



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

**QUESTION** — May A. Eyster, Hummelstown, wants a recipe for old-fashioned raisin-filled cookies.

**QUESTION** — Christ Stoltzfus, Narvon, wants recipes to layer the following soups in jars to give as gifts: chili, chicken corn noodle, and friendship. Editor's Note: Some of these recipes appeared in last week's issue of *Lancaster Farming* on pages B6-B7.

**QUESTION** — Carrie Sponseller, Gettysburg, wants recipes to make dips of different varieties.

**QUESTION** — A Narvon reader writes that she accidentally discarded two recipes, which she had clipped from this column, that her family really liked. One recipe was for waffles, and the lady who had submitted it wrote that she sold them at a stand when she was young. The other recipe was for biscuits that used cold butter cut into the flour. Anyone know to which recipes she is referring? Please send in to be reprinted.

**QUESTION** — A steady reader is looking for a recipe for Wedding Soup made with chicken broth and tiny meatballs.

**QUESTION** — Frances Martin, New Holland, would like a recipe for persimmon wine and other recipes using persimmons.

**QUESTION** — Pat Elligson, Millers, Md., wants a recipe for good, moist old-fashioned fruit cake that is thick with fruit and nuts.

**QUESTION** — Linda Christman, Greencastle, wants a recipe for apple dumpling syrup made with the little red cinnamon heart candies.

**QUESTION** — June Martin, Oxford, N.J., wants a recipe to make venison hot dogs.

**QUESTION** — A reader wants recipes for a steak sauce or one to use as a marinade. She also wants to know how to make steaks that taste like those served at steak houses.

**QUESTION** — Frank Bonk, Perth Amboy, N.J., wants to know where to find fresh killed geese and goose livers.

**QUESTION** — Nina Biddle, Tyrone, has identical recipes for sugar cookies, one using Pillsbury flour and the other Gold Medal. Why do they taste differently if the identical ingredients are used?

**QUESTION** — A reader would like a recipe to make candy bars that taste similar to Nutra-geous.

**QUESTION** — Gloria Miller, Christiana, lost the recipe for mini upside down pineapple cake, which is made in cupcake pans. Anyone have it?

**ANSWER** — A reader writes that when her children were in school, they had a cookie painting day during the Christmas season. She wanted a recipe for a paint to paint cookies. Thanks to Sandi Johnson, Mercersburg, for sending directions for the paint her family really enjoys using each holiday season. Sandi uses her favorite sugar cookie recipe, rolls out the dough and cuts 12 cookies at a time. That way the dough doesn't dry out too quickly. Place the cookies on a baking sheet. Paint and bake as directed, but don't let them brown.

#### Egg Yolk Paint

Blend well one egg yolk and ¼ teaspoon water. Divide mixture among several small custard cups. Add a different food coloring to each

cup to make bright colors. Paint designs on cookies with small paintbrushes. If paint thickens, add a few drops of water.

**ANSWER** — P. Horst wrote that this summer she grew a plant called citron, which is in the watermelon family and wanted recipes using citron. Thanks to an anonymous subscriber for sending the following recipes.

#### Citron-Cherry Sauce

- 1 cup sour cream or thick yogurt
- 1 tablespoon lemon juice
- ½ teaspoon grated lemon rind (optional)
- 1 teaspoon salt
- ¼ cup finely diced citron
- ¼ cup maraschino cherries, finely diced

Combine all ingredients and stir well. Serve with beef, lamb or pork.

Note: Instead of sour cream or yogurt, you can whip ½ cup sweet cream or whip ⅓ cup chilled evaporated milk no earlier than 30 minutes before serving. Add the remaining ingredients.

#### Citron Melon Preserves

- 2 pounds prepared citron melon
- 2 pounds sugar
- 1 lemon

Cut melon into ½-inch slices, crosswise. Trim off the green rind. Discard seed. Split the slices, keeping the inner and outer parts separate. These parts should be preserved separately because the outer portion requires longer cooking. Weigh. Cover with water and boil 25-35 minutes. Drain. Dissolve half the sugar in 4 cups water. Add citron. Boil 45 minutes. Let stand 12-18 hours in a cool place. Add remaining sugar and sliced lemon. Boil until citron is clear. If syrup becomes too thick, add boiling water. If syrup is too thin when citron is done, remove citron and boil syrup until thick — this depends upon the melon used. Pour, boiling hot into hot canning jars, seal at once.

Note: Citron preserves may be drained and used as a substitute for regular commercial citron, which is made from a tree-grown fruit — not a melon.

**ANSWER** — A subscriber wanted an exact recipe for making flaky pie crust that is not mealy or oily. Thanks to Charlene Kline, Wernersville, for sending her recipe, which she writes that she got from this column years ago. It always results in a flaky, tender pie crust.

#### Flaky Pie Crust

- 1 cup flour (I use Nolts, Snavely or Cerasota)
  - ½ cup Crisco
  - ½ teaspoon salt
- Mix until crumbly with a pastry blender or in a food processor. Add:
- ¼ teaspoon vinegar
  - ¼ cup ice water

Blend until a ball forms. Avoid using warm hands as this tends to make the dough tough. Yield: single crust.

