



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 — Clair Richcrick, R.D. 8, York, PA 17403, is looking for a coleslaw recipe that uses real cream. He also wants an old-fashioned ginger snap recipe.

QUESTION — Mrs. E.H. Boger is looking for a recipe for Moravian cake, which looks similar to funny cake but has lemon on the bottom. The cake is sold at Leesport Farmers' Market.

QUESTION — An Adams County reader requests recipes for the following: breaded onion rings, Russian borscht, sauerkraut, and recipes using canned black-eyed peas.

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

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.

ANSWER — Fred Daddario wanted a recipe for peanut butter fudge made with condensed milk. Leah Glick, Denver, contributed the following:

Peanut Butter Fudge

Three 6-ounce packages peanut butter chips
One 14-ounce can sweetened condensed milk

¼ cup butter or margarine

½ cup chopped peanuts, optional

In large saucepan, melt peanut butter chips, condensed milk, and butter. Stir occasionally. Remove from heat. Stir in peanuts if desired. Spread mixture into waxed paper-lined 8-inch square pan. Chill two hours or until firm. Enjoy!

ANSWER — Bonnie Reese, Wellsboro, wanted the recipe for peanut butter meltaways that had been printed in this paper a few years ago. A number of readers sent recipes, including this one from Jane Asper of Gardner:

Peanut Butter Meltaways

4 eggs

1 teaspoon vanilla

2 cups sugar

1 cup milk

2 teaspoons melted Oleo

½ teaspoon salt

2 cups flour

2 teaspoons baking powder

16 ounces peanut butter

8 ounce bar of chocolate

Beat eggs until lemon-colored. Add vanilla,

sugar, milk, Oleo, salt, flour, and baking powder.

Bake mixture on oblong pan at 350 degrees for 15-20 minutes. Spread with peanut butter.

Melt chocolate and spread on top of peanut butter.

ANSWER — A number of readers offered various chocolate-coated candy recipes for Easter. A Lebanon reader contributed the following recipe for peanut butter easter eggs:

Peanut Butter Easter Eggs

3 pounds confectioner's sugar

2 pounds peanut butter

8 ounces cream cheese

1 pound butter

1 egg, unbeaten

1 teaspoon vanilla

Combine all ingredients and mix well. Roll into egg-shaped balls and allow to stand overnight. Coat with coating chocolate. Makes about 120 pieces.

ANSWER — Leora Petet from Hollsopple offered these Easter egg alternatives:

Almond Joy Eggs

½ cup marshmallow creme

½ cup white corn syrup

1 pound coconut

Heat together marshmallow and corn syrups until well mixed. Remove from heat and add enough coconut until can be formed into a ball. Form into egg shapes. Cool in refrigerator, then dip in coating chocolate. Place almond on top of each and dip again.

Fruit and Nut Easter Eggs

Petet notes these morsels improve with age.

2¼ cups sugar

1 cup light Karo syrup

¾ cup hot water

½ pound marshmallow creme

½ cup shortening (melted)

¼ cup confectioner's sugar

2 cups candied fruit

½ cup chopped nuts

In a saucepan, cook sugar, syrup, and water to 265 degrees. Add marshmallow creme and beat until almost firm. Add melted shortening, confectioner's sugar, candied fruit, and nuts. Mix well, shape eggs by hand, and dip. Will keep six to eight months. Makes 10 eggs.

ANSWER — Mary Ann Lapp, New Holland, wanted a recipe for drink mixes in a jar, especially for cappuccino. Mrs. Daniel Yoder, Lewistown, contributed this one:

Cappucino

1 cup instant coffee creamer

1 cup Nestle Quik

¾ cup instant coffee

½ cup sugar

½ teaspoon cinnamon

Mix all ingredients together and place in a jar. To serve, add 3 tablespoons mixture to 1 cup hot water, or to taste.

ANSWER — A reader from Potter County wanted a recipe for salt-rising bread. Tessie Kizis, Newsoms, Virginia, sent the following, previously published in *Lancaster Farming*:

Salt-Rising Bread

Starter:

2 medium-sized potatoes, peeled, sliced thin

1 quart boiling water

¼ cup non-dgerminated stone-ground cornmeal

2 tablespoons sugar

1 teaspoon salt

Sponge:

1½ cups milk

above starter

¼ teaspoon baking soda

4 cups all-purpose flour

Dough:

6 cups all-purpose flour

2½ teaspoons salt

6 tablespoons vegetable shortening

above sponge

To make starter: Place the potatoes in a large bowl, pour boiling water over, then stir in

cornmeal, sugar, and salt. Place bowl in large bowl of hot water and set in a warm place with steady temperature, such as a gas oven with only the pilot light on, electric oven with interlock light on, or on top of water heater. Replace the hot water two or three times, when convenient. Let set for 24 hours. Remove potato slices from bowl, then make the sponge.

