



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 — David Simpler, Elkton, Md., writes that in the 1950s, his family ate watermelon rind preserves. As he recalls they went to town once a week for salt, sugar, flour, and a newspaper. His 25-cent allowance bought a Coke and an ice cream cone. He would like the recipe for watermelon rind preserves.

QUESTION — Judy McCall, Keymar, Md., had a chocolate cake recipe that used chocolate chips for frosting. She lost it and asks if anyone has the recipe to share.

QUESTION — Mike Cannon, Montgomery Co., wants a recipe for baked lima beans that taste similar to that served at Shady Maple, East Earl. Cannon writes the beans are without a doubt the best he has ever tasted and is worth the trip just for the beans.

QUESTION — Velma Waltemayer, Red Lion, wants to know how to use salsify or oyster root. Velma remembers that during her childhood, her mother made sandwiches with salsify.

QUESTION — Shirley Seifert wants a recipe for canning or preserving garlic.

QUESTION — A reader wants a recipe for breaded deep fried cauliflower similar to that served at Shady Maple Restaurant.

QUESTION — Mrs. King, Christiana, wants to know where mincemeat can be purchased that tastes similar to the homemade variety that contains apples, vinegar, sugar, and salt. She does not want raisins in it.

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

QUESTION — Cindy Donahue-Varsaci, Beverly, N.J., requests recipes for baking canned cakes in a jar. We have printed many of these in the past, so readers send in your favorites.

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

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 — 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 — Joy Mauges, Wantage, N.J., requested a recipe for whoopie pies. A variety of flavors are available. Thanks to Nancy Kramer, Lebanon, for sending several versions.

Chocolate Whoopie Pies

- 2 cups sugar
- 1 cup shortening
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sour milk or buttermilk
- 1 cup hot water

- 1 cup cocoa
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4½ cups flour

Cream shortening, sugar, and eggs until fluffy. Add vanilla and milk. Mix cocoa and hot water in separate bowl until smooth. Add to creamed mixture. Mix baking soda with a little water add with flour to creamed mixture, beating well. Drop by teaspoon onto baking sheet. Bake at 375 degrees 8-10 minutes or until finished. Cool and fill with one of the following fillings:

Cream Cheese Filling

- 2 egg whites, stiffly beaten
 - 2 teaspoons vanilla
 - 4 tablespoons flour
 - 2 tablespoons milk
- Beat together thoroughly. Add:
 8-ounces softened cream cheese
 ¼ cup Crisco
 16-ounces confectioners' sugar
 Beat 3-4 minutes or until mixed and fluffy. Fill cookies.

Mallow Whoopie Pie Filling

- In large bowl, cream thoroughly:
 - 3 cups confectioners' sugar
 - ¾ cup Crisco
 - 5 teaspoons milk
- Add and continue beating:
 2 teaspoons vanilla
 1½ cups marshmallow creme
 Spread filling between two cookies to form a sandwich.

Pumpkin Whoopie Pies

- 1 cup vegetable oil
 - 2 cups light brown sugar
 - 1½ cups cooked, mashed pumpkin
 - 2 eggs
 - 3 cups flour
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon vanilla
 - 1½ teaspoons cinnamon
 - ½ teaspoon ginger
 - ½ teaspoon cloves
- Cream oil and sugar, beating well. Add pumpkin and eggs. Mix well. Add dry ingredients and vanilla. Mix until combined. Drop by teaspoon on cookie sheets. Bake at 350 degrees for 10-12 minutes.

Banana Whoopie Pies

- 4 cups flour
 - 1 cup shortening
 - 3 teaspoons baking powder
 - 1 teaspoon vanilla
 - 3 eggs
 - 1 cup buttermilk
 - 1 cup mashed bananas
 - ½ teaspoon salt
 - 2 cups sugar
 - 1 teaspoon baking soda
- Cream shortening, sugar, eggs, and vanilla. Add dry ingredients and buttermilk and mix well. Add mashed bananas. Drop by teaspoon onto lightly greased baking sheet. Bake at 350 degrees for 10-12 minutes or until lightly browned.

Creamy Filling

- ½ cup butter
 - ½ cup Crisco
 - 3 cups confectioners' sugar
 - 4 tablespoons milk
 - 1 teaspoon vanilla
- Cream shortening. Add sugar with milk and vanilla. Beat 5-7 minutes or until creamy. Thanks to a reader for sending in this molasses variety.

Molasses Whoopie Pies

- 2 eggs
 - 2 cups brown sugar
 - 1 cup Brer Rabbit molasses
 - 1 cup shortening
 - 1½ cups milk
 - 4 teaspoons baking soda, scant
 - ½ teaspoon ginger
 - ½ teaspoon cinnamon
 - ½ teaspoon cloves
 - 5 cups flour or amount needed to achieve texture desired
- Combine ingredients. Mix well. Drop by tablespoonful on cookie sheet. Bake in preheated 400 degree oven until done.

