



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** — Henry Smith Jr. requests a recipe for pumpkin cookies with chocolate chips and white icing

**QUESTION** — A Hamburg reader requests a recipe for honey dipped chicken that tastes similar to that served in restaurants.

**QUESTION** — The Sensenigs for Ephrata would like a good stewed tomato recipe.

**QUESTION** — J. Liston, Preston Co., W.Va. requests a recipe for canning ramps (wild garlic). She wants the ramps to be firm and not soft when the jar is opened.

**QUESTION** — Stella Hager, Kintnersville, wants a recipe for Never Fail Molasses Crumb Pie.

**QUESTION** — Mary Fisher, Paradise, is looking for a recipe for kiwi jam, preferably the cooked type.

**QUESTION** — Sarah Algae requests a recipe for ice cream cake that has a decorative frosting like Carvel ice cream cakes.

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

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

**ANSWER** — N.E. Koons requested a recipe for a high and light angel food cake. Thanks to Tessie Kizis, Newsoms, Va., who e-mailed a recipe that she said is from a 1950's Betty Crocker cookbook. "Sure beats any boxed mix," she writes.

#### Angel Food Cake

Set out but do not grease 10-inch tube pan that is 4-inches deep.

1 cup sifted cake flour  
 7/8 cup granulated sugar  
 Sift flour and sugar together three times. Set aside.

1 1/2 cups (12) egg whites  
 1 1/2 teaspoons cream of tartar  
 1/4 teaspoon salt  
 1 1/2 teaspoon vanilla  
 1/2 teaspoon almond extract  
 3/4 cup granulated sugar

Measure the egg whites, cream of tartar, salt, and flavorings into a large bowl. Beat with wire whip on medium speed of mixer until foamy. Add the 3/4 cup granulated sugar gradually, 2 tablespoons at a time, beating 10 seconds after each addition. Continue beating (using high speed on mixer) until meringue is very firm and holds stiff, straight peaks.

Gradually sift the flour-sugar mixture over the meringue, 3 tablespoons at a time, cut and fold in with spatula until the dry ingredients disappear each time. Push the batter into ungreased tube pan. Even up surface of batter. Gently cut through batter with a knife in widening circles to break up air bubbles. Bake 375 degree oven for 30-35 minutes or until no imprint remains when finger lightly touches top of cake. Invert and let hang until cold before removing from pan.

**ANSWER** — Thanks to Kari Martin, Lancaster County dairy ambassador from Ephrata, for sending in her favorite dessert for both summer and winter. Not only is it fun and easy to make but it also has a dairy product in it. Kari writes that the dessert is quickly gone at her house and her whole family loves it. She hopes you will too.

#### Double Chocolate Crumble Bars

1/2 cup butter  
 3/4 cup sugar  
 2 eggs  
 1 teaspoon vanilla  
 3/4 cup flour  
 2 tablespoons unsweetened cocoa  
 1/4 teaspoon baking powder  
 1/4 teaspoon salt  
 2 cups tiny marshmallows  
 1 cup semi-sweet chocolate chips  
 1 cup peanut butter  
 1 1/2 cups rice crispy cereal

Preheat oven to 350 degrees. Cream butter and sugar. Beat in eggs and vanilla. Add flour, cocoa, baking powder, and salt. Spread in greased 13x9x2-inch baking pan. Bake in 350 degree oven for 15-20 minutes or until bars test done. Sprinkle marshmallows evenly on top. Bake three more minutes. Cool. In saucepan combine chocolate chips and peanut butter. Cook and stir over low heat until chocolate is melted. Stir in cereal. Spread mixture on top of cooled bars. Chill and cut into bars. Refrigerate.

**ANSWER** — Here is a recipe from Bethany Eberly who sent in the recipe without an address. Bethany writes that this is her favorite recipe because it is easy to make. The Eberlys live on a beef farm, but use many dairy products. She comes from a family of six children (3 sisters and 2 brothers).

#### One Bowl Chocolate Cake

2 cups flour  
 2 cups sugar (scant)  
 1/2 cup baking cocoa  
 2 teaspoons baking soda  
 1 teaspoon baking powder  
 1/2 teaspoon salt  
 1 cup oil  
 1 cup buttermilk  
 2 eggs  
 1 cup hot water

Combine dry ingredients. Stir in oil, buttermilk, and eggs. Add water and stir until combined. Pour into greased 9x13-inch cake pan. Bake at 350 degrees for 35-38 minutes.

**ANSWER** — To cool off during the summer, Cumberland County dairy ambassador Jennifer Kramer suggests making these trendy non-alcoholic dairy beverages.

#### Pina Colada

1 cup milk  
 1/2 cup ginger ale  
 1/2 cup crushed pineapple  
 1/2 teaspoon coconut flavoring  
 5 ice cubes

Combine all ingredients in blender until frothy, about one minute. Serves 3.

#### Orange Blossom

1 cup milk  
 1 cup orange juice  
 1 teaspoon honey (optional)  
 4 scoops orange sherbert

Combine milk, orange juice, honey, and two scoops sherbert. Pour into four serving glasses and top with small scoop of sherbert. Serves 4.

**ANSWER** — Looking for something different to entertain children during summer picnics, parties, and celebrations? Try making ice cream in with this fun and easy method.

#### Ice Cream In A Can

1 cup milk  
 1 cup heavy cream  
 1/2 cup sugar  
 1 teaspoon vanilla

Put ingredients in washed and dried one-pound coffee can. Mix slightly. Place lid on can and seal. Tape lid with duct tape to ensure no liquid can leak out or other liquids enter. Place the one-pound can inside a 3-pound can, washed and dried. Pack ice and rock salt around the one pound can using three parts ice to one part salt.

Sit down and roll the large can, which has also been duct taped closed, between two people on the ground — about 10 minutes (best when done outside).

After 10 minutes, check the pound can to see if the ice cream is frozen. Add more ice and salt to the outside can if the ice cream is not firm. Close can and roll another 10 minutes until ice cream is the desired texture. Remove ice cream from can and enjoy.

**ANSWER** — Here is a recipe from Hannah Esh, Myerstown.

#### Banana Split Dessert

First part:

3 cups graham cracker crumbs  
 3/4 cup butter

Cut butter into crumbs and press into bottom of 9x13-inch cake pan.

Second part:

2 cups powdered sugar  
 2 eggs

1 cup butter

1 1/2 teaspoons vanilla

Beat powdered sugar, butter, eggs, and vanilla at high speed for two minutes. Spread on cracker crumbs.

Third part:

2 cups well-drained crushed pineapples  
 7 bananas, sliced

Spread pineapple over beaten mixture. Cover with bananas.

Topping:

2 packages whipped cream topping

1 cup nuts or 20 maraschino cherries

Spread prepared whipped topping over top and cover with nuts or maraschino cherries. Refrigerate overnight. Fills a 9x13-inch cake pan.

**ANSWER** — Here is a refreshing dairy beverage recipe to make for a crowd. This one is from Berks County Dairy Princess Kristen Gross.

#### Frosty Apple Punch

1 gallon milk  
 3 quarts ice cream  
 1 teaspoon cinnamon  
 8-ounces apple juice concentrate  
 1 teaspoon nutmeg

Beat together all ingredients with hand mixer and serve.

