



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

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 — Mrs. H.S., Danielsville, has been trying to find a recipe for coconut brownies, which were served during the 1940s in McCrory Five & Dime store, Allentown. It's a brownie with a layer of coconut, then chocolate frosting on top. No coconut is in the batter.

QUESTION — Janet Spangler, York Springs, wants the recipe for a dessert that tastes like a creamsicle. The dessert is made with orange Jell-O and mandarin oranges for topping. It has a graham cracker crust and possibly cream cheese or whipped topping in the filling.

QUESTION — Carol Spangler wants a recipe for hot pepper jam using green and jalapeno peppers.

QUESTION — Helen Krupski, Peconi, N.Y., wants a recipe for creamy rice pudding that can be made on top of the stove.

QUESTION — Helen Krupski, Peconi, N.Y., wants a recipe for cabbage relish that is served at Plain and Fancy Restaurant, Bird-in-Hand.

QUESTION — Sometimes Helen's baked cheesecake rises to the top of the springform pan then collapses in the center, resulting in a one-inch high rim around the perimeter of the pan. What is she doing wrong?

QUESTION — Barb Peachey, McAlisterville, wants a recipe for teddy bear paws.

QUESTION — Ruth LaFollette, Bernville, wants a recipe for barbecue sauce that she believes was printed in this column last fall. She had made the recipe and loved the sauce but lost the recipe. Anyone know to what recipe she is referring?

QUESTION — Jennifer Kauffman wants a recipe for maple and brown sugar oatmeal.

QUESTION — C. Kessel, Hanover, wants a recipe for a dessert called lime cooler, which combines lime Jell-O and finely grated lemon/lime peel. She believes the fluffy dessert is popular among Amish and Mennonite families.

QUESTION — Retired dairy farmer Don War-yanka, Irwin, writes that at the York Farmer's Market, he ordered a creamy macaroni dish that was served with stewed tomatoes. That was two years ago, but he has never forgotten how tasty it was. He would like the recipe.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for starter sourdough buckwheat pancake mix.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for pie crusts using unbleached flour.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for vegetable lasagna.

QUESTION — Evelyn Reinfeld, Halifax, wants recipes using raw sugar in cakes, cookies, pies, etc. (Note: I think raw sugar is interchangeable with granulated sugar. If someone has more information and recipes, please respond.)

QUESTION — Donna Good, Etters, would like a recipe for cooking sausage, mainly in brown gravy.

QUESTION — Mary Ann Lutz, Bethel, is wonder-

ing if there is a spice to put in horseradish to make it "a little on the hot side" without taking the horseradish taste away. She would also like to know where to purchase it.

QUESTION — Robert O'Leary, Clarks Summit, would like a recipe for Pepper Corn Soup.

QUESTION — Tami Reigle, Paxtonville, would like a recipe for homemade hard candy that uses orange peels. Her grandparents lived in the York and Dallastown areas and her family talks about this candy, but no one has the recipe.

QUESTION — Zayn Muhsin, Philadelphia, would like to have recipes for making processed meats such as sausage, salami, turkey ham, corned beef, bacon, or turkey bacon.

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

QUESTION — L. Hurst, Shippensburg, would like to have a recipe for chocolate eclair pies like those sold in snack packs at stores.

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

QUESTION — A York County reader wants a recipe for Chicken-Peanut Casserole that tastes like that served at Hershey Farms 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 — 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 — Here are some more favorite cake recipes from Janet Spangler, York Springs.

White Chocolate Cake

1 box white cake mix
1 1/4 cups water
1/2 cup cooking oil
1 teaspoon vanilla
2 eggs
3-ounce white chocolate baking bar, vanilla-flavored candy coating or almond bark, chopped, melted

Preheat oven to 350 degrees. Make frosting (recipe follows) before baking cake. Grease and flour 9x13-inch pan. In large bowl, combine all ingredients except white chocolate baking bar. Beat on low speed until moistened. Beat 2 minutes at medium speed. Gradually beat in melted white chocolate baking bar, beating until well blended. Pour batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 25-33 minutes. Test for doneness using a toothpick. Cool 10 minutes.

