



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 good.eph@lnpnews.com

QUESTION — Eva Burrell, Glen Gardner, N.J., writes that every time she makes old-fashioned pearl tapioca pudding something goes wrong. She prefers a recipe for the oven version.

QUESTION — Peter Nuskey, Southampton, wants to know why his corn bread sticks to cast iron corn-shaped molds. It's frustrating to have the corn bread crumbly and broken into several pieces. What kind of oil should he be using? What recipe works. How soon do you remove the cornbread from the molds after baking?

QUESTION — A Montgomery County reader is looking for a recipe for funny cake, which has a chocolate bottom.

QUESTION — Barbara Schaffer requests a recipe for mustard eggs, similar to red beet eggs but made with mustard.

QUESTION — Mary Ann Lapp, New Holland, wants recipes for drink mixes in a jar, especially for cappuccino.

QUESTION — A reader from Potter County wants a recipe for salt rising bread.

QUESTION — Helen Kofron, Claymont, Del., wants a recipe for soft oatmeal cookies.

QUESTION — A reader requests a recipe for glazed doughnuts.

QUESTION — Barbie Beiler would like to have a recipe for cinnamon French bread sticks that taste like those served at restaurant breakfast buffets.

QUESTION — A reader wants some diabetic bread recipes that can be made in a bread machine.

QUESTION — Recipes are needed that are tasty, nutritious, and low calories.

QUESTION — Cheryl Miller, Hellam, asks if anyone will share the recipe for the salad dressing served by Friendly's Restaurant on their Oriental Chicken Salad. Is the sauce on the chicken a teriyaki sauce?

QUESTION — Eva Burrell, 110 Red Mill Rd., Glen Gardner, NJ 08826, is looking for a recipe for spiced pumpkin pecan butter.

ANSWER Julie Hoover sends in this recipe for lemon bars that arrived too late to include with the *Cooking With Oats* feature. She promises that if you love lemon bars, these will be your favorite.

Lemon Bar Supreme

1 cup butter, room temperature
1 cup granulated sugar
2 cups all-purpose flour
1 1/4 cups rolled oatmeal
Juice of 3 lemons, large
Zest of 2 lemons, chopped fine
14-ounce can sweetened condensed milk
Cream butter and sugar until smooth, work in flour and oatmeal with fingers to make a crumbly dough. Set to the side. Stir juice and zest into milk. Butter 9x13-inch pan. Press two-thirds of the crumbly dough into the pan. Pour lemon mixture evenly over dough in pan. Sprinkle remaining crumbly dough over top of lemon mixture, like streusel. Bake at 350 degrees for 30-35 minutes until golden. Cool completely. Cut into one-inch squares. Enjoy!

ANSWER — Sherry Burkett, Harrisonville, wanted a recipe for peanut butter frosting. Here is one from Emma Smoker, Newburg.

Peanut Butter Frosting

3 heaping teaspoons creamy peanut butter
3 heaping tablespoons soft butter
1 teaspoon vanilla
3 cups confectioners' sugar
1/8 teaspoon salt
2-4 tablespoons milk
Mix together peanut butter, butter, and vanil-

la. Gradually stir in powdered sugar and salt. Add milk, beating to desired spreading consistency.

Thanks to Hermie Potts, Pemberton, N.J., for sending in a different recipe for peanut butter frosting.

Peanut Butter Chip Frosting

1/2 cup butter
1/3 cup milk
1 1/2 cups peanut butter chips
2 cups confectioners' sugar
1 teaspoon vanilla

Place butter, milk, peanut butter chips in a small saucepan. Stir constantly over low heat until chips are melted and mixture is smooth. Remove from heat immediately. Add mixture to confectioners' sugar and vanilla in a small bowl, beat until smooth. Spread while frosting is still warm. Makes 2 cups frosting.

ANSWER — Rodney is looking for a recipe that his grandmother made many years ago. It was called Hershey's Chocolate Cake with fudge icing, which appeared on the back of the Hershey's cocoa can; however, it is not the same recipe as the one that is now printed on the back of the can. His grandmother's cake was a very heavy cake. Thanks to Hermie Potts, Pemberton, N.J., for sending this recipe.

Hershey's Chocolate Cake

4-ounce bar baking chocolate
1/3 cup water
1/2 cup butter, softened
1 cup granulated sugar
1 teaspoon vanilla
3 egg yolks
1 1/2 cups unsifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup buttermilk
3 egg whites, stiffly beaten

Break chocolate bar into small pieces, add to water in a small saucepan, stir over low heat until it is melted. Remove from heat, cool to room temperature, cream butter, sugar, and vanilla in large bowl, add egg yolks, one at a time, beating well after each addition to blend in chocolate. In a separate bowl, combine flour, baking soda, and salt, add alternately with buttermilk to creamed mixture, beating after each addition until smooth.

Fold in beaten egg whites, pour into two greased and floured 9-inch round cake pans. Bake at 350 degrees for 30-35 minutes or until cake tester inserted comes out clean. Cool 10 minutes. Remove from pans. Cool completely. Fill and frost.

Fudge Frosting:

3 tablespoons butter
1/3 cup baking cocoa
1/2 teaspoon vanilla
1 1/2 cups confectioners' sugar
2-5 tablespoons milk

Melt butter in saucepan, add cocoa, cook over low heat, stirring constantly until mixture begins to boil. Pour into small bowl, cool completely. Stir in vanilla. Alternately add confectioners' sugar and milk. Beat to spreading consistency. Frost cooled cake.

ANSWER — Here's a different method to make chocolate-covered cherries. Pollyanna Eby, Belleville, sent in this recipe for Faye Hopkins, West Grove.

