



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 — Holly Eshbach, Dover, wants to know where to purchase teaberry flavoring to make teaberry ice cream.

QUESTION — Holly Eshbach, Dover, would like to know if there is a way to prevent cream puffs from deflating after they are removed from the oven.

QUESTION — Margaret Zimmerman, New Holland, writes that one of her favorite recipes from this column was destroyed in a house fire. She writes that the recipe for Old-Fashioned Soft Molasses Cookies appeared in this column about two years ago. The requested ingredients included blackstrap molasses, corn syrup, and buttermilk. Anyone have the recipe to which she is referring?

QUESTION — Rose Camata, Covington, is looking for a recipe for white boiled icing for cakes.

QUESTION — Margaret Kaltreider, Glenville, wants a recipe for Irish soda bread.

QUESTION — A reader requests recipes for fruit soups made without alcohol.

QUESTION — Jim Testerman, Mercersburg, requests a recipe for baked oatmeal.

QUESTION — A Somerset reader wants recipes for Pasta Fazool or Fasoul and for Catalina French Salad Dressing.

QUESTION — Naomi Becker requests a recipe for Apricot Crumb Pie using dried apricots.

QUESTION — A York County reader wants a recipe for apple cake using a boxed cake mix and raw apples.

QUESTION — A York County reader wants a recipe for Chicken-Peanut Casserole that tastes like that served at Hershey Farms Restaurant.

QUESTION — Debbie Reynolds, Wrightsville, writes that she always has problems with her carrot cake falling in the middle. She tried adding more flour, but it still fell. Does anyone know what causes it and what can be done to remedy the problem?

QUESTION — Erma Zimmerman, Williamsburg, wants a recipe for pesto sauce.

QUESTION — A reader would like a recipe to make apple or cherry turnovers like those served at Arby's Restaurant.

QUESTION — Eleanore Henne, Bernville, wants a recipe to make cashew brittle in the oven, not on the burner. She does not have a microwave so do not send directions using a microwave.

QUESTION — Frances Hanlin, Mt. Storm, W.V., writes that she is having trouble churning butter. They have churned butter for years, and she thinks they are doing everything the same as before. The cows are the same and the feeding the same, but when the cream is churned, it whips up but the butter particles won't gather together. Anyone have some insight into the cause of this problem?

QUESTION — Shirley Schwoerer, Wysox, would like a recipe for strawberry butter.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for white chocolate brownies and for white chocolate cake.

QUESTION — Jackie Hall, Saye, Va., wants a recipe to make butter from milk purchased

from supermarkets. She also is looking for a used butter separator. Editor's Note: I don't think it is possible to make butter from homogenized milk because the cream will not separate from the milk. However, purchased cream may be used.

QUESTION — Kelly Judge, Hampstead, Md., requests a recipe for hot pepper relish that sub shops use as a hoagie spread. She would like to can the spread.

QUESTION — Rachel Beiler, Paradise, requests a recipe for steak sauce.

QUESTION — A steady reader would like to know why the pickled garlic she made turned green. She used a recipe in this column, but after several weeks the garlic turned green. Is it safe to eat? Also, how can you keep garlic during winter months without it drying out? Any information and recipes for garlic would be appreciated.

QUESTION — Jody Applebee wants a recipe for corned beef hash that tastes like that served in restaurants.

QUESTION — Jacob Beiler, Holtwood, would like to have some recipes for cheese making. Also, he would like to know where to buy rennet tablets.

QUESTION — A reader would like a recipe for chocolate filled cookies and for raspberry filled cookies like they make at Bird-in-Hand Bake Shop.

QUESTION — Em Snyder, Red Lion, would like a recipe to make venison sweet bolgona. How long does it need to hang before smoking and how long should it hang before using?

QUESTION — Dotty Gaul, Douglassville, writes that when she was growing up in the Harrisburg area during the 1950s, her family went to the Blue Parasol, a drive-in restaurant with curb service. They served pork barbecue sandwiches with no tomato sauce but with relish. She thinks it was pork simmered in chicken broth with some other ingredients. Does anyone have a recipe that sounds similar to what Dotty describes?

QUESTION — A. Guidas wants a recipe for pumpkin funnel cakes.

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

ANSWER — Marlin Winters, Elizabethtown, wanted a recipe for a good moist carrot cake without nuts. Thanks to many readers for sending recipes. Here is one from Margaret Kaltreider, Glenville, who writes that her grandchildren always hope she is serving carrot cake whenever they come for dinner.

Carrot Cake

2 cups sugar
1 1/2 cups vegetable oil
4 eggs
2 1/4 cups sifted enriched flour
2 teaspoons salt
2 teaspoons baking soda
2 teaspoons cinnamon
3 cups coarsely grated raw carrots
1 1/2 cups chopped nuts (optional)
Preheat oven to 300 degrees. Combine sugar, vegetable oil, and eggs; beat at medium speed for 2 minutes. Add dry ingredients and beat at low speed for one minute. Stir in grated carrots and nuts (if you desired the nuts). Spread batter in a greased floured 13x9x2-inch pan. Bake at 300 degrees about one hour, until cake tests done with a toothpick. Frost with cream cheese frosting, if desired.

