



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** — Linda Smith, Walpole, N.H., would like the recipe for the starter to make fruitcake in which the fruit ferments in the jar. She has the fruit part of the recipe but not the starter.

**QUESTION** — A reader wants the recipe for Mississippi Mud Cake.

**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** — 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** — 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. Thanks to an anonymous reader for sending a recipe that she thinks is the one Nancy is looking for. "It is a great salad, and everyone who tastes it, always enjoys it," the reader writes.

#### Macaroni Salad

3 cups cooked macaroni  
2 hard-boiled eggs, chopped  
1 cup chopped celery  
¾ cup shredded carrots  
1 small onion, chopped

#### Dressing

1 cup sugar  
¼ cup vinegar  
½ teaspoon mustard  
½ teaspoon butter  
2 eggs, beaten

Combining dressing ingredients and boil until slightly thickened. When cool, add 2½ cups mayonnaise. Mix all ingredients together and chill.

**ANSWER** — For the person who wanted a recipe for maple walnut fudge, here is one from a long time reader.

#### Maple Walnut Fudge

1 cup firmly packed light brown sugar  
1 cup granulated sugar  
1 cup maple syrup  
2 tablespoons light corn syrup  
¾ cup half-and-half  
¼ teaspoon salt  
2 tablespoons unsalted butter  
1 teaspoon vanilla  
1 cup chopped walnuts plus additional pieces for garnish if desired

Line an 8-inch square pan with foil and butter the foil. In a large heavy saucepan, stir together brown sugar, granulated sugar, and maple syrup, corn syrup, half-and-half, and the salt and cook the mixture over moderate heat, stirring and washing down any sugar crystals clinging to the side of the pan and with a brush dipped in cold water, until the sugar is dissolved completely. Bring the mixture to a boil and boil it, undisturbed, until a candy thermometer registers 238 degrees. Remove the saucepan from the heat, add butter and vanilla without stirring them into the mixture, and let the mixture cool until it is 130 degrees. Beat the mixture with a wooden spoon until it begins to lose its gloss, lightens in color, and thickens. (Be careful not to overbeat the mixture or it will become too thick to spread). Stir in quickly the chopped walnuts and spread the fudge immediately in prepared square pan. Score the top of fudge with knife into squares, garnish each square with a walnut piece, and let fudge cool completely. Store the fudge in an airtight container lined with wax paper, separating the layers with wax paper, in a cool place. The fudge keeps for two weeks. Makes about two pounds smooth, creamy fudge.

**ANSWER** — For those who wanted to present gifts of cakes baked in a jar, here are some recipes from Rachel Glick, New Holland.

#### Gingerbread In A Jar

2¼ cups all-purpose flour  
¾ cup sugar  
1 teaspoon baking soda  
½ teaspoon baking powder  
¼ teaspoon salt  
2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
1 cup butter, softened  
¾ cup hot water  
½ cup molasses

Preheat oven to 350 degrees (pan method) or 325-degrees for jars. Grease with shortening a 9x9x2-inch baking pan of five crystal jelly jars with straight sides, no bulges in the jars. Also, sterilize the jar by boiling 10 minutes, leave lids and rings in the water until ready to use. Remove jars and allow to air dry and cool before greasing. Use a pastry brush to grease the jars. Do not use vegetable spray.

In a large bowl, combine flour, sugar, baking powder, baking soda, salt, ginger, cinnamon, and cloves. Stir in butter, water, and molasses until well blended.

Pour into prepared pan or divide equally among the five jars. Place jars on cookie sheet or they'll tip over. Pan method: Bake in preheated 350 degree oven for 40-50 minutes or until cake tester inserted in center comes out clean. Cool slightly on wire rack. Jar method: bake in preheated 325-degree oven for 35-40 minutes or until cake tester inserted deep into the center of each jar comes out clean.

Have lids hot. Take one jar at a time from the oven (using heavy-duty mitts-the jars are hot) and place a lid on, then the ring. Tightly screw on lids. Allow to cool on counter top. You'll know when the jars have sealed, you'll hear a plinking sound. If you don't know whether the jars have sealed, press down on the jar

lids, they shouldn't move at all.

#### Canned Pumpkin Bread

⅓ cup vegetable shortening  
4 eggs  
⅓ cup water  
1 teaspoon salt  
1 teaspoon ground cloves  
2½ cups granulated sugar  
2 cups canned pumpkin  
3¼ cups all-purpose sugar  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
⅓ cups chopped nuts (if desired)  
Makes 8 pints.

In a mixing bowl, combine shortening and sugar. Beat until fluffy, about 5 minutes. Add eggs, pumpkin, and water; beat until blended. In a separate bowl, combine flour, baking powder, baking soda, salt, and spices; stir to blend. Stir into pumpkin mixture. Add nuts and blend well. Pour into greased wide-mouth pint jars, filling them less than half full of batter. Place a cookie sheet on oven shelf and jars on a sheet. Bake at 325-degrees for 25 minutes or until toothpick inserted in center comes out clean. Remove jars one at a time from oven. While still hot, clean sealing edge; cover with lid and secur band firmly. Lids should be scalded in boiling water. Baked can be removed in 24 hours.

**ANSWER** — Here are some more recipes for the cookie mixes in a jar to give as gifts.

#### M&M Cookie Mix In A Jar

¾ cup packed brown sugar  
¼ cup granulated sugar  
1½ cups mini candy-coated chocolates  
2 cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt

Combine flour with baking soda and salt. In a clean 1 liter-sized glass jar, layer the ingredients in the order given starting with the brown sugar and ending with flour mixture.

Attach a card with the following directions:

#### M&M Cookies

Preheat oven to 350 degees. Line one baking sheet with parchment paper.

Empty the contents of the jar into large bowl and mix until all the ingredients are well combined.

Using your hands work in ¾ cup softened butter until mixture resembles coarse crumbs.

Beat one egg with one teaspoon vanilla extract. Work this into the flour mixture until well combined. Dough will be a little crumbly. Shape dough into one-inch sized balls and place 2 inches apart on the prepared baking sheet. Slightly flatten balls with the palm of your hand. Bake at 350 degrees for 10-14 minutes or until edges are lightly browned. Remove cookies to a rack to cool. Makes about two dozen cookies.

#### Gingerbread Cookie Mix In A Jar

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 cup packed brown sugar  
1½ cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice

Mix 2 cups flour with baking soda and baking powder. Mix remaining 1½ cups flour with spices. In a one-quart, wide-mouth canning jar, layer ingredients starting with flour and baking powder mixture, then brown sugar, and the flour and spices.

Attach a card to the jar with the following directions:

#### Gingerbread Cookies

Empty contents of jar into a large mixing bowl. Blend together well.

Add ½ cup softened butter, ¾ cup molasses, and 1 slightly beaten egg. Mix until completely blended. Dough will be very stiff so you may need to use your hands. Cover and refrigerate one hour.

Preheat oven to 350 degrees.

Roll dough to ¼-inch thickness on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart.

Bake at 350 degrees for 10-12 minutes. Decorate as desired or place a circle of gingerbread fabric between lid and ring and tie a gingerbread man cookie cutter onto jar with ribbon. Makes 18 cookies.

#### Trail Mix Cookie Mix

½ cup packed brown sugar  
½ cup granulated sugar  
¾ cup wheat germ  
⅓ cup quick cooking oats  
1 cup raisins  
⅓ cup flaked coconut  
½ cup all-purpose flour  
1 teaspoon baking powder

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