 2½ cups flour
- 2 cups oatmeal

Cream together sugar and shortening. Add eggs, salt, cinnamon, and baking powder. Add baking soda dissolved in hot water. Gradually add flour and oatmeal. Bake on greased cookie sheets at 350 degrees for 8-10 minutes until browned. Remove from oven. Cool.

#### Filling:

- 1 egg white, beaten
  - 2 tablespoons milk
  - 1 teaspoon vanilla
  - 1 cup confectioners' sugar
- Mix all ingredients, add 1 more cup confectioners' sugar ¾ cup shortening

Spread filling between two cookies to serve.

### Yellow Whoopie Pies

- 1 cup vegetable oil
- 2 cups brown sugar
- 1 whole egg, beaten
- 2 egg yolks (save whites for filling)

#### Add:

- 3 cups flour
  - 1 teaspoon baking soda
  - 1½ teaspoon vanilla
  - 1 cup sour milk
- Refrigerate 30 minutes before baking at 375 degrees for 10-12 minutes.

#### Filling:

- 3 cups confectioners' sugar
- 2 reserved egg whites, beaten
- 3 tablespoons milk
- ¾ cup shortening
- ½ cup flour
- 1 teaspoon vanilla
- ¼ teaspoon salt

In bowl, combine sugar, egg whites, and flour. Add milk and shortening, and salt. Whip well. Add vanilla. Spread filling between two cookies.

**QUESTION** — Thanks to Tessie Kizis, Newsoms, Va., for sending in this recipe.

### Double Chocolate Hazelnut Biscotti

- ¾ cup hazelnuts, chopped
- 1¾ cups all-purpose flour
- ¾ cup mini semi-sweet chocolate chips
- ½ cup unsweetened Dutch-process cocoa powder
- 1 tablespoon instant espresso or coffee powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup sugar
- 2 eggs
- 2 egg whites
- 1 tablespoon vanilla extract

Heat oven to 350 degrees. Place hazelnuts on a baking sheet and bake until lightly brown, about 8 minutes. Cool. Line two large baking sheets with foil and spray the foil with nonstick cooking spray. Adjust the oven racks to divide the oven into thirds.

In a food processor, combine 2 tablespoons hazelnuts, flour, 2 tablespoons chocolate chips, baking soda, and salt. Process until nuts are finely ground. Transfer dry ingredients to a large bowl.

In the same food processor, combine sugar, eggs, egg whites, and vanilla until slightly thickened, about 2 minutes. Add to the dry ingredients.

Stir in remaining hazelnuts and chocolate chips.

Spoon ¼ of the batter (about ¾ cup) into a rope about 14-inches long and 1½-inches wide, on one side of the baking sheet. Repeat, with two ropes on each baking sheet. Bake, reversing sheets, once, until firm, about 15 minutes. Cool 10 minutes.

Reduce oven to 300 degrees.

Place logs on cutting board. With serrated knife, cut into ½-inch slices, about 80 biscotti. Place the slices upright on baking sheets, one-inch apart. Bake until the cut sides feels dry to the touch, 20-25 minutes. Cool completely on wire rack. Store in an airtight container.