**ANSWER** — Thanks to Peggy Thompson, McAlevy's Fort, for sending this recipe for Cindy Smith of Tyrone. Peggy writes that this recipe has been a favorite at her house for years. She'd make these when the children were smaller and they'd call them "Little Peggy's." Later when her daughter made them, she'd call them "Little Julie's." No matter what you call them, you'll love them, Peggy writes. They do, indeed, taste like Little Debbie Oatmeal Cream Pies. Peggy always doubles the recipe because they disappear so fast. If you want to save some for later, place 6-8 in a Ziploc bag and freeze.

#### Little Debbie Cakes

- 1 cup Crisco
- 3 cups brown sugar
- 4 eggs
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1½ teaspoon baking soda
- 3 cups flour
- 3 cups oatmeal

#### Filling:

- 2 egg whites, beaten stiff
- 3 cups confectioners' sugar
- 1 cup Crisco
- 1 teaspoon vanilla
- Dash salt

For cookies: Cream Crisco and sugar, add eggs and vanilla. Mix in dry ingredients and oatmeal. Don't add more flour — dough is sticky. Drop on cookie sheet sprayed with vegetable oil spray and bake at 350 degrees for about 11 minutes. The secret is to not overbake — these are better soft than crispy. Allow to cool slightly before removing from baking sheet.

For filling: Cream together sugar, Crisco, vanilla, and salt. Mix in stiffly beaten egg whites.

Spread filling between two cookies. Wrap separately in plastic wrap.

**ANSWER** — Thanks to Lycoming County Dairy Maid Kellyn Lovell for sending this recipe, which is a sweet treat that tastes like a Snicker's bar. Kellyn, 14, lives on a farm in Linden owned by her parents, Scott and Rhonda Lovell. They raise and milk Holsteins. Kellyn writes that promoting the dairy industry is very important to her. This is her second year as the Lycoming County dairy maid. She enjoys meeting people and making them aware of the value of milk and dairy products. She especially enjoys working with children. Kellyn also is homeschooled, plays basketball for Williamsport Homeschool Lady Flame, and plays the flute and piano. She is a member of Calvary Baptist Church of Jersey Shore, where she is active in the youth group and other ministries.

Kellyn said that her family makes this treat at Christmastime and it disappears fast.

#### Chocolate Caramel Candy

- 1 cup milk chocolate chips
- ¼ cup butterscotch chips
- ¼ cup peanut butter

Combine these ingredients in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 9x13-inch pan. Refrigerate until set.

#### Filling:

- ¼ cup butter
- 1 cup sugar
- ¼ cup evaporated milk
- 1½ cups marshmallow creme
- ¼ cup peanut butter
- 1 teaspoon vanilla
- 1½ cups chopped, salted peanuts

Melt butter in a saucepan over medium heat. Add sugar and milk. Bring to a boil. Boil and stir 5 minutes. Remove from heat; stir in marshmallow creme, peanut butter, and vanilla. Add peanuts. Spread over first layer. Refrigerate until set.

#### Caramel Layer:

- 14-ounce package caramels
- ¼ cup whipped cream

Combine in a saucepan, stir over low heat until melted and smooth. Spread over filling. Refrigerate until set.

#### Icing:

- 1 cup milk chocolate chips
- ¼ cup butterscotch chips
- ¼ cup peanut butter

Combine these ingredients in a small saucepan; stir over low heat until melted and smooth. Pour over caramel layer. Refrigerate for at least one hour. Cut into one-inch squares and store in refrigerator.

**ANSWER** Thanks to Wyoming-Lackawanna Dairy Princess Becki Carr for sending these recipes for holiday entertaining. Becki suggests using a cheese ball for the centerpiece. It can be shaped into a ball or log and served with your favorite crackers. At the same time, it provides one of three servings of dairy needed daily, and is a nice, nutritional change from traditional holiday sweets.

#### Cheese Ball

- 8 ounces sharp or extra sharp cheese, shredded
- 8 ounces cream cheese, softened to room temperature
- 3 tablespoons dried onion soup mix
- ¼ cup Miracle Whip or mayonnaise
- Finely chopped nuts

In a mixing bowl, beat shredded cheese with cream cheese, onion soup, and mayonnaise until well blended. Roll in chopped nuts and chill well. May be made into individual mini-cheese balls or rolled into a single log or ball. Best served with crackers.

#### Peppermint Ice Cream

- 3 large egg yolks, slightly beaten
- 2 cups real heavy whipping cream
- ½ cup sugar
- 1 cup milk
- Green food coloring
- 1 teaspoon vanilla
- ½ cup crushed peppermint candies
- ¼ teaspoon salt

Mix together egg yolks, sugar, milk, and salt in a 2-quart saucepan. Cook over medium heat, stirring constantly to almost boiling. Do not boil. Refrigerate, uncovered, in a chilled bowl for 2-3 hours, stirring occasionally until room temperature.

Stir in whipping cream and vanilla into milk mixture, then stir in crushed peppermint candy and a few drops of green food coloring into milk mixture.

Pour into 1-quart ice cream freezer and freeze according to manufacturer's directions. Serves about 8.