



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 — Bonnie Reese, Wellsboro, writes that she lost the recipe for peanutbutter meltaways that had been printed in this paper a few years ago. She'd like the recipe in which the candy was made with white chocolate that was melted and combined with peanut butter. It was then cooled and dipped into milk chocolate. She wants it in time for Easter.

QUESTION — Beth, Hampstead, Md., requests a recipe for oriental chicken salad that tastes like that served at Appleby's.

QUESTION — Beth, Hampstead, Md., requests a recipe for a non-dairy whipped frosting like the frosting Walmart uses on their cakes. Beth writes that she has never tasted better icing but cannot seem to duplicate it at home.

QUESTION — Recipes for Easter candy are requested that do not use paraffin in the coating chocolate.

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 — Nutritionists keep telling us to eat more vegetables. I need recipes to entice my family to eat them.

QUESTION — Fred Daddario wants a recipe for peanut butter fudge that is made with condensed milk.

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 — 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 — 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. If we do not receive this request within two weeks, we will drop it.

ANSWER — Toni Kellers, Bucks County, sends in this recipe in answer to Jan Whitney's request.

Crab Cakes

2 cups grated zucchini
2 eggs
1 cup Italian bread crumbs
1 tablespoon mayonnaise
1 tablespoon Old Bay seasoning
2 teaspoons mustard
Combine ingredients and form into cakes. Fry in cooking oil.

ANSWER — Recipes for the following subjects are often requested. Toni Kellers, Bucks County, writes that 33 booklets with about 30 recipes on them is available from Jackie Ganaway, Texas. Toni writes the recipes are easy and excellent. The booklets sell for \$3.95 each, 6 for \$19.95, 10 for \$29.95, and 25 or more for \$2.50 each. The booklets include "Cake (baked) In a Jar;" "Lookie, Lookie, It's Gonna Be A Cookie" (made from cake mix); "Slow Cooker Suppers," "Classy Casseroles," "Mud Pies and Dirt Cakes," two of friendship bread (with and without fruit), and nine booklets on gift mixes in a jar. For more information, write to Cookbook Cupboard, P.O. Box 50053, Austin, Texas 78763.

ANSWER — Another recipe made with boxed pudding mix is this one sent in by Toni Kellers, Bucks County.

Fudge

2 boxes regular chocolate pudding
1½ cups milk
¼ cup butter (actually margarine works better)
1 teaspoon vanilla
4 cups sugar
Mix together pudding mix and sugar; add milk and cook to 200 degrees. (It's convenient to use an electric cooking pot set at 250 degrees). Pour into mixer bowl and beat on low. Add vanilla and butter or margarine while beating. Pour into 9x12-inch pan when it begins to hold a pattern.

ANSWER — A Montgomery County reader requested a recipe for funny cake, which has a chocolate bottom. Thanks to Ronald Sowers, York, for this recipe.

Funny Cake

2 unbaked pie shells
¼ cup butter
1 cup flour
¼ cup shortening
2 teaspoons baking powder
1½ cups sugar
1 cup milk
2 eggs
Heat butter and shortening to a cream; beat in sugar. Add eggs and vanilla, beat well. Sift flour and baking powder. Add to creamed mixture alternately with additions of milk. Pour into unbaked pie shells.

Sauce:

1 cup sugar
½ cup cocoa
1 teaspoon vanilla
¾ cup water
Combine all sauce ingredients in a saucepan. Set over low heat until sugar is melted and rich syrup is made. Pour over ingredients already in pie shells. Bake at 350 degrees for 35-40 minutes.

ANSWER — Here are some more ideas and recipes that had been requested by Brenda Fouts, Auburn, N.Y. Miriam DeLong, Quarryville, recommends using Glaze A Pie Glaze made by Concord Foods to freeze berries. The glaze is a dry mix in a box. Mix it according to directions on the box except use a few more strawberries. When thawed, the berries stay firm for two days in refrigerator. She also recommends the peach glaze for peaches, but did not like the one for blueberries.

Suzanne McEilhenny writes that she doesn't know of a way to prevent mushiness when freezing strawberries, but she knows of a few good ways to use the frozen berries: Puree partly thawed berries in the blender. Mix with an equal amount of applesauce. May add sugar if desired.