Chocolate Covered Cherries

Use equal parts coating chocolate and pure milk chocolate. Melt the two together in a bowl in the microwave. Heat only until it can be stirred to smooth consistency with a spatula.

Maraschino cherries should be at room temperature. With a teaspoon, dip one cherry at a time into the melted chocolate and drop into a miniature paper liner or candy mold. Freeze overnight.

Caution: If you need to watch your diet, this is a dangerous thing to have in the house. They are almost irresistible according to Pollyanna.

ANSWER — Rebecca King, Parkesburg, wants a recipe to make her own bagels. Thanks to Emma Smoker, Newburg, for sending a recipe that always brings good results for her.

Bagels

2 tablespoon yeast
4 1/4-4 1/2 cups Occident flour, divided
1 1/2 cups lukewarm water
3 tablespoons sugar
1 teaspoon salt

Combine yeast and 1 1/4 cups flour. Add water, sugar, and salt to yeast mixture. Beat at low speed for 1/2 minute, constantly scraping sides of bowl; then beat at high speed for three minutes. Stir in enough remaining flour to make a moderately stiff dough. Turn onto a lightly floured board or tabletop and knead until smooth and elastic. Cover and let rest 15 minutes.

Divide dough into 12 balls; shape into smooth balls, and punch a hole into the center of each one with a floured finger. Pull gently to enlarge holes, keeping a uniform shape. Cover and let rise 20 minutes.

Add 1 teaspoon sugar to 1 gallon water in a 6 or 8-quart kettle; bring to a boil. Reduce heat to simmer. Cook bagels in simmering water 4-5 at a time for 7 minutes, turning once. Drain on paper towels. Place on ungreased cookie sheet and bake at 375 degrees for 30-35 minutes.

Delicious split in half and toasted, spread with cream cheese.

ANSWER — Brenda Fouts, Auburn, N.Y., wanted recipes and hints for using frozen strawberries. She also wanted a method to prevent berries from getting mushy and watery when thawed. Thanks to a reader for sending in the following method. She writes the strawberries come out of the freezer just great. They taste like fresh ones. We eat them just like they come out or add to Danish, homemade yogurt, or as a topping for ice cream.

To Freeze Strawberries

6 cups strawberries, chopped or crushed
Add:

3 1/2 cups sugar

Let stand 10 minutes. Meanwhile, cook 1 box Sure-Jell according to directions on package for freezer jam recipe. Add the Sure-Jell mixture to the berry and sugar mixture. Stir until sugar is dissolved.

Add 6 more cups of crushed or chopped strawberries. Put into freezer boxes immediately and freeze.

Thanks to Janet Spangler, York Springs, for sending in this recipe for using frozen berries and rhubarb. Janet also recommends putting frozen berries in dessert dishes and pouring on milk. It tastes almost like ice cream, she writes. You can also use frozen berries to make milkshakes.

Strawberry-Rhubarb Jam

2 pounds rhubarb
2 pounds strawberries
6 cups sugar

When preparing rhubarb for jam, cut into 1/2-inch pieces to freeze. Cover rhubarb with half the sugar and let stand 1-2 hours. Crush berries as they thaw with a potato masher or wooden stumper. Mix with remaining sugar and combine with rhubarb. Heat mixture over low flame until sugar is dissolved. Boil rapidly and gently, stirring frequently to prevent burning. Cook until thick, about 20 minutes. Pour into sterilized jars and seal with sterilized lids and rings. Process 5 minutes in boiling water bath.

ANSWER — A Lebanon County reader requested a recipe for dreamsicle cake and one for creamsicle and also the frostings that go with the cake. Thanks to several who sent in recipes. It's always interesting to see several different versions of the same recipe, and this is no exception. Thanks to S. Ebersol for sending this recipe.

Creamsicle Cake

1 box yellow or orange cake mix (prefer yellow)

1 small box orange Jell-O
3/4-ounce package cook and serve pudding made according to package directions

1 teaspoon orange flavoring
1 teaspoon vanilla flavoring

8-ounces whipped cream topping
Bake cake as directed on box. Pour into 9x13-inch pan. When baked, poke holes in cake with fork or knife.

Mix Jell-O with 1/2 cup boiling water and 1/2 cup cold water. Pour over cake, filling holes. Let set until cooled. Refrigerate 30 minutes.

Mix pudding, flavorings, and 1/2 cup whipped cream topping. Spread on cake. Top with remaining whipped cream topping.

Thanks to Emma Smoker, Newburg, and an anonymous reader for sending in identical recipes.

Orange Cream Cake

18 1/4-ounce package lemon cake mix
1 envelope unsweetened orange soft drink mix (such as Kool Aid)

3 eggs
1 cup water

1/3 cup vegetable oil
6-ounces orange gelatin, divided

1 cup boiling water
1 cup cold water

1 cup cold milk
1 teaspoon vanilla

1 package (3.4) ounces instant vanilla pudding mix

8-ounces frozen whipped cream topping, thawed

In a mixing bowl, combine cake and drink mixes, eggs, oil, and water. Beat on medium speed for 2 minutes. Pour into an ungreased 13x9x2-inch baking pan. Bake at 350 degrees for 25-30 minutes or until toothpick inserted near the center comes out clean. Using the handle of a wooden spoon, poke holes in cake. Cool on wire rack for 30 minutes. Meanwhile, in a bowl, dissolve 3-ounces gelatin in boiling water. Stir in cold water. Pour over cake. Cover and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix, and remaining gelatin; beat on low for 2 minutes. Let stand 5 minutes; fold in whipped topping. Frost cake. Refrigerate leftovers. Yield: 12-15 servings.