



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@lfpnews.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 wants substitutions for chocolate to make for someone who is allergic to chocolate but loves the flavor.

QUESTION — Jean Redmond, Mohnton, wants a recipe for baked French toast.

QUESTION — Bethany Keeney, Seven Valleys, wants a recipe for baked macaroni made with Cheez Whiz.

QUESTION — Loretta Blaine, Stevensville, is looking for recipes to make ketchup and Italian-style spaghetti sauce that tastes like that sold in supermarkets. She writes that her family likes a strong flavor. I'm not sure if she means strong tomato flavor or a spicy sauce.

QUESTION — A Pine Grove reader wants a recipe for bean soup to cook in a big, black butcher kettle.

QUESTION — A Berks County reader requests a recipe for Boboli Garlic Bread that tastes like that sold in supermarkets.

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

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

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

ANSWER — Dotty Gaul, Douglassville, wrote 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 curbside service. They served pork barbecue sandwiches with no tomato sauce but with relish.

She wanted the recipe. Thanks to Mrs. Calleman, Hummelstown, for sending the recipe.

Pork Bar-B-Que

Boneless pork roast, rolled, tied
Salt and pepper
4 tablespoons brown sugar
Rub pork roast with salt and pepper. Sprinkle with brown sugar and rub in. Bake at 350 degrees until done.

Refrigerate overnight until firm. Remove netting and slice thin on a slicer. Place in a steam table and add very little water. Take a fork and shred meat. Keep turning over with a fork until shredded. Add water only when necessary.

Place on roll that is toasted on the bottom. Serve with India relish and salt.

The same recipe can be used with ham.

ANSWER — A reader wanted the recipe to make chicken barbecue sauce that tastes like that served at open-pit barbecues. Thanks to Mrs. Calleman, Hummelstown for sending a recipe.

Open Pit Chicken Bar-B-Que

Split fryers
1 cup water
1 cup vinegar
½ cup butter
Salt and pepper
Heat water, vinegar, and butter until melted. Add salt and pepper. Spray on chicken. Grill. Keep turning and spraying chicken constantly.

ANSWER — Carol Spangler wanted a recipe for hot pepper jam using green and jalapeno peppers. Thanks to Fran Westfall, New Oxford, for sending a recipe.

Jalapeno Jelly

3 jalapeno peppers
4 bell peppers
1 cup white vinegar
5 cups sugar
1 bottle liquid pectin
Cut peppers in half. Remove seeds and stems. Run peppers through food grinder, using fine blade. Use all juice. Slowly boil the first four ingredients slowly for 10 minutes. Remove from heat. Add liquid pectin and boil hard for one minute. Pour into sterilized half pint jars to within ½-inch of top. Put on cap, screw band firmly. Process in boiling water bath 5 minutes to seal. Yield: 5 half pint jars.

ANSWER — For Evelyn Reinfeld who wanted to know about using raw sugar in recipes, Linda Fisher, New Providence, sends this advice: She uses only raw sugar, no granulated or brown sugar. In baking, mix the raw sugar with eggs and canola oil. For best results, allow the raw sugar crystals to dissolve before adding the dry ingredients by whipping with a wire whisk. Let set 5-10 minutes. If the sugar crystals aren't dissolved before, they will melt while baking and keep the cake or cookies from rising properly or getting fluffy. You can use less sugar because raw sugar is sweeter.

ANSWER — Jennifer Kauffman wanted a recipe for maple and brown sugar oatmeal. Thanks to Linda Fisher, New Providence, for sending her recipe.

Maple And Brown Sugar Oatmeal

2 cups oatmeal
1½ teaspoon salt
¾ cup raw sugar OR ¼-½ cup maple syrup
Place ingredients in 2-quart saucepan and cover with water and let stand 10 minutes. Turn on heat and stir occasionally until it cooks. Turn off heat and put cover on 5 minutes to steam it. If mixture is too stiff, add water until it reaches the consistency desired. Serve with raisins or cold milk.

ANSWER — For the reader who e-mailed a question about the sour cream cake, here is one from Joan Byerly, Warwick, Md.