Frosting:

- ½ cup butter
 - ⅓ cup light corn syrup
 - 2 tablespoons milk
 - ¼ teaspoon salt
 - ½ teaspoon vanilla
 - 2 cups confectioners' sugar
- Combine all ingredients and beat until smooth. We always enjoy this frosting. It's awesome in whoopie pies.

ANSWER — Cindy Donahue-Varsaci, Beverly, N.J., requested a recipe for canning red beets and making red beet eggs. Thanks to Norma McClure, York, for sending her mother's

recipe. Also Nancy Kramer sent in a similar recipe and Grace Shetter, Albrutis. Neither recipe specifies the amount of beets but is probably a peck.

Pickled Beets

Select small, young beets, leave 3-inches of top on and roots. Wash thoroughly, using a vegetable brush. Boil beets until tender, skin by slipping off skins under cold water, slice beets. Make syrup with the following ingredients:

- 2 cups water or beet juice
- 2 cups vinegar
- 2 scant cups sugar
- 1 teaspoon salt

Few whole cloves, optional (remove before canning as they can leave dark spots on the beets).

Pinch black pepper

Bring syrup to good boil and add sliced beets. If canning, bring syrup to a rolling boil, pour into sterilized jars filled with sliced beets, and seal in boiling water bath for 30 minutes.

To make red beet eggs, cook as many hard boiled eggs as desired and add to the syrup and red beets. May slice in onions. Delicious. Put into gallon containers and refrigerate several hours before serving.

To save time you may substitute 4 15-ounce cans sliced red beets in place of the raw beets.

ANSWER — Sarah Algae requested a recipe for ice cream cake that has a decorative frosting like Carvel ice cream cakes. Thanks to Kathryn Zook, Gap, and another reader for sending identical recipes so it must be great tasting.

Ice Cream Dessert

- 1 chocolate cake mix
 - 1 small box instant chocolate pudding
 - ½ cup vegetable oil
 - 1 cup water
 - 4 eggs
 - 2 teaspoons vanilla
 - Peanut butter
 - ½ gallon vanilla ice cream
 - Chocolate fudge ice cream topping
 - Whipped cream topping
- Mix first six ingredients and put into two 9x13-inch cake pans and bake at 350 degrees 15-20 minutes. Spread peanut butter on cake while it is still hot. Cool. Add ice cream topping and whipped cream topping. Sprinkle with nuts or sprinkles if desired.

ANSWER — In answer to a Somerset County reader wanting a recipe for Black Forest Cherry Cake. Thanks to Charlotte VanBuskirk for sending her favorite recipe.

Black Forest Cherry Cake

- 6 eggs
 - 1 cup sugar
 - 1 teaspoon vanilla
 - 4 squares unsweetened baking chocolate, melted and cooled
 - 1 cup sifted flour
- Syrup:
 ½ cup sugar
 ⅓ cup water
 2 tablespoons Kirsch
- Butter-Cream Filling:
 1½ cups confectioners' sugar
 ½ cup unsalted butter
 1 egg yolk
 2 tablespoons Kirsch liquor

Topping:

- 2 cups drained, canned sour cherries, patted dry
 - 2 tablespoons confectioners' sugar
 - 1 cup heavy cream
 - Whipped 8-ounce semisweet chocolate bar
- Beat eggs, sugar, and vanilla together until thick and fluffy, about 10 minutes. Alternately fold chocolate and flour into egg mixture, ending with flour. Pour batter into 3 well-greased and floured 8-inch round cake pans.

Bake in preheated 350 degree oven 10 to 15 minutes, until cake tester inserted in center comes out clean. Cool cakes in pans 5 minutes, turn onto racks to cool completely.

Make syrup. Mix together sugar and water; boil 5 minutes. When syrup has cooled, stir in Kirsch.

Prick cake layers; brush syrup over all 3 layers.

Make butter-cream filling. Beat together sugar and butter until well-blended. Add egg yolk; beat until light and fluffy, about 3 to 5 minutes. Fold in kirsch.

Assemble cake. Place 1 layer on cake plate. Spread with filling. Drop ¾ cup cherries evenly over filling. Place second layer on cake. Repeat with filling and cherries. Place third layer on top.

Fold confectioners' sugar into whipped cream. Cover side and top of cake with whipped cream. Decorate top of cake with remaining cup cherries.

To make chocolate curls from chocolate bar, shave bar (at room temperature) with vegetable peeler. Refrigerate curls until ready to use.

Press chocolate curls on sides of cake; sprinkle a few on top. Chill until serving time. Yields 8 to 10 servings.