Strawberry Pops

1 packet unflavored gelatin
¾ cup milk
½ cup sugar
1 cup boiling water
2 cups frozen strawberries
In blender, sprinkle gelatin over milk. Let stand two minutes. Add boiling water. Process 2 minutes. Add berries and sugar. Process at high speed until smooth. Pour into molds. Freeze 4 hours.

Another reader writes that she pours hot Danish over the berries before they are thawed. Here is her recipe.

Strawberry Danish Dessert

Mix together:

1 cup clear jel (not instant)
2 cups sugar
2 packages strawberry Kool-Aid
Combine ingredients. Cook ¾ cup mix with 2 cups water until thickened. Add 1 quart frozen strawberries.

Irene Hurst, Newmanstown, sent this recipe that she writes is simple to put together and tastes smooth and creamy.

Strawberry Delight Pie

2 cups frozen, whole strawberries
Red food coloring, optional
3.4-ounce package instant vanilla pudding
8-12 ounces frozen whipped topping, thawed
1 graham cracker crust
½ cup flaked coconut, toasted, optional
In food processor or blender, crush strawberries. Add food coloring if desired. Beat in pudding mix until smooth. Fold in whipped topping. Pour into crust. Sprinkle with coconut. Chill until ready to serve. Store leftovers in the refrigerator. Yield: 6-8 servings.

ANSWER — A reader requested a recipe for glazed doughnuts. Thanks to Janet Weaver, White Haven, for sending a recipe that she has used about 50 years. Weaver writes that the recipe makes very light doughnuts. She likes to double the recipe.

Glazed Potato Donuts

1 package dry yeast or 1 cake compressed yeast
1½ cups water
¾ cup shortening
¾ cup sugar
2 eggs
1 teaspoon salt
1 cup hot mashed potatoes
7-7½ cups flour
Soften yeast in lukewarm water; set aside. Cream sugar and shortening. Add eggs and salt. Heat well. Blend in hot mashed potatoes. Add yeast. Mix well. Gradually add flour mixing well after each addition to form dough. Knead on floured board until smooth and satiny, about 5 minutes.

Place in greased bowl and let rise in warm place until doubled in size. Roll out and cut into doughnut shapes. Place on floured cloth. Let rise about 30 minutes and fry in hot oil. Drain on absorbent paper and glaze while warm.

Sugar Glaze:

Gradually add ½ cup boiling water to 3 cups sifted confectioner's sugar. Stir in 1 teaspoon vanilla. Dip doughnuts in while still quite warm.

ANSWER — Here's a recipe from Maggie Keeler, W.V. in answer to crockpot recipes. Maggie writes that she has a new love and that is making slow cooker rice pudding. She has taken this recipe to potlucks, served it warm and cold and served it for breakfast as a hot cereal or later cold as a dessert. Even doubled, this recipe fits into her 3½-quart crockpot. This recipe she writes is as creamy as those cooked on the stove and a lot easier to make. She adapted this from a recipe used in the 1970s. This version is lower in fat, sugar, and salt, than the original. She writes, "Our tastes have become accustomed to lighter cooking, so we think the lighter version is as good as the richer one."

MK's Slow-Cooker Rice Pudding

1 cup raw, regular short- or long-grain rice
2 cups cold water
1 teaspoon salt
1 tablespoon butter, optional
Combine in a saucepan, cook until done, about 23 minutes. Should have about 2½ cups cooked rice when done.

Rice Pudding:

2½ cups cooked rice
½ cup granulated sugar (can be half granulated and half brown sugar)
1½ cups scalded milk or 12-ounce can evaporated milk
2 eggs, lightly beaten
2 tablespoons butter
1 teaspoon vanilla
½-1 teaspoon cinnamon (adjust to taste)
½ cup raisins (I use golden)
Combine in sprayed pot of slow cooker. Cook on low for 4-5 hours or until liquid is mostly absorbed. This recipe doubles easily. Can be served warm or cold. Do not use instant or converted rice.

ANSWER — In answer to Anna Bryan's inquiry about keeping fresh parsley, Amy Marple, Englewood, Fl., writes that she simply washes and drains parsley. Seals it in a baggie and puts in the vegetable drawer of the refrigerator. Keeps about two weeks.

ANSWER — Elinor Klotz requested a recipe for carrot raisin salad. Here is one from Fran Pierman, Stockton, N.J.

Carrot Salad

2 pounds carrots, grated fine
½ cup raisins (soften in boiling water)
1 cup mayonnaise
24-ounce can crushed pineapple, drained