Coconut Sour Cream Cake

1 white cake mix
8½-ounces cream of coconut
¼ cup oil
8-ounces sour cream
3 eggs
With electric mixer, combine all ingredients in a large bowl. Pour into greased and floured 9x13x2-inch pan. Bake at 350 degrees for 25-30 minutes. Cool.

Frosting:
2 cups powdered sugar
1 tablespoon milk
8-ounces cream cheese, softened
8-ounces heavy cream
Mix sugar, milk, and softened cream cheese well with an electric mixer. Whip heavy cream until stiff peaks form. Fold whipped cream into other ingredients. Spread over cooled cake. Store in refrigerator.

Here is another version of coconut cake, which Lee Laverty, Dover, N.J., writes is very moist and rich, but easy to make.

Coconut Cake

1 box for butter cake mix
16-ounces sour cream
2 cups sugar
12-ounces coconut
Frozen whipped topping
Prepare box cake as directed and bake in two round or square cake pans. When cooled, slice each layer in half so that you have four layers.

Combine sour cream, sugar, and coconut. Reserve one cup of mixture. Spread this filling between each layer. Mix reserved cup of coconut mixture with ¾ cup whipped topping. Use this to cover top and sides of cake.

Seal cake with food wrap and refrigerate for 2-3 days then serve.

ANSWER — Here is the correct recipe for homemade ice cream sandwiches from Mary Ann Reich.

Homemade Ice Cream Sandwiches

½ cup margarine
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
½ cup cocoa powder
2 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ gallon vanilla ice cream
In medium-size bowl, cream margarine and brown sugar (using margarine and brown sugar rather than butter and granulated sugar produces a chewy, soft cookie).

Beat in eggs, one at a time, then vanilla extract.

In a separate bowl, stir the cocoa, flour, baking powder, and salt. Gradually add to the margarine mixture. Beat until well combined. Gather the dough into a ball and chill at least one hour.

Heat oven to 375 degrees. On a lightly floured surface, roll out the dough to ¼-inch thick. Use a ruler and sharp knife to cut out 2½x5-inch rectangular pieces.

Transfer the cookie rectangles with a spatula to an ungreased baking pan. Use the tines of a fork to make patterns on the cookies. Bake the cookies for 8-10 minutes or until set. Cool on cooling rack.

Meanwhile, cut rectangular blocks from the ice cream. To do this, peel back the half gallon carton from the ice cream, and cut ½-inch thick slabs that are roughly the dimensions of your baked cookies. Return the blocks to the freezer. When the cookies have thoroughly cooled, place one ice cream block between two cookies. Trim the sides with a knife, wrap the sandwich in foil, and freeze several hours. Repeat until you have used all the cookies and ice cream.

ANSWER — For the person who wanted recipes for fruit soup without alcohol, here is one from Patty Beran.

Fruit Soup

½ cup sugar
4 cups water
¼ cup quick-cooking tapioca
½ cup raisins
2 cups mixed dried fruit
½ lemon finely chopped, including peel
1 stick cinnamon
In large saucepan, combine sugar and water. Bring to a boil. Gradually add tapioca, stirring constantly. Add remaining ingredients; cover and simmer 1½ hours, stirring occasionally. Discard cinnamon stick. Serve hot. Makes 10 ½ cup servings.

ANSWER — Can you believe it — another version for creamsicle dessert, which proves there is always a different way to make the same dish. This one is from Pat Partash, Bigler.

Orange Creamsickle Cake

1 orange supreme cake mix
3-ounce package Jell-O
1 cup hot water
1 cup cold water
Prepare cake mix as directed. Bake in 13x9-inch pan. Cool 15 minutes. Mix Jell-O, hot water, and cold water. Make holes in cake with fork; pour Jell-O over cake. Let cool and frost with pudding icing.
Pudding Icing:
1 small box vanilla pudding
2 (1.3 ounce) packets Dream Whip
1 cup cold milk
Combine ingredients and mix until thick. Spread over cake.

BEEF. IT'S WHAT'S FOR DINNER.