



## 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** — Joyce Grim, Bucks Co., writes that her church group makes candy twice a year. Often the chocolate turns white while drying. It is not placed in the refrigerator. How can they prevent this from happening?

**QUESTION** — A Lancaster County reader would like to have recipes using chicken breast.

**QUESTION** — A reader would like a recipe for iced tea.

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

**QUESTION** — Beverly Massicot, Taneytown, Md., is looking for a recipe for vanilla sauce served over bread pudding. It was served in a few restaurants years ago.

**QUESTION** — Virginia Zimmerman, Lititz, wants a recipe for making beef or pork puddings.

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

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

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

**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** — A York County reader wanted a recipe for apple cake using a boxed cake mix and raw apples. Thanks to Rose Stoltzfus, Slanesville, W.V., for sending this recipe.

### Apple Raisin Coffee Cake

1 package white cake mix  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ cup water  
¼ cup vegetable oil  
2 eggs  
½ cups Granny Smith apples, peeled, cored, sliced, chopped  
½ cup raisins

### Streusel:

½ cup flour  
½ cup packed light brown sugar  
¼ cup butter  
1 teaspoon cinnamon

Preheat oven to 350 degrees. Grease a 9x13-inch pan for cake, combine cake mix, cinnamon, and nutmeg until well blended. Beat in water, oil, and eggs until mixture is smooth. Stir in apples and raisins. Pour into prepared 9x13-inch pan. For streusel, combine all ingredients with pastry blender until mixture is the consistency of coarse crumbs. Sprinkle over cake batter. Bake 35-40 minutes or until cake tester inserted in center comes out clean. Cool completely in pan or wire rack. Yield: 12-15 servings.

**ANSWER** — Margaret Zimmerman, New Holland, wrote that one of her favorite recipes from this column was destroyed in a house fire. She asked for the recipe for Old-Fashioned Soft Molasses Cookies appeared in this column about two years ago. Thanks to Mildred Miller, Hershey, for sending the recipe. She writes that instead of blackstrap molasses, any combination of dark corn syrup and molasses can be used to suit your family's taste.

### Old-Fashioned Soft Molasses Cookies

2 cups blackstrap molasses  
1 cup granulated sugar  
1 cup shortening  
1 egg  
½ teaspoon salt  
1 cup buttermilk  
1 tablespoon baking soda  
½ teaspoon ginger  
3 cups whole wheat flour  
2½ cups white flour

Mix molasses, sugar, shortening, and egg. Beat well. Add salt, soda, ginger, whole wheat flour, and buttermilk; mix well. Gradually add white flour to form stiff dough. Refrigerate several hours or overnight. Roll into balls and dip tops in granulated sugar or brush with beaten egg. Bake at 325 degrees for 8-10 minutes. Don't overbake.

**ANSWER** — 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? Thanks to Virginia Zimmerman, Lititz, who writes that when cream is whipped too fast it will not work. Frances did not mention the process used to make butter, but Virginia writes that you cannot make butter in the blender or whip it too fast otherwise.

Thanks to Fran Pierman, Stockton, N.J., who writes that when she was a kid, her family churned butter every weekend. When butter particles would not come together, her dad said the butter was too warm, so he added enough ice to the churn to bring the butter together. It always worked.

**ANSWER** — Kelly Judge, Hampstead, Md., requested a recipe for hot pepper relish that sub shops use as a hoagie spread. Thanks to Bonnie Martin, Narvon, for sending information.

### Red Pepper Relish

12 large red peppers  
3 cups sugar  
2 cups vinegar  
1½ teaspoon salt  
Wash pepper and remove seeds. Grind through coarse blade of food chopper. Let drain in colander 30 minutes. Add sugar, vinegar, and salt. Bring to a boil and simmer for about one hour or until relish is thickened. Pack into jars and cap. Process in boiling water for 10 minutes. This recipe can be altered to use all hot peppers or half hot and half regular bell peppers.

**ANSWER** — Naomi Becker requested a recipe for Apricot Crumb Pie using dried apricots. Thanks to Alice Rhoad, Grantville, for sending a recipe.

### Apricot Crumb Pie

Boil 10 minutes:  
1 pound dried apricots  
1 quart water  
½ teaspoon salt  
Thicken with ¼ cup cornstarch and 1 cup cold water made into a paste. Add 1 cup sugar. Cook until clear and sugar is dissolved. Cool. Pour filling into one 9-inch and one 8-inch unbaked pie shells.

### Crumbs:

1 cup flour  
½ cup sugar  
½ teaspoon salt  
½ cup butter  
Mix into crumbs. Sprinkle over pie. Bake 425 degrees for 15 minutes. Reduce to 375 degrees for 35-40 minutes.

**ANSWER** — Jim Testerman, Mercersburg, requested a recipe for baked oatmeal. Thanks to Bethany Keeney, Seven Valleys, and many readers for sending recipes.

### Baked Oatmeal

½ cup melted butter  
½ cup honey  
3 eggs  
4 cups oatmeal  
2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon vanilla  
½ cup milk  
Raisins and coconut (optional)  
Mix all ingredients and bake at 350 degrees 20-25 minutes.

**ANSWER** — A steady reader wanted to know why the pickled garlic she made turned green, and how to keep garlic during winter months without it drying out? Thanks to a reader for sending a recipe that works for her. She cautions people not to try to store garlic in oil as it can cause food poisoning.

### To Keep Garlic

Gently break heads of garlic into individual cloves. Do not peel.  
Put cloves into canning jars, screw on lid, and store in freezer. Peel helps to keep cloves from sticking together.  
Label and date.

**ANSWER** — 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? Thanks to many readers for sending recipes that they write work for them. Sorry we can't publish them all. Thanks to a reader who e-mailed this recipe, writing that it is the best of several she has tried. She bakes it in a tube pan. Last year she made one for a Christmas gift. The cake weighed between 5-6 pounds. A local store sells a two-layer 9-inch carrot cake for \$19.95, which may give you a insight on what your cake is worth.

### Golden Gate Carrot Cake

2 cups all-purpose flour  
2 teaspoon cinnamon  
½ teaspoon salt  
3 eggs  
¾ cup vegetable oil  
¾ cup buttermilk  
2 cups sugar  
2 teaspoons vanilla extract  
8-ounce can crushed pineapple, drained  
4 cups grated carrots  
1 cup chopped walnuts  
1 cup grated coconut  
1½ cups golden raisins, coarsely chopped  
Buttermilk Glaze  
Sift together flour, soda, cinnamon, and salt. Beat together next five ingredients. Blend well. Add to dry ingredients; mix thoroughly. Stir in pineapple, carrots, walnuts, coconut, and raisins.  
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