Frosting:

16-ounce can creamy supreme vanilla frosting
3-ounce white chocolate baking bar, vanilla flavored candy coating or almond bark, chopped, melted
1 teaspoon vanilla
8-ounces whipped frozen topping, thawed
In a large bowl, beat frosting at medium speed, gradually add 3-ounces melted white chocolate. Beat at high speed 30 seconds or until smooth and well blended. Fold in vanilla and whipped topping. Refrigerate.

Variation: Can transform this recipe into white chocolate fudge cake by adding fudge filling:

1/4 cups confectioners' sugar
6-ounces semi-sweet chocolate chips
3 tablespoons butter
2 tablespoons light corn syrup

In small saucepan over low heat, beat all fudge filling ingredients until melted and well blended, stirring constantly. Spread fudge filling over warm cake. Cool completely before frosting cake. Garnish with chocolate curls.

Grandma's Fruitcake

2 cups brown sugar
2 cups hot water
2 tablespoons shortening
1 cup black walnuts, chopped
2 cups raisins
2 cups currants or chopped dates
Boil mixture 5 minutes. Add the following ingredients after sifting them together:
3 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
Bake in greased and floured 9x13-inch baking pan at 350 degrees until done. A few days after baking, lay a moist tea towel on cake to keep it moist.

I love to bake a lot of cakes, but this is the one I like best to eat. This is a family heirloom recipe from my Grandma Madilla Slaybaugh who died in 1957.

ANSWER — Here is a recipe from Mrs. Oberholtzer, Annville.

Apricot Crumb Pie

1 pound dried apricots
1 quart water
1/2 teaspoon salt
Bring mixture to a boil and boil 30 minutes. Thicken by combining 1/4 cup cornstarch and 1 cup cold water to make a paste. Add 1 1/2 cups sugar. Cook until clear and sugar is dissolved. Cool. Pour filling into two unbaked pie shells. Sprinkle with crumbs.

Crumbs:

1 cup flour
1/2 cup sugar
1/2 teaspoon salt
1/3 cup butter
Mix together ingredients to make crumbs. Sprinkle on pie filling and bake pies at 375 degrees for 30-40 minutes.

ANSWER — Holly Galinski, Plumsteadville, wanted a recipe for a combination of baked seafood using shrimp, scallops, real crab meat, and flounder. Thanks to Debbie Reynolds for sending recipes she enjoys.

Shrimp & Potato Packets

4 cups peeled, sliced potatoes
1 cup sliced mild onions
1 pound shrimp
1/2 cup mushrooms, optional
4 tablespoons butter
1 teaspoon garlic salt
Salt and pepper
Peel shrimp and set aside. Cut four pieces of foil about 20-inches long. In center of each piece, layer half of potatoes, 1/4 cup onions, and shrimp. Sprinkle with seasonings and dot with butter. Fold foil to close and seal. Place on grill for 20 minutes until potatoes are soft. Bake at 350 degrees for 30 minutes.

Seafood Casserole

1 cup crabmeat
1/2 pound shrimp
1/2 pound scallops
1/2 pound flounder or haddock
1 teaspoon salt
1/4 teaspoon dry mustard
2 cups white sauce (recipe follows)

White sauce:

4 tablespoons butter
4 tablespoons flour
Salt and pepper
2 cups milk
Melt butter on low heat, add flour, salt and pepper. Gradually add milk. Simmer constantly until smooth and thick, stir all the time.

Clean shrimp. Saute shrimp, scallop and fish until opaque. Add seafood and crab meat into greased casserole dish. Pour white sauce over seafood.

Top with bread crumbs and sprinkle with cheddar cheese.

Bake at 375 degrees for 25 minutes or until golden brown. Sprinkle parsley over casserole. Serve and enjoy! Can be served over rice, delicious!

Seafood Chowder

4 cups diced potatoes
1 cup diced carrots
1 cup celery
8 cups milk or less
Salt and pepper to taste
Parsley
1/2 cup butter
1 pound crab meat
1 pound scallops in pieces
1 pound shrimp
Cook potatoes, celery, and carrots until soft. Drain and add butter, milk, salt, pepper, and parsley. Heat until butter is melted. Peel shrimp and cut into pieces, saute seafood in small amounts of butter until opaque. Add seafood to milk mixture. Thicken slightly with flour and water.

I also add cod cut into bite-sized pieces. I use part canned milk for a richer flavor. Eat and enjoy.