To make sponge: Heat milk until lukewarm and add to starter along with baking soda and 3½ cups flour. Beat briskly until smooth, preferably with a hand rotary beater. Cover with plastic wrap and again place in larger bowl of hot water. Set in a warm place and let the sponge double in bulk. It normally takes two to three hours, but check at an hour and a half. When doubled, it will look creamy and light. Don't let it set longer after it is creamy and light or it will become sour.

To make the dough: Place 4 cups of the flour in a large bowl. Add the salt and mix lightly with a fork. Drop in the shortening and blend with your fingers as though you were making pie dough or until the mixture looks like fine meal. Add the flour mixture to the sponge and beat until well-mixed. Add enough additional flour (1 to 2 cups) to make a soft, kneadable dough. Turn out onto a floured surface and knead for one to two minutes. Let rest 10 minutes.

Resume kneading for about 10 minutes, or until dough is smooth. The dough will be heavy and putty-like. Divide the dough into thirds and shape each piece into a loaf. Place in greased pans. Cover with plastic wrap, set the pans in a larger pan of hot water, and set in a warm place to rise. This final rise will take about three hours. The loaves should increase in volume by about one third, less than the usual doubling.

Bake in a preheated 350 degree oven for 45 to 55 minute, until golden brown. If in doubt, it is better to bake a few minutes longer than to underbake. Turn out of pans and cool on rack.

Another reader contributed this recipe for Irish Soda Bread:

Irish Soda Bread

2 cups flour

2 tablespoons brown sugar

2 tablespoons granulated sugar

1 teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

3 tablespoons butter or margarine

2 eggs

¾ cup buttermilk

¾ cup raisins

2 teaspoons caraway seeds

In a bowl, combine flour, sugars, baking powder, soda, and salt. Cut in butter until crumbly. Combine 1 egg and buttermilk and stir into flour mixture just until moistened. Fold in raisins and caraway seeds. Knead on floured surface for one minute. Shape into round loaf and place on greased baking sheet. Cut a ¼-inch-deep cross on top of loaf. Beat remaining egg and brush over loaf.

Bake at 375 degrees for 30-35 minutes or until golden brown.

ANSWER — Anna Martin, Denver, contributed this healthy potato recipe to entice family members to eat vegetables:

Golden Parmesan Potatoes

3 large potatoes

2 tablespoons flour

2 tablespoons grated Parmesan cheese

½ teaspoon pepper

2 tablespoons light stick margarine or butter

chopped parsley

garlic or onion powder (optional)

Peel potatoes and cut into quarters. (New potatoes can be cut without peeling.) Combine flour, cheese, and pepper in bag. Moisten potatoes with water and shake a few at a time in bag, coating well with mixture. Melt butter or margarine in 9X9-inch baking dish. Place potatoes in pan in single layer.

Bake for one hour at 375 degrees, turning once during baking. When golden brown, sprinkle with parsley. Serves 6.

Lebanon County Begins Princess Search

LEBANON (Lebanon Co.) — The Dairy Promotion Committee of Lebanon County is searching and wondering who will be the new 2002-2003 Lebanon County Dairy Princess. That decision depends on the young ladies of Lebanon County.

If she loves dairy farming, dairy foods, or the dairy industry in general this is her opportunity to stand out and help the dairy industry by promoting nature's perfect beverage milk. She will have the opportunity to meet new people, speak on the radio, attend large banquets and conventions, and above it all, learn many new things.

There are a few qualifications that each contestant must follow. She must live in

Pennsylvania, be a daughter of a dairy farmer, dairy farmer manager or herdsman, someone employed in the dairy industry, or be employed herself as one of the above, own at least two dairy animals in a 4-H or FFA project prior to May 1, 2002, or have served her county for a full year as a dairy maid/ambassador. Be at least 16 years of age by July 1, 2002 and will not reach her 24th birthday by Dec. 31, 2002. She must be single, never married, have no children and must not marry during her reign. Present a wholesome, healthy appearance, and compete in the state pageant. She must be a county princess and must attend the training seminar in July.

Lebanon County is also looking for dairy maids/ambassadors and a li'l dairy miss. Dairy maids/ambassadors are not just for females, but gentlemen as well. They must be at least 12 years of age by July 1, 2002, and have some relation to the dairy industry. The li'l dairy miss must be 4-7 years of age by July 1, 2002 and have some relation to the dairy industry.

Those interested will have the opportunity to meet with Amy Moyer, the current Lebanon County/state alternate dairy princess, on Tuesday, April 9 at 7:30 p.m. at the Lebanon Ag Center. Also attending will be the Dairy Maids Jess Bross, Channele Horst, and Janelle Zimmerman; and Li'l Dairy Miss Louise Krall.