Cream Cheese Frosting

8-ounce package cream cheese
1/4 cup butter
2 teaspoons vanilla
1 pound confectioners' sugar (sift if lumpy)
Let cream cheese and butter warm to room temperature, cream thoroughly and add vanilla. Gradually beat in sugar. For good spreading consistency, frosting can be thickened by adding sugar or thinned by adding milk.

Here's a low-fat version, which Leona Matz, Galeton, writes is very good and moist.

Low-Fat Carrot Cake

1 cup pitted prunes
3 tablespoons water
4 cups coarsely shredded carrot
2 cups sugar
2 teaspoons vanilla extract
4 egg whites
8-ounce can unsweetened crushed pineapple, undrained
2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon salt

3/4 cup shredded sweetened coconut
Place prunes and water in a food processor or blender until smooth. Combine prunes, carrots, sugar, vanilla, egg whites, and pineapple in bowl, stir until well blended.

Combine flour, baking soda, cinnamon, and salt, stir well. Add flour mixture to carrot mixture, stirring just until moistened. Stir in coconut. Spoon into 9x13-inch pan coated with cooking spray. Bake at 375 degrees for 45 minutes. Yields 16 servings.

ANSWER — Tammy Coleman, Millersburg, wanted a recipe to make pumpernickel bread in a bread machine. Thanks to Gloria Sweigart, Manheim; Grace Glock, Fallston, Md., and others for sending recipes. Here is one from Judy van der Wal, who writes that this doesn't rise very high because it is so dense and heavy, but it is delicious.

Pumpernickel Bread

1 1/4 cups water
1 tablespoon canola oil
1 tablespoon molasses
1/2 teaspoon lecithin
2 cups whole wheat flour
1 cup dark rye flour
4 tablespoons dry milk
3 tablespoons gluten
3 tablespoons carob powder
1 1/2 teaspoon salt
2 1/2 teaspoon yeast
Layer ingredients in order listed. Set machine for whole wheat setting to bake. Here is a recipe, which uses entirely different ingredients, from Gloria Sweigart.

Pumpernickel Bread

4 ounces milk
6-7-ounces water
1 1/2 teaspoon salt
2 tablespoons molasses
1 1/2 tablespoons butter
2 1/2 cups bread flour
1 cup rye flour
1 teaspoon onion powder
1 tablespoon cocoa
2 1/4 teaspoons dry bread machine yeast
Have all ingredients at room temperature except milk. Measure all ingredients into machine bread pan in order listed. Select basic or whole wheat setting and medium crust setting. This is for a 2-pound loaf. Do not use delayed start.

Here's another recipe, which demonstrates that the end result may include very different ingredients. Thanks to E.L. Schreiter, Hamburg, for sending a recipe.

Pumpernickel Bread

2 cups bread flour
1/4 cup rye flour
1/4 cup whole wheat flour
1 tablespoon dry milk
1 teaspoon salt
1 tablespoon butter
3 tablespoons cornmeal
2 tablespoons cocoa
2 tablespoons molasses
7 1/2 fluid ounces water
1 teaspoon dry yeast
Layer ingredients in order listed. Set controls for basic bake mode.

ANSWER — Bob Snyder, Akron, Ohio, requested a recipe for hot rice, which includes onions, tomatoes, and other ingredients. Thanks to Ruth Klingles, Selinsgrove, for sending a recipe, which doesn't include tomatoes, but could be added. However, Bob might have thought the rice included tomatoes since red pepper gives it a reddish tint.

Dirty Rice

Saute:
1 pound loose ground hot sausage
1 green pepper, chopped fine
1 red pepper, chopped fine
3 pieces celery, chopped fine
1 large onion, chopped fine
Add:
4 cups chicken broth (2-4 bouillon cubes plus water)
Simmer until vegetables are tender. Season with garlic, oregano, parsley, sage, cumin powder, cayenne or bottled hot sauce to taste. Adjust seasonings with salt and pepper if desired.
Saute 2 cups raw rice in 2 tablespoons oil until coated and starting to turn golden. Add rice to boiling pot. Lower heat, cover, and simmer 10 minutes. Remove from heat and let stand 20 minutes until liquid is absorbed.

ANSWER — Annie Kauffman, Honey Brook, requested ice cream topping recipes similar to that made by Smuckers'. Thanks to Nancy Kramer, Newmanstown, for sending recipes.

Caramel Topping

1/2 cup packed brown sugar
1 tablespoon cornstarch
1/3 cup light cream
2 tablespoons light Karo syrup
1 tablespoon butter
1/2 teaspoon vanilla
In a heavy saucepan, mix sugar